

belt driven transmission

MM
MAZZER®

Kold/S *electronic*

DESIGNED FOR **COOL COFFEELOVERS**

ELECTRONIC CONTROL PANEL



19 LANGUAGE Control Panel with wide viewing angle

>160° Pannello di controllo ergonomico configurabile in 19 lingue



Total and partial dose **COUNTER**
CONTATORE dosi totale e parziale

Ability to set up a **MAXIMUM DOSE CAP**
Possibilità di impostare il **NUMERO MASSIMO DI DOSI** macinabili

PROGRAMMABLE single, double, and triple dose buttons. Steps of a hundredth of a second.
Configurazione tempi di macinatura per **DOSE SINGOLA, DOPPIA e TRIPLA**.
Precisione al centesimo di secondo.

MANUAL GRINDING mode
Modalità **MACINATURA MANUALE**

Daily grinding **STATISTICS**
STATISTICHE GIORNALIERE sui dati di lavoro

Programmable **PAUSE FUNCTION**
in between grinding
Funzione pausa di macinatura programmabile

FIRMWARE UPGRADES option
Possibilità **AGGIORNAMENTO FIRMWARE**

ALERTS on service needs, worn burrs
NOTIFICHE di servizio, alert cambio macine

Kold/S *electronic*



HIGH-PERFORMANCE for high-volume coffee shops | Average grinding speed 1s/5g @50Hz



Keep coffee grounds cool to **PRESERVE FLAVOR AND TASTE** thanks to:
>> **Low RPM** (rotations per minute)
>> **Belt-driven transmission** to keep the heat generated by the motor away from the grinding chamber
>> **Double fan system**



HIGH PRECISION KNOB with **lap counter** to precisely know the grind setting.



UNIFORM coffee grounds and **CONSISTENT DOSING**.
Reduced **RETENTION**.



EASY to CLEAN. Access the grinding chamber with no loss of grind settings



ADJUSTABLE PORTAFILTER HOLDER. Grind hands-free and consistently center the flow of grinds in your basket



On-demand grinding can be **EASILY ACTIVATED** with the portafilter

GFC

GFC - Grind Flow Control

Get uniform coffee grounds in your portafilter while keeping grounds from getting on the counter. Removable aluminum outlet insert equipped with 3 interchangeable wire dampers (AntiClumping, AntiDust, Hybrid). Choose the best wire damper for you according to coffee origin, roast profile, weather conditions or barista preferences



IoT. Be Connected. Unlock new possibilities

Wherever you are, be connected to your grinder on your cloud. Thanks to the internet-connectable platform data about your grinder is remotely easily accessible by barista, coffee roaster, business owner or service. You'll be able to monitor your grinders' output, keep up with maintenance needs, and improve the quality of your coffee.



MAZZER®



MASSIMA POTENZA per locali con picchi di lavoro e alti consumi di caffè | Produttività media 1 s / 5 g @50Hz



Mantieni il macinato fresco per **PROTEGGERE** l'aroma del tuo caffè grazie a:

- >> **Basso numero di giri**
- >> **Trasmissione a cinghia** per mantenere il calore del motore lontano dalla camera di macinatura
- >> **Doppio sistema di ventilazione** con controllo elettronico



REGOLAZIONE CON MANOPOLA di alta precisione con contagiri per sapere sempre qual è il settaggio di macinatura impostato



Macinatura **OMOGENEA** e ottima **RIPETIBILITA'** della dose
Ridotta **RITENZIONE**



FACILE PULIZIA della camera di macinatura senza perdita del settaggio



SUPPORTO PORTAFILTRO MULTI-REGOLABILE per un pratico aggancio della coppa durante la macinatura e una migliore centratura del caffè



MACINATURA on-demand **ATTIVABILE CON LA COPPA** portafiltro

GFC

GFC - Grind Flow Control Ottieni un macinato omogeneo ed evita la dispersione di caffè sul bancone grazie al sistema GFC composto da una bocchetta estraibile in alluminio equipaggiata con 3 regolatori di flusso intercambiabili in base a tipo di caffè, tostatura, condizioni climatiche e preferenze del barista (AntiClumping, AntiDust, Hybrid).



IoT. RESTA CONNESSO e aperto a nuove possibilità
Ovunque tu sia, accedi in tempo reale al tuo report di macinatura sul cloud. Grazie a una piattaforma che può essere connessa a internet i dati saranno consultabili in remoto da barista, torrefattore, proprietario del coffee shop o servizio tecnico. Sarai in grado di monitorare le statistiche di utilizzo dei tuoi macinacaffè, di programmarne la manutenzione e di migliorare costantemente la qualità.



KOLD S electronic Tech Specs

EN

Grinding on demand, electronic dose adjustment, ventilation with electronic control, belt-driven transmission

Power	800 Watt
Grinding regulation	micrometrical
Burrs	conical burrs 71mm (2¾ inches) (ref. 186C)
Grinding burrs speed	420 rpm (50 Hz) - 500 rpm (60Hz)
Average grinding speed	1 s / 5 g @50Hz
Body	aluminum die casting
Hopper capacity	1.5 kg (3.3 lbs)
Net weight	30 kg (66 lbs)
Equipment features	GFC kit, IoT, tamping support base, manual tamper

FR

Mouture instantanée, réglage électronique de la dose, ventilation électronique, transmission par courroie

Puissance	800 Watt
Régulation de mouture	micrométrique
Meules	meules coniques 71mm (réf. 186C)
Tours meules	420 tr/min (50 Hz) - 500 tr/min (60Hz)
Vitesse moyenne de mouture	1 s / 5 g @50Hz
Chassis	aluminium moulé sous pression
Trémie	1.5 kg
Poids net	30 kg
Dotation	GFC kit, IoT, press-café manuel avec support

ES

Molidura instantánea, regulación electrónica de la dosis, ventilación electrónica, transmisión por correa

Potencia	800 Watt
Regulación molienda	micrométrica
Fresas	fresas conicas 71mm (ref. 186C)
Revoluciones fresas	420 rpm (50 Hz) - 500 rpm (60Hz)
Productividad media	1 s / 5 g @50Hz
Chassis	fundición a presión de aluminio
Capacidad de la tolva	1.5 kg
Peso neto	30 kg
Incluido	GFC kit, IoT, prensa café manual con soporte

IT

Macinatura istantanea, regolazione elettronica della dose, ventilazione elettronica, trasmissione a cinghia

Potenza	800 Watt
Regolazione macinatura	micrometrica
Macine	macine coniche 71mm (rif. 186C)
Giri macine	420 rpm (50 Hz) - 500 rpm (60Hz)
Produttività media	1 s / 5 g @50Hz
Carrozzeria	alluminio pressofuso
Campana	1.5 kg
Peso netto	30 kg
Di serie	GFC kit, IoT, supporto per pressatura, pressino manuale

DE

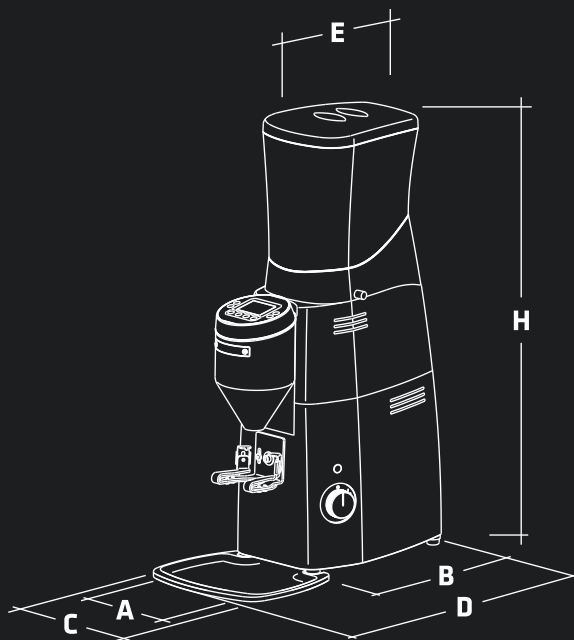
Augenblickliches Mahlen, Elektronische Einstellung der Dosis, Elektronisch-kontrollierte Luftung, Riemenantrieb

Leistung	800 Watt
Mahlregelung	Mikrometrische
Mahlscheiben	konisch 71mm (ref. 186C)
Mahlscheibenumdrehungen	420 rpm (50 Hz) - 500 rpm (60Hz)
Durchschnittliche Mahlgeschwindigkeit	1 Sekunden/ 5 Gramm@50Hz
Gehäuse	Aluminium Druck-Guss
Kapazität des Bohnenbehälters	1.5 kg
Nettogewicht	30 kg
Lieferumfang Zubehör	GFC kit, IoT, Tamping Station, Tamper

PT

Moagem instantânea, regulação eletrônica de dose, ventilação eletrônica, transmissão por correa

Potencia	800 Watt
Regulação da moagem	micrométrica
Mós	mós conicas 71mm (ref. 186C)
Rotações dos mós	420 rpm (50 Hz) - 500 rpm (60Hz)
Velocidade média mós	1 s / 5 g @50Hz
Chassis	alumínio fundido sob pressão
Capacidade tremonha	1.5 kg
Peso líquido	30 kg
Incluído como padrão	GFC kit, IoT, suporte para tamper, tamper



Stepless micrometrical grind adjustment
Sistema di regolazione macinatura micrometrica continua

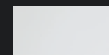


SECURITY FEATURES
Sistemi di protezione

dimensions

	mm	inches
A	215	8 1/2
B	310	12 1/4
C	240	9 1/2
D	480	19
E	240	9 1/2
H	700	27 3/4

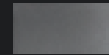
colours



pure white
bianco neve



matt black
nero opaco



matt gray
grigio opaco



polished aluminum
alluminio lucidato



71mm
conical burrs

certifications



The manufacturer reserves the right to change specifications without notice

Il costruttore si riserva la facoltà di apportare modifiche senza preavviso

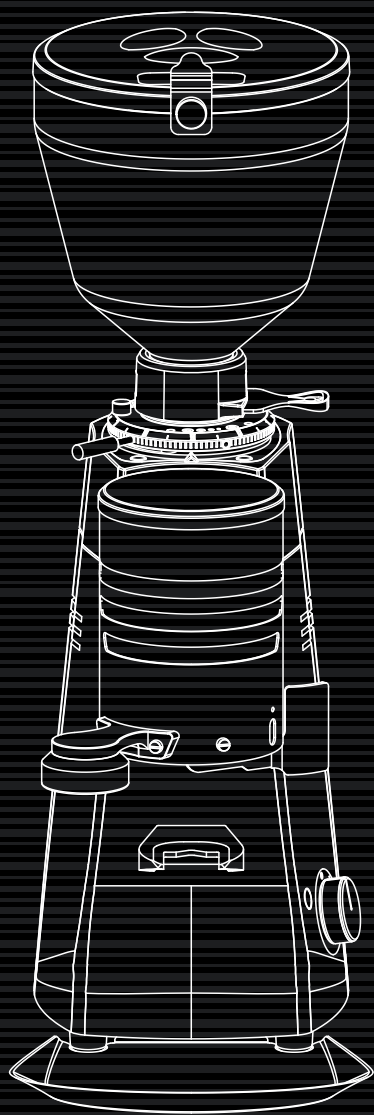
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Made in Venice

DPKLELC042021



63/67mm conical burrs

MM
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MAZZER®

Kony/S automatic

DESIGNED TO **#enhance the aroma of your coffee**

Kony/S automatic



CONICAL BURR GRINDER DESIGNED TO ENHANCE THE AROMA OF YOUR COFFEE.

The distinctive Mazzer design spotlights precision machined components. The Kony S features excellent dose consistency and a mind to barista ergonomics. This is the ideal choice for medium-high volume cafes.

Macinacaffè a macine coniche progettato per esaltare gli aromi in tazza. Caratteristico design Mazzer con lavorazioni meccaniche di precisione, ottima ripetibilità della dose, soluzioni ergonomiche per agevolare il lavoro del barista. Il Kony S è la scelta ideale per locali con volumi medio alti.



User friendly **MEMORY TRACK** system to index grind setting

Ghiera di regolazione con legenda **MEMORY TRACK** per non perdere il settaggio di macinatura



MORE PRECISE, wider grinding adjustment range

REGOLAZIONE PIU' PRECISA grazie al campo di regolazione più ampio



No loss of grind settings with **EASY TO CLEAN** grinding chamber

FACILE PULIZIA della camera di macinatura senza perdita del settaggio



STEPLESS MICROMETRICAL grind adjustment

Sistema di regolazione macinatura **MICROMETRICA CONTINUA**



TAG HOLDER

use the magnet to place a tag on the hopper with the name of the coffee you are serving

PORTANOME magnetico per esporre il logo del caffè servito

Al

ALUMINUM tamper and **STAINLESS STEEL** tray

Pressino in **ALLUMINIO** e vassoio in **INOX**.



Doser designed to keep your coffee **FRESH**.

EASY TO USE dosing lever for barista ergonomics.

DOSATORE progettato per mantenere più fresco il macinato
Leva dosatore **ERGONOMICA** per maggior praticità d'uso



MAZZER®



EN

Automatic grinding cycle with start every 12 doses and stop when the coffee doser is full

Power	450 Watt
Grinding adjustment	stepless micrometrical
Burrs for single phase	conical burrs 63mm (2 1/2 inches) (ref.191C)
Burrs for three phase	conical burrs 67mm (2 2/3 inches) (ref.192C)
Grinding burrs speed	420 rpm (50Hz) - 500 rpm (60Hz)
Body	aluminum die casting
Hopper capacity	1.3 kg (2.9 lbs)
Ground coffee container capacity	280 g (0.6 lbs)
Dose adjustment	5.5-8 g (0.19-0.28 oz)
Net weight	20 kg (44 lbs)
Equipment features	aluminum static tamper, tag holder
Optional features:	oversize dose (8-10,5 g 0.28-0.36 oz) - Spring coffee pressing device with long fork - Easy Tamper for doser

IT

Automatico con avviamento ogni 12 dosi ed arresto al riempimento del dosatore

Potenza	450 Watt
Regolazione macinatura	Micrometrica continua
Macine per monofase	macine coniche 63mm (ref.191C)
Macine per trifase	macine coniche 67mm (ref.192C)
Giri macine	420 rpm (50Hz) - 500 rpm (60Hz)
Carrozzeria	alluminio pressofuso
Campana	1.3 kg
Capacità contenitore caffè macinato	280 g
Regolazione della dose	5,5-8 g
Peso netto	20 kg
Di serie:	pressino statico in alluminio, Portanome
Optional:	dosatura maggiorata (8-10.5 g) - Pressino a molla con forchetta lunga - Easy Tamper per dosatore

KONY S automatic Tech Specs

FR

Automatique avec démarrage toutes les 12 doses et arrêt à remplissage du doseur de café moulu

Puissance	450 Watt
Régulation de mouture	micrométrique continue
Meules pour monophasé	meules coniques 63mm (réf. 191C)
Meules pour triphasé	meules coniques 67mm (réf. 192C)
Tours meules	420 tr/min (50Hz) - 500 tr/min (60Hz)
Chassis	aluminium moulé sous pression
Trémie	1.3 kg
Contenance du doseur	280 g
Réglage de la dose	5.5-8 g
Poids net	20 kg
Dotation	press-café static en aluminium, Porte-nom
Options	Dose majorée (8-10,5 g) - Press-café à ressort avec fourchette longue - Easy Tamper pour doseur

ES

Automático con puesta en marcha cada 12 dosificaciones y parada cuando se llena el dosificador.

Potencia	450 Watt
Regulación molienda	micrométrica continua
Fresas (monofásico)	fresas conicas 63mm (ref. 191C)
Fresas (trifásico)	fresas conicas 67mm (ref. 192C)
Revoluciones fresas	420 rpm (50Hz) - 500 rpm (60Hz)
Chassis	fundición a presión de aluminio
Capacidad de la tolva	1.3 kg
Capacidad de la dosis	280 g
Regulación de la dosis	5.5-8 g
Peso neto	20 kg
Incluido	Prensa café estática de aluminio, porta nombre
Opciones	Dosis aumentada (8-10,5 g), Prensador con resorte y horquilla larga, Easy Tamper para dosificador

DE

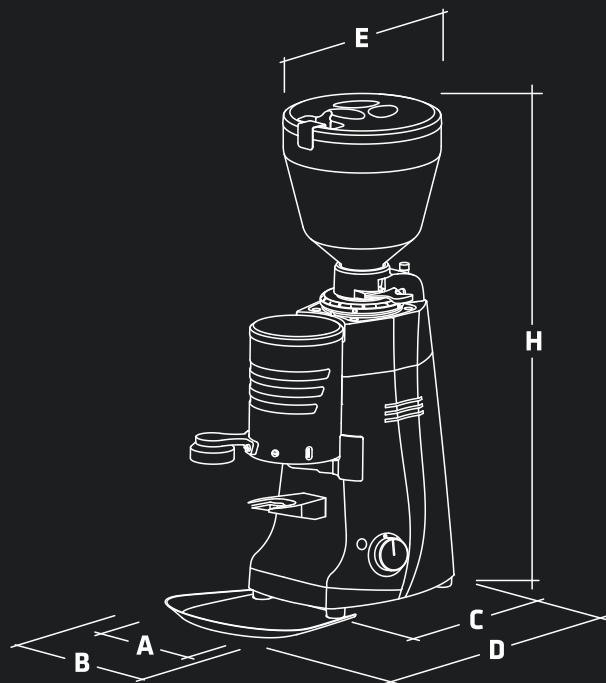
Automatisch Mahlung mit Start bei jeder 12 Dosis und Stop beim Anfüllen des Dosierers

Leistung	450 Watt
Mahlregelung	Mikrometrische
Mahlscheiben für 220V	konisch 63mm (ref. 191C)
Mahlscheiben für 380V (3 Phasen)	konisch 67mm (ref. 192C)
Mahlscheibenumdrehungen	420 rpm (50Hz) - 500 rpm (60Hz)
Gehäuse	Aluminium Druck-Guss
Kapazität des Bohnenbehälters	1.3 kg
Kapazität des Dosierers	280 g
Einstellung der Kaffeepulverdosis	5.5-8 g
Nettogewicht	20 kg
Lieferumfang Zbehör	Tamper aus Aluminium, Namenhalter
Optionals	Erhöhte Dosierung (8-10,5 g), Kleine Feder-presse mit langer Stützgabe, Easy Tamper für Dosierer

PT

Automático com partida a cada 12 doses e paragem após o enchimento do doseador

Potencia	450 Watt
Regulação da moagem	micrométrica contínua
Mós - monofásico	mós conicas 63mm (ref. 191C)
Mós - trifásico	mós conicas 67mm (ref. 192C)
Rotações dos mós	420 rpm (50Hz) - 500 rpm (60Hz)
Chassis	alumínio fundido sob pressão
Capacidade tremonha	1.3 kg
Capacidade de café moído	280 g
Regulação de dose	5.5-8 g
Peso líquido	20 kg
Incluído como padrão	calçador de café estático de alumínio, Tag holder
Opções	Dose maior (8-10.5 g), Prensador com mola e forquilha comprida, Easy Tamper para doseador



Stepless micrometrical grind adjustment
Sistema di regolazione macinatura micrometrica continua



SECURITY FEATURES
Sistemi di protezione

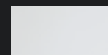
dimensions

	mm	inches
A	208	8 1/4
B	240	9 1/2
C	264	10 1/2
D	413	16 1/4
H	651	25 1/2
E	208	8 1/4



63/67mm
conical burrs

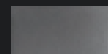
colours



pure white
bianco neve



matt black
nero opaco



matt gray
grigio opaco



silver
grigio chiaro



polished aluminum
alluminio lucidato



bright red
rosso ciliegia

certifications



Intertek



Intertek



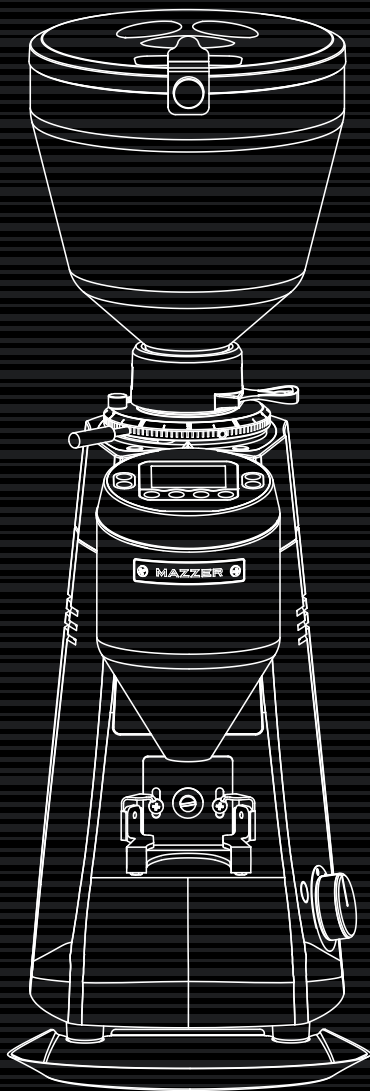
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63mm conical burrs



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DESIGNED TO *#enhance the aroma of your coffee*

ELECTRONIC CONTROL PANEL



19 LANGUAGE Control Panel with wide viewing angle

>160° Pannello di controllo ergonomico configurabile in 19 lingue



Total and partial dose **COUNTER**
CONTATORE dosi totale e parziale

Ability to set up a **MAXIMUM DOSE CAP**
Possibilità di impostare il **NUMERO MASSIMO DI DOSI** macinabili

PROGRAMMABLE single, double, and triple dose buttons. Steps of a hundredth of a second.
Configurazione tempi di macinatura per **DOSE SINGOLA, DOPPIA e TRIPLA**.
Precisione al centesimo di secondo.

MANUAL GRINDING mode
Modalità **MACINATURA MANUALE**

Daily grinding **STATISTICS**
STATISTICHE GIORNALIERE sui dati di lavoro

Programmable **PAUSE FUNCTION**
in between grinding
Funzione pausa di macinatura programmabile

FIRMWARE UPGRADES option
Possibilità **AGGIORNAMENTO FIRMWARE**

ALERTS on service needs, worn burrs
NOTIFICHE di servizio, alert cambio macine

Kony/S *electronic*

LOW RPM CONICAL BURR GRINDER DESIGNED TO ENHANCE THE AROMA OF YOUR COFFEE.

The distinctive Mazzer design spotlights precision machined components and high-tech electronics. The Kony S features excellent dose consistency, IoT connectivity, and a mind to barista ergonomics. This is the ideal choice for medium-high volume cafes.

GFC

Keep grounds from getting on the counter (**ELECTROSTATIC CHARGE REDUCTION**) while getting **UNIFORM COFFEE GROUNDS** in your portafilter with the innovative GFC System. GFC - Grind Flow Control consists of a removable aluminum outlet insert equipped with a through-flow wire damper



No loss of grind settings with **EASY TO CLEAN** grinding chamber



User friendly **MEMORY TRACK** system to index grind setting. **MORE PRECISE**, wider grinding adjustment range



On-demand grinding can be **EASILY ACTIVATED** with the portafilter



DOUBLE FAN cooling system



ADJUSTABLE PORTAFILTER HOLDER. Grind hands-free and consistently center the flow of grinds in your basket



TAG HOLDER

use the magnet to place a tag on the hopper with the name of the coffee you are serving



IoT. Be Connected Unlock new possibilities

Wherever you are, be connected to your grinder on your cloud. Thanks to the internet-connectable platform data about your grinder is remotely easily accessible by barista, coffee roaster, business owner or service. You'll be able to monitor any and all of your grinders' output and keep up with maintenance needs.



