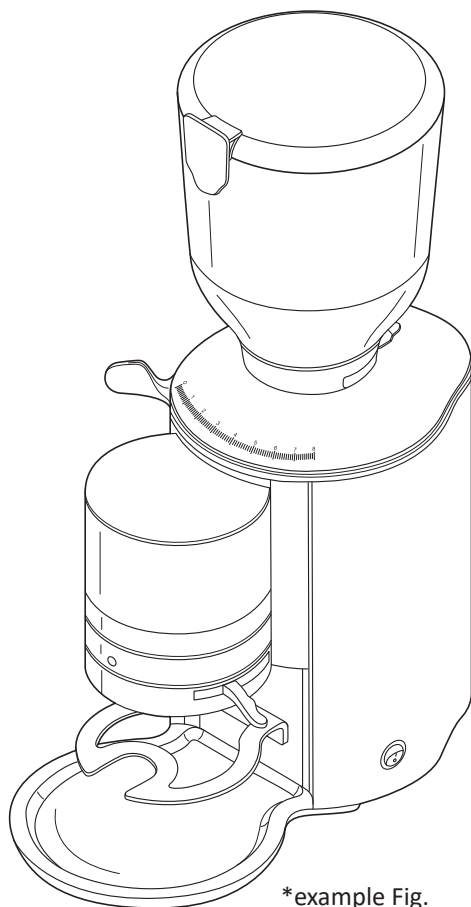


Original instruction manual



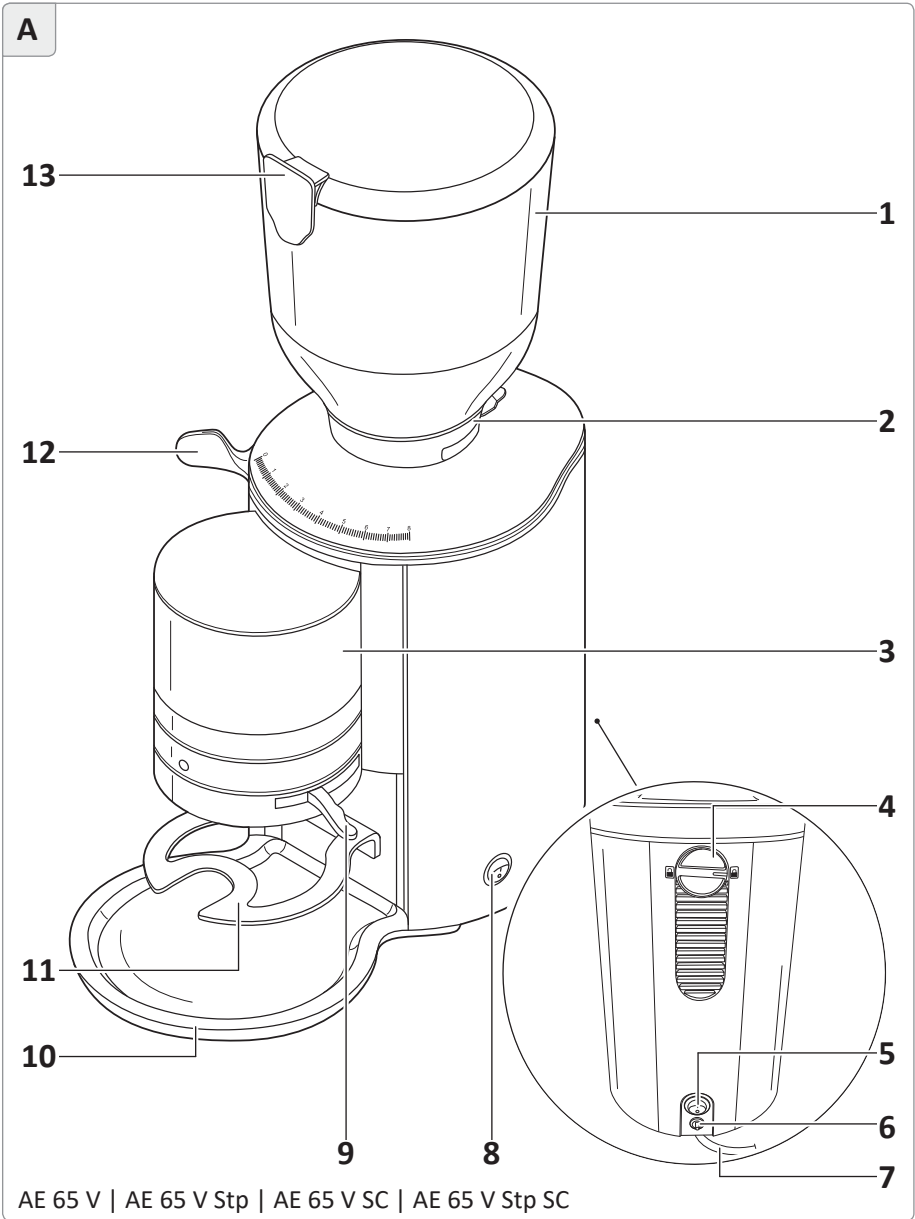
# Single Espresso Grinder Solida

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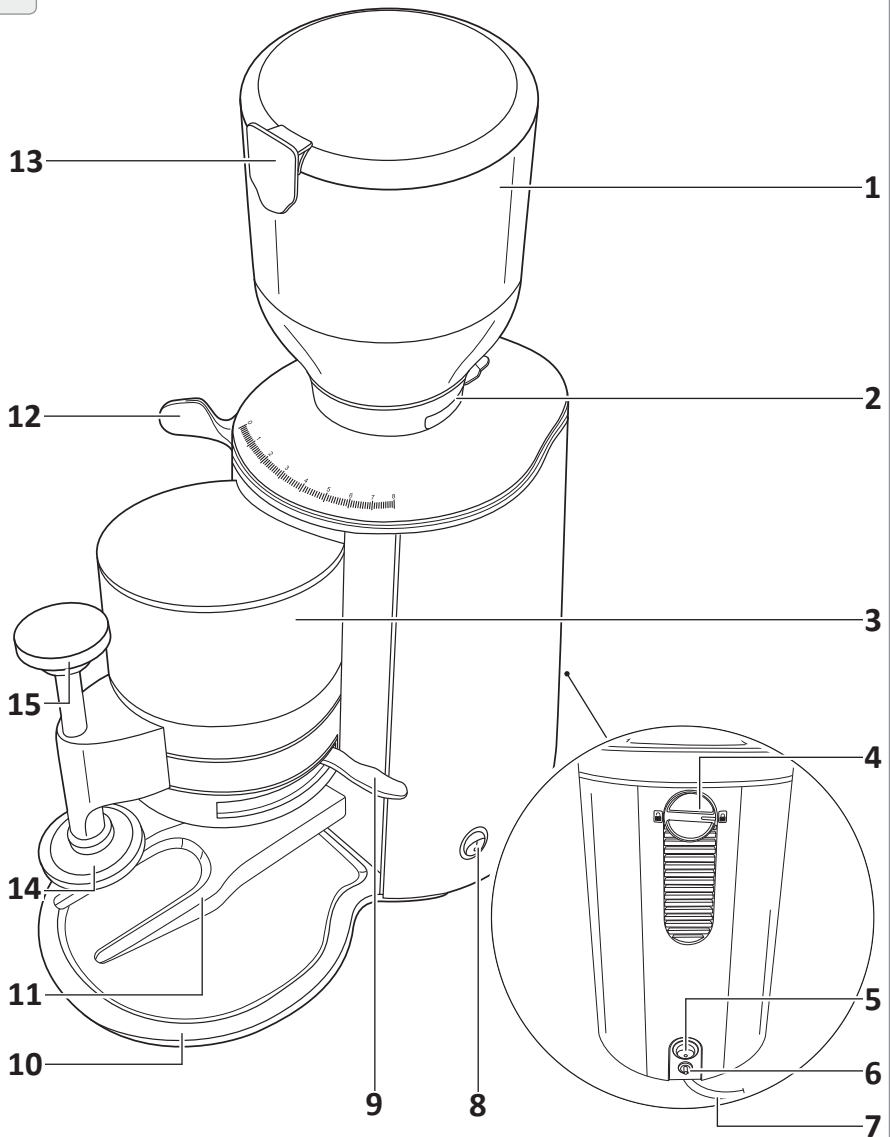