Macinacaffè a macine coniche e bassi giri progettato per esaltare gli aromi in tazza.

Caratteristico design Mazzer con lavorazioni meccaniche di precisione ed elettronica high-tech, ottima ripetibilità della dose, IoT di serie, soluzioni ergonomiche per agevolare il lavoro del barista. Il Kony S è la scelta ideale per locali con volumi medio alti.

GFC

MINIMA DISPERSIONE di caffè sul bancone (abbattimento carica elettrostatica) e **MACINATO OMOGENEO** grazie all'innovativo sistema **GFC - Grind Flow Control** composto da una bocchetta estraibile in alluminio equipaggiata con un regolatore di flusso passante



FACILE PULIZIA della camera di macinatura senza perdita del settaggio



Ghiera con legenda **MEMORY TRACK**
Campo di regolazione più ampio per una maggior precisione



MACINATURA on-demand ATTIVABILE CON LA COPPA portafiltro



SISTEMA DI RAFFREDDAMENTO con doppia ventola



SUPPORTO PORTAFILTRO MULTI-REGOLABILE per un pratico aggancio della coppa durante la macinatura e una migliore centratura del caffè



PORTANOME magnetico per esporre il logo del caffè servito



IoT. RESTA CONNESSO e aperto a nuove possibilità

Ovunque tu sia, accedi in tempo reale al tuo report di macinatura sul cloud. Grazie ad una piattaforma che può essere connessa ad internet i dati di macinatura saranno consultabili in remoto da barista, torrefattore, proprietario del coffee shop o servizio tecnico. Sarai in grado di monitorare sul tuo device le statistiche di utilizzo di tutti i tuoi macinacaffè programmandone la manutenzione nel modo più efficiente.



KONY S electronic Tech Specs

EN

Grinding on demand, electronic dose adjustment, ventilation with electronic control

Power	450 Watt
Grinding adjustment	stepless micrometrical
Burrs	conical burrs 63 mm - 2 1/2 inches (ref. 191C)
Grinding burrs speed	420 rpm (50Hz) - 500 rpm (60Hz)
Average grinding speed	1s/>3g @50Hz - 1s/>3.6g @60Hz
Body	aluminum die casting
Hopper capacity	1.3 kg (2.9 lbs)
Net weight	20 kg (44 lbs)
Equipment features:	IoT, Tag holder, GFC Kit
Optional:	hand tamper in aluminum with support base

FR

Mouture instantanée, réglage électronique de la dose, ventilation électronique

Puissance	450 Watt
Régulation de mouture	micrométrique continue
Meules	meules coniques 63mm (réf. 191C)
Tours meules	420 tr/min (50Hz) - 500 tr/min (60Hz)
Vitesse moyenne de mouture	1s/>3g @50Hz - 1s/>3.6g @60Hz
Chassis	aluminium moulé sous pression
Trémie	1,3 kg
Poids net	20 kg
Dotation	IoT, porte-nom, GFC Kit
Options	Tasseur à café manuel en aluminium avec support

ES

Moledura instantánea, regulación electrónica de la dosis, ventilación electrónica

Potencia	450 Watt
Regulación molienda	micrométrica continua
Fresas	fresas conicas 63mm (ref. 191C)
Revoluciones fresas	420 rpm (50Hz) - 500 rpm (60Hz)
Productividad media	1s/>3g @50Hz - 1s/>3.6g @60Hz
Chassis	fundición a presión de aluminio
Capacidad de la tolva	1,3 kg
Peso neto	20 kg
Incluido	IoT, Tag holder, GFC Kit
Opciones	Prensa café estática de aluminio con soporte

IT

Macinatura istantanea, regolazione elettronica della dose, ventilazione elettronica

Potenza	450 Watt
Regolazione macinatura	micrometrica continua
Macine	macine coniche 63 mm (rif. 191C)
Giri macine	420 rpm (50Hz) - 500 rpm (60Hz)
Produttività media	1s/>3g @50Hz - 1s/>3.6g @60Hz
Carrozzeria	alluminio pressofuso
Campana	1.3 kg
Peso netto	20 kg
Di serie:	IoT, Portanome, GFC Kit
Optional:	Pressino manuale in alluminio con supporto

DE

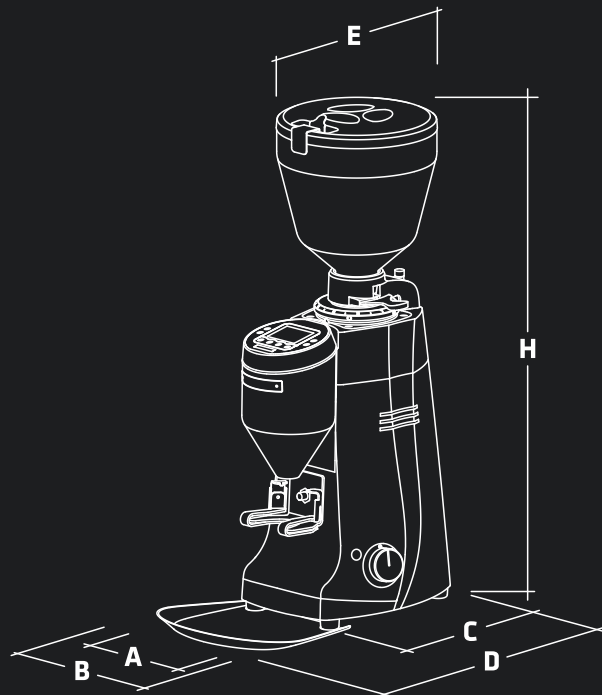
Augenblickliches Mahlen, Elektronische Einstellung der Dosis, Elektronisch-kontrollierte Luftung

Leistung	450 Watt
Mahlregelung	Stufenlose Mikrometrische
Mahlscheiben	Konisch 63mm (ref.191C)
Mahlscheibenumdrehungen	420 rpm (50Hz) - 500 rpm (60Hz)
Durchschnittliche Mahlgewwindigkeit	1s/>3g @50Hz - 1s/>3.6g @60Hz
Gehäuse	Aluminium Druck-Guss
Kapazität des Bohnenbehälters	1,3 kg
Nettogewicht	20 kg
Lieferumfang Zbehör	IoT, Namenhalter, GFC Kit
Optional	Tamper aus Aluminium mit Kaffeepressgestall

PT

Moagem instantânea, regulação eletrônica de dose, ventilação eletrônica

Potencia	450 Watt
Regulação da moagem	micrométrica contínua
Mós	mós conicas 63mm (ref. 191C)
Rotações dos mós	420 rpm (50Hz) - 500 rpm (60Hz)
Velocidade média mós	1s/>3g @50Hz - 1s/>3.6g @60Hz
Chassis	alumínio fundido sob pressão
Capacidade tremonha	1,3 kg
Peso líquido	20 kg
Incluído como padrão	IoT, Tag holder, GFC Kit
Opções	Calçador de café estático de alumínio con suporte



Stepless micrometrical grind adjustment
Sistema di regolazione macinatura micrometrica continua



SECURITY FEATURES
Sistemi di protezione

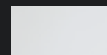
dimensions

	mm	inches
A	208	8 ¼
B	240	9 ½
C	264	10 ½
D	413	16 ¼
H	651	25 ½
E	208	8 ¼



63mm
conical burrs

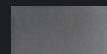
colours



pure white
bianco neve



matt black
nero opaco



matt gray
grigio opaco



silver
grigio chiaro



polished aluminum
alluminio lucidato



bright red
rosso ciliegia

certifications



Intertek



Intertek



The manufacturer reserves the right to change specifications without notice

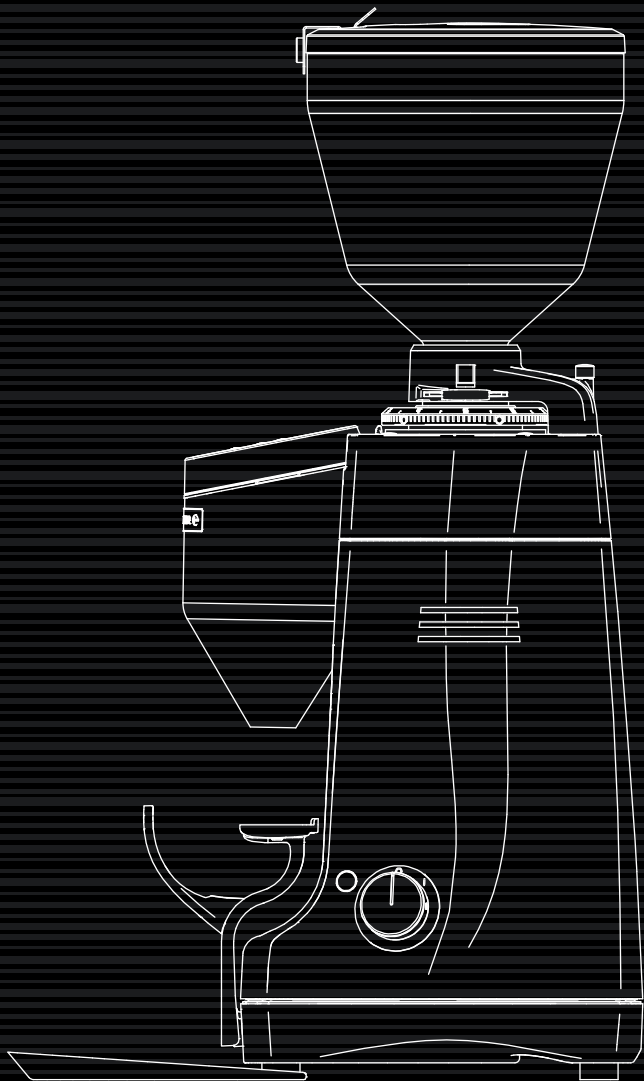
Il costruttore si riserva la facoltà di apportare modifiche senza preavviso

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www.mazzer.com

  @mazzerofficial

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MAZZER

Made in Venice



63mm conical burrs



Kony/S⁹

ACCURATE GRINDING BY WEIGHT

ACCURATE GRINDING BY WEIGHT



Kony Sg features a professional-grade built-in scale. The load cell is accurate, repeatable, and can be set to a hundredth of a gram to weigh each dose, offering maximum precision and consistent results.

Kony Sg incorpora una cella di carico settabile al centesimo di grammo per pesare ogni dose, offrendo al barista massima precisione e risultati costanti.



2.4" COLOR TFT DISPLAY with excellent viewing angle, 19 languages

DISPLAY TFT A COLORI DA 2,4" con ottimo angolo di visione, 19 lingue impostabili

3 PROGRAMMABLE DOSES by weight or by time with setting accuracy to the hundredth of a gram / second. Additional manual grinding mode.

3 DOSI PROGRAMMABILI a peso o a tempo con precisione di settaggio al centesimo di grammo o secondo. Modalità macinatura manuale aggiuntiva.

WEIGHT RECALIBRATION procedure

Possibilità di **RICALIBRARE IN PESO** il sistema

Ability to **LIMIT THE NUMBER OF GRINDABLE DOSES** according to the coffee stock

Possibilità di **LIMITARE IL NUMERO DI DOSI** macinabili secondo le scorte del locale

AUTOMATIC DOSE PAUSE upon removal of the portafilter to settle down the powder

PAUSA DOSE AUTOMATICA alla rimozione della coppa per permettere l'assestamento del macinato

CUSTOMIZABLE DISPLAY with logo and color theme

Possibilità di **PERSONALIZZARE L'INTERFACCIA** con logo e tema colore

ALERTS on service needs, worn burrs, empty hopper

NOTIFICHE di servizio, alert cambio macine, tramoggia vuota

DAILY GRINDING STATISTICS

STATISTICHE GIORNALIERE SUI DATI DI LAVORO

Kony/S⁹

Low RPM conical burr grinder with BUILT-IN LOAD CELL DESIGNED TO DELIVER PRECISE AND CONSISTENT DOSES WHILE STREAMLINING THE GRINDING PROCESS.

This is the ideal choice for medium volume cafes. Silent and with low coffee retention, it helps to get full bodied well balanced extractions.

GFC

Keep grounds from getting on the counter (**ELECTROSTATIC CHARGE REDUCTION**) while getting **UNIFORM COFFEE GROUNDS** in your portafilter with the innovative GFC System. GFC - Grind Flow Control consists of a removable aluminum outlet insert equipped with two dampers (Hybrid and AntiClumping)



No loss of grind settings with **EASY TO CLEAN** grinding chamber

0 1

User friendly **MEMORY TRACK** system to index grind setting. Wide grinding adjustment range



DOUBLE FAN cooling system



ADJUSTABLE PORTAFILTER HOLDER. Grind hands-free and consistently center the flow of grinds in your basket



TAG HOLDER

use the magnet to place a tag on the hopper with the name of the coffee you are serving



IOT CONNECTIVITY for remote data monitoring
FIRMWARE UPGRADES option



MAZZER®

Macinacaffè a macine coniche e bassi giri con **CELLA DI CARICO INTEGRATA PER GARANTIRE PRECISIONE E DOSI COSTANTI.**

Sceita ideale per locali con medi volumi, **SEMPLIFICA IL FLUSSO DI LAVORO** del barista. Silenzioso e a bassa ritenzione. Aiuta ad ottenere estrazioni dal corpo ricco e gusto bilanciato.

GFC

MINIMA DISPERSIONE di caffè sul bancone (abbattimento carica elettrostatica) e **MACINATO OMOGENEO** grazie all'innovativo sistema **GFC - Grind Flow Control** composto da una bocchetta estraibile in alluminio equipaggiata con due regolatori di flusso (Hybrid e AntiClumping)



FACILE PULIZIA della camera di macinatura senza perdita del settaggio

0 | 1

Ghiera con legenda **MEMORY TRACK**
Campo di regolazione più ampio per una maggior precisione



SISTEMA DI RAFFREDDAMENTO con doppia ventola



SUPPORTO PORTAFILTRO REGOLABILE per un pratico aggancio della coppa durante la macinatura e una migliore centratura del caffè



PORTANOME magnetico per esporre il logo del caffè servito



CONNETTIVITÀ IOT per monitoraggio dei dati
Possibilità **AGGIORNAMENTO FIRMWARE**



KONY Sg Tech Specs

EN

Grinding on demand, electronic dose adjustment, ventilation with electronic control

Power	450 Watt
Grinding adjustment	stepless micrometrical
Burrs	conical burrs 63 mm - 2 1/2 inches (ref. 191C)
Grinding burrs speed	420 rpm (50Hz) - 500 rpm (60Hz)
Body	aluminum die casting
Hopper capacity	1.3 kg (2.9 lbs)
Net weight	22 kg (48.5 lbs)
Equipment features:	IoT, Tag holder, GFC Kit
Optional:	hand tamper in aluminum with support base

FR

Mouture instantanée, réglage électronique de la dose, ventilation électronique

Puissance	450 Watt
Régulation de mouture	micrométrique continue
Meules	meules coniques 63mm (réf. 191C)
Tours meules	420 tr/min (50Hz) - 500 tr/min (60Hz)
Chassis	aluminium moulé sous pression
Trémie	1,3 kg
Poids net	22 kg
Dotation	IoT, porte-nom, GFC Kit
Options	Tasseur à café manuel en aluminium avec support

ES

Moledura instantánea, regulación electrónica de la dosis, ventilación electrónica

Potencia	450 Watt
Regulación molienda	micrométrica continua
Fresas	fresas conicas 63mm (ref. 191C)
Revoluciones fresas	420 rpm (50Hz) - 500 rpm (60Hz)
Chassis	fundición a presión de aluminio
Capacidad de la tolva	1,3 kg
Peso neto	22 kg
Incluido	IoT, Tag holder, GFC Kit
Opciones	Prensa café estática de aluminio con soporte

IT

Macinatura istantanea, regolazione elettronica della dose, ventilazione elettronica

Potenza	450 Watt
Regolazione macinatura	micrometrica continua
Macine	macine coniche 63 mm (rif. 191C)
Giri macine	420 rpm (50Hz) - 500 rpm (60Hz)
Carrozzeria	alluminio pressofuso
Campana	1.3 kg
Peso netto	22 kg
Di serie:	IoT, Portanome, GFC Kit
Optional:	Pressino manuale in alluminio con supporto

DE

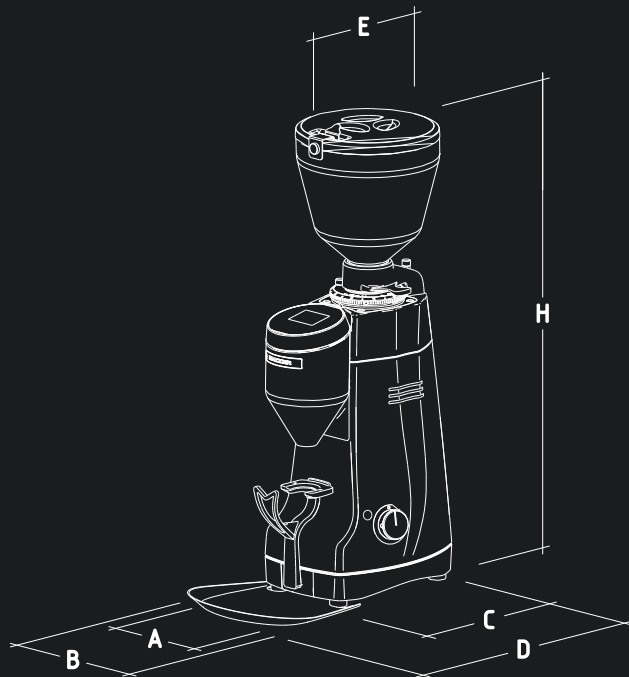
Augenblickliches Mahlen, Elektronische Einstellung der Dosis, Elektronisch-kontrollierte Luftung


Leistung	450 Watt
Mahlregelung	Stufenlose Mikrometrische
Mahlscheiben	Konisch 63mm (ref.191C)
Mahlscheibenumdrehungen	420 rpm (50Hz) - 500 rpm (60Hz)
Gehäuse	Aluminium Druck-Guss
Kapazität des Bohnenbehälters	1,3 kg
Nettogewicht	22 kg
Lieferumfang Zbehör	IoT, Namenhalter, GFC Kit
Optional	Tamper aus Aluminium mit Kaffeepressengestall


PT

Moagem instantânea, regulação eletrônica de dose, ventilação eletrônica

Potencia	450 Watt
Regulação da moagem	micrométrica contínua
Mós	mós conicas 63mm (ref. 191C)
Rotações dos mós	420 rpm (50Hz) - 500 rpm (60Hz)
Chassis	alumínio fundido sob pressão
Capacidade tremonha	1,3 kg
Peso líquido	22 kg
Incluído como padrão	IoT, Tag holder, GFC Kit
Opções	Calçador de café estático de alumínio com suporte



 **Stepless micrometrical grind adjustment**
Sistema di regolazione macinatura micrometrica continua

 **SECURITY FEATURES**
Sistemi di protezione

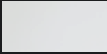

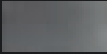



dimensions

	mm	inches
A	208	8 ¼
B	240	9 ½
C	264	10 ½
D	413	16 ¼
H	695	27 ½
E	210	8 ¼



63mm
conical burrs

colours

	pure white bianco neve
	matt black nero opaco
	matt gray grigio opaco
	silver grigio chiaro
	polished aluminum alluminio lucidato
	bright red rosso ciliegia

certifications



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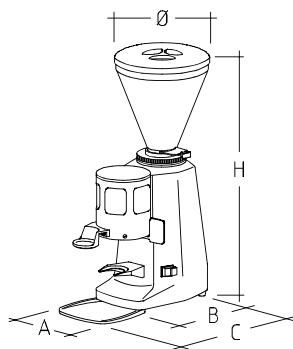
www.mazzer.com



LUX



COLOURS



	mm	inches
A	180	7
B	250	10
C	380	15
H	580	23
Ø	212	8 ¼



MACINADOSATORE LUX

REGOLAZIONE DI MACINATURA MICROMETRICA CONTINUA

Disponibile nelle versioni:
 - con interruttore manuale
 - con interruttore a tempo
 - automatico con avviamento ogni 6 dosi ed arresto al riempimento del dosatore

CARATTERISTICHE TECNICHE:

Potenza	250 Watt
Macine (rif. 195D)	Ø 61 mm
Giri macine	1400 (50 Hz) g/min 1600 (60 Hz) g/min
Capacità contenitore caffè in grani	1,2 Kg
Capacità contenitore caffè macinato	200 g
Regolazione della dose	5,5-8 g
Peso netto	11 Kg



MOULIN DOSEUR LUX

RÉGULATION DE MOUTURE MICROMÉTRIQUE CONTINUE

Disponibile dans les versions suivantes:
 - avec interrupteur manuel
 - avec interrupteur à temps
 - automatique avec démarrage toutes les 6 doses et arrêt à remplissage du doseur de café moulu

CARACTÉRISTIQUES TECHNIQUES:

Puissance	250 Watt
Meules (réf. 195D)	Ø 61 mm
Tours meules	1400 (50 Hz) tr/min 1600 (60 Hz) tr/min
Contenance de la trémie	1,2 Kg
Contenance du doseur	200 g
Réglage de la dose	5,5-8 g
Poids net	11 Kg



MOLINO DOSIFICADOR LUX

REGULACIÓN MOLIENDA MICROMÉTRICA CONTINUA

Se suministran en las versiones:
 - con interruptor manual
 - con interruptor de tiempo
 - automático con puesta en marcha cada 6 dosificaciones y parada cuando se llena el dosificador

DATOS TÉCNICOS:

Potencia	250 Watt
Fresas (ref. 195D)	Ø 61 mm
Revoluciones fresas	1400 (50 Hz) r.p.m. 1600 (60 Hz) r.p.m.
Capacidad de la tolva	1,2 Kg
Capacidad de la dosis	200 g
Regulación de la dosis	5,5-8 g
Peso neto	11 Kg



GRINDER-DOSER LUX

STEPLESS MICROMETRICAL GRINDING ADJUSTMENT

Available in the following versions:
 - with manual switch
 - with time switch
 - automatic with start every 6 doses and stop when the ground coffee doser is full

TECHNICAL FEATURES:

Power	250 Watt
Grinding blades (ref. 195D)	Ø 61 mm (2 3/8 inches)
Grinding blade speed	1400 (50 Hz) r.p.m. 1600 (60 Hz) r.p.m.
Coffee-bean container capacity	1,2 Kg (2,7 lbs)
Ground coffee container capacity	200 g (0,44 lbs)
Dose adjustment	5,5-8 g (0,19 - 0,28 oz)
Net weight	11 Kg (24,5 lbs)



DOSIERMÜHLE LUX

STUFENLOSE MIKROMETRISCHE MAHLREGELUNG

Verfügbar in den folgenden Ausführungen:
 - mit Handschalter
 - mit Zeitschalter
 - automatisch mit Start bei jeder 6 Dosis und Stop beim Anfüllen des Dosierers

TECHNISCHE DATEN:

Leistung	250 Watt
Mahlscheiben (Kennziffer 195D)	Ø 61 mm
Mahlscheibenumdrehungen	1400 (50 Hz) r.p.m. 1600 (60 Hz) r.p.m.
Kapazität des Bohnenbehälters	1,2 Kg
Kapazität des Dosierers	200 g
Einstellung der Kaffeepulverdosis	5,5-8 g
Nettogewicht	11 Kg



MOINHO DOSEADOR LUX

REGULAÇÃO DA MOAGEM MICROMÉTRICA CONTÍNUA

Disponível nas versões:
 - com interruptor manual
 - com interruptor de tempo
 - automático com partida a cada 6 doses e paragem após o enchimento do doseador

DADOS TÉCNICO:

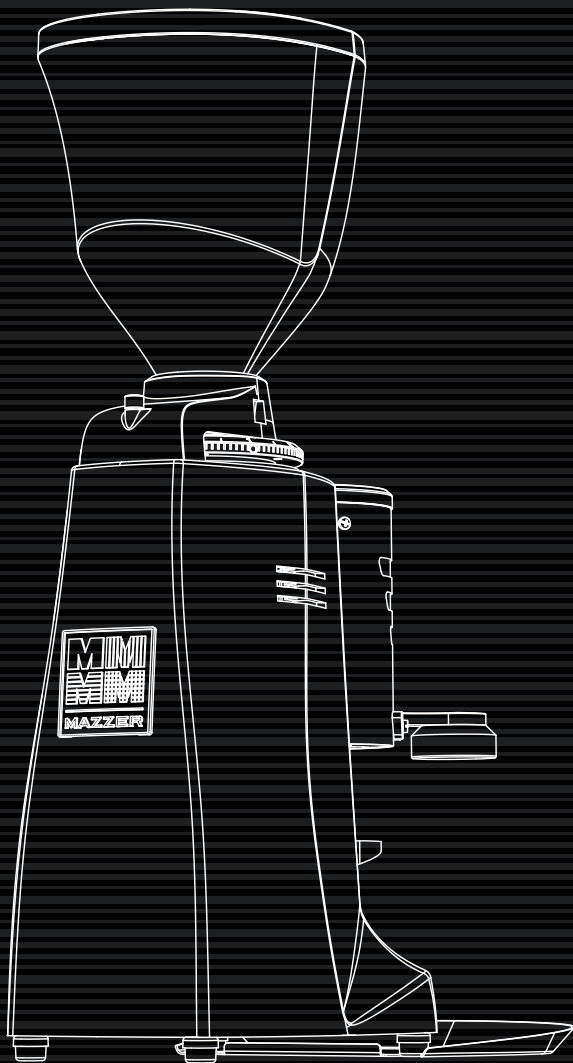
Potencia	250 Watt
Mós (ref. 195D)	Ø 61 mm
Rotações dos mós	1400 (50 Hz) r.p.m. 1600 (60 Hz) r.p.m.
Capacidade tremonha	1,2 Kg
Capacidade de café moído	200 g
Regulação de dose	5,5-8 g
Peso líquido	11 Kg

CERTIFICATIONS



• Il costruttore si riserva la facoltà di apportare quelle modifiche tecniche che si rendessero necessarie senza preavviso. • The manufacturer reserves the right to change specifications without notice. • Le constructeur se réserve le droit d'effectuer des modifications sans aucun préavis. • Der Hersteller vorbehaltet sich den technischen Daten warnunglos zu ändern. • El constructor se reserva el derecho de efectuar sin previo aviso las modificaciones que considere oportunas en interés de mejoras técnicas en sus fabricados. • O constructor reserva-se o direito de modificar sem aviso previo as máquinas tratadas neste manual.





83mm flat burrs



MAJOR V automatic/manual

DESIGNED FOR **#MaxSpeed** with **#FlatBurr**

MAJOR V automatic/manual



MAJOR V Flat burrs - High grinding capacity

Flat burrs - High grinding capacity

Inside and out, the Major V features many performance and styling upgrades. New sharper and compact design, precision machined components, metal accessories.

Alta produttività, macine piane

Nuovo design solido e compatto. Componenti realizzati con lavorazioni meccaniche di precisione, finiture premium, accessori in metallo.



User friendly **MEMORY TRACK** system to index grind setting

Ghiera di regolazione con legenda **MEMORY TRACK** per non perdere il settaggio di macinatura



MORE PRECISE, wider grinding adjustment range

REGOLAZIONE PIU' PRECISA grazie al campo di regolazione più ampio



STEPLESS MICROMETRICAL grind adjustment

Sistema di regolazione macinatura **MICROMETRICA CONTINUA**



No loss of grind settings with **EASY TO CLEAN** grinding chamber

FACILE PULIZIA della camera di macinatura senza perdita del settaggio

Al

ALUMINUM tamper and tray

Pressino e vassoio in **ALLUMINIO**



Doser designed to keep your coffee **FRESH**.

EASY TO USE dosing lever for barista ergonomics.

DOSATORE progettato per mantenere più fresco il macinato

Leva dosatore **ERGONOMICA** per maggior praticità d'uso



MAZZER®



EN

Available in the following versions:

- with Manual Switch
- Automatic with start every 12 doses and stop when the coffee doser is full

Power	650 Watt
Grinding adjustment	stepless micrometrical
Burrs	flat burrs 83mm (3¼ inches) (single phase ref. 151A, optional ref. T151A - three phase ref. 151B)
Grinding burrs speed	1400 rpm (50Hz) - 1600 rpm (60Hz)
Body	aluminum die casting
Hopper capacity	1.6 kg (3.5 lbs)
Ground coffee container capacity	280 g (0.6 lbs)
Dose adjustment	5.5-8g (0.19-0.28 oz)
Net weight	20.5 kg (45.2 lbs)
Equipment features:	aluminum static tamper
Optional features:	Oversize dose (8-10.5 g 0.28-0.36 oz) Spring coffee pressing device with long fork Easy Tamper for doser

IT

Disponibile nelle versioni:

- Con interruttore Manuale
- Automatico con avviamento ogni 12 dosi ed arresto al riempimento del dosatore

Potenza	650 Watt
Regolazione macinatura	Micrometrica continua
Macine	macine piane 83mm (monofase rif. 151A, optional rif. T151A - trifase rif. 151B)
Giri macine	1400 rpm (50Hz) - 1600 rpm (60Hz)
Carrozzeria	alluminio pressofuso
Campana	1,6 kg
Capacità contenitore caffè macinato	280 g
Regolazione della dose	5,5-8 g
Peso netto	20,5 kg
Di serie:	pressino statico in alluminio
Optional:	dosatura maggiorata (8-10.5 g) Pressino a molla con forchetta lunga Easy Tamper per dosatore

MAJOR V automatic/manual Tech Specs

FR

Disponible dans les versions:

- avec interrupteur Manuel
- Automatique avec démarrage toutes les 12 doses et arrêt à remplissage du doseur de café moulu

Puissance	650 Watt
Régulation de mouture	Micrométrique continue
Meules	meules plates 83mm (monophasé réf. 151A, option réf. T151A - triphase réf. 151B)

Tours meules	1400 tr/min (50Hz) - 1600 tr/min (60Hz)
Chassis	aluminium moulé sous pression
Trémie	1,6 kg
Contenance du doseur	280 g
Réglage de la dose	5,5-8 g
Poids net	20,5 kg
Dotation	press-café static en aluminium
Options	Dose majorée (8-10,5 g) - Press-café à ressort avec fourchette longue - Easy Tamper pour doseur

ES

Se suministran en las versiones:

- con interruptor Manual
- Automático con puesta en marcha cada 12 dosificaciones y parada cuando se llena el dosificador.

Potencia	650 Watt
Regulación molienda	micrométrica continua
Fresas	fresas planas 83 mm (monofásico ref. 151A, opción ref. T151A - trifásico ref. 151B)

Revoluciones fresas	1400 rpm (50Hz) - 1600 rpm (60Hz)
Chassis	fundición a presión de aluminio
Capacidad de la tolva	1,6 kg
Capacidad de la dosis	280 g
Regulación de la dosis	5,5-8 g
Peso neto	20,5 kg
Incluido	Prensa café estática de aluminio
Opciones	Dosis aumentada (8-10,5 g) Prensador con resorte y horquilla larga Easy Tamper para dosificador

DE

Verfügbar in den folgenden Ausführungen:

- mit Handschalter
- Automatisch Mahlung mit Start bei jeder 12 Dosis und Stop beim Anfüllen des Dosierers

Leistung	650 Watt
Mahlregelung	Mikrometrische
Mahlscheiben	flache Mahlscheiben durchmesser 83 mm (einphasig 151A, optional T151A - dreiphasig 151B)

Mahlscheibenumdrehungen	1400 rpm (50Hz) - 1600 rpm (60Hz)
Gehäuse	Aluminium Druck-Guss
Kapazität des Bohnenbehälters	1,6 kg
Kapazität des Dosierers	280 g
Einstellung der Kaffeepulverdosis	5,5-8 g
Nettogewicht	20,5 kg
Lieferumfang Zbehör	Tamper aus Aluminium
Optionals	Erhöhte Dosierung (8-10,5 g) Kleine Feder-presse mit langer Stützgabe Easy Tamper für Dosierer

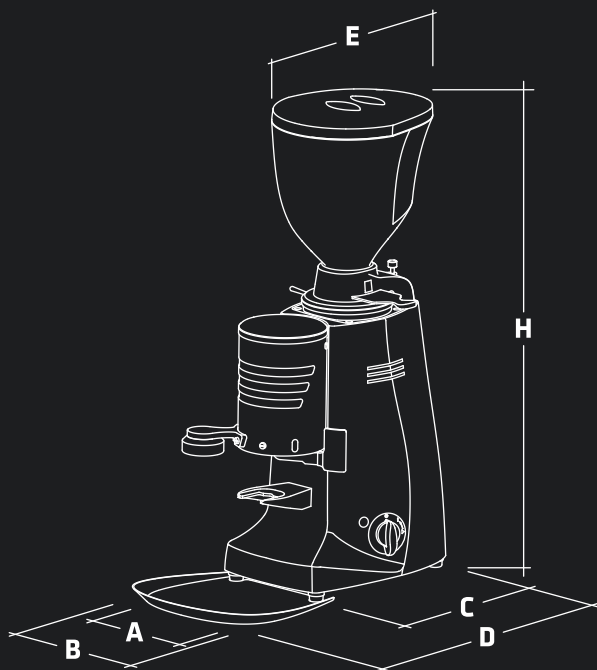
PT

Disponível nas versões:

- con interruptor Manual
- Automático com partida a cada 12 doses e paragem após o enchimento do doseador

Potencia	650 Watt
Regulação da moagem	micrométrica contínua
Mós	Mós planas de 83mm (monofásico 151A, opção T151A - trifásico 151B)

Rotações dos mós	1400 rpm (50Hz) - 1600 rpm (60Hz)
Chassis	alumínio fundido sob pressão
Capacidade tremonha	1,6 kg
Capacidade de café moído	280 g
Regulação de dose	5,5-8 g
Peso líquido	20,5 kg
Incluído como padrão	calçador de café estático de alumínio
Opções	Dose maior (8-10,5 g), Prensador con mola e forquilha comprida Easy Tamper para doseador

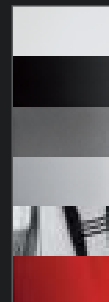


Stepless micrometrical grind adjustment | Sistema di regolazione macinatura micrometrica continua

dimensions

	mm	inches
A	212	8 1/2
B	252	10
C	292	11 1/2
D	475	18 3/4
H	681	26 3/4
E	240	9 1/2

colours



pure white
bianco neve
matt black
nero opaco
matt gray
grigio opaco
silver
grigio chiaro
polished aluminum
alluminio lucidato
bright red
rosso ciliegia



flat burrs 83mm

certifications

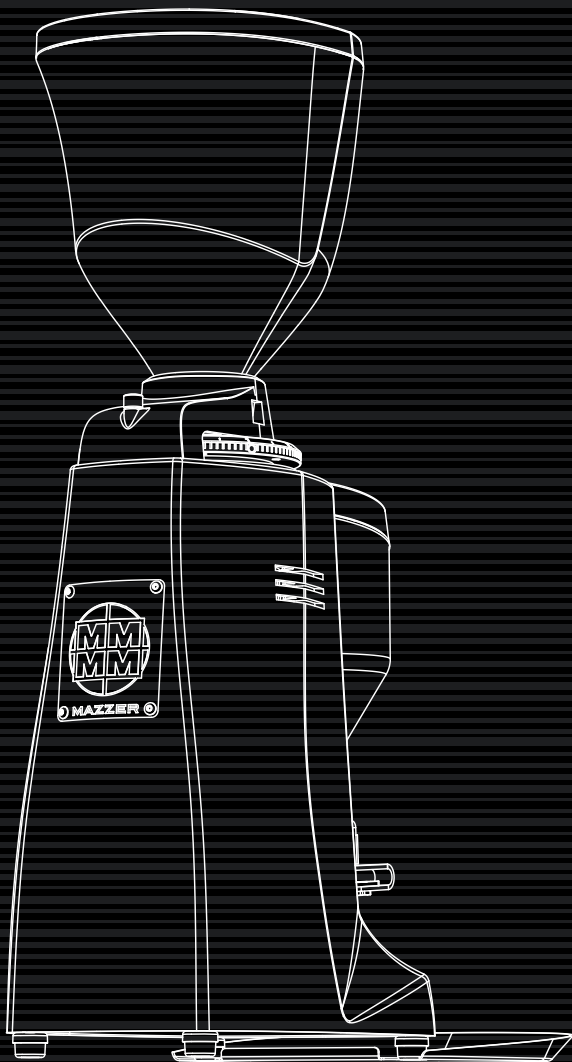


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Made in Venice



83mm flat burrs

MM
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MAZZER®

Major/V *electronic*

DESIGNED FOR **#MaxSpeed** with **#FlatBurr**s

ELECTRONIC CONTROL PANEL



19 LANGUAGE Control Panel with wide viewing angle

>160° Pannello di controllo ergonomico configurabile in 19 lingue



Total and partial dose **COUNTER**
CONTATORE dosi totale e parziale

Ability to set up a **MAXIMUM DOSE CAP**
Possibilità di impostare il **NUMERO MASSIMO DI DOSI** macinabili

PROGRAMMABLE single, double, and triple dose buttons. Steps of a hundredth of a second.
Configurazione tempi di macinatura per **DOSE SINGOLA, DOPPIA e TRIPLA**.
Precisione al centesimo di secondo.

MANUAL GRINDING mode
Modalità **MACINATURA MANUALE**

Daily grinding **STATISTICS**
STATISTICHE GIORNALIERE sui dati di lavoro

Programmable **PAUSE FUNCTION**
in between grinding
Funzione pausa di macinatura programmabile

FIRMWARE UPGRADES option
Possibilità **AGGIORNAMENTO FIRMWARE**

ALERTS on service needs, worn burrs
NOTIFICHE di servizio, alert cambio macine

CUTTING EDGE TECHNOLOGY - FLAT BURRS

Inside and out, the Major V features many performance and styling upgrades. New sharper and compact design, precision machined components, metal accessories, and high-tech electronics

GFC

Keep grounds from getting on the counter (**ELECTROSTATIC CHARGE REDUCTION**) while getting **UNIFORM COFFEE GROUNDS** in your portafilter with the innovative GFC System. GFC - Grind Flow Control consists of a removable aluminum outlet insert equipped with two interchangeable wire dampers (AntiDust and Hybrid).

NO
WASTE

LOW RETENTION. Save coffee and time



No loss of grind settings with **EASY TO CLEAN** grinding chamber



User friendly **MEMORY TRACK** system to index grind setting. **MORE PRECISE**, wider grinding adjustment range



On-demand grinding can be **EASILY ACTIVATED** with the portafilter



DOUBLE FAN cooling system



ADJUSTABLE PORTAFILTER HOLDER. Grind hands-free and consistently center the flow of grinds in your basket



IoT. Be Connected Unlock new possibilities

Wherever you are, be connected to your grinder on your cloud. Thanks to the internet-connectable platform data about your grinder is remotely easily accessible by barista, coffee roaster, business owner or service. You'll be able to monitor any and all of your grinders' output, keep up with maintenance needs, and improve the quality of your coffee in a scientific way using data tracked by the grinder (optional).



TECNOLOGIA D'AVANGUARDIA, MACINE PIANE

Nuovo design solido e compatto. Finiture premium, componenti realizzati con lavorazioni meccaniche di precisione, accessori in metallo, elettronica high-tech

GFC

MINIMA DISPERSIONE di caffè sul bancone (abbattimento carica elettrostatica) e **MACINATO OMOGENEO** grazie all'innovativo sistema **GFC - Grind Flow Control** composto da una bocchetta estraibile in alluminio equipaggiata con due regolatori di flusso intercambiabili (AntiDust e Hybrid).

NO WASTE

BASSA RITENZIONE con la camera di macinatura a geometrie ottimizzate per un risparmio di tempo e caffè.



FACILE PULIZIA della camera di macinatura senza perdita del settaggio



Ghiera con legenda **MEMORY TRACK**
Campo di regolazione più ampio per una maggior precisione



MACINATURA on-demand ATTIVABILE CON LA COPPA portafiltro



SISTEMA DI RAFFREDDAMENTO con doppia ventola



SUPPORTO PORTAFILTRO MULTI-REGOLABILE per un pratico aggancio della coppa durante la macinatura e una migliore centratura del caffè



IoT. RESTA CONNESSO e aperto a nuove possibilità

Ovunque tu sia, accedi in tempo reale al tuo report di macinatura sul cloud. Grazie a una piattaforma che può essere connessa a internet i dati di macinatura saranno consultabili in remoto da barista, torrefattore, proprietario del coffee shop o servizio tecnico. Sarai in grado di monitorare le statistiche di utilizzo dei tuoi macinacaffè sul tuo device, di programmarne la manutenzione e di migliorare costantemente la qualità del tuo espresso analizzando i parametri in modo scientifico (optional).



MAJOR V electronic Tech Specs

EN

Grinding on demand, electronic dose adjustment, ventilation with electronic control

Power	650 Watt
Grinding adjustment	stepless micrometrical
Burrs	flat burrs 83 mm (ref. 151A)
Grinding burrs speed	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Body	aluminum die casting
Hopper capacity	1.6 kg (3.5 lbs)
Net weight	20.5 kg (45.2 lbs)
Equipment feature	GFC Kit
Optional features	IoT, ref. T151A burrs, hand tamper in aluminum with support base

FR

Mouture instantanée, réglage électronique de la dose, ventilation électronique

Puissance	650 Watt
Régulation de mouture	micrométrique continue
Meules	meule plate - 83 mm (ref. 151A)
Tours meules	1400 tr/min (50 Hz) - 1600 tr/min (60Hz)
Chassis	aluminium moulé sous pression
Trémie	1.6 kg
Poids net	20.5 kg
Dotation	GFC Kit
Options	IoT, meules réf. 151A, Tasseur à café manuel en aluminium avec support

ES

Moledura instantánea, regulación electrónica de la dosis, ventilación electrónica

Potencia	650 Watt
Regulación molienda	micrométrica continua
Fresas	muela plana 83 mm (ref. 151A)
Revoluciones fresas	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Chassis	fundición a presión de aluminio
Capacidad de la tolva	1.6 kg
Peso neto	20.5 kg
Incluido	GFC Kit
Opciones	IoT, muelas ref. 151A, Prensa café de aluminio con soporte

IT

Macinatura istantanea, regolazione elettronica della dose, ventilazione elettronica

Potenza	650 Watt
Regolazione macinatura	micrometrica continua
Macine	piane - 83 mm (rif. 151A)
Giri macine	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Carrozzeria	alluminio pressofuso
Campana	1.6 kg
Peso netto	20.5 kg
Di serie	GFC Kit
Optional	IoT, macine rif. T151A, Pressino manuale in alluminio con supporto

DE

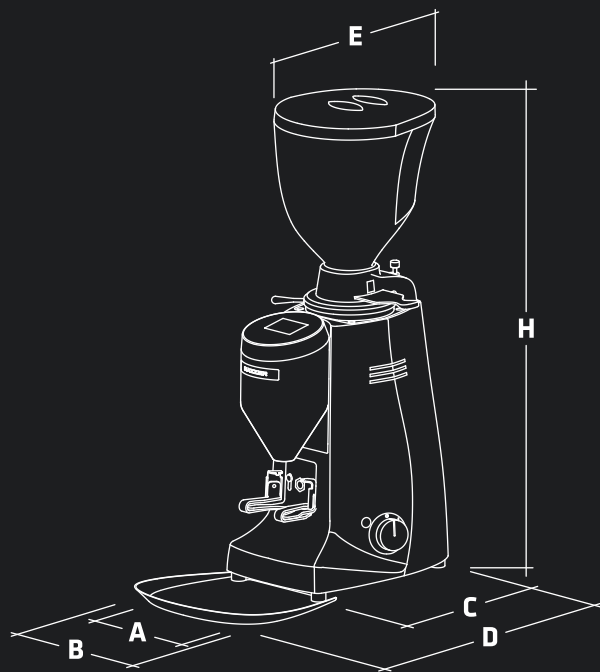
Augenblickliches Mahlen, Elektronische Einstellung der Dosis, Elektronisch-kontrollierte Luftung

Leistung	650 Watt
Mahlregelung	Stufenlose Mikrometrische
Mahlscheiben	Scheibenmahlwerk flach 83mm (ref. 151A)
Mahlscheibenumdrehungen	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Gehäuse	Aluminium Druck-Guss
Kapazität des Bohnenbehälters	1.6 kg
Nettogewicht	20.5 kg
Lieferumfang Zubehör	GFC Kit
Optional	IoT, Mahlscheiben ref. 151A, Tamper aus Aluminium mit Kaffeepressengestall

PT

Moagem instantânea, regulação eletrônica de dose, ventilação eletrônica

Potencia	650 Watt
Regulação da moagem	micrométrica contínua
Mós	mós planas 83 mm (ref. 151A)
Rotações dos mós	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Chassis	alumínio fundido sob pressão
Capacidade tremonha	1.6 kg
Peso líquido	20.5 kg
Incluído como padrão	GFC Kit
Opções	IoT, mós ref. 151A, Calcador de café de alumínio con soporte



Stepless micrometrical grind adjustment
Sistema di regolazione macinatura micrometrica continua



SECURITY FEATURES
Sistemi di protezione

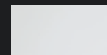
dimensions

	mm	inches
A	212	8 1/2
B	252	10
C	292	11 1/2
D	475	18 3/4
H	681	26 3/4
E	240	9 1/2

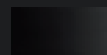


83mm
flat burrs

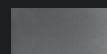
colours



pure white
bianco neve



matt black
nero opaco



matt gray
grigio opaco



silver
grigio chiaro



polished aluminum
alluminio lucidato



bright red
rosso ciliegia

certifications



The manufacturer reserves the right to change specifications without notice

Il costruttore si riserva la facoltà di apportare modifiche senza preavviso

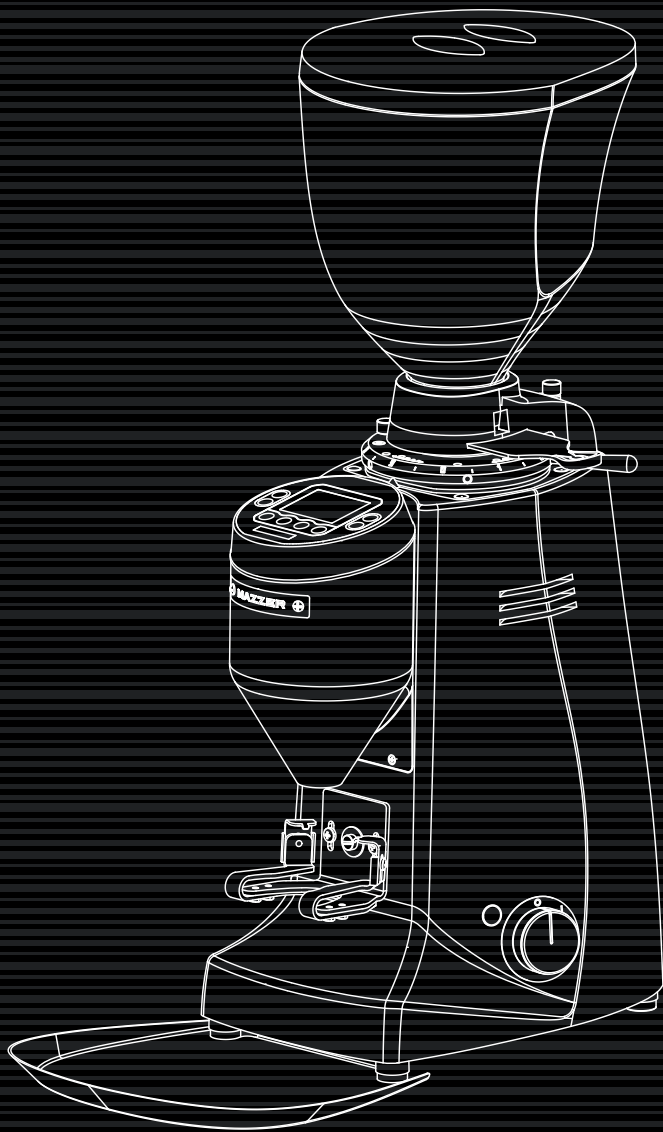
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MAZZER

Made in Venice

DPMJELC042021



83mm 2.0 flat burrs

MM
MAZZER®

Major/VP *electronic*

HIGHER PERFORMANCE WITH LOWER RPM

ELECTRONIC FEATURES

Electronic features and IoT functionality give to barista, coffee roaster, business owner or service more control over the grinder.