\*example Fig.  
Standard variant

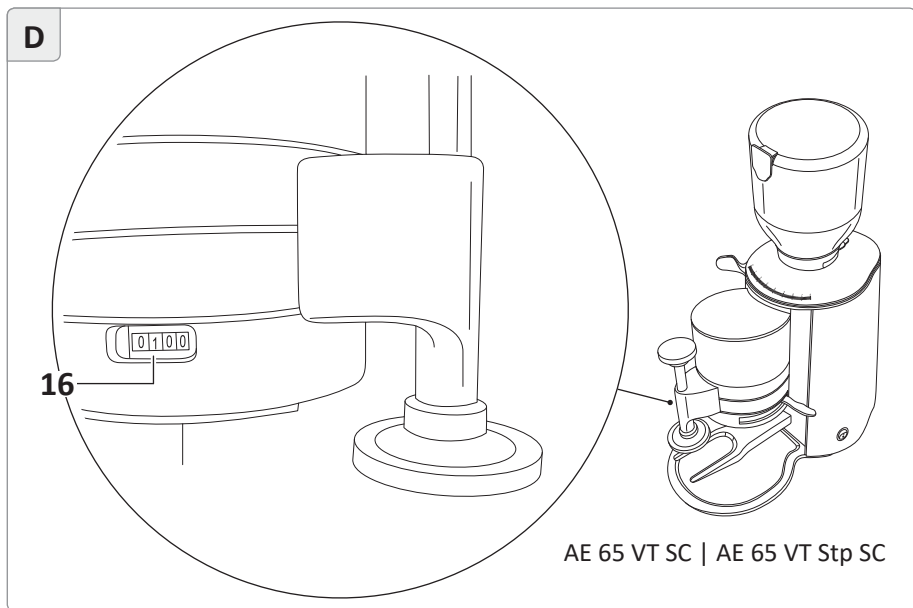
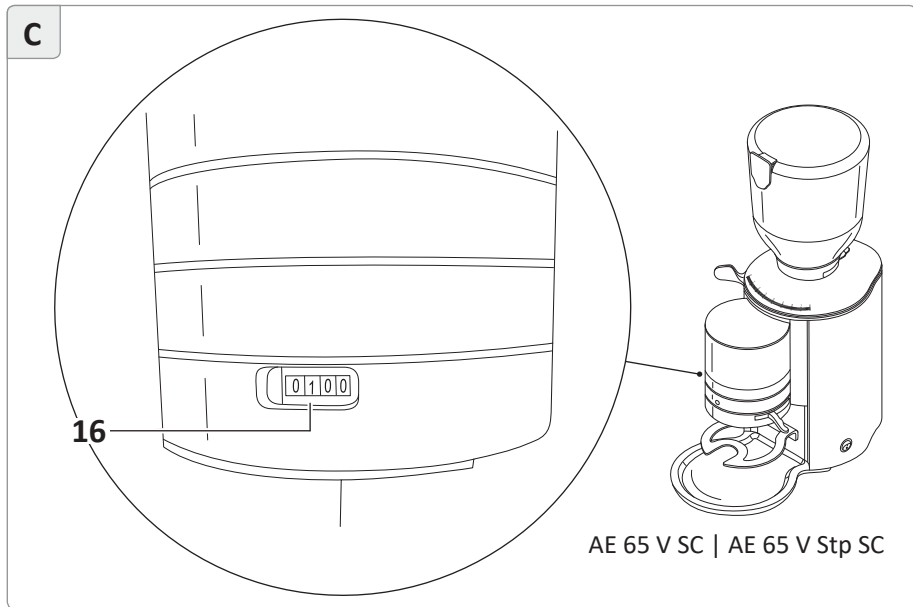
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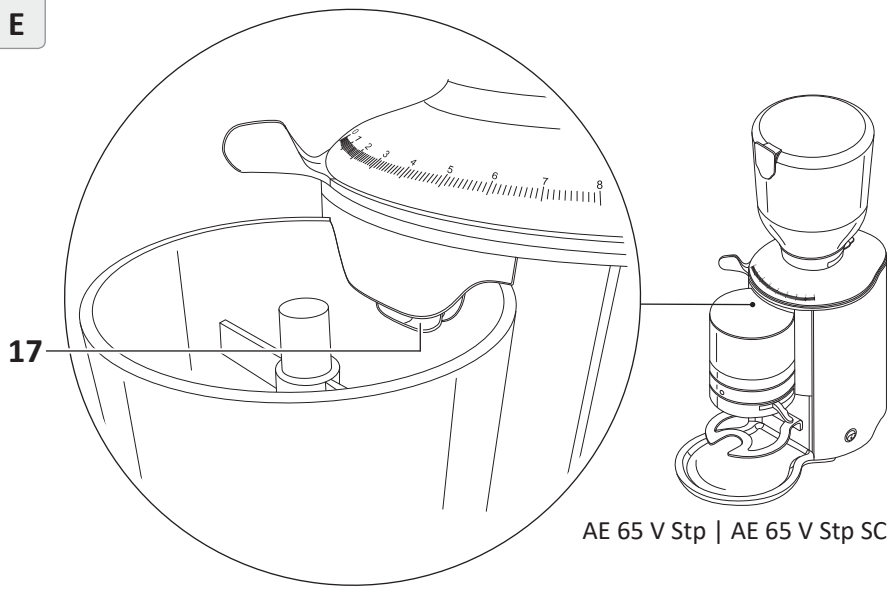
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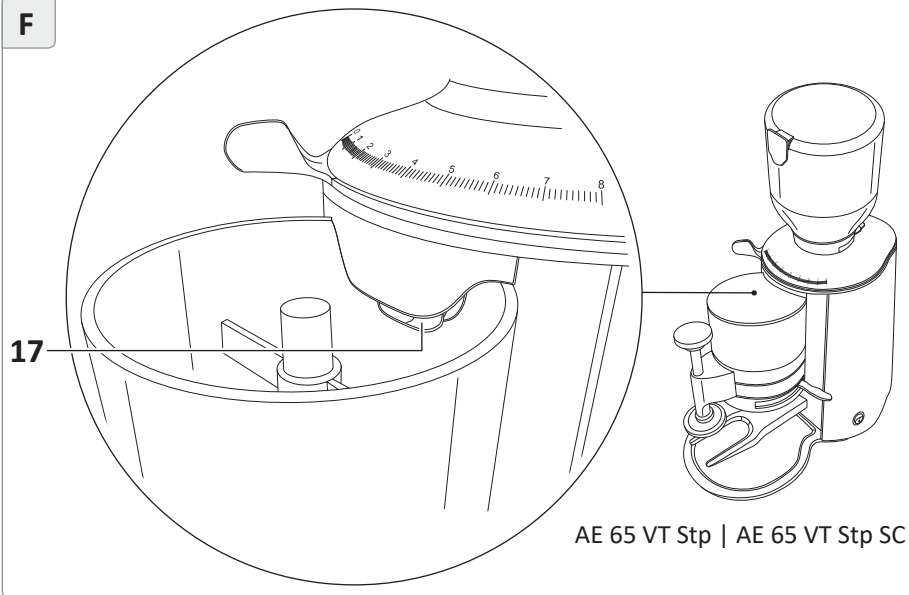
AE 65 VT | AE 65 VT Stp | AE 65 VT SC | AE 65 VT Stp SC