19 LANGUAGE Control Panel with wide viewing angle

PROGRAMMABLE single, double, and triple dose buttons

Steps of a hundredth of a second

Total and partial dose **COUNTER**

Programmable **PAUSE FUNCTION** in between grinding

MANUAL GRINDING mode

Ability to set up a **MAXIMUM DOSE CAP**

Daily grinding **STATISTICS**

ALERTS on service needs, worn burrs

Firmware **UPGRADES**

IoT FUNCTIONALITIES



Wherever you are, **be connected** to your grinder on your cloud. You'll be able to monitor any and all of your grinders' output and keep up with maintenance needs.

SPORTY ATTITUDE, REFINED DETAILS

The Major VP features **red** details to underline the sporty character of this grinder.

The aluminum ring over the Memory Track is anodized in red along with the circle around the knurled knob. The back metal plate is embellished with a red line painted around the Mazzer logo.



FAST BUT GENTLE ON THE COFFEE BEANS

The Mazzer Major VP is the fastest grinder of the V line. The Major VP brings together power and gentleness thanks to innovative technologies which allow for higher grinding speeds with lower RPM (revolutions per minute). It is the best choice for high volume coffee shops looking for a flat burr grinder fast while still gentle with the coffee beans to get full bodied extractions rich in flavor and taste.

USER-FRIENDLY

The Major VP combines cutting-edge engineering with barista-focused design.

Consistently centers the flow of grinds into the basket with a fully adjustable portafilter holder

Grind hands-free with the portafilter-activated grind button

No loss of grind setting with the easy-to-clean grinding chamber

Index your grind settings with the Memory Track System (MTS)



GFC

GFC GRIND FLOW CONTROL

Our state-of-the-art GFC reduces the electrostatic charge in the ground coffee and prevents clumping. It is composed of a removable aluminum outlet insert which holds interchangeable and easy-to-clean wire dampers (Hybrid, AntiDust) to give dynamic control over the flow of coffee.



A MORE POWERFUL MOTOR, LOWER RPMs, REDUCED NOISE

Thanks to the high torque asynchronous motor (900 rpm @50Hz) the Major VP is designed to grind high volumes of coffee without overheating to preserve taste and aromatic compounds in the cup. The lower-revolution motor results in less noise and a longer lifespan for the grinder and its components. Tailor made double fan cooling system.

SPECIAL HIGH CARBON STEEL BURRS



Tailor-made 83mm flat burrs re-engineered with high performing materials that make the grinder faster while giving it a longer lifespan. The special high carbon steel selected reduces thermal strain, which results in sharper geometries to get a uniform grind size distribution.

CONSISTENT RESULTS



The Major VP grinds coffee uniformly and doses grinds consistently to give drinkers a replicable taste experience from shot to shot.

DURABLE AND ECO FRIENDLY



More than 94% of the grinder weight comes from sustainable premium materials making it, not only durable but also easy to recycle and eco-friendly.

WHAT MAJOR VP USERS HAVE TO SAY

“The Major VP produces coffee with more sweetness, ripe fruit notes, and a richer body”

“Major VP makes excellent tasting coffee, with an especially clean and lingering finish”

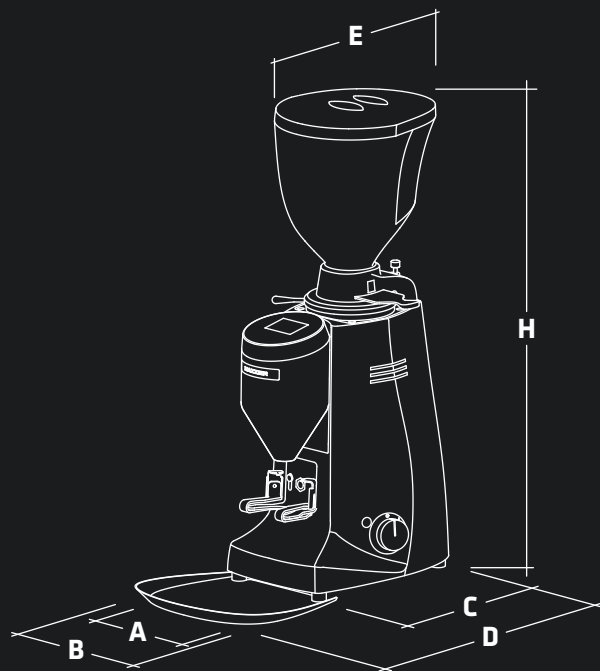


MAJOR VP electronic Tech Specs

EN				IT			
	<i>Grinding on demand, electronic dose adjustment, ventilation with electronic control</i>				<i>Macinatura istantanea, regolazione elettronica della dose, ventilazione elettronica</i>		
Power		650 Watt		Potenza		650 Watt	
Grinding adjustment		stepless micrometrical		Regolazione macinatura		micrometrica continua	
Burrs		flat burrs 83mm (3¼ inches) (ref. k151H)		Macine		macine piane 83mm (ref. k151H)	
Grinding burrs speed		900 rpm (50 Hz) - 1080 rpm (60Hz)		Giri macine		900 rpm (50 Hz) - 1080 rpm (60Hz)	
Body		aluminum die casting		Carrozzeria		alluminio pressofuso	
Hopper capacity		1.6 kg (3.5 lbs)		Campana		1.6 kg	
Net weight		20.5 kg (45.2 lbs)		Peso netto		20.5 kg	
Equipment features		GFC - IoT		Di serie		GFC Kit - IoT	
Optional features		hang-support for tamping, manual tamper		Optional		Pressino manuale con supporto	

FR				DE			
	<i>Mouture instantanée, réglage électronique de la dose, ventilation électronique</i>				<i>Augenblickliches Mahlen, Elektronische Einstellung der Dosis, Elektronisch-kontrollierte Luftung</i>		
Puissance		650 Watt		Leistung		650 Watt	
Régulation de mouture		micrométrique continue		Mahlregelung		Stufenlose Mikrometrische	
Meules		meule plate 83mm (réf. 151H)		Mahlscheiben		Flache 83mm (ref. 151H)	
Tours meules		900 tr/min (50 Hz) - 1080 tr/min (60Hz)		Mahlscheibenumdrehungen		900 rpm (50 Hz) - 1080 rpm (60Hz)	
Chassis		aluminium moulé sous pression		Gehäuse		Aluminium Druck-Guss	
Trémie		1.6 kg		Kapazität des Bohnenbehälters		1.6 kg	
Poids net		20.5 kg		Nettogewicht		20.5 kg	
Dotation		GFC Kit - IoT		Lieferumfang Zubehör		GFC Kit - IoT	
Options		Press-café manuel avec support		Optionals		Tamper aus Aluminium mit Kaffeepressengestall	

ES				PT			
	<i>Moledura instantánea, regulación electrónica de la dosis, ventilación electrónica</i>				<i>Moagem instantânea, regulação eletrônica de dose, ventilação eletrônica</i>		
Potencia		650 Watt		Potencia		650 Watt	
Regulación molienda		micrométrica continua		Regulação da moagem		micrométrica contínua	
Fresas		fresas planas 83mm (ref. 151H)		Mós		mós planas 83mm (ref. 151H)	
Revoluciones fresas		900 rpm (50 Hz) - 1080 rpm (60Hz)		Rotações dos mós		900 rpm (50 Hz) - 1080 rpm (60Hz)	
Chassis		fundición a presión de aluminio		Chassis		alumínio fundido sob pressão	
Capacidad de la tolva		1.6 kg		Capacidade tremonha		1.6 kg	
Peso neto		20.5 kg		Peso líquido		20.5 kg	
Incluido		GFC Kit - IoT		Incluído como padrão		GFC Kit - IoT	
Opciones		Prensa café manual con soporte		Opções		Suporte para tamper, tamper	



 Stepless micrometrical grind adjustment

 SECURITY FEATURES

dimensions

	mm	inches
A	212	8 1/2
B	252	10
C	292	11 1/2
D	475	18 3/4
H	681	26 3/4
E	240	9 1/2

colours



83mm
2.0 flat burrs

certifications



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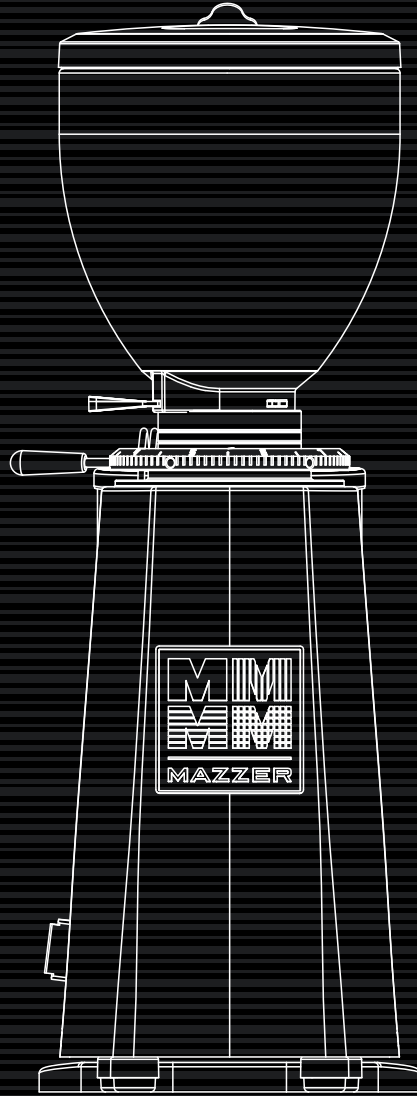
  @mazzерofficial

Made in Venice

MAZZER



DPMJVP0082023



58/64mm flat burrs



Mini

electronic A, electronic B, manual, timer

FOR SERIOUS COFFEE IN SMALL PLACES

MINI electronic A | MINI electronic B

electronic A

Activate with panel
Aziona con pulsantiera



electronic B

Activate with portafilter
Aziona con coppa portafiltro



MAZZER®

MINI electronic A - electronic B | Tech Specs

EN
Grinding on demand, electronic dose adjustment.
Available in the following versions: A = grinding activated with button panel.
B = grinding activated with portafilter

Power 250 Watt
Grinding adjustment stepless micrometrical
Burrs flat burrs 64 mm - 2 1/2 inches (ref. 189D)
Grinding burrs speed 1400 rpm (50Hz) - 1600 rpm (60Hz)
Body aluminum die casting
Hopper capacity 0.6 kg (1.3 lbs)
Net weight 10,2 kg (22.5 lbs)
Optional features: 320 hopper, 1 kg hopper, support for tamping

FR
Mouture instantanée, réglage électronique de la dose.
Disponible dans les versions: Mod.A = Mise en marche par une touche.
Mod.B = Mise en marche par le porte-filtre

Puissance 250 Watt
Régulation de mouture micrométrique continue
Meules meule plate 64mm (réf. 189D)
Tours meules 1400 tr/min (50Hz) - 1600 tr/min (60Hz)
Chassis aluminium moulé sous pression
Trémie 0,6 kg
Poids net 10,2 kg
Options Trémie 320 g, trémie 1 kg, support pour tasseur

ES
Moledura instantánea, regulación electrónica de la dosis.
Se suministran en las versiones: Mod.A = Puesta en marcha por
conducto de teclado. Mod.B = Puesta en marcha por medio de porta-filtro.

Potencia 250 Watt
Regulación molienda micrométrica continua
Fresas fresas planas 64mm (ref. 189D)
Revoluciones fresas 1400 rpm (50Hz) - 1600 rpm (60Hz)
Chassis fundición a presión de aluminio
Capacidad de la tolva 0,6 kg
Peso neto 10,2 kg
Opciones Tolva 320 g, tolva 1 kg, soporte de prensadura

IT
Macinatura istantanea, regolazione elettronica della dose.
Disponibile nelle versioni: A = Azionamento con pulsantiera superiore.
B = Azionamento con coppa portafiltro

Potenza 250 Watt
Regolazione macinatura micrometrica continua
Macine macine piane 64 mm (rif. 189D)
Giri macine 1400 rpm (50Hz) - 1600 rpm (60Hz)
Carrozzeria alluminio pressofuso
Campana 0.6 kg
Peso netto 10,2 kg
Optional: Campana 320 g, campana a calice 1kg, supporto per pressatura

DE
Augenblickliches Mahlen, Elektronische Einstellung der Dosis.
Verfügbar in den folgenden Ausführungen: Mod.A = Betätigung durch
die Druckknopf tafel. Mod.B = Betätigung durch den Filterhalter.

Leistung 250 Watt
Mahlregelung Stufenlose Mikrometrische
Mahlscheiben Flach 64mm (ref.189D)
Mahlscheibenumdrehungen 1400 rpm (50Hz) - 1600 rpm (60Hz)
Gehäuse Aluminium Druck-Guss
Kapazität des Bohnenbehälters 0,6 kg
Nettogewicht 10,2 kg
Optionals Bohnenbehälter 320 g, Bohnenbehälter 1kg, Kaffeepressengestall

PT
Moagem instantânea, regulação eletrônica de dose.
Disponível nas versões: Mod.A = Ativação por meio de porta-filtro.
Mod.B = Ativação por meio dum teclado

Potencia 250 Watt
Regulação da moagem micrométrica contínua
Mós mós planas 64mm (ref. 189D)
Rotações dos mós 1400 rpm (50Hz) - 1600 rpm (60Hz)
Chassis alumínio fundido sob pressão
Capacidade tremonha 0,6 kg
Peso líquido 10,2 kg
Opções Tremonha 320g, tremonha 1kg, suporte de porta-filtro para prensage manual

MINI manual | MINI timer



EN

*Available in the following versions:
manual switch or time switch.*

Power	250 Watt
Grinding adjustment	stepless micrometrical
Burrs	flat burrs 58mm (2 ¼ inches) (ref.182D)
Grinding burrs speed	1400 rpm (50Hz) -1600 rpm (60Hz)
Body	aluminum die casting
Hopper capacity	0.6 kg (1.3 lbs)
Ground coffee container capacity	200 g (0.44 lbs)
Dose adjustment	5.5-8 g (0.19-0.28 oz)
Net weight	10,2 kg (22,5 lbs)
Optional features:	320 hopper, 1 kg hopper

IT

*Disponibile nelle versioni:
con interruttore manuale, a tempo*

Potenza	250 Watt
Regolazione macinatura	Micrometrica continua
Macine	macine piane 58 mm (rif. 182D)
Giri macine	1400 rpm (50Hz) - 1600 rpm (60Hz)
Carrozzeria	alluminio pressofuso
Campana	0.6 kg
Capacità contenitore caffè macinato	200 g
Regolazione della dose	5.5-8 g
Peso netto	10,2 kg
Optional:	Campana 320 g, campana a calice 1kg

MINI manual | MINI timer

FR

*Disponible dans les versions suivantes:
avec interrupteur manuel, à temps*

Puissance	250 Watt
Régulation de mouture	micrométrique continue
Meules	meules plates 58mm (réf. 182D)
Tours meules	1400 tr/min (50Hz) - 1600 tr/min (60Hz)
Chassis	aluminium moulé sous pression
Trémie	0,6 kg
Contenance du doseur	200 g
Poids net	10,2 kg
Options	Trémie 320 g, trémie 1 kg

DE

*Verfügbar in den folgenden Ausführungen:
mit Handschalter, mit Zeitschalter*

Leistung	250 Watt
Mahlregelung	Mikrometrische
Mahlscheiben	Flach 58mm (ref.182D)
Mahlscheibenumdrehungen	1400 rpm (50Hz) - 1600 rpm (60Hz)
Gehäuse	Aluminium Druck-Guss
Kapazität des Bohnenbehälters	0,6 kg
Kapazität des Dosierers	200 g
Nettogewicht	10,2 kg
Optionals	Bohnenbehälter 320 g, Bohnenbehälter 1kg

ES

*Se suministran en las versiones: con interruptor manual,
con interruptor de tiempo*

Potencia	250 Watt
Regulación molienda	micrométrica continua
Fresas	fresas planas 58mm (ref. 182D)
Revoluciones fresas	1400 rpm (50Hz) - 1600 rpm (60Hz)
Chassis	fundición a presión de aluminio
Capacidad de la tolva	0,6 kg
Capacidad de la dosis	200 g
Peso neto	10,2 kg
Opciones	Tolva 320 g, tolva 1 kg

PT

*Disponível nas versões: com interruptor manual,
com interruptor de tempo.*

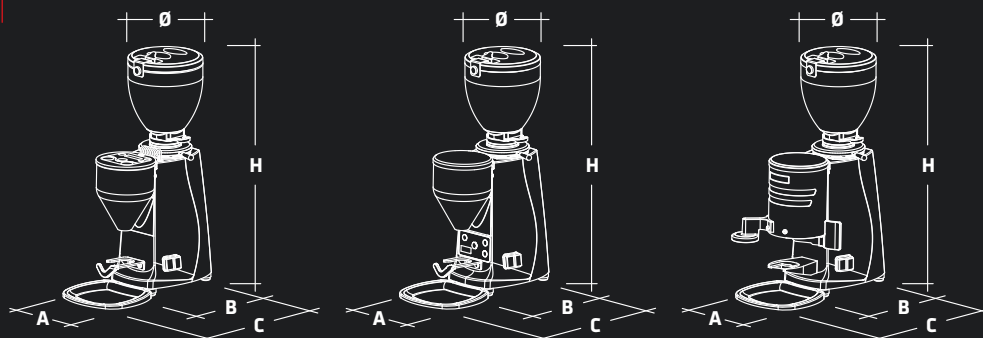
Potencia	250 Watt
Regulação da moagem	micrométrica contínua
Mós - monofásico	mós planas 58mm (ref. 182D)
Rotações dos mós	1400 rpm (50Hz) - 1600 rpm (60Hz)
Chassis	alumínio fundido sob pressão
Capacidade tremonha	0,6 kg
Capacidade de café moído	200 g
Peso líquido	10,2 kg
Opções	Tremonha 320g, tremonha 1kg

MINI electronic A

MINI electronic B

MINI manual/timer

dimensions



	mm	inches
A	168	6 ¾
B	200	7 ¾
C	340	13 ½
H	470	18 ½
Ø	160	6 ¼

electronic A
electronic B



64mm
flat burrs

manual
timer



58mm
flat burrs

colours



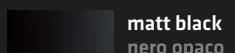
pure white
bianco neve



silver
grigio chiaro



dark red
rosso scuro

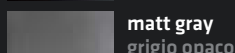


matt black
nero opaco



polished aluminum
alluminio lucidato

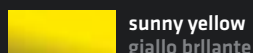
electronic A and electronic B only



matt gray
grigio opaco



bright red
rosso ciliegia



sunny yellow
giallo brillante



Stepless micrometrical
grind adjustment

Sistema di regolazione macinatura
micrometrica continua

certifications



MINI electronic A

MINI electronic B

MINI manual / timer



The manufacturer reserves the right to change specifications without notice - Il costruttore si riserva la facoltà di apportare modifiche senza preavviso

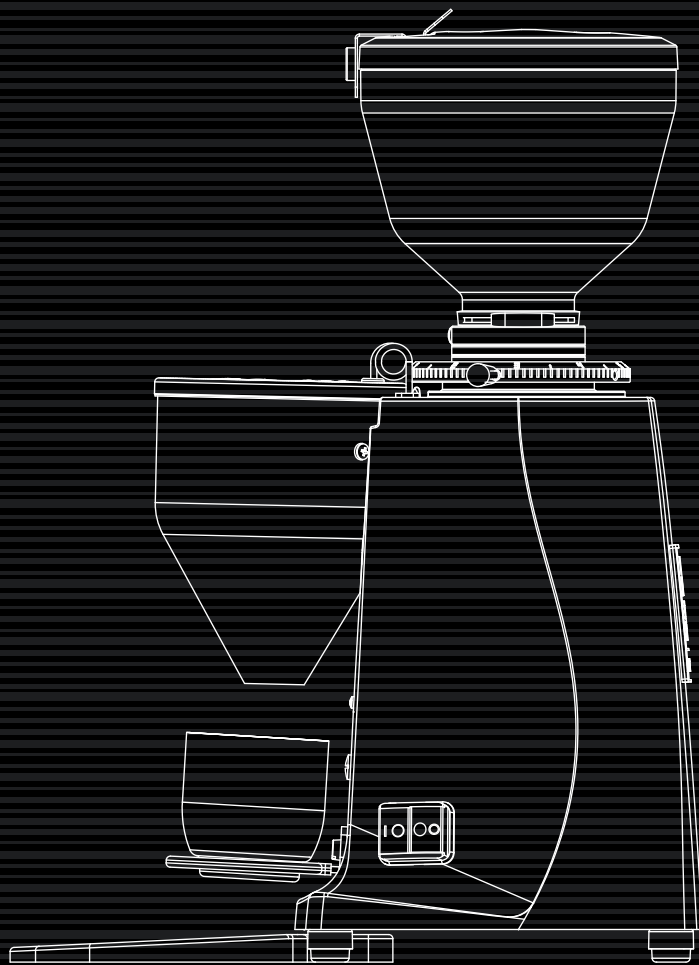
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MAZZER
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Made in Venice