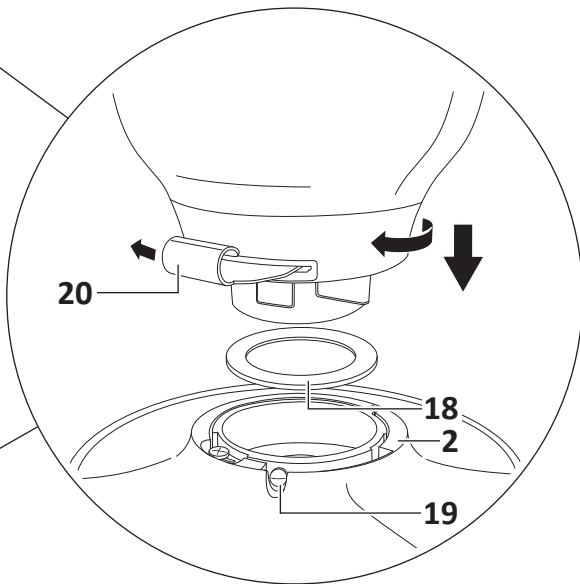
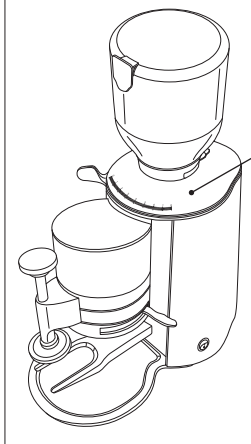
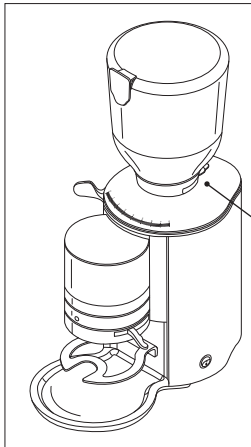
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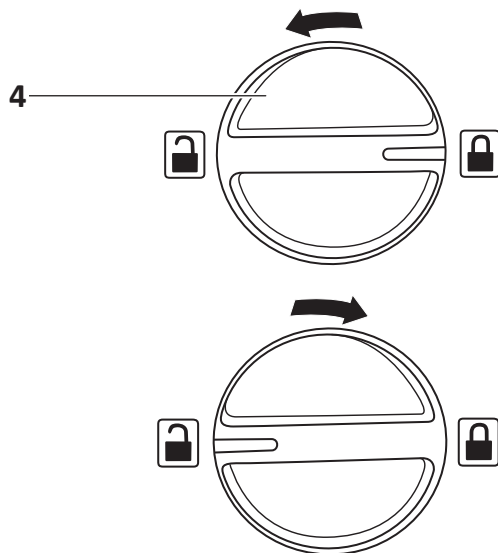
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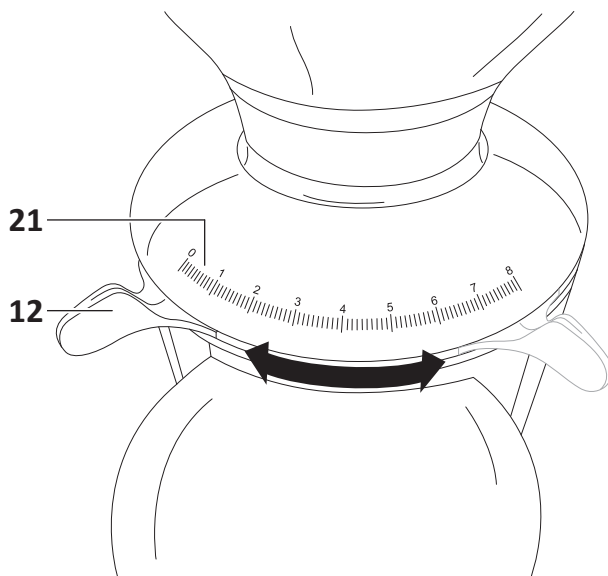
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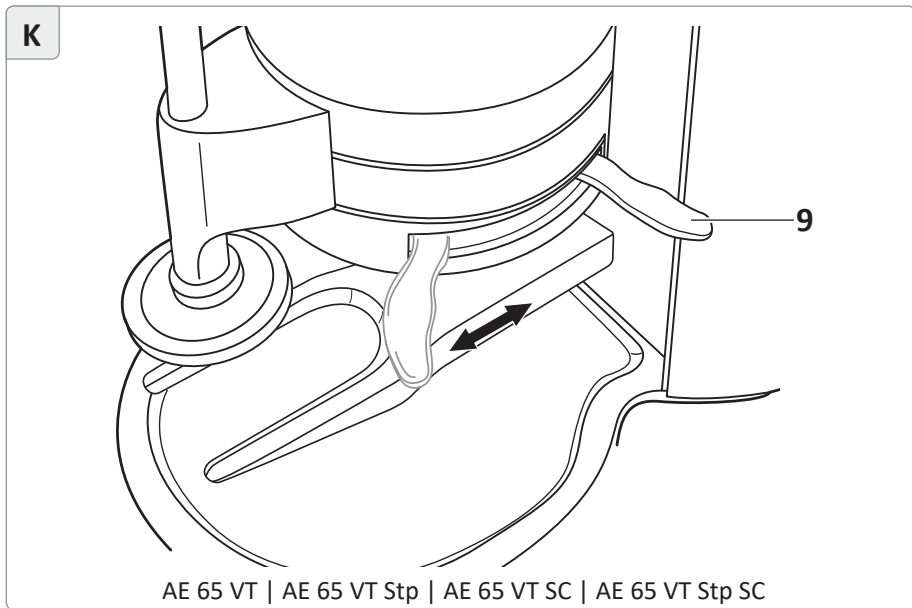
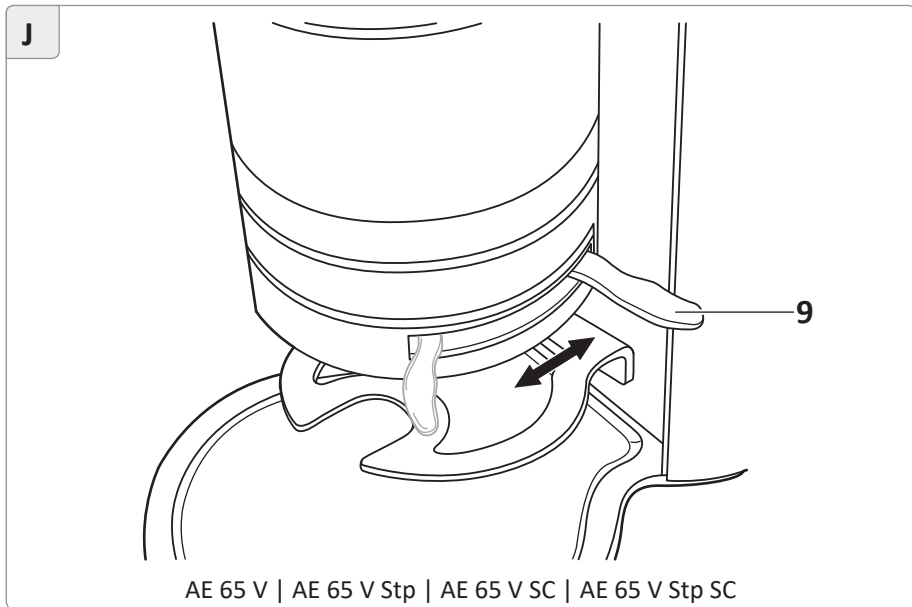


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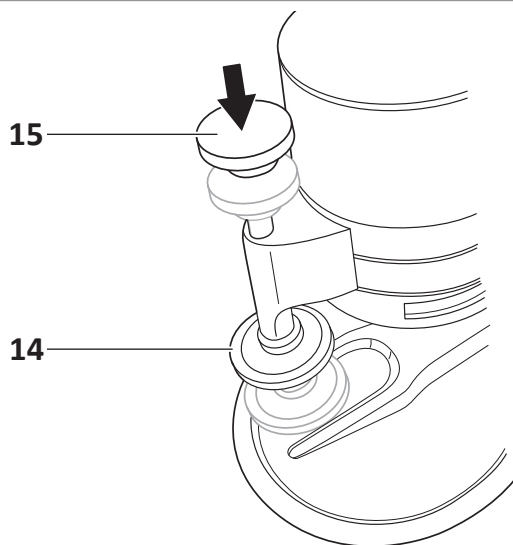


I

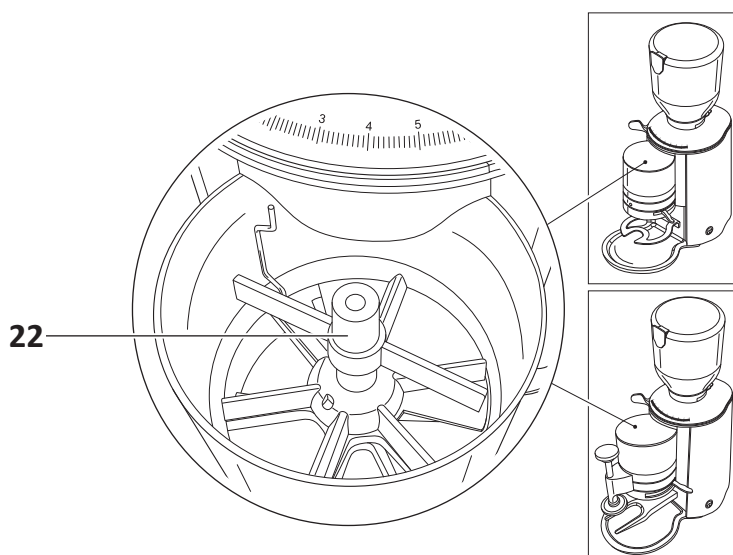






**L**

AE 65 VT | AE 65 VT Stp | AE 65 VT SC | AE 65 VT Stp SC

**M**

## Scope of delivery

<b>No.</b>	<b>Name</b>
1	Bean container (incl. lid)
2	Bean container intake
3	Dispensing chamber (with lid)
4	Grinding degree lock
5	On/Off switch
6	Release button (thermal overcurrent circuit-breaker)
7	Power cable (with power plug)
8	Start button
9	Dispensing lever
10	Drip tray
11	Portafilter support*
12	Grinding degree slide
13	Clip for the type of bean used
14	Tamper**
15	Tamper knob**
16	Dispensing counter**
17	Filling lever (automatic filling)**
18	Rubber ring
19	Locking screw for the bean container
20	Sliding valve
21	Grinding degree scale
22	Dispenser insert (with adjusting wheel for dispensing quantity)

\*Design varies; depends on the grinder variant chosen

\*\*Optional; depends on the grinder variant chosen

# Solida

## Contents

<b>Overview .....</b>	<b>2</b>	<b>Cleaning.....</b>	<b>24</b>
<b>Scope of delivery .....</b>	<b>10</b>	Cleaning the surface on which the grinder stands.....	25
<b>General information .....</b>	<b>12</b>	Cleaning the casing .....	25
Reading and storing the instruction manual.....	12	Cleaning the dispensing chamber .....	26
Explanation of symbols used .....	12	Cleaning the bean container .....	26
<b>Safety.....</b>	<b>14</b>	Cleaning the grinding mechanism	27
Intended use .....	14	<b>Troubleshooting .....</b>	<b>29</b>
Safety information .....	14	<b>Technical data.....</b>	<b>32</b>
<b>Before using for the first time .....</b>	<b>17</b>	<b>Disposal .....</b>	<b>34</b>
Functioning and grinder variants.....	17	Disposing of the packaging.....	34
Checking the grinder and scope of delivery.....	18	Disposing of the grinder .....	34
Setting up the grinder and inserting the bean container .....	18	<b>Maintenance and service ..</b>	<b>34</b>
<b>Operation .....</b>	<b>19</b>	<b>CE conformity declaration .</b>	<b>35</b>
Adding espresso beans .....	20		
Switching on the grinder .....	20		
Setting the grinding degree .....	21		
Grinding espresso beans .....	21		
Removing the grounds.....	22		
Setting the dispensing quantity..	22		
Changing the type of espresso beans .....	23		

## General information

### Reading and storing the instruction manual



Before you start using the Solida Espresso Grinder, carefully read through this original instruction manual and the safety information. Only then will you be able to use the Single Espresso Grinder safely and without danger. The original instruction manual is based on the standards and regulations in force in the European Union. Please also note the guidelines and laws that apply in your country. For greater clarity, the Solida Single Espresso Grinder will be referred to below simply as the “grinder”.

Please keep this original instruction manual safe for subsequent questions. Please also pass this original instruction manual on to subsequent owners and users of the grinder.

### Explanation of symbols used

The following symbols and signal words are used in this original instruction manual, on the grinder or on the packaging.