DPM1000122022



commercial grinder | compact size

MM
MM
MAZZER®

Mini filter

FOR FILTER COFFEE LOVERS

ELECTRONIC CONTROL PANEL



COUNTER to keep track of your burrs usage and coffee consumption

CONTATORE per tenere traccia dell'usura delle macine e del consumo di caffè

MANUAL MODE for grinding and dose adjustment

Modalità MANUALE per macinatura e aggiustamenti dose

Programmable time settings for SINGLE and DOUBLE DOSE

Impostazione tempi macinatura per DOSE SINGOLA e DOPPIA

EASY-to-CLEAN surface

Superficie facile da pulire

USER FRIENDLY control panel

Pannello di controllo FACILE DA USARE

MAZZER®



Compact sized commercially designed filter coffee grinder. Its variable grind settings and ease of use functions make this compact grinder an ideal choice

Macinacaffè super compatto progettato per uso professionale. Le molte possibilità di settaggio della macinatura e l'estrema facilità di utilizzo lo rendono una scelta ideale per la sua categoria

- Heavy duty DIE-CAST ALUMINUM BODY made to last

- CARROZZERIA in alluminio pressofuso
fatta per durare nel tempo

- Good PARTICLE SIZE DISTRIBUTION of coffee grounds to get the best coffee cup

- Ottima OMOGENEITÀ NELLA GRANULOMETRIA
del macinato per il miglior risultato in tazza

**- ON-DEMAND dosing,
always grind your coffee freshly**

- MACINATURA Istantanea
per avere il caffè macinato fresco

- ADJUSTABLE grinding time

- Tempi di macinatura REGOLABILI

- INOX CANISTER dishwasher safe

- BICCHIERE IN INOX lavabile in lavastoviglie

- STEPLESS MICROMETRICAL grinding adjustment

- Regolazione MICROMETRICA CONTINUA

Mini filter



MINI filter Tech Specs

EN

Power	250 Watt
Grinding adjustment	stepless micrometrical
Burrs	flat burrs 64 mm (ref. 189D)
Grinding burrs speed	1400 rpm (50Hz) - 1600 rpm (60Hz)
Body	aluminum die casting
Hopper capacity	0.32 kg (0.7 lbs)
Net weight	10.2 kg (22.5 lbs)
Equipment features	1 inox canister
Optional features	0.6 kg (1.3 lbs) hopper

IT

Potenza	250 Watt
Regolazione macinatura	micrometrica continua
Macine	piane - 64 mm (ref. 189D)
Giri macine	1400 rpm (50Hz) - 1600 rpm (60Hz)
Carrozzeria	alluminio pressofuso
Campana	0.32 kg
Peso netto	10.2 kg
Di serie	1 contenitore caffè macinato
Optional	campana da 0.6 kg

FR

Puissance	250 Watt
Régulation de mouture	micrométrique continue
Meules	meule plate - 64 mm (ref. 189D)
Tours meules	1400 tr/min (50Hz) - 1600 tr/min (60Hz)
Chassis	aluminium moulé sous pression
Trémie	0.32 kg
Poids net	10.2 kg
Dotation	1 porte sac, 1 boîte
Options	trémie 0.6 kg

DE

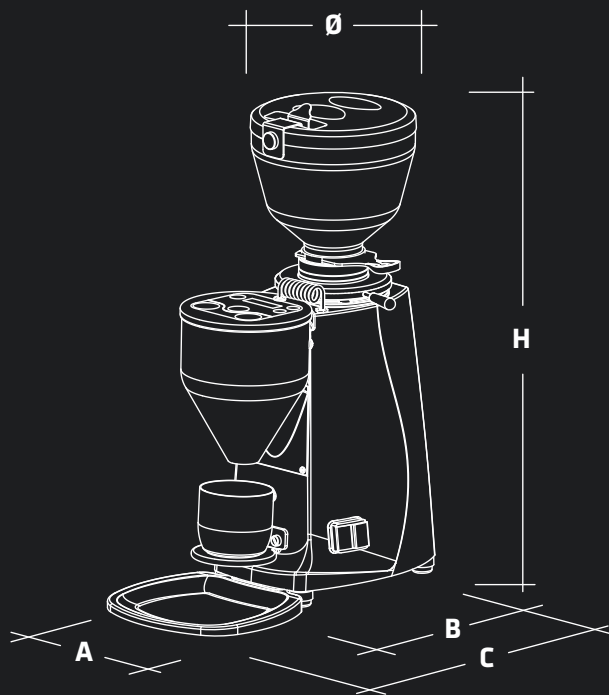
Leistung	250 Watt
Einstellung der Mahldauer	Stufenlose Mikrometrische
Mahlscheiben	Scheibenmahlwerk flach 64mm (ref. 189D)
Mahlscheibenumdrehungen	1400 rpm (50Hz) - 1600 rpm (60Hz)
Gehäuse	Aluminum Druck-Guss
Kapazität des Bohnenbehälters	0.32 kg
Nettogewicht	10.2 kg
Lieferumfang Zubehör	1 Behälter
Optional	0.6 kg Bohnenbehälter

ES

Potencia	250 Watt
Regulación molienda	micrométrica continua
Muelas	muela plana 64 mm (ref. 189D)
Revoluciones fresas	1400 rpm (50Hz) - 1600 rpm (60Hz)
Chassis	fundición a presión de aluminio
Capacidad de la tolva	0.32 kg
Peso neto	10.2 kg
Incluido	1 vaso
Opciones	tolva 0.6 kg

PT

Potencia	250 Watt
Regulação da moagem	micrométrica continua
Mós	mós planas 64 mm (ref. 189D)
Rotações dos mós	1400 rpm (50Hz) - 1600 rpm (60Hz)
Chassis	alumínio fundido sob pressão
Capacidade tremonha	0.32 kg
Peso líquido	10.2 kg
Incluído como padrão	1 canister
Opções	0.6 kg tremonha



dimensions

	mm	inches
A	168	6 ³ / ₄
B	200	7 ³ / ₄
C	340	13 1/2
H	430	17
Ø	160	6 ¹ / ₄

colours



pure white

matt black

silver

polished aluminum

bright red

sunny yellow

certifications



ETL
nrc rnk



ETL
ETL rnk



The manufacturer reserves the right to change specifications without notice

Il costruttore si riserva la facoltà di apportare modifiche senza preavviso

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Made in Venice

DPMIF0012022



Philos

SINGLE DOSE | 64mm flat burrs

FEATURES

TAKE A JOURNEY THROUGH YOUR COFFEE

Mazzer Philos is a **PREMIUM SINGLE DOSE FLAT BURR GRINDER** designed to help you get the most out of your coffee. Its elegant design, accurate machining, and superior materials make it the ideal choice for demanding baristas looking for **QUALITY IN SMALL SPACES**. It is suitable for **ALL EXTRACTION METHODS**, from espresso to batch brew.



OPTIMIZED WORKFLOW, EFFORTLESS MAINTENANCE

- The grinder is designed to **LOWER ELECTROSTATIC CHARGES** in the ground coffee, keeping the counter **clean from coffee dust**.
- Access the **GRINDING CHAMBER** to clean or change the burrs without tools and **WITHOUT LOSING THE GRIND SETTING**, as the adjustment ring is located on the back. This position also prevents any unintended collar movement.
- **STRONG NEODYMIUM MAGNETS** hold the stainless steel dosing cup (which fits 58mm portafilters) and the dose-finisher in place.
- The **CABLE CAN BE SHORTENED** and stored inside the grinder to keep the counter neat and tidy.

SMALL, SILENT AND SAFE

- Philos is compact and takes up little counter space, making it easy to fit into **TIGHT SPACES**.
- Tight tolerances, low frequencies and a vibration-damping system keep the Philos **QUIET AND STABLE**.
- Electronic and mechanic security systems keep the user **SAFE** even when the hopper is off.
- The components that come into contact with coffee are **FOOD-SAFE**.



Philos

BEAUTIFUL INSIDE AND OUT

Philos' **NEAT DESIGN**, inspired by the sleek lines of Mazzer ZM, works well on any countertop.

The **ASYNCHRONOUS MOTOR** and precise component machining provide **DURABILITY** over time and **HIGH RELIABILITY**.

PREMIUM MATERIALS like stainless steel, brass and anodized aluminum make the 12.5 kg grinder not only reliable, but also **EASY TO RECYCLE** and **SUSTAINABLE**.

STEPPED OR STEPLESS: IT'S UP TO YOU

Easily switch from stepped to stepless mode with a **simple procedure**.

- **STEPPED MODE:** with single-step increments as small as **6 microns**, the graduated adjustment ring covers **all brewing methods**, from espresso to batch brew. This makes grind adjustment a breeze, ensuring **repeatability** in your recipes.
- **STEPLESS MODE:** if you are looking for **infinite settings** to dial in the perfect shot, Philos can be converted into a stepless grinder.



ZERO RETENTION

Philos allows you to switch seamlessly from one origin or brewing method to another without wasting coffee. The grinder is designed and tested to avoid retention and contaminations of coffees.

The handy **DOSE-FINISHER** collects any ground coffee residue while cleaning the chute. When not in use, it can be stored in its dedicated slot behind the front plate.

CHOOSE YOUR FAVOURITE COFFEE TASTE

Pick between two sets of **64MM FLAT ORIGINAL MAZZER BURRS**. Both perform well with various brewing methods, such as **FILTER COFFEE OR ESPRESSO**. They are made with high-quality, food-safe **STAINLESS STEEL** to prevent oxidation and moisture damage (even when using RDT). Additionally, they are **FACTORY-SEASONED** to be efficient from day one with no waste of coffee or time.

TWO SETS OF HYBRID BURRS

- **I200D** (factory-fitted): characterized by a very uniform particle size distribution, these innovative burrs generate low fines and **OUTSTANDING FLAVOR CLARITY**, enhancing **PLEASANT ACIDITY** and **FRUITY NOTES**.

- **I189D** (factory-fitted upon request): the evolution of the iconic Mazzer Mini burrs, they are the right choice if you seek **FULL-BODIED EXTRACTIONS** and a **RICH VELVETY MOUTHFEEL**. Easy to dial-in and great with medium-dark roasts, they are the best pick for traditional **ITALIAN ESPRESSO**.



ENHANCE FLAVOURS AND GET CONSTANT RESULTS

VERTICALLY-ORIENTED FLAT BURRS, a carefully engineered **PRE-BREAKER** and a **GEOMETRICALLY OPTIMIZED GRINDING DUCT** control any **POPCORNING EFFECT** and ensure that a constant flow of beans feeds the grinding chamber at the correct rate. Before leaving the factory, each Philos is **CAREFULLY TESTED** to ensure the **PERFECT PARALLELISM** of the burrs.

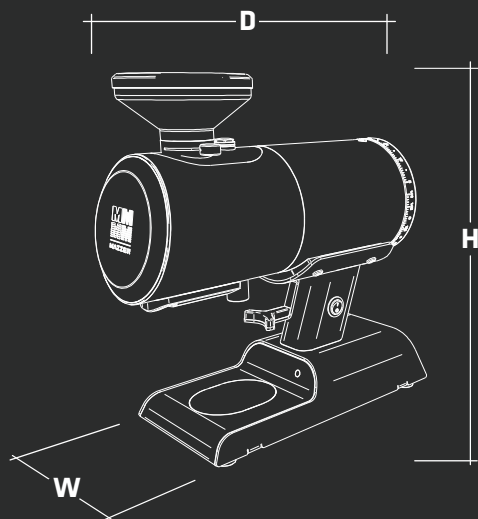


PHILOS Tech Specs

EN		IT	
Power	400 Watt	Potenza	400 Watt
Grinding adjustment	step and stepless micrometrical	Regolazione macinatura	micrometrica step e stepless
Burrs	stainless steel flat burrs 64mm (3 ¼ in) for filter or espresso (I200D or I189D)	Macine	macine piane in acciaio inox 64mm per filtro o espresso (I200D o I189D)
Grinding burrs speed	1400 rpm (50 Hz) - 1600 rpm (60Hz)	Giri macine	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Body	anodized aluminum	Carrozzeria	alluminio anodizzato
Hopper capacity	60 g (0.13 lbs)	Campana	60 g
Net weight	12.5 kg (27.5 lbs)	Peso netto	12.5 kg
Canister	capacity 60 g / for ø58 portafilters	Bicchieri di raccolta	capacità 60 g / per portafiltri ø58
Optional features	canister for ø53 portafilters	Optional	bicchieri per portafiltri ø53

FR		DE	
Puissance	400 Watt	Leistung	400 Watt
Régulation de mouture	micrométrique pas à pas et continu	Mahlregelung	Schritt- und stufenlose Mikrometrie
Meules	meule plate 64mm en acier inoxydable pour filtre et espresso (I200D ou I189D)	Mahlscheiben	Edelstahl-Flache 64mm für Filter und Espresso (I200D oder I189D)
Tours meules	1400 tr/min (50 Hz) - 1600 tr/min (60Hz)	Mahlscheibenumdrehungen	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Chassis	aluminium anodisé	Gehäuse	eloxiertes Aluminium
Trémie	60 g	Kapazität des Bohnenbehälters	60 g
Poids net	12.5 kg	Nettogewicht	12.5 kg
Réceptacle	contenance 60 g / pour porte-filtres ø58	Behälter	kapazität 60 g / für ø58 Siebträger
Options	réceptacle porte-filtres ø53	Optionals	ø53 siebträgerbehälter

ES		PT	
Potencia	400 Watt	Potencia	400 Watt
Regulación molienda	micrométrico escalonado y continuo	Regulação da moagem	micrométrico escalonado e contínuo
Fresas	fresas planas de acero inoxidable de 64 mm para filtro y espresso (I200D o I189D)	Mós	Mós planas de 64 mm em aço inoxidável para filtro e café espresso (I200D o I189D)
Revoluciones fresas	1400 rpm (50 Hz) - 1600 rpm (60Hz)	Rotações dos mós	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Chassis	aluminio anodizado	Chassis	alumínio anodizado
Capacidad de la tolva	60 g	Capacidade tremonha	60 g
Peso neto	12.5 kg	Peso líquido	12.5 kg
Contenedor	capacidad 60 g / para portafiltros ø58	Recipiente	capacidade 60 g / para porta-filtros ø58
Opciones	contenedor portafiltro ø53	Opções	recipiente porta-filtros ø53



Step and stepless micrometrical grind adjustment



SECURITY FEATURES

dimensions

	mm	inches
W	153	6
H	361	14¼
D	351	14



64mm
flat burrs

colours



anodized black

anodized silver

certifications



The manufacturer reserves the right to change specifications without notice

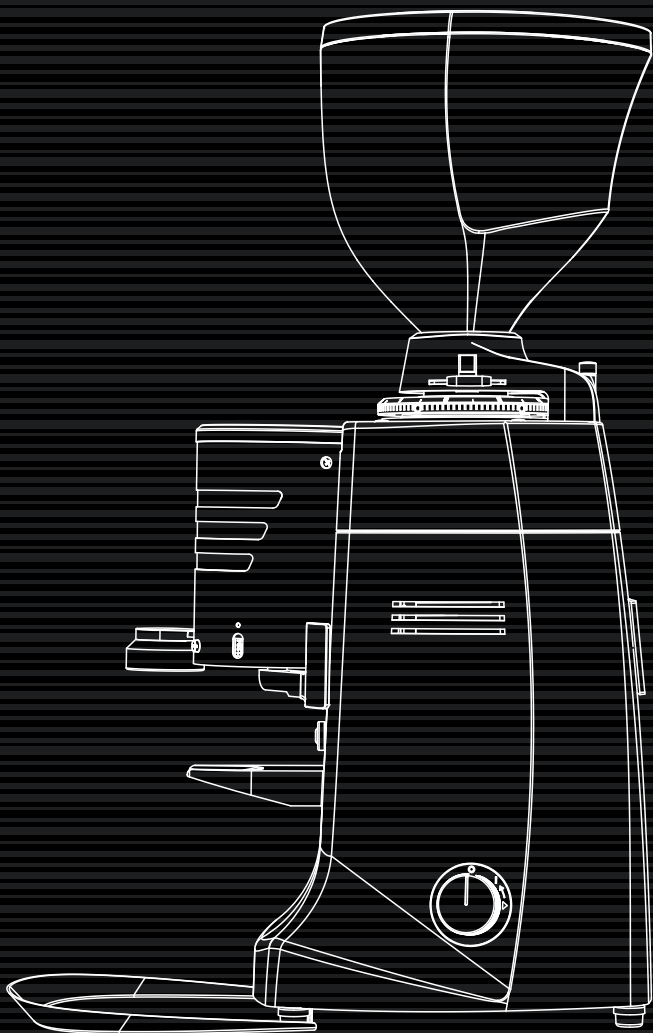
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MM
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Made in Venice

DPPH000102023



71/83mm conical burrs

MM
MAZZER®

Robur/S *automatic*

DESIGNED FOR #HighVolume

Robur/S automatic



High performance, usability, control

The Robur S is a conical burr grinder much favored by bartenders having to deal with large daily volumes and workloads, average grinding speed 1s/5g 50Hz. It delivers great consistency and precision.

Potenza, facilità d'uso, massimo controllo sul risultato in tazza

Il Robur S è un macinacaffè a macine coniche adatto a locali con alti volumi e picchi di lavoro, produttività media 1s/5g 50Hz. Permette una macinatura omogenea con un'ottima ripetibilità della dose.



User friendly **MEMORY TRACK** system to index grind setting

Ghiera di regolazione con legenda **MEMORY TRACK** per non perdere il settaggio di macinatura



MORE PRECISE, wider grinding adjustment range

REGOLAZIONE PIU' PRECISA grazie al campo di regolazione più ampio



STEPLESS MICROMETRICAL grind adjustment

Sistema di regolazione macinatura **MICROMETRICA CONTINUA**



No loss of grind settings with **EASY TO CLEAN** grinding chamber

FACILE PULIZIA della camera di macinatura senza perdita del settaggio

Al

ALUMINUM tamper and **STAINLESS STEEL** tray

Pressino in **ALLUMINIO** e vassoio in **INOX**.



Doser designed to keep your coffee **FRESH**.

EASY TO USE dosing lever for barista ergonomics.

DOSATORE progettato per mantenere più fresco il macinato
Leva dosatore **ERGONOMICA** per maggior praticità d'uso



MAZZER®



EN

Automatic grinding cycle with start every 12 doses and stop when the coffee doser is full

Power	800 Watt
Grinding adjustment	stepless micrometrical
Burrs for single phase	conical burrs 71mm (2¾ inches) (ref. 186C)
Burrs for three phase	conical burrs 83mm (3¼ inches) (ref. 187C)
Grinding burrs speed	420 rpm (50 Hz) - 500 rpm (60Hz)
Body	aluminum die casting
Hopper capacity	1.6 kg (3.5 lbs)
Ground coffee container capacity	280 g (0.6 lbs)
Dose adjustment	5.5-8 g (0.19-0.28 oz)
Net weight	28 kg (62 lbs)
Equipment features	aluminum static tamper
Optional features	oversize dose (8-10,5 g 0.28-0.36 oz) - Spring coffee pressing device with long fork - Easy Tamper for doser

IT

Funzionamento automatico con avviamento ogni 12 dosi ed arresto al riempimento del dosatore

Potenza	800 Watt
Regolazione macinatura	micrometrica continua
Macine per monofase	macine coniche 71 mm (rif. 186C)
Macine per trifase	macine coniche 83mm (rif. 187C)
Giri macine	420 rpm (50 Hz) - 500 rpm (60Hz)
Carrozzeria	alluminio pressofuso
Campana	1.6 kg
Capacità contenitore caffè macinato	280 g
Regolazione della dose	5,5-8 g
Peso netto	28 kg
Di serie	pressino statico in alluminio
Optional	dosatura maggiorata (8-10,5 g) - pressino a molla con forchetta lunga - Easy Tamper per dosatore

ROBUR S automatic Tech Specs

FR

Fonctionnement automatique avec démarrage toutes les 12 doses et arrêt à remplissage du doseur de café moulu

Puissance	800 Watt
Régulation de mouture	micrométrique continue
Meules pour monophasé	meules coniques 71mm (réf. 186C)
Meules pour triphasé	meules coniques 83mm (réf. 187C)
Tours meules	420 tr/min (50 Hz) - 500 tr/min (60Hz)
Chassis	aluminium moulé sous pression
Trémie	1.6 kg
Contenance du doseur	280 g
Réglage de la dose	5.5-8 g
Poids net	28 kg
Dotation	press-café static en aluminium
Options	Dose majorée (8-10,5 g), Press-café à ressort avec fourchette longue, Easy Tamper pour doseur

ES

Funcionamiento automático con puesta en marcha cada 12 dosificaciones y parada cuando se llena el dosificador

Potencia	800 Watt
Regulación molienda	micrométrica continua
Fresas (monofásico)	fresas conicas 71mm (ref. 186C)
Fresas (trifásico)	fresas conicas 83mm (ref. 187C)
Revoluciones fresas	420 rpm (50 Hz) - 500 rpm (60Hz)
Chassis	fundición a presión de aluminio
Capacidad de la tolva	1.6 kg
Capacidad de la dosis	280 g
Regulación de la dosis	5.5-8 g
Peso neto	28 kg
Incluido	Prensa café estática de aluminio
Opciones	Dosis aumentada (8-10,5 g), Prensador con resorte y horquilla larga, Easy Tamper para dosificador

DE

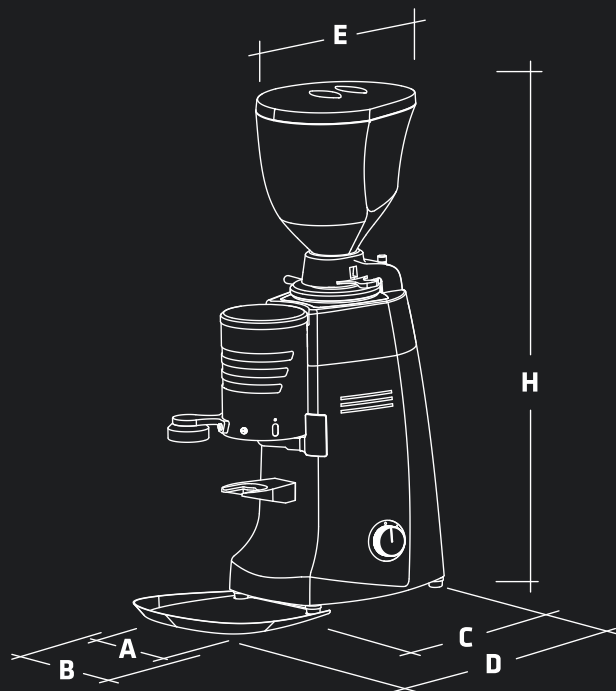
Automatische Mahlung mit Start bei jeder 12 Dosis und Stop beim Anfüllen des Dosierers



Leistung	800 Watt
Mahlregelung	Stufenlose Mikrometrische
Mahlscheiben für 220V	konisch 71mm (ref. 186C)
Mahlscheiben für 380V (3 Phasen)	konisch 83mm (ref. 187C)
Gehäuse	420 rpm (50 Hz) - 500 rpm (60Hz)
Kapazität des Bohnenbehälters	Aluminium Druck-Guss
Kapazität des Dosierers	1.6 kg
Einstellung der Kaffeepulverdosis	280 g
Nettogewicht	5.5-8 g
Lieferumfang Zbehör	28 kg
Optionals	Tamper aus Aluminium
	Erhöhte Dosierung (8-10.5 g), Kleine Feder-presse mit langer Stützgabe, Easy Tamper für Dosierer

PT

Funcionamento automático com partida a cada 12 doses e paragem após o enchimento do doseador

Potencia	800 Watt
Regulação da moagem	micrométrica contínua
Mós - monofásico	mós conicas 71mm (ref. 186C)
Mós - trifásico	mós conicas 83mm (ref. 187C)
Rotações dos mós	420 rpm (50 Hz) - 500 rpm (60Hz)
Chassis	alumínio fundido sob pressão
Capacidade tremonha	1.6 kg
Capacidade de café moído	280 g
Regulação de dose	5.5-8 g
Peso líquido	28 kg
Incluído como padrão	calcador de café estático de alumínio
Opções	Dose maior (8-10,5 g), Prensador con mola e forquilha comprida, Easy Tamper para doseador



-  **Stepless micrometrical grind adjustment**
Sistema di regolazione macinatura micrometrica continua
-  **SECURITY FEATURES**
Sistemi di protezione

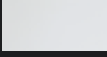



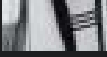

dimensions

	mm	inches
A	234	9 ¼
B	252	10
C	287	11 ½
D	464	18 ¼
H	720	28 ½
E	240	9 ½



71/83mm
conical burrs

colours

	pure white bianco neve
	matt black nero opaco
	matt gray grigio opaco
	silver grigio chiaro
	polished aluminum alluminio lucidato
	bright red rosso ciliegia

certifications



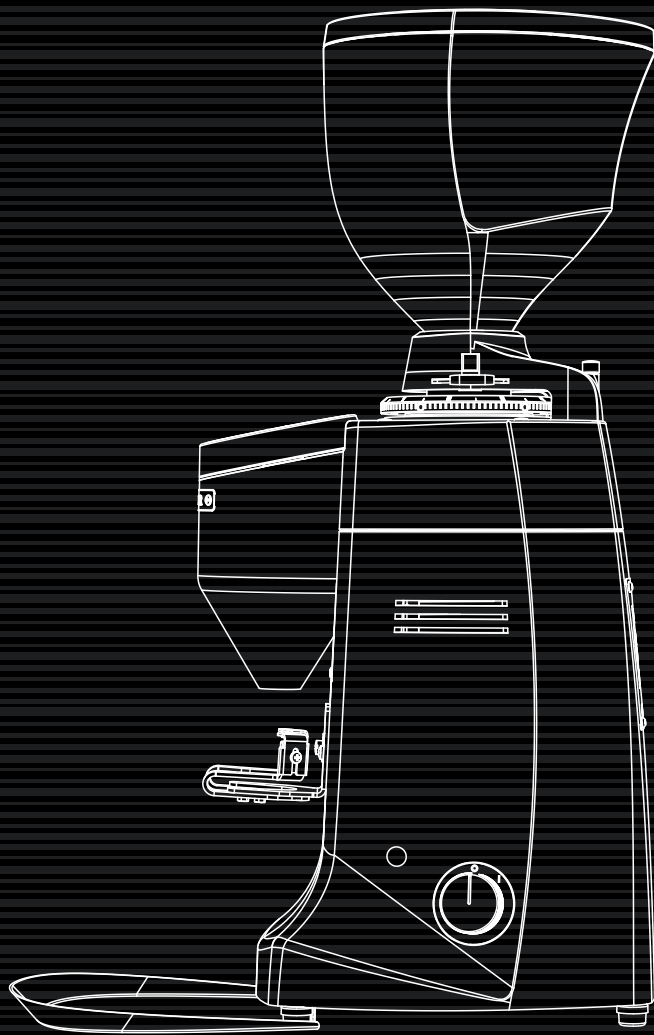
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MAZZER

Made in Venice



high-performance grinder

M
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MAZZER®

Robur/S *electronic*

DESIGNED FOR #HighVolume

ELECTRONIC CONTROL PANEL



19 LANGUAGE Control Panel with wide viewing angle

>160° Pannello di controllo ergonomico configurabile in 19 lingue



Total and partial dose **COUNTER**
CONTATORE dosi totale e parziale

Ability to set up a **MAXIMUM DOSE CAP**
Possibilità di impostare il **NUMERO MASSIMO DI DOSI** macinabili

PROGRAMMABLE single, double, and triple dose buttons. Steps of a hundredth of a second.
Configurazione tempi di macinatura per **DOSE SINGOLA, DOPPIA e TRIPLA**.
Precisione al centesimo di secondo.

MANUAL GRINDING mode
Modalità **MACINATURA MANUALE**

Daily grinding **STATISTICS**
STATISTICHE GIORNALIERE sui dati di lavoro

Programmable **PAUSE FUNCTION**
in between grinding
Funzione pausa di macinatura programmabile

FIRMWARE UPGRADES option
Possibilità **AGGIORNAMENTO FIRMWARE**

ALERTS on service needs, worn burrs
NOTIFICHE di servizio, alert cambio macine



HIGH-PERFORMANCE for high-volume coffee shops | Average grinding speed 1s / 5g @50Hz

MASSIMA POTENZA, per locali con picchi di lavoro e alti consumi di caffè
Produttività media 1s / 5g @50Hz



UNIFORM coffee grounds and **CONSISTENT** dosing. Reduced **RETENTION**

Macinatura **OMOGENEA** e ottima **RIPETIBILITA'** della dose. Ridotta ritenzione



EASY to CLEAN. Access the grinding chamber with no loss of grind settings

FACILE PULIZIA della camera di macinatura senza perdita del settaggio



Tailor-built **COOLING SYSTEM** with double fan. LOW RPM: 420 (50Hz), 500 (60Hz)

Speciale **SISTEMA DI RAFFREDDAMENTO** con doppia ventola. Motore a bassi giri.



User-friendly **MEMORY TRACK** system to index grind settings.

Ghiera di regolazione con legenda **MEMORY TRACK** per non perdere il settaggio di macinatura



ADJUSTABLE PORTAFILTER HOLDER

Grind hands-free and center the flow in your basket

SUPPORTO PORTAFILTRO multi-regolabile per un pratico aggancio della coppa durante la macinatura e una migliore centratura del caffè



On-demand grinding can be **EASILY ACTIVATED** with the portafilter

MACINATURA on-demand ATTIVABILE CON LA COPPA portafiltro

GFC

GFC - Grind Flow Control

Get uniform coffee grounds in your portafilter while keeping grounds from getting on the counter. Removable aluminum outlet insert equipped with 3 interchangeable wire dampers (AntiClumping, AntiDust, Hybrid). Choose the best wire damper for you according to coffee origin, roast profile, weather conditions or barista preferences

Ottieni un macinato omogeneo ed evita la dispersione di caffè sul bancone grazie all'innovativo sistema GFC composto da una bocchetta estraibile in alluminio equipaggiata con 3 regolatori di flusso intercambiabili (AntiClumping, AntiDust, Hybrid).





IoT. Be Connected Unlock new possibilities

Wherever you are, be connected to your grinder on your cloud. Thanks to the internet-connectable platform data about your grinder is remotely easily accessible by barista, coffee roaster, business owner or service. You'll be able to monitor any and all of your grinders' output, keep up with maintenance needs, and improve the quality of your coffee in a scientific way using data tracked by the grinder.



ADJUSTMENTS



STATS



SERVICE



SURVEY

IoT. RESTA CONNESSO e aperto a nuove possibilità

Ovunque tu sia, accedi in tempo reale al tuo report di macinatura sul cloud. Grazie a una piattaforma che può essere connessa a internet i dati di macinatura saranno consultabili in remoto da barista, torrefattore, proprietario del coffee shop o servizio tecnico. Sarai in grado di monitorare le statistiche di utilizzo dei tuoi macinacaffè sul tuo device, di programmarne la manutenzione e di migliorare costantemente la qualità del tuo espresso analizzando i parametri in modo scientifico.



ROBUR S electronic Tech Specs

EN

Grinding on demand, electronic dose adjustment, ventilation with electronic control

Power	800 Watt
Grinding adjustment	stepless micrometrical
Burrs	conical burrs 71mm (ref. 186C)
Grinding burrs speed	420 rpm (50 Hz) - 500 rpm (60Hz)
Average grinding speed	1s / 5g @50Hz
Body	aluminum die casting
Hopper capacity	1.6 kg (3.5 lbs)
Net weight	28 kg
Equipment features	GFC kit, IoT, tamping support base, manual tamper

FR

Mouture instantanée, réglage électronique de la dose, ventilation électronique

Puissance	800 Watt
Régulation de mouture	micrométrique continue
Meules	meules coniques 71mm (réf. 186C)
Tours meules	420 tr/min (50 Hz) - 500 tr/min (60Hz)
Vitesse moyenne de mouture	1s / 5g @50Hz
Chassis	aluminium moulé sous pression
Trémie	1.6 kg
Poids net	28 kg
Dotation	GFC kit, IoT, press-café manuel avec support

ES

Molidura instantánea, regulación electrónica de la dosis, ventilación electrónica

Potencia	800 Watt
Regulación molienda	micrométrica continua
Fresas	fresas conicas 71mm (ref. 186C)
Revoluciones fresas	420 rpm (50 Hz) - 500 rpm (60Hz)
Productividad media	1s / 5g @50Hz
Chassis	fundición a presión de aluminio
Capacidad de la tolva	1.6 kg
Peso neto	28 kg
Incluido	GFC kit, IoT, prensa café manual con soporte

IT

Macinatura istantanea, regolazione elettronica della dose, ventilazione elettronica

Potenza	800 Watt
Regolazione macinatura	micrometrica continua
Macine	macine coniche 71 mm (rif. 186C)
Giri macine	420 rpm (50 Hz) - 500 rpm (60Hz)
Produttività media	1s / 5g @50Hz
Carrozzeria	alluminio pressofuso
Campana	1.6 kg
Peso netto	28 kg
Di serie	GFC kit, IoT, supporto per pressatura, pressino manuale

DE

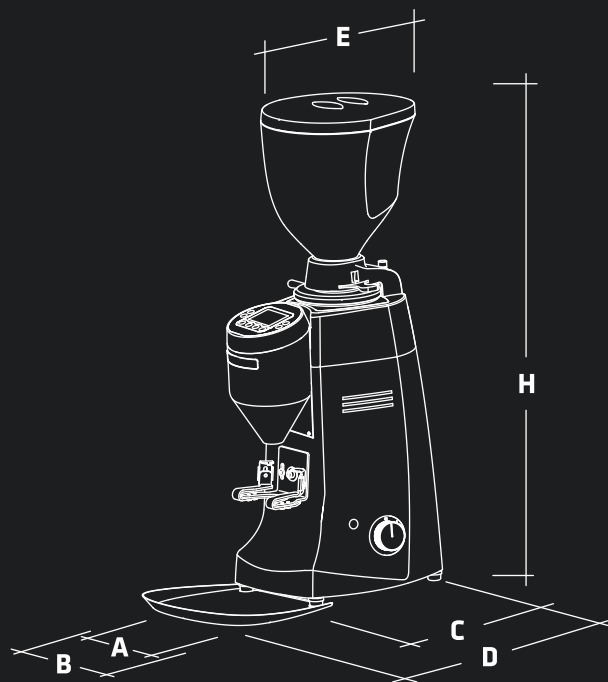
Augenblickliches Mahlen, Elektronische Einstellung der Dosis, Elektronisch-kontrollierte Luftung



Leistung	800 Watt
Mahlregelung	Stufenlose Mikrometrische
Mahlscheiben	Konisch 71mm (ref. 186C)
Mahlscheibenumdrehungen	420 rpm (50 Hz) - 500 rpm (60Hz)
Durchschnittliche Mahlgewwindigkeit	1 Sekunde/ 5 Gramm@50Hz
Gehäuse	Aluminium Druck-Guss
Kapazität des Bohnenbehälters	1.6 kg
Nettogewicht	28 kg
Lieferumfang Zubehör	GFC kit, IoT, Tamping Station, Tamper

PT

Moagem instantânea, regulação eletrônica de dose, ventilação eletrônica

Potencia	800 Watt
Regulação da moagem	micrométrica contínua
Mós	mós conicas 71mm (ref. 186C)
Rotações dos mós	420 rpm (50 Hz) - 500 rpm (60Hz)
Velocidade média mós	1s / 5g@50Hz
Chassis	alumínio fundido sob pressão
Capacidade tremonha	1.6 kg
Peso líquido	28 kg
Incluído como padrão	GFC kit, IoT, suporte para tamper, tamper

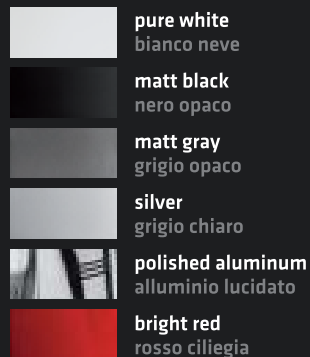


-  **Stepless micrometrical grind adjustment**
Sistema di regolazione macinatura micrometrica continua
-  **SECURITY FEATURES**
Sistemi di protezione

dimensions

	mm	inches
A	234	9 ¼
B	252	10
C	287	11 ½
D	464	18 ¼
H	720	28 ½
E	240	9 ½

colours



71mm
conical burrs

certifications



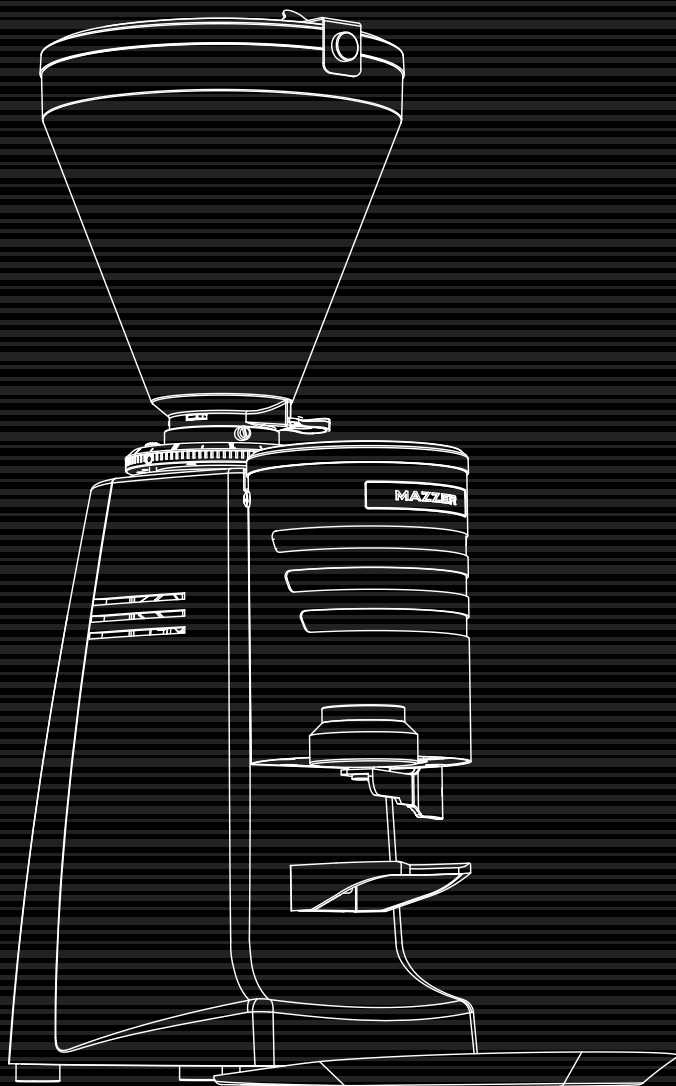
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MAZZER

Made in Venice



64mm flat burrs

MM
MAZZER®

Super Jolly/V Pro
automatic - timer

YOUR COFFEE WINGMAN

Super Jolly/V Pro

automatic-timer



IL TUO BRACCIO DESTRO AL BAR

Macinacaffè di fascia premium per caffetterie dai volumi di lavoro medi in cerca di un prodotto di qualità, resistente e che garantisca risultati costanti nel tempo.

YOUR COFFEE WINGMAN

Premium grinder for small to medium sized cafès looking for quality, durability and consistent results.



93% of the grinder weight comes from premium materials like stainless steel, aluminum, brass and copper, to make it not only durable but also easy to recycle and eco-friendly.

Il Super Jolly V Pro è fatto per il 93% in peso da materiali nobili come acciaio inossidabile, alluminio, ottone e rame che lo rendono non solo resistente, ma anche facilmente riciclabile e amico dell'ambiente.



New hardened high carbon steel 64mm flat burrs
Nuove macine piane da 64mm in acciaio temperato

your coffee wingman

0,1
mm

User friendly **MEMORY TRACK** system to index grind setting

Chiera di regolazione con legenda **MEMORY TRACK** per non perdere il settaggio di macinatura



MORE PRECISE, wider grinding adjustment range

REGOLAZIONE PIU' PRECISA grazie al campo di regolazione più ampio



STEPLESS MICROMETRICAL grind adjustment

Sistema di regolazione macinatura **MICROMETRICA CONTINUA**



No loss of grind settings with **EASY TO CLEAN** grinding chamber

FACILE PULIZIA della camera di macinatura senza perdita del settaggio

Al

ALUMINUM tamper and tray

Pressino e vassoio in **ALLUMINIO**



Doser designed to keep your coffee **FRESH**.

EASY TO USE dosing lever for barista ergonomics.

DOSATORE progettato per mantenere più fresco il macinato

Leva dosatore **ERGONOMICA** per maggior praticità d'uso



TAG HOLDER with magnet to place on the hopper the name of the coffee you are serving.

PORTANOME magnetico per esporre il logo del caffè servito.



MAZZER®



EN

"Available in the following versions:

- *With time switch*
- *Automatic with start every 12 doses and stop when the coffee doser is full"*

Power	350 Watt
Grinding adjustment	stepless micrometrical
Burrs for single phase	flat burrs 64mm (2 ½ inches) (ref. 233M)
Burrs for three phase	flat burrs 64mm (2 ½ inches) (ref. 233T)
Grinding burrs speed	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Body	aluminum die casting
Hopper capacity	1.1 kg (2.4 lbs)
Ground coffee container capacity	280 g (0.6 lbs)
Dose adjustment	5.5-8 g (0.19-0.28 oz)
Net weight	15 kg - 33 lbs
Equipment features	aluminum static tamper - Tag holder
Optional	Oversize dose (8-10.5 g 0.28-0.36 oz), Spring coffee pressing device with long fork, Easy tamper for doser

IT

"Disponibile nelle versioni:

- *Con interruttore a tempo*
- *Automatico con avviamento ogni 12 dosi ed arresto al riempimento del dosatore"*

Potenza	350 Watt
Regolazione macinatura	micrometrica continua
Macine monofase	macine piane 64mm (ref.233M)
Macine trifase	macine piane 64mm (ref.233T)
Giri macine	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Carrozzeria	alluminio pressofuso
Campana	1.1 kg
Capacità contenitore caffè macinato	280 g
Regolazione della dose	5.5-8 g
Peso netto	15 kg
Di serie	pressino statico in alluminio - Portanome
Optional	dosatura maggiorata (8-10.5 g) - pressino a molla con forchetta lunga - Easy Tamper per dosatore

SUPER JOLLY V Pro automatic/timer Tech Specs

FR

"Disponible dans les versions:

- Avec interrupteur à temps
- Automatique avec démarrage toutes les 12 doses et arrêt à remplissage du doseur de café moulu"

Puissance	350 Watt
Régulation de mouture	micrométrique continue
Meules monphasé	meule plate 64mm (réf. 233M)
Meules triphasé	meule plate 64mm (réf. 233T)
Tours meules	1400 tr/min (50 Hz) - 1600 tr/min (60Hz)
Chassis	aluminium moulé sous pression
Trémie	1.1 kg
Contenance du doseur	280 g
Réglage de la dose	5.5-8 g
Poids net	15 kg
Dotation	press-café static en aluminium - porte-nom
Options	Dose majorée (8-10,5 g), Press-café à ressort avec fourchette longue, Easy Tamper pour doseur

ES

"Se suministran en las versiones:

- Con interruptor de tiempo
- Automático con puesta en marcha cada 12 dosificaciones y parada cuando se llena el dosificador"

Potencia	350 Watt
Regulación molienda	micrométrica continua
Fresas monofásico	fresas planas 64mm (ref. 233M)
Fresas trifásico	fresas planas 64mm (ref. 233T)
Revoluciones fresas	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Chassis	fundición a presión de aluminio
Capacidad de la tolva	1.1 kg
Capacidad de la dosis	280 g
Regulación de la dosis	5.5-8 g
Peso neto	15 kg
Equipo de serie	Prensa café estática de aluminio - Tag holder
Opciones	Dosis aumentada (8-10.5 g), Prensador con resorte y horquilla larga, Easy Tamper para dosificador

DE

"Verfügbar in den folgenden Ausführungen:

- Mit Zeitschalter
- Automatische Mahlung mit Start bei jeder 12 Dosis und Stop beim Anfüllen des Dosierers"