#### **WARNING!**

This signal word/symbol indicates a moderate risk, which, if it is not avoided, can lead to death or serious injury.



#### **CAUTION!**

This signal word/symbol indicates a low risk, which, if it is not avoided, can lead to minor or moderate injury.

#### **NOTE!**

This signal word warns of possible material damage.



This symbol provides you with useful information about operation or handling.



Declaration of Conformity (see “Declaration of Conformity” section): Products marked with this symbol fulfill all applicable community provisions of the European Economic Area.



**Intertek**

ETL Listed seal of approval: Products marked with this symbol meet the requirements for electrical product safety in the United States of America.



**Intertek**

Products marked with this symbol meet the required criteria of the NSF (National Sanitation Foundation) regarding cleanliness and hygiene in the food industry.



Products marked with this symbol are only permitted for use indoors.



This symbol indicates a risk of electric shock.



This symbol indicates that the grinder conforms to protection class I.

## Safety

### Intended use

The grinder is suitable only for grinding whole roasted espresso beans. Do not use the grinder to grind other products or objects. It is intended for commercial use and may only be serviced by trained personnel. It may, however, be operated by other persons in a place where its use is supervised.

Any other use is not considered to comply with intended use and can result in material damage or even personal injury. Do not make any changes to the grinder. Neither the manufacturer nor the supplier can accept liability for any injury or damage resulting from failure to comply with the safety information.

### Safety information

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#### **WARNING!**

##### **Risk of electric shock!**

Improper use, incorrect electrical installation or a voltage that is too high can all lead to electric shock.

- Connect the grinder only if the mains voltage of the socket complies with the information indicated on the type plate.
- Only connect the grinder to a socket with good accessibility so that you can disconnect it quickly from the power supply in the event of a malfunction.
- Do not use the grinder if you notice any visible damage or if the power cable or plug is faulty.
- If the grinder power cable is damaged, it must be replaced by the manufacturer or by qualified personnel in order to avoid hazards.
- Connect the grinder only to a power supply with a 16 A-slow fuse. If the power connection at the installation location of the grinder is not protected in this way, have a 16 A-slow fuse fitted by a qualified electrician.
- Install the grinder only in locations where its use can be supervised by trained personnel.

- Do not operate the grinder above an altitude of 2,000 meters.
- Do not immerse the grinder, the power cable or the power plug in water or any other liquids.
- Do not clean the grinder with a water jet.
- Do not clean the grinder with compressed air (e.g. with a compressed air blow gun).
- Never touch the power plug with wet hands.
- Never unplug the power plug from the wall socket by pulling on the power cable; always grip the power plug.
- Never use the power cable to carry the grinder.
- Keep the grinder and power cable / power plug away from open flames and hot surfaces.
- Do not position the power cable in such a way that it could create a tripping hazard.
- Do not bend the power cable and do not place it over sharp edges.
- Use the grinder in indoor areas only. Never operate the grinder in damp areas or in the rain.
- Keep children away from the grinder.
- Make sure that children do not insert any objects into the grinder.
- If you are not currently using or cleaning the grinder or if there is a malfunction, switch the grinder off and remove the power plug from the socket.
- Do not open the grinder casing; leave repairs to the experts. If repairs are required, please contact a specialist workshop. If unauthorized repairs are carried out, the connection is not made correctly or the grinder is operated incorrectly, all liability and warranty claims are excluded. Only parts that comply with the original appliance specifications may be used for repairs. This grinder contains electrical and mechanical parts that are essential for protection against potential hazards.

 **WARNING!**

**Danger for children and persons with reduced physical, sensory or mental capacities (e.g. partially disabled persons, elderly persons with limited physical and mental capacities) or a lack of experience and knowledge (e.g. older children).**

- This grinder may be used by children older than eight years and by persons with reduced physical, sensory or mental disabilities or a lack of experience and knowledge if they are supervised or instructed on the safe use of the grinder and have understood the resulting dangers. Children are not permitted to play with the grinder. Cleaning and user maintenance may not be carried out by children without supervision.
  - Do not leave the grinder unsupervised when in operation.
  - Do not let children play with the packaging film. Children can become entangled in it and suffocate while playing.
  - Do not let children play with small parts. They can be life-threatening if swallowed.
- 

 **CAUTION!**

**Risk of tipping and injury!**

Incorrect handling of the grinder can result in injury.

- Position the power cable so that nobody can become entangled in it and cause the grinder to fall.
  - Place the grinder on a level and stable surface to prevent it from falling off.
-



## Before using for the first time

### Functioning and grinder variants

The Solida grinder is available in various designs.

#### The following applies to all grinder variants:

The espresso beans in the bean container **(1)** fall into the grinding mechanism as soon as the sliding valve **(20)** has been opened (see **Fig. A/B**).

Pressing the start button **(8)** starts and stops the grinding process (start button in position I or 0). The grounds fall out of the grinding mechanism through the outlet directly into the dispensing chamber **(3)**.



In grinder variants without the “Automatic Filling” function (see below), the grinding process must be stopped manually when the maximum capacity of the dispensing chamber is reached. If this does not happen, ground coffee may build up in the grinder and impair its function (see “Troubleshooting” section).

The operator dispenses the grounds collected in the dispensing chamber into the inserted portafilter with the aid of the dispensing lever **(9)** (see **Fig. J/K**).

Depending on the design, your grinder will also have one or more of the additional functions/items of equipment listed below:

- **“Automatic Filling”**;  
equipped with filling level lever **(17)** (see **Fig. E/F**):  
The grinder can be left on all the time (start button in position I).  
When the filling level lever is triggered, the grinding process stops automatically as soon as the capacity of the dispensing chamber is reached, and it starts again when the level of coffee grounds falls as they are dispensed.
- **Design with tamper (14)** (see **Fig. B**):  
The tamper fitted to the grinder is used to compress the coffee grounds in the portafilter when they are taken from the dispensing chamber.
- **Design with dispensing counter (16)** (see **Fig. C/D**):  
The dispensing counter is used to read the number of shots dispensed.

## Checking the grinder and scope of delivery

### NOTE!

#### Risk of damage!

The grinder can be damaged if the packaging is opened carelessly with a sharp knife or other pointed object.

- Be very careful when opening.

1. Remove the grinder from its packaging.
2. Check that the delivery is complete (see **Fig. A, B and G**).
3. Check for damage to the grinder or any of the individual parts.  
If this is the case, do not use the grinder. Contact your supplier (see “Maintenance and service” section).

## Setting up the grinder and inserting the bean container



You will need a slot screwdriver to fix the bean container (not supplied).

1. Place the grinder on a level and stable surface that does not vibrate.
2. Make sure that the grinder is switched off (On/Off switch **(5)** and start button **(8)** to position 0) and connect the grinder to the power supply by inserting the power plug into a properly installed earthed socket (see **Fig. A/B**).
3. Place the drip tray **(10)** into the corresponding casing recess below the dispensing chamber **(3)**.
4. Make sure that the rubber ring **(18)** has been properly inserted in the bean container intake **(2)** and is lying flat (see **Fig. G**).
5. Position the bean container **(1)** on the bean container intake.  
When positioning the bean container intake, ensure that the nose of the bean container is located in the corresponding recess in the bean container intake.
6. Push the bean container down slightly into the bean container intake and rotate the bean container clockwise to lock it in place on the grinder.