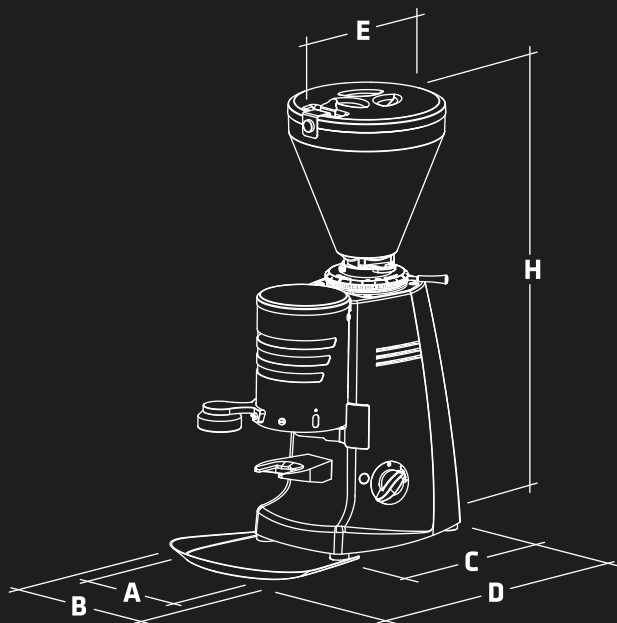
Leistung	350 Watt
Mahlregelung	Stufenlose Mikrometrische
Mahlscheiben einphasig	Flache 64mm (ref. 233M)
Mahlscheiben dreiphasig	Flache 64mm (ref. 233T)
Mahlscheibenumdrehungen	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Gehäuse	Aluminium Druck-Guss
Kapazität des Bohnenbehälters	1.1 kg
Kapazität des Dosierers	280 g
Einstellung der Kaffeepulverdosis	5.5-8 g
Nettogewicht	15 kg
Equipment features	Tamper aus Aluminium - Namenhalter
Optionals	Erhöhte Dosierung (8-10,5 g), Kleine Feder-presse mit langer Stützgabel, Easy Tamper für Dosierer

PT


"Disponível nas versões:

- Com interruptor de tempo
- Automático com partida a cada 12 doses e paragem após o enchimento do doseador"

Potencia	350 Watt
Regulação da moagem	micrométrica continua
Mós monofásico	mós planas 64mm (ref. 233M)
Mós trifásico	mós planas 64mm (ref. 233T)
Rotações dos mós	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Chassis	alumínio fundido sob pressão
Capacidade tremonha	1.1 kg
Capacidade de café moído	280 g
Regulação de dose	5.5-8 g
Peso líquido	15 kg
Incluído como padrão	calcador de café estático de alumínio - Tag holder
Opções	Dose maior (8-10.5 g), Prensador com mola e forquilha comprida, Easy Tamper para doseador



 **Stepless micrometrical grind adjustment** | Sistema di regolazione macinatura micrometrica continua

 **SECURITY FEATURES**
Sistemi di protezione

dimensions

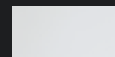

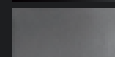



	mm	inches
A	207	8 ¼
B	240	9 ½
C	255	10
D	410	16 ¼
H	595	23 ½
E	210	8 ¼



64mm
flat burrs

* Upon request with extra charge
* A richiesta con sovrapprezzo

colours

	pure white bianco neve
	matt black nero opaco
	matt gray grigio opaco
	silver grigio chiaro
	polished aluminum alluminio lucidato
	bright red rosso ciliegia

 powder blue
azzurro

certifications



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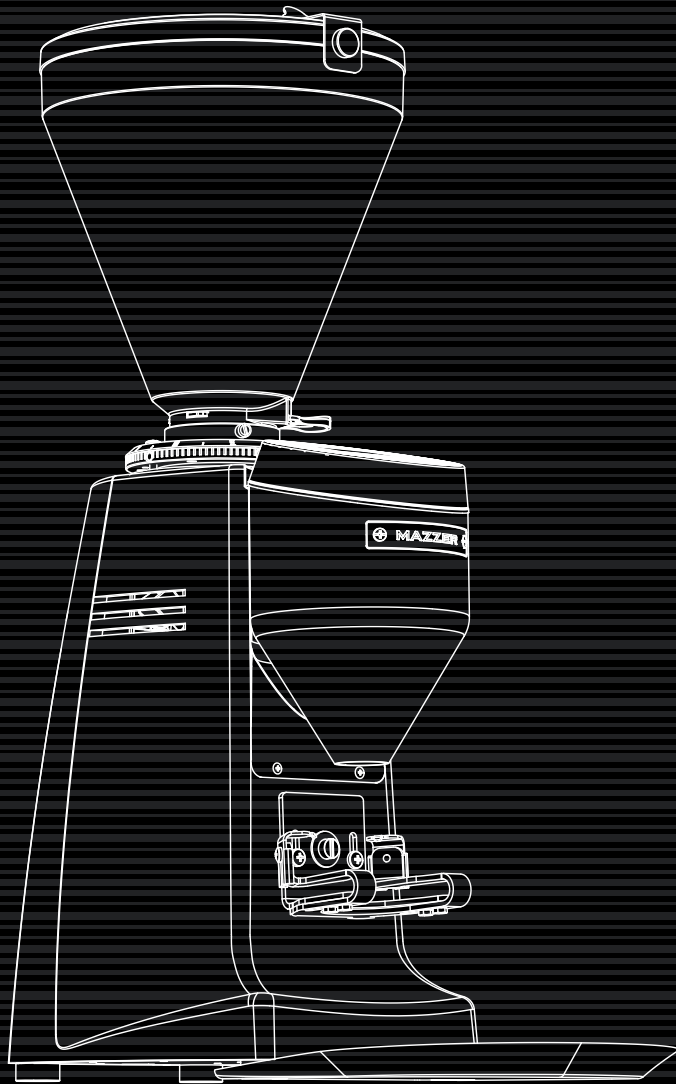
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64mm flat burrs

MM
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Super Jolly/V Pro
electronic

YOUR COFFEE WINGMAN

ELECTRONIC FEATURES

NEW FEATURES

New electronic features and optional IoT functionality give to barista, coffee roaster, business owner or service more control over the grinder.

19 LANGUAGE Control Panel with wide viewing angle

PROGRAMMABLE single, double, and triple dose buttons

Steps of a hundredth of a second

Total and partial dose **COUNTER**

Programmable **PAUSE FUNCTION** in between grinding

MANUAL GRINDING mode

Ability to set up a **MAXIMUM DOSE CAP**

Daily grinding **STATISTICS**

ALERTS on service needs, worn burrs

Firmware **UPGRADES**



IoT functionalities

BE CONNECTED

Wherever you are, be connected to your grinder on your cloud. Thanks to the internet-connectable platform data about your grinder is remotely **easily accessible**. You'll be able to **monitor** any and all of your grinders' **output**, keep up with **maintenance needs**, and **improve** the quality of your coffee in a scientific way using **data** tracked by the grinder (optional).



Super Jolly / V Pro electronic

YOUR COFFEE WINGMAN

Premium grinder for small to medium sized cafés looking for quality, durability and consistent results. The new Super Jolly V Pro is simple to use and full of functionalities, a reliable friend for any barista.

USER-FRIENDLY FROM THE FIRST TOUCH

The **portafilter holder** is **fully adjustable** and simple to use
Consistently center the flow of grinds in your basket

Easy to clean grinding chamber with **no loss** of the **regulation**

Grind hand-free with the **portafilter activated grind button**

Index your grind settings with the **Memory Track System - MTS**

Use the magnet to place a **tag** on the hopper with the name of the coffee

More precise, **wider grinding adjustment range**



GFC

Grind Flow Control System

MAXIMUM CONTROL

GFC Reduces the electrostatic charge which causes the coffee powder on tray and counter and **prevents clumping**.

It is composed of a **removable** aluminum outlet insert equipped with an easy to clean extractable wire damper to get a **dynamic control** over the flow of coffee throughout the chute.

THE EVOLUTION OF AN ICON

A modern grinder that paid tribute to the iconic style of the 1971 Mazzer Jolly.

The evolution of its design, updated with new, sleek lines and neat shapes, makes the Mazzer Super Jolly V pro a contemporary classic.

KEEP IT SAFE



Protect your coffee beans from temperature exposure and preserve your bean's fresh roasted flavor with the double fan cooling system.

HARDENED HIGH CARBON STEEL BURRS



64mm flat burrs have been re-engineered to **speed up** the dosing time by 20%. 100% made in Italy by Mazzer.

SAVE COFFEE



Low retention grinder to save time and coffee each time you change your settings.

CONSISTENT RESULTS



Uniform coffee grounds and consistent dosing to keep consistent results.

DURABLE AND ECO-FRIENDLY



93% of the grinder weight comes from premium materials like stainless steel, aluminum, brass, and copper, to make it not only durable but also easy to recycle and eco-friendly.

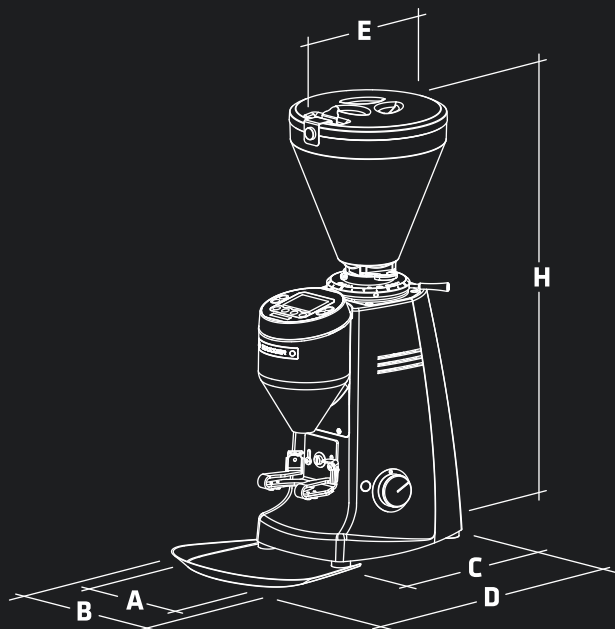


SUPER JOLLY V Pro electronic Tech Specs

EN	<i>Grinding on demand, electronic dose adjustment, ventilation with electronic control</i>		IT	<i>Macinatura istantanea, regolazione elettronica della dose, ventilazione elettronica</i>	
Power	350 Watt		Potenza	350 Watt	
Grinding adjustment	stepless micrometrical		Regolazione macinatura	micrometrica continua	
Burrs	flat burrs 64mm (2 1/2 inches) (ref. 233M)		Macine	macine piane 64mm (ref.233M)	
Grinding burrs speed	1400 rpm (50 Hz) - 1600 rpm (60Hz)		Giri macine	1400 rpm (50 Hz) - 1600 rpm (60Hz)	
Body	aluminum die casting		Carrozzeria	alluminio pressofuso	
Hopper capacity	1.1 kg (2.4 lbs)		Campana	1.1 kg	
Net weight	15 kg - 33 lbs		Peso netto	15 kg	
Equipment features	GFC - Tag holder		Di serie	GFC - Portanome	
Optional features	IoT - manual tamper		Optional	IoT - pressino manuale con supporto	

FR	<i>Mouture instantanée, réglage électronique de la dose, ventilation électronique</i>		DE	<i>Augenblickliches Mahlen, Elektronische Einstellung der Dosis, Elektronisch-kontrollierte Luftung</i>	
Puissance	350 Watt		Leistung	350 Watt	
Régulation de mouture	micrométrique continue		Mahlregelung	Stufenlose Mikrometrische	
Meules	meule plate 64mm (réf. 233M)		Mahlscheiben	Flache 64mm (ref. 233M)	
Tours meules	1400 tr/min (50 Hz) - 1600 tr/min (60Hz)		Mahlscheibenumdrehungen	1400 rpm (50 Hz) - 1600 rpm (60Hz)	
Chassis	aluminium moulé sous pression		Gehäuse	Aluminium Druck-Guss	
Trémie	1.1 kg		Kapazität des Bohnenbehälters	1.1 kg	
Poids net	15 kg		Nettogewicht	15 kg	
Dotation	GFC - porte-nom		Lieferumfang Zubehör	GFC - Namenhalter	
Options	IoT - press-café manuel avec support		Optionals	IoT - Tamper aus Aluminium mit Kaffeepressengestall	

ES	<i>Moledura instantánea, regulación electrónica de la dosis, ventilación electrónica</i>		PT	<i>Moagem instantânea, regulação eletrônica de dose, ventilação eletrônica</i>	
Potencia	350 Watt		Potencia	350 Watt	
Regulación molienda	micrométrica continua		Regulação da moagem	micrométrica contínua	
Fresas	fresas planas 64mm (ref. 233M)		Mós	mós planas 64mm (ref. 233M)	
Revoluciones fresas	1400 rpm (50 Hz) - 1600 rpm (60Hz)		Rotações dos mós	1400 rpm (50 Hz) - 1600 rpm (60Hz)	
Chassis	fundición a presión de aluminio		Chassis	alumínio fundido sob pressão	
Capacidad de la tolva	1.1 kg		Capacidade tremonha	1.1 kg	
Peso neto	15 kg		Peso líquido	15 kg	
Incluido	GFC - Tag holder		Incluído como padrão	GFC - Tag holder	
Opciones	IoT - Prensa café manual con soporte		Opções	IoT - tamper	



 Stepless micrometrical grind adjustment

 SECURITY FEATURES

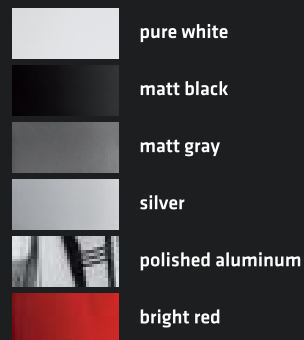
dimensions

	mm	inches
A	207	8 ¼
B	240	9 ½
C	255	10
D	410	16 ¼
H	595	23 ½
E	210	8 ¼



64mm
flat burrs

colours



* Upon request with extra charge



certifications



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SUPER JOLLY



Accessori Opzionali / Optionals / Options / Optionals / Opciones / Opções

- Dosatura maggiorata (8-10,5 g) / Oversize dose (8-10,5 g - 0,28-0,36 oz) / Dose majorée (8-10,5 g) / Erhöhte Dosierung (8-10,5 g) / Dosis aumentada (8-10,5 g) / Dose maior (8-10,5 g)

- Pressino a molla con forchetta lunga / Spring coffee pressing device with long fork / Presse-café à ressort avec fourchette longue / Kleine Feder-pressé mit langer Stützgabe / Prensador con resorte y horquilla larga / Prensador con mola e forquilha comprida

- Easy Tamper per dosatore / Easy Tamper for doser / Easy Tamper pour doseur / Easy Tamper für Dosierer / Easy Tamper para dosificador / Easy Tamper para doseador

COLOURS



MACINADOSATORE SUPER JOLLY

REGOLAZIONE DI MACINATURA MICROMETRICA CONTINUA

Disponibile nelle versioni:
- con interruttore manuale
- con interruttore a tempo
- automatico con avviamento ogni 12 dosi ed arresto al riempimento del dosatore

CARATTERISTICHE TECNICHE:

Potenza	350 Watt
Macine	Ø 64 mm
(monofase rif. 33M - trifase rif. 33T)	
Giri macine	1400 (50 Hz) g/min 1600 (60 Hz) g/min
Capacità contenitore caffè in grani	1,2 Kg
Capacità contenitore caffè macinato	280 g
Regolazione della dose	5,5-8 g
Peso netto	14 Kg

MOULIN DOSEUR SUPER JOLLY

RÉGULATION DE MOUTURE MICROMÉTRIQUE CONTINUE

Disponible dans les versions suivantes:
- avec interrupteur manuel
- avec interrupteur à temps
- automatique avec démarrage toutes les 12 doses et arrêt à remplissage du doseur de café moulu

CARACTÉRISTIQUES TECHNIQUES:

Puissance	350 Watt
Meules	Ø 64 mm
(monophasé réf. 33M - triphasé réf. 33T)	
Tours meules	1400 (50 Hz) tr/min 1600 (60 Hz) tr/min
Contenance de la trémie	1,2 Kg
Contenance du doseur	280 g
Réglage de la dose	5,5-8 g
Poids net	14 Kg

MOLINO DOSIFICADOR SUPER JOLLY

REGULACIÓN MOLIENDA MICROMÉTRICA CONTINUA

Se suministran en las versiones:
- con interruptor manual
- con interruptor de tiempo
- automático con puesta en marcha cada 12 dosificaciones y parada cuando se llena el dosificador

DATOS TÉCNICOS:

Potencia	350 Watt
Fresas	Ø 64 mm
(monofásico ref. 33M - trifásico ref. 33T)	
Revoluciones fresas	1400 (50 Hz) r.p.m. 1600 (60 Hz) r.p.m.
Capacidad de la tolva	1,2 Kg
Capacidad de la dosis	280 g
Regulación de la dosis	5,5-8 g
Peso neto	14 Kg

CERTIFICATIONS



• Il costruttore si riserva la facoltà di apportare quelle modifiche tecniche che si rendessero necessarie senza preavviso. • The manufacturer reserves the right to change specifications without notice. • Le constructeur se réserve le droit d'effectuer des modifications sans aucun préavis. • Der Hersteller vorbehaltet sich den technischen Daten warnunglos zu ändern. • El constructor se reserva el derecho de efectuar sin previo aviso las modificaciones que considere oportunas en interés de mejoras técnicas en sus fabricados. • O constructor reserva-se o direito de modificar sem aviso previo as máquinas tratadas neste manual.

GRINDER-DOSER SUPER JOLLY

STEPLESS MICROMETRICAL GRINDING ADJUSTMENT

Available in the following versions:
- with manual switch
- with time switch
- automatic with start every 12 doses and stop when the ground coffee doser is full

TECHNICAL FEATURES:

Power	350 Watt
Grinding Blades	Ø 64 mm (2½ inches)
(single phase ref. 33M - three phase ref. 33T)	
Grinding blade speed	1400 (50 Hz) r.p.m. 1600 (60 Hz) r.p.m.
Coffee-bean container capacity	1,2 Kg (2,7 lbs)
Ground coffee container capacity	280 g (0,6 lbs)
Dose adjustment	5,5-8 g (0,19 - 0,28 oz)
Net weight	14 Kg (31 lbs)

DOSIERMÜHLE SUPER JOLLY

STUFENLOSE MIKROMETRISCHE MAHLREGELUNG

Verfügbar in den folgenden Ausführungen:
- mit Handschalter
- mit Zeitschalter
- automatisch mit Start bei jeder 12 Dosis und Stop beim Anfüllen des Dosierers

TECHNISCHE DATEN:

Leistung	350 Watt
Mahlscheiben (einphasig Kennziffer 33M - dreiphasig Kennziffer 33T)	Ø 64 mm
Mahlscheibenumdrehungen	1400 (50 Hz) r.p.m. 1600 (60 Hz) r.p.m.
Kapazität des Bohnenbehälters	1,2 Kg
Kapazität des Dosierers	280 g
Einstellung der Kaffeepulverdosis	5,5-8 g
Nettogewicht	14 Kg

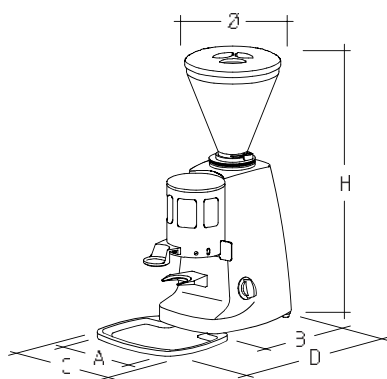
MOINHO DOSEADOR SUPER JOLLY

REGULAÇÃO DA MOAGEM MICROMÉTRICA CONTINUA

Disponível nas versões:
- com interruptor manual
- com interruptor de tempo
- automático com partida a cada 12 doses e paragem após o enchimento do doseador

DADOS TÉCNICOS:

Potencia	350 Watt
Mós	Ø 64 mm
(monofásico ref. 33M - trifásico ref. 33T)	
rotações dos mós	1400 (50 Hz) r.p.m. 1600 (60 Hz) r.p.m.
Capacidade tremonha	1,2 Kg
Capacidade de café moído	280 g
Regulação de dose	5,5-8 g
Peso líquido	14 Kg



	mm	inches
A	195	7 ¾
B	253	10 ½
C	240	9 ½
D	420	15 ½
H	510	20
Ø	212	8 ¼



www.mazzer.com



SUPER JOLLY ELECTRONIC





**MACINADOSATORE
SUPER JOLLY ELETTRONICO**

REGOLAZIONE DI MACINATURA
MICROMETRICA CONTINUA

- Macinatura istantanea
- Regolazione elettronica della dose

CARATTERISTICHE TECNICHE:

Potenza	350 Watt
Macine (rif. 33M)	Ø 64 mm
Giri macine	1400 (50 Hz) g/min 1600 (60 Hz) g/min
Capacità contenitore caffè in grani	1,2 Kg
Peso netto	14 Kg

**GRINDER-DOSER
SUPER JOLLY ELECTRONIC**

STEPLESS MICROMETRICAL
GRINDING ADJUSTMENT

- Grinding on demand
- Electronic dose adjustment

CARATTERISTICHE TECNICHE:

Power	350 Watt
Grinding Blades (ref. 33M)	Ø 64 mm (2½ inches)
Grinding blade speed	1400 (50 Hz) r.p.m. 1600 (60 Hz) r.p.m.
Coffee-bean container capacity	1,2 Kg (2,7 lbs)
Net weight	14 Kg (31 lbs)



COLOURS



**MOULIN DOSEUR
SUPER JOLLY ÉLECTRONIQUE**

RÉGULATION DE MOUTURE
MICROMÉTRIQUE CONTINUE

- Mouture instantanée
- Réglage électronique de la dose

CARACTÉRISTIQUES TECHNIQUES:

Puissance	350 Watt
Meules (réf. 33M)	Ø 64 mm
Tours meules	1400 (50 Hz) tr/min 1600 (60 Hz) tr/min
Contenance de la trémie	1,2 Kg
Poids net	14 Kg

**DOSIERMÜHLE
SUPER JOLLY ELEKTRONISCH**

STUFENLOSE MIKROMETRISCHE
MAHLREGELUNG

- Augenblickliches Mahlen
- Elektronische Einstellung der Dosis

TECHNISCHE DATEN:

Leistung	350 Watt
Mahlscheiben (Kennziffer 33M)	Ø 64 mm
Mahlscheibenumdrehungen	1400 (50 Hz) r.p.m. 1600 (60 Hz) r.p.m.
Kapazität des Bohnenbehälters	1,2 Kg
Nettogewicht	14 Kg

**MOLINO DOSIFICADOR
SUPER JOLLY ELECTRÓNICO**

REGULACIÓN MOLIENDA
MICROMÉTRICA CONTINUA

- Molidura instantánea
- Regulación electrónica de la dosis

DATOS TÉCNICOS:

Potencia	350 Watt
Fresas (ref. 33M)	Ø 64 mm
Revoluciones fresas	1400 (50 Hz) r.p.m. 1600 (60 Hz) r.p.m.
Capacidad de la tolva	1,2 Kg
Peso neto	14 Kg

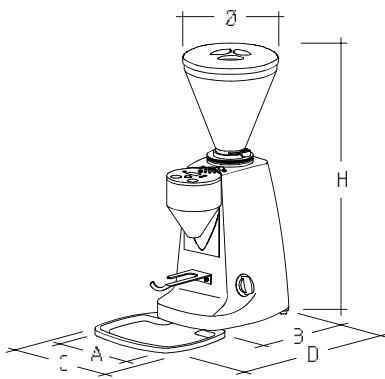
**MOINHO DOSEADOR
SUPER JOLLY ELECTRÓNICO**

REGULAÇÃO DA MOAGEM
MICROMÉTRICA CONTINUA

- Moagem instantânea
- Regulação electrónica da dose

DADOS TÉCNICOS:

Potencia	350 Watt
Mós (ref. 33M)	Ø 64 mm
Rotações dos nós	1400 (50 Hz) r.p.m. 1600 (60 Hz) r.p.m.
Capacidade tremonha	1,2 Kg
Peso líquido	14 Kg

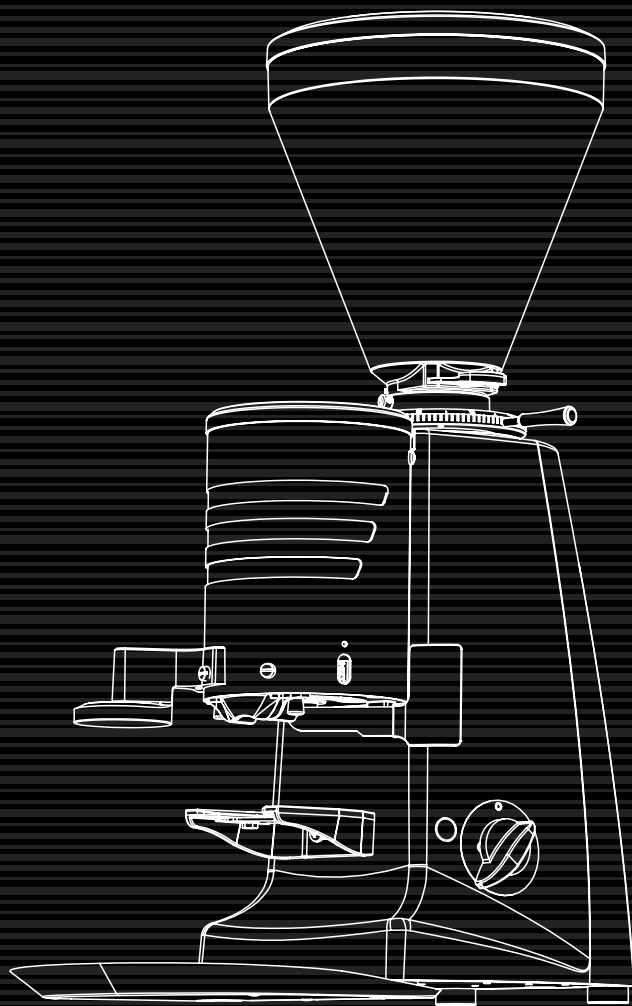


	mm	inches
A	195	7 ¾
B	253	10 ½
C	240	9 ½
D	420	15 ½
H	510	20
Ø	212	8 ¼

CERTIFICATIONS



• Il costruttore si riserva la facoltà di apportare quelle modifiche tecniche che si rendessero necessarie senza preavviso. • The manufacturer reserves the right to change specifications without notice. • Le constructeur se réserve le droit d'effectuer des modifications sans aucun préavis. • Der Hersteller vorbehaltet sich den technischen Daten warnunglos zu ändern. • El constructor se reserva el derecho de efectuar sin previo aviso las modificaciones que considere oportunas en interés de mejoras técnicas en sus fabricados. • O constructor reserva-se o direito de modificar sem aviso previo as máquinas tratadas neste manual.