If the bean container cannot be fixed in place by rotating it, it may not be positioned correctly. Align the bean container correctly (see step 5) and try again to fix it in place by rotating it (see also “Troubleshooting” section).

7. Use a slot screwdriver to tighten the locking screw **(19)** for the bean container clockwise.



The grinder switches off automatically when the bean container is not inserted.

## Operation

---

### NOTE!

#### Risk of overheating!

Exceeding the maximum permissible operating cycle can cause the grinder to overheat.

- Do not exceed the maximum operating cycle (see “Technical data” section).
  - Observe the recommended break when the maximum permissible operating cycle is reached (see “Technical data” section).
- 



- The grinder has a thermal overcurrent circuit-breaker which interrupts the electric circuit of the grinder in case of electrical overload.  
To use the grinder again, first set the start button **(8)** and the On/Off switch **(5)** to switch position 0 (off). Then push the release button **(6)** in.  
You can now switch the grinder on by setting the On/Off switch to switch position I and resume using the grinder (see “Troubleshooting” section).
- The grinder also has a motor protector, which switches off the grinder when the motor becomes too hot.  
As soon as the motor has cooled down, the grinder can be put into operation again (see “Troubleshooting” section).

**NOTE!****Risk of damage!**

The operator cannot adjust the thermal overcurrent circuit-breaker. If the circuit-breaker has been triggered several times, a service partner must be contacted for advice as the motor winding may be damaged.

**Adding espresso beans**

1. Remove the lid from the bean container **(1)**.
2. Pour whole roasted espresso beans into the bean container from above.



- The maximum filling quantity should be approx. 1 cm below the edge of the bean container.
- The minimum filling quantity should not fall below approx. 2 cm in order to ensure that there are no dispensing fluctuations.

3. Place the lid back onto the bean container.
4. If necessary, open the bean container by pulling out the sliding valve **(20)** (see **Fig. G**).

**Switching on the grinder**


1. Ensure that the power plug is inserted into a properly installed earthed socket.
2. Make sure that the start button **(8)** is in position 0.
3. Switch on the grinder by moving the On/Off switch **(5)** to position "I".  
The grinder is now ready to use.

## Setting the grinding degree




- The lock for the grinding degree adjuster locks the grinding degree slider to prevent accidental adjustment of the grinding degree.
- When the grinding degree lock is open, the grinding degree slide can be moved continuously along the grinding degree scale.

The finest setting is “0” and the coarsest setting is “8”.

1. If necessary, release the lock on the grinding degree adjuster by rotating the grinding degree lock **(4)** counterclockwise to the  position (open) (see **Fig. H**).
2. Move the grinding degree slide **(12)** to the position required so that the groove on the slider shows the grinding degree required on the grinding degree scale **(21)** (see **Fig. I**).



- Reduce the grinding degree only while the grinder is in operation.
  - In order to avoid/eliminate imbalances in setting the grinding degree, it is advisable first to set a coarser grinding degree (about one level/unit above the grinding degree required) and only then move the grinding degree slide down from there to the finer grinding degree required.
3. Fix the grinding degree setting as necessary by turning the grinding degree lock clockwise to the  position (closed) (see **Fig. H**).

## Grinding espresso beans

1. Start the grinding process by moving the start button **(8)** to position I. Grinding starts and the grounds fall into the dispensing chamber **(3)**.
2. Set the start button to position 0 to end the grinding process.



### Grinder variants with “Automatic Filling” function:

With the grinder switched on (start button in position I), the grinding process stops automatically as soon as the capacity of the dispensing chamber is reached, and it starts again when the level of coffee grounds falls as they are dispensed.

## Removing the grounds

1. Slide the portafilter into the portafilter support (**11**) until it reaches the stop.
2. Pull the dispensing lever (**9**) as far forward as possible to dispense the coffee grounds into the portafilter (see **Fig. J/K**).
3. Repeat step 2 as necessary until the quantity of coffee grounds required is in the portafilter.
4. **Grinder variants with tamper:**  
Pull the portafilter forward into the portafilter support until it is centered under the tamper (**14**).
5. Push the tamper knob (**15**) down to compress the coffee grounds in the portafilter (see **Fig. L**).



The quantity of ground coffee that is released each time the dispensing lever is used can be set individually (see “Setting the dispensing quantity” section).

6. Then pull the portafilter forward out of the portafilter support.



The dispensing counter (**16**) is used to read the number of shots dispensed from the dispensing chamber (see **Fig. C/D**).

## Setting the dispensing quantity

1. Remove the lid from the dispensing chamber (**3**) from above.
2. Fix the dispensing insert (**22**) in place by holding it to the mast (under the adjusting wheel) with one hand (see **Fig. M**).
3. Turn the adjusting wheel for the dispensing quantity:
  - counterclockwise to increase the dispensing quantity.
  - clockwise to reduce the dispensing quantity.



The dispensing quantity increases or reduces by approx. 0.1–0.2 g per complete revolution of the adjusting wheel.

4. Let go of the dispensing insert and check that the dispensing quantity is set correctly by dispensing 2–3 shots into a portafilter (see “Removing the grounds” section).
5. Repeat steps 2–4 as necessary until you have set the dispensing quantity required.
6. Place the lid back onto the dispensing chamber.

## Changing the type of espresso beans

1. Close the bean container **(1)** by pushing in the sliding valve **(20)**.
2. Grind the espresso beans that remain in the grinding mechanism until the grinder runs idle.
3. Actuate the dispensing lever **(9)** to remove the remaining grounds from the dispensing chamber **(3)**.  
Empty the dispensing chamber completely to avoid mixing the bean types.
4. Use a slot screwdriver to release the locking screw **(19)** for the bean container.
5. Rotate the bean container counterclockwise to loosen it from the grinder, and remove it from the grinder by lifting upwards.
6. Remove the leftover espresso beans from the bean container.
7. Remove any excess beans from the bean container intake **(2)**.
8. Make sure that the rubber ring **(18)** has been properly inserted in the bean container intake and is lying flat (see **Fig. G**).
9. Position the bean container on the bean container intake.  
When positioning the bean container intake, ensure that the nose of the bean container is located in the corresponding recess in the bean container intake.
10. Push the bean container down slightly into the bean container intake and rotate the bean container clockwise to lock it in place on the grinder.  
If the bean container cannot be fixed in place by rotating it, it may not be positioned correctly. Align the bean container correctly (see step 9) and try again to fix it in place by rotating it (see also “Troubleshooting” section).
11. Use a slot screwdriver to tighten the locking screw for the bean container clockwise.
12. Pour the new espresso beans into the bean container.
13. Open the bean container by pulling out the sliding valve.
14. Grind 2–3 shots to remove any residue of the old espresso beans and to warm up the machine.
15. Actuate the dispensing lever to empty the dispensing chamber completely.

## Cleaning

---



### **CAUTION!**

#### **Risk of injury!**

The grinder can fall over and cause injury when moved.

- Place the grinder on a stable surface that will not tilt.
  - Ask another person for help if the grinder is too heavy.
- 

### **NOTE!**

#### **Risk of short-circuit!**

Water penetrating the grinder can cause a short-circuit.

- Never immerse the grinder in water or any other liquids.
  - Never clean the grinder with a water jet.
  - Also ensure that no water or other liquids make their way into the casing.
- 

### **NOTE!**

#### **Risk of damage!**

Improper handling can cause damage to the grinder.

- Do not use any harsh cleaning products or sharp or metallic cleaning objects such as knives, metal scouring pads, Scotch sponges or similar.  
These can scratch the surface.
  - Do not blow out the grinder with a compressed air device.
  - Do not put the drip tray or the lid of the bean container into the dishwasher. These parts are not dishwasher-proof and the color may fade.
  - Do not lift the grinder by the bean container; lift only by the casing and always use both hands.
-



## Cleaning the surface on which the grinder stands

1. Switch off the grinder (start button **(8)** and On/Off switch **(5)** to position 0) and remove the power plug from the socket.
2. Lift the grinder by the casing with both hands and place on a clean surface.
3. Clean the installation surface and the underside of the grinder with a damp cloth and dry the surfaces.  
The surfaces must be dry and free of oil and grease.
4. Place the grinder back onto the clean surface.

## Cleaning the casing

1. Switch off the grinder (start button **(8)** and On/Off switch **(5)** to position 0) and remove the power plug from the socket.
2. Using a brush, carefully clean
  - the outlet through which the grounds fall out of the grinding mechanism into the dispensing chamber **(3)**,
  - the guide slit in the dispensing lever **(9)**.
3. Remove any coffee grounds etc. from the portafilter support **(11)** and the tamper **(14)** using a brush.
4. Pull the drip tray **(10)** forward and out of the grinder.  
Wipe the casing and the drip tray with a damp cloth as necessary, but at least once a week.

## Cleaning the dispensing chamber

---

### CAUTION!

#### Risk of injury!

If you accidentally actuate the dispensing lever when cleaning the dispensing chamber, your fingers can become trapped.

- Be very careful when cleaning the dispensing chamber.
  - Use a tool (brush) to clean the dispensing chamber and the dispensing insert.
- 



The dispensing chamber must be cleaned every day to remove any coffee oil residue, as this can have a negative effect on the taste. The manufacturer recommends using a bean container cleaner. For more information about the cleaner, visit [www.anfim.it](http://www.anfim.it).

1. Use the dispensing lever **(9)** to empty the dispensing chamber **(3)** completely.
2. Remove the lid from the dispensing chamber.
3. Remove any coffee grounds etc. from the dispensing insert **(22)** and the dispensing chamber using a brush.
4. Clean the dispensing chamber (including the dispensing insert) inside and outside with a damp cloth and then dry it.

## Cleaning the bean container



The bean container must be cleaned daily to remove any coffee oil residue, as it can have a negative effect on the taste. The manufacturer recommends using a bean container cleaner. For more information about the cleaner, visit [www.anfim.it](http://www.anfim.it).

1. Close the bean container **(1)** by pushing in the sliding valve **(20)**.
2. Grind the espresso beans that remain in the grinding mechanism until the grinder runs idle.
3. Use a slot screwdriver to release the locking screw **(19)** for the bean container.

4. Rotate the bean container counterclockwise to loosen it from the grinder, and remove it from the grinder by lifting upwards.
5. Temporarily transfer the espresso beans into another container if necessary.
6. Clean the bean container inside and outside with a damp cloth and then dry it.
7. Remove any excess beans from the bean container intake **(2)**.
8. Make sure that the rubber ring **(18)** has been properly inserted in the bean container intake and is lying flat (see **Fig. G**).
9. Position the bean container on the bean container intake.  
When positioning the bean container intake, ensure that the nose of the bean container is located in the corresponding recess in the bean container intake.
10. Push the bean container down slightly into the bean container intake and rotate the bean container clockwise to lock it in place on the grinder.  
If the bean container cannot be fixed in place by rotating it, it may not be positioned correctly. Align the bean container correctly (see step 9) and try again to fix it in place by rotating it (see also “Troubleshooting” section).
11. Use a slot screwdriver to tighten the locking screw for the bean container clockwise.
12. Pour the espresso beans back into the bean container.
13. Open the bean container by pulling out the sliding valve.

## Cleaning the grinding mechanism



- The manufacturer recommends using GRINDZ™ grinder cleaner. For more information about GRINDZ™, visit [www.anfim.it](http://www.anfim.it).
  - The grinding mechanism should be cleaned every 2–5 days.
1. Close the bean container **(1)** by pushing in the sliding valve **(20)**.
  2. Grind the espresso beans that remain in the grinding mechanism until the grinder runs idle.
  3. Set the grinding degree to “8” (see “Setting the grinding degree” section).

4. Pour the grinder cleaner into the bean container. Adhere to the quantities indicated by the manufacturer of the grinder cleaner you are using.
5. Place a bowl underneath the dispensing chamber **(3)** to collect the grinder cleaner.
6. Set the start button **(8)** to position I to start the grinding process.
7. If necessary, actuate the dispensing lever **(9)** to remove the grinder cleaner from the dispensing chamber and to avoid interruption of the grinding process when the maximum fill level is reached.
8. Set the start button to position 0 to end the grinding process when the grinder cleaner is completely ground.
9. Actuate the dispensing lever to empty the dispensing chamber completely.
10. Open the bean container by pulling out the sliding valve.
11. Grind a quantity of espresso beans equal to the quantity of grinder cleaner used in order to remove leftover cleaning particles.  
Set the grinding degree to the setting required during the grinding process.
12. Actuate the dispensing lever to empty the dispensing chamber completely.
13. After cleaning the grinding mechanism, clean the dispensing chamber and the bean container (see “Cleaning the dispensing chamber” and “Cleaning the bean container” sections).
14. Dispose of the ground grinding cleaner and the ground espresso beans in the commercial/domestic waste.

## Troubleshooting


Problem	Cause	Remedy
The grinder is not grinding or buzzing.	• The bean container is not inserted.	→ Insert the bean container (see “Setting up the grinder and inserting the bean container” section).
	• The power plug is not plugged into a socket.	→ Insert the power plug into a properly installed wall socket.
	• The thermal overcurrent circuit-breaker has been triggered.	→ Check whether the circuit-breaker’s release button has popped out. Push it back in if necessary. If the circuit-breaker repeatedly pops out, contact your supplier (see “Maintenance and service” section).
	• The electric fuse has tripped.	→ Check the electric fuse. Return it to its original state or replace it. Check whether other loads are connected to this fuse and if so, pull their plugs. If the fuse trips repeatedly, contact your supplier (see “Maintenance and service” section).

Problem	Cause	Remedy
The grinder is humming but not grinding.	• The outlet is clogged.	→ Release the lock on the grinding degree adjuster and set the grinding degree to “8”. Start the grinding process. The grinder will clear itself. Then adjust the grinding degree setting to the grinding degree required during operation.
	• Ground coffee has built up in the grinder because of overfilling the dispensing chamber.	→ Clean the outlet from the outside with the brush while the grinder is switched off (start button and On/Off switch in position 0). Release the lock on the grinding degree adjuster and set the grinding degree to “8”. Start the grinding process. The grinder will clear itself. Then adjust the grinding degree setting to the grinding degree required during operation.
	• The grinding degree is too fine.	→ Release the lock on the grinding degree adjuster and set the grinding degree to “8”. Start the grinding process. The grinder will clear itself. Then adjust the grinding degree setting to the grinding degree required during operation.
	• A foreign object is in the grinding mechanism.	→ Clean the grinding mechanism as described in the “Cleaning” section and remove the foreign object. If the foreign object cannot be removed, contact your supplier (see “Maintenance and service” section).

Problem	Cause	Remedy
The grinder is not grinding finely enough.	<ul style="list-style-type: none"> <li>The grinding discs are worn out or need to be readjusted.</li> </ul>	→ Contact your supplier (see “Maintenance and service” section).
The grinder does not grind continuously or the grinding process stops intermittently.	<ul style="list-style-type: none"> <li>The start button is faulty.</li> </ul>	→ Contact your supplier (see “Maintenance and service” section).
The grinder’s dispensing accuracy is decreasing.	<ul style="list-style-type: none"> <li>Too much ground coffee has built up in solid form inside the grinder.</li> <li>The grinder outlet is damaged.</li> <li>The flapper is faulty.</li> </ul>	<p>→ Clean the dispensing chamber from the outside with the brush while the grinder is switched off (start button and On/Off switch in position 0). Release the lock on the grinding degree adjuster and set the grinding degree to “8”. Start the grinding process. The grinder will clear itself. Then adjust the grinding degree setting to the grinding degree required during operation.</p> <p>→ Contact your supplier (see “Maintenance and service” section).</p> <p>→ Contact your supplier (see “Maintenance and service” section).</p>

Problem	Cause	Remedy
The bean container cannot be put in place.	• There are beans in the bean container intake.	→ Remove the beans from the bean container intake.
	• The rubber ring is not lying flat in the bean container intake.	→ Ensure that the rubber ring is lying in the correct position and is flat in the bean container intake.

## Technical data

Model:	Solida
Model variants:	AE 65 V; AE 65 V Stp; AE 65 V SC; AE 65 V Stp SC; AE 65 VT; AE 65 VT Stp; AE 65 VT SC; AE 65 VT Stp SC
Voltage / frequency:	100 V; 50 Hz 100 V; 60 Hz 220–240 V; 50 Hz 220–240 V; 60 Hz
Protection type:	IPX0
Protection class:	I 
Fuse:	16 A-slow
Idle speed:	
50 Hz:	1400 rpm
60 Hz:	1650 rpm



Sound emission values (during grinding):	80 dBA
Grinding capacity (fine–coarse):	4–10 g/s*
Max. permitted operating cycle:	

**Grinder variants with  
“Automatic Filling” function:**

220-240 V; 50 Hz:	10 s ON/40 s OFF
220-240 V; 60 Hz:	10 s ON/40 s OFF
100 V; 50 Hz:	10 s ON/50 s OFF
100 V; 60 Hz:	10 s ON/50 s OFF

**Grinder variants without  
“Automatic Filling” function:**

220-240 V; 50 Hz:	50 s ON/190 s OFF
220-240 V; 60 Hz:	40 s ON/200 s OFF
100 V; 50 Hz:	50 s ON/280 s OFF
100 V; 60 Hz:	50 s ON/280 s OFF
Max. grinding time:	10 min. in continuous operation
Max. daily output:	30 kg
Dimensions (W × D × H):	195 × 387 × 578 mm
Weight (net):	
<b>Grinder variants without tamper:</b>	12.2 kg
<b>Grinder variants with tamper:</b>	12.5 kg
Max. funnel filling quantity:	1.2 kg

\*Depending on the espresso bean type selected, the grinding degree selected and the mains frequency.

## Disposal

### Disposing of the packaging



Dispose of the packaging by correctly sorting the recyclable materials. Dispose of cardboard as waste paper and film as recyclable materials.

### Disposing of the grinder



Used appliances may not be thrown into commercial/domestic waste!

If you can no longer use your grinder, you are **legally obliged as a consumer to dispose of used appliances separately from commercial/domestic waste**, e.g. at a local collection point. This ensures that used appliances are recycled correctly and reduces the impact on the environment. For this reason, electrical appliances are labelled with the symbol opposite.

## Maintenance and service

If service or maintenance is required, contact an authorized customer service center for Anfim products. Customer Service can answer your questions about repairing and maintaining your product and spare parts.

Exploded diagrams and information about spare parts are also available at:

[www.anfim.it](http://www.anfim.it)



Our application consulting team will be happy to help you with questions concerning our products and their accessories.

For all inquiries and spare parts orders, please be sure to include the article and serial number as stated on the grinder type plate.

# EC DECLARATION OF CONFORMITY

## The manufacturer:

HEMRO International AG  
Länggenstrasse 34, CH-8184 Bachenbülach, Switzerland

Hereby declares that the below mentioned product:

**Product:** Device for food processing  
**Machine model:** Espresso coffee grinder  
**Types of machine:** E65S:  
ME 65 2.4B, ME 65 2.4C, DE 65 2.4B, DE 65 2.4C  
Pratica:  
AE 65 2.4B, AE 65 2.4C  
Solida:  
AE 65 V, AE 65 V Stp, AE 65 V SC, AE V Stp SC, AE 65 VT,  
AE 65 VT Stp, AE 65 VT SC, AE 65 VT Stp SC

Following directives, regulations and standards have been applied:


2006/42/EG	The provisions of the Machinery Directive
2014/35/EU	The Low Voltage Directive
2014/30/EU	The EU Electromagnetic Compatibility Directive (EMC)
2011/65/EU	The RoHS Directive on the restriction of use of certain hazardous substances in electrical and electronic equipment
(EG) No. 1907/2006	The EU chemicals regulation (REACH – Regulation)
2012/19/EU	WEEE Regulation - Waste of Electrical and Electronic Equipment
EN 60335-1:16	Safety of electrical appliances for household, general requirements
EN 60335-2-64:08	Safety of electrical appliances for household, particular requirements for commercial use
EN 62233:08	Measurement methods for electromagnetic fields
EN 55014-1:06+A1:08+A2:11	Electromagnetic compatibility, Emission (EMC)
EN 55014-2:15	Electromagnetic compatibility, Immunity (EMC)
EN 61000-3-2:14	Electromagnetic compatibility, Emission (EMC)
EN 61000-3-3:13	Electromagnetic compatibility, Emission (EMC)

## Supplements in Europe:

Regulation 1935/2004	Requirements for materials and the objects with food comes into contact
Regulation 2011/10/EU	Requirements on plastic materials and articles intended to come into contact with food
Regulation 2023/2006	Regulation on good manufacturing practice for materials and articles intended to come into contact with food

Documentation agent:	Metin Makinaci
Address of the proxy documentation:	See the address of the manufacturer 13/7/2018
Done in Bachenbülach on:	
Function of subscribers:	Management board
Signatory names:	Philipp Baumberger, Gilbert Zünd


Signatures


  
Philipp Baumberger (MD)


  
Gilbert Zünd (MD)



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