64mm flat burrs/macine plane

MM
MM
MAZZER®

Super Jolly/V up
au-t-m

A LIFETIME OF GREAT ESPRESSO

A LIFETIME OF GREAT ESPRESSO



3 VERSIONS - DISPONIBILE IN 3 VERSIONI

Super Jolly V Up doser is available in the following 3 versions: with **MANUAL** switch; **TIMER** with time switch; **AUTOMATIC** with start every 12 doses and stop when the ground coffee doser is full. Il Super Jolly V Up con dosatore è disponibile in tre versioni: con interruttore **MANUALE**, con interruttore **TIMER** e **AUTOMATICO** con avviamento ogni 12 dosi e arresto al riempimento del dosatore.



93% of the grinder weight comes from premium materials like stainless steel, aluminum, brass and copper, to make it not only durable but also easy to recycle and eco-friendly. Il Super Jolly V Up è fatto per il 93% in peso da materiali nobili come acciaio inossidabile, alluminio, ottone e rame, che lo rendono non solo resistente, ma anche facilmente riciclabile e amico dell'ambiente.



NEW BURRS - NUOVE MACINE

New hardened high carbon steel 64mm flat burrs. 100% designed and manufactured in Italy by Mazzer. Macine piane da 64mm in acciaio temperato. Interamente progettate e prodotte in Italia negli stabilimenti Mazzer.

Super Jolly/V Up au - t - m

RELIABLE AND ESSENTIAL - AFFIDABILE ED ESSENZIALE

Super Jolly V Up grind quality, ease of use and durability make it a premier choice for small to mid-sized cafes. L'ottima qualità del macinato, la facilità di utilizzo e affidabilità nel lungo periodo fanno del Super Jolly V Up un'ottima scelta per locali di medie e piccole dimensioni.



STEPLESS MICROMETRICAL grind adjustment.

Sistema di regolazione macinatura **MICROMETRICA CONTINUA**.



Doser designed to keep your coffee fresh. **EASY TO USE** dosing

lever for barista ergonomics. **Dosatore** progettato per mantenere più fresco il macinato. Leva dosatore **ERGONOMICA** per maggior praticità d'uso.



Optional **TAG HOLDER** with magnet to place on the hopper the name of the coffee you are serving. **PORTANOME** magnetico opzionale per esporre il logo del caffè servito.



NO WASTE OF COFFEE

OTTIMIZZA LA CENTRATURA DEL MACINATO IN COPPA



The grinder features a new **removable funnel** on the coffee outlet and an upgraded **adjustable** stainless-steel **portafilter holder** to consistently center the flow of grinds into the basket and reduce ground leakage on the counter. Il nuovo **convogliatore estraibile** agganciato alla bocchetta e il supporto **portafiltro regolabile** in acciaio inossidabile permettono di migliorare la caduta del caffè in coppa riducendo la dispersione di macinato sul bancone.



MAZZER®



EN

"Available in the following versions:

- *With manual switch*
- *With time switch*
- *Automatic with start every 12 doses and stop when the coffee doser is full"*

Power	350 Watt
Grinding adjustment	stepless micrometrical
Burrs for single phase	flat burrs 64mm (2 1/2 inches) (ref. 233M)
Burrs for three phase	flat burrs 64mm (2 1/2 inches) (ref. 33T)
Grinding burrs speed	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Body	aluminum die casting
Hopper capacity	1.1 kg (2.4 lbs)
Ground coffee container capacity	280 g (0.6 lbs)
Dose adjustment	5.5-8 g (0.19-0.28 oz)
Net weight	15 kg - 33 lbs
Equipment features	plastic static tamper, 2 funnels
Optional	Oversize dose (8-10.5 g 0.28-0.36 oz), Spring coffee pressing device with long fork, Easy tamper for doser, Tag holder

IT

"Disponibile nelle versioni:

- *Con interruttore manuale*
- *Con interruttore a tempo*
- *Automatico con avviamento ogni 12 dosi ed arresto al riempimento del dosatore"*

Potenza	350 Watt
Regolazione macinatura	micrometrica continua
Macine monofase	macine piane 64mm (ref.233M)
Macine trifase	macine piane 64mm (ref.33T)
Giri macine	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Carrozzeria	alluminio pressofuso
Campana	1.1 kg
Capacità contenitore caffè macinato	280 g
Regolazione della dose	5.5-8 g
Peso netto	15 kg
Di serie	pressino statico in plastica, 2 convogliatori
Optional	dosatura maggiorata (8-10.5 g) - pressino a molla con forchetta lunga - Easy Tamper per dosatore - Portanome

SUPER JOLLY V Up au - t - m Tech Specs

FR

"Disponible dans les versions:

- Avec interrupteur manuel
- Avec interrupteur à temps
- Automatique avec démarrage toutes les 12 doses et arrêt à remplissage du doseur de café moulu"

Puissance	350 Watt
Régulation de mouture	micrométrique continue
Meules monophasé	meule plate 64mm (réf. 233M)
Meules triphasé	meule plate 64mm (réf. 33T)
Tours meules	1400 tr/min (50 Hz) - 1600 tr/min (60Hz)
Chassis	aluminium moulé sous pression
Trémie	1.1 kg
Contenance du doseur	280 g
Réglage de la dose	5.5-8 g
Poids net	15 kg
Dotation	press-café static en plastique, 2 entonnoirs
Options	Dose majorée (8-10,5 g), Press-café à ressort avec fourchette longue, Easy Tamper pour doseur, porte-nom

ES

"Se suministran en las versiones:

- Con interruptor manual
- Con interruptor de tiempo
- Automático con puesta en marcha cada 12 dosificaciones y parada cuando se llena el dosificador"

Potencia	350 Watt
Regulación molienda	micrométrica continua
Fresas monofásico	fresas planas 64mm (ref. 233M)
Fresas trifásico	fresas planas 64mm (ref. 33T)
Revoluciones fresas	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Chassis	fundición a presión de aluminio
Capacidad de la tolva	1.1 kg
Capacidad de la dosis	280 g
Regulación de la dosis	5.5-8 g
Peso neto	15 kg
Equipo de serie	Prensa café estática de plástica, 2 embudos
Opciones	Dosis aumentada (8-10.5 g), Prensador con resorte y horquilla larga, Easy Tamper para dosificador, Tag holder

DE

"Verfügbar in den folgenden Ausführungen:

- Mit Handschalter
- Mit Zeitschalter
- Automatische Mahlung mit Start bei jeder 12 Dosis und Stop beim Anfüllen des Dosierers"

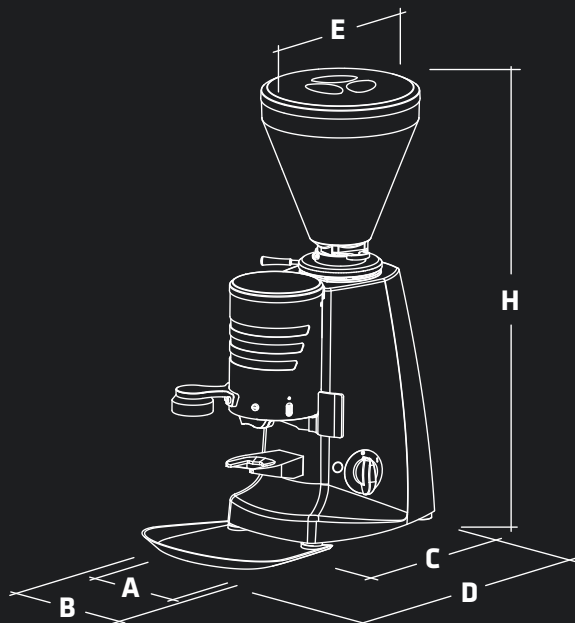
Leistung	350 Watt
Mahlregelung	Stufenlose Mikrometrische
Mahlscheiben einphasig	Flache 64mm (ref. 233M)
Mahlscheiben dreiphasig	Flache 64mm (ref. 33T)
Mahlscheibenumdrehungen	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Gehäuse	Aluminium Druck-Guss
Kapazität des Bohnenbehälters	1.1 kg
Kapazität des Dosierers	280 g
Einstellung der Kaffeepulverdosis	5.5-8 g
Nettogewicht	15 kg
Equipment features	Tamper aus Plastik, 2 Trichter
Optionals	Erhöhte Dosierung (8-10.5 g), Kleine Feder-presse mit langer Stützgabel, Easy Tamper für Dosierer, Namenhalter


PT

"Disponível nas versões:

- Con interruptor manual
- Com interruptor de tempo
- Automático com partida a cada 12 doses e paragem após o enchimento do doseador"

Potencia	350 Watt
Regulação da moagem	micrométrica continua
Mós monofásico	mós planas 64mm (ref. 233M)
Mós trifásico	mós planas 64mm (ref. 33T)
Rotações dos mós	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Chassis	alumínio fundido sob pressão
Capacidade tremonha	1.1 kg
Capacidade de café moído	280 g
Regulação de dose	5.5-8 g
Peso líquido	15 kg
Incluído como padrão	calçador de café estático de plástica, 2 funils
Opções	Dose maior (8-10.5 g), Prensador com mola e forquilha comprida, Easy Tamper para doseador, Tag holder



 Stepless micrometrical grind adjustment |
Sistema di regolazione macinatura micrometrica continua

dimensions

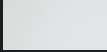

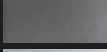




	mm	inches
A	207	8 1/4
B	240	9 1/2
C	255	10
D	410	16 1/4
H	595	23 1/2
E	210	8 1/4



64mm
flat burrs

* Upon request with extra charge
* A richiesta con sovrapprezzo

colours

	pure white bianco neve
	matt black nero opaco
	matt gray grigio opaco
	silver grigio chiaro
	polished aluminum alluminio lucidato
	bright red rosso ciliegia
	powder blue azzurro

certifications



The manufacturer reserves the right to change specifications without notice
Il costruttore si riserva la facoltà di apportare modifiche senza preavviso

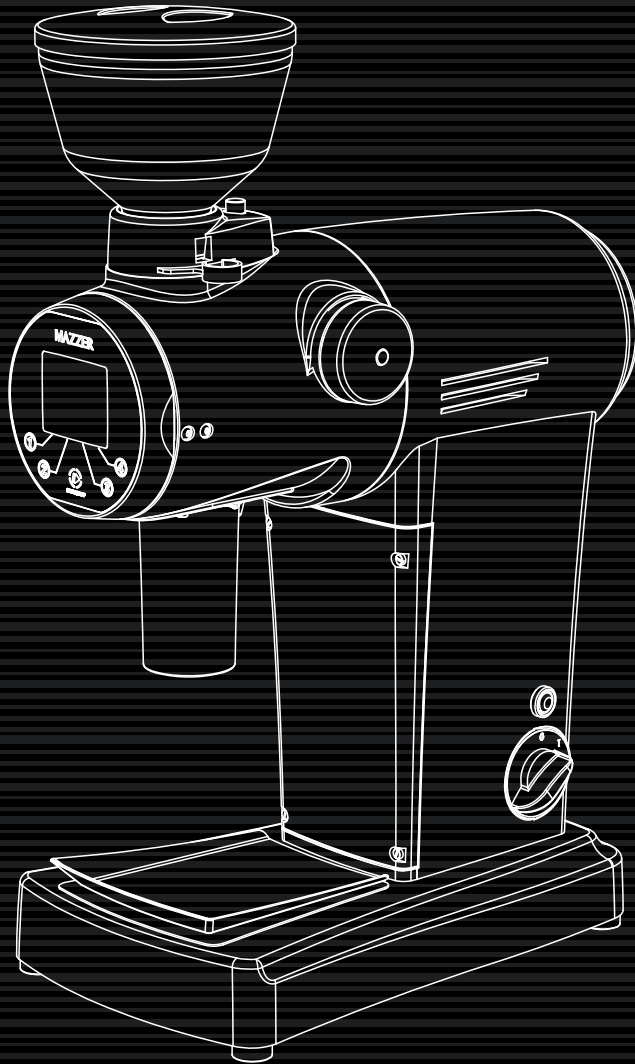
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  @mazzerofficial

MIMM
MAZZER

Made in Venice

DPSJD05082022



WCE Qualified Coffee Grinder

M
M
MAZZER®

ZM

DESIGNED FOR **#Specialty CoffeeLovers**

ELECTRONIC CONTROL PANEL

Smart Knob to navigate the menu

Manopola di navigazione



Alerts on service needs and statistics

Notifiche di servizio, avvisi cambio
macine e statistiche



Customizable welcome message

Messaggio di benvenuto personalizzabile

Can record up to 20 grind settings,
with customized names for each setting

20 posizioni di macinatura memorizzabili
con precisione micrometrica e
personalizzabili con nome

4 programmable buttons for quick recipe recall

4 tasti programmabili per richiamare velocemente
le posizioni di macinatura preferite



Flipping display

The digital display flips to the side to allow easy access
to the grinding chamber for cleaning and burr replacement

Facile accesso alla camera di macinatura per pulizia e
cambio macine

ZM | HIGH TECH GRINDING POWER



The ZM features flat **BURRS** specifically designed and tested to grind for filter coffee (151F) or espresso (151B). 151G for filter available as spare part

<0.45

The **LOWEST** coffee **RETENTION**, <0.45g



DIGITAL GRIND ADJUSTMENT

Control the distance between the burrs in **MICRONS** so the grind setting is understandable, accurate, and repeatable.



Electronic **TRUE ZERO CALIBRATION** ensures that the ZM grind settings are identical from grinder to grinder, café to café.



Keep coffee grounds safe from temperature exposure preserving maximum aroma. **DOUBLE FAN COOLING SYSTEM** with electronic controls. **LOW RPM** (900 – 1050Hz) with excellent grinding speed



ON-DEMAND dosing capability – adjustable grinding time



EASY TO CLEAN grinding chamber



SECURE double safety switch



Patented **LOCKABLE CANISTER** to keep coffee grounds from getting on the counter





Lo ZM offre set di **MACINE** studiate appositamente per macinare caffè filtro (151F) o espresso (151B). Macine 151G per filtro disponibili come ricambio

<0.45

MINIMA RITENZIONE, <0.45g



SISTEMA DI MACINATURA A CONTROLLO DIGITALE

che permette al barista di regolare la distanza tra le macine in MICRON, così da avere un settaggio chiaro, accurato e ripetibile



Il sistema elettronico di calibrazione delle macine **TRUE ZERO** assicura che i settaggi di macinatura siano identici tra diversi apparecchi e tra diversi locali

Mantiene il macinato fresco per proteggere l'aroma e il gusto del tuo caffè.



DOPPIO SISTEMA DI VENTILAZIONE a controllo elettronico. **BASSO RPM** con ottima velocità di macinatura 900 rpm (50Hz) - 1050 rpm (60Hz)



Funzionalità **ON-DEMAND** - macinatura regolabile a tempo



Camera di macinatura **FACILE DA PULIRE**



Doppio sistema di **SICUREZZA**

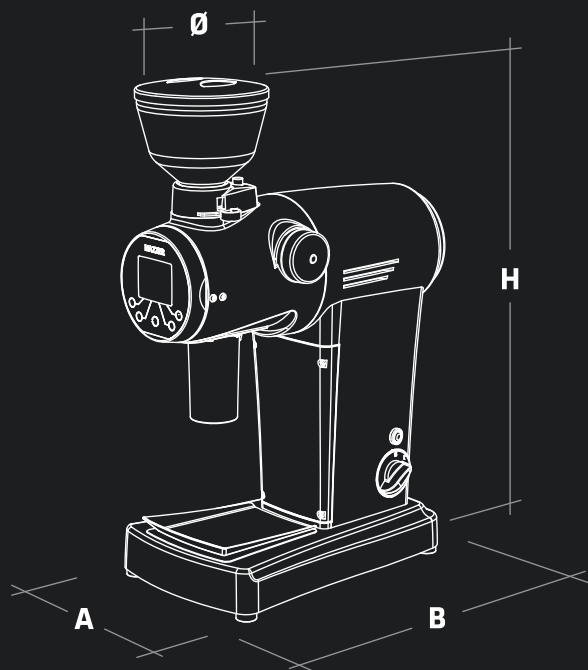


Sistema brevettato di **BLOCCAGGIO DEL BICCHIERE** per mantenere il bancone pulito



ZM Tech Specs

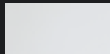


EN			
Power		800 Watt	
Grinding adjustment		digital micrometric	
Burrs	flat burrs 83mm (ref. 151F filter or ref.151B espresso)		
Grinding burrs speed		900 rpm (50Hz) - 1050 rpm (60Hz)	
Body		aluminum die casting	
Hopper capacity		0.32 kg (0.7 lbs)	
Net weight		35 kg (77 lbs)	
Equipment features		1 bag holder, 2 canisters	
Optional features	1.3 kg (2.9 lbs) hopper, burrs to grind filter coffee ref. 151G, ref. 151F, espresso ref. 151B, inox canister		
FR			
Puissance		800 Watt	
Régulation de mouture		micrométrique digitale	
Meules	meule plate - 83 mm (réf.151F filtre ou réf.151B espresso)		
Tours meules		900 tr/min (50Hz) - 1050 tr/min (60Hz)	
Chassis		aluminium moulé sous pression	
Trémie		0.32 kg	
Poids net		35 kg	
Dotation		1 porte sac, 2 boîtes	
Options	trémie 1.3 kg, meules pour filtre réf.151G, réf. 151F, espresso réf. 151B, boîte inox		
ES			
Potencia		800 Watt	
Regulación muelas		micrometrica digital	
Muelas	muela plana 83mm (ref. 151F filtro o 151B espresso)		
Revoluciones fresas		900 rpm (50Hz) - 1050 rpm (60Hz)	
Chassis		fundición a presión de aluminio	
Capacidad de la tolva		0.32 kg	
Peso neto		35 kg	
Incluido		1 porta bolsa, 2 vasos	
Opciones	tolva 1.3 kg, muelas para moler filtro ref. 151G, ref. 151F,espresso ref. 151B, vaso de acero inoxidable		
IT			
Potenza		800 Watt	
Regolazione macinatura		digitale micrometrica	
Macine	macine piane 83mm (ref. 151F filtro o ref.151B espresso)		
Giri macine		900 rpm (50Hz) - 1050 rpm (60Hz)	
Carrozzeria		alluminio pressofuso	
Campana		0.32 kg	
Peso netto		35 kg	
Di serie		1 pinza portasacchetto, 2 contenitori caffè macinato	
Optional	campana da 1.3 kg, macine per filtro ref. 151G, ref. 151F, espresso ref. 151B, bicchiere in acciaio inox		
DE			
Leistung		800 Watt	
Einstellung der Mahldauer		Digital im Mikrometerbereich	
Mahlscheiben		Scheibenmahlwerk flach 83mm (ref.151F Filter oder ref. 151B Espresso)	
Mahlscheibenumdrehungen		900 rpm (50Hz) - 1050 rpm (60Hz)	
Gehäuse		Aluminum Druck-Guss	
Kapazität des Bohnenbehälters		0.32 kg	
Nettogewicht		35 kg	
Lieferumfang Zubehör		1 Tütenhalter, 2 Behälter	
Optional	1.3 kg Bohnenbehälter, Mahlscheiben für Filter ref. 151G, ref. 151F, Espresso ref. 151B, edelstahl Behälter		
PT			
Potencia		800 Watt	
Regulação da moagem		digital micrométrica	
Mós	mós planas 83mm (ref. 151F filtro ou 151B espresso)		
Rotações dos mós		900 rpm (50Hz) - 1050 rpm (60Hz)	
Chassis		alumínio fundido sob pressão	
Capacidade tremonha		0.32 kg	
Peso líquido		35 kg	
Incluído como padrão		1 alicate porta saco, 2 canisters	
Opções	1.3 kg tremonha, mós para café filtro ref. 151G, ref. 151F, expresso ref.151B, inox canister		



dimensions


	mm	inches
A	245	9 3/4
B	430	17
Ø	160	6 1/4
H	645	25 1/2


colours

	pure white bianco neve
	matt black nero opaco
	silver grigio chiaro

certifications



 **Stepless micrometrical grind adjustment**
Sistema di regolazione macinatura micrometrica continua

 **SECURITY FEATURES**
Sistemi di protezione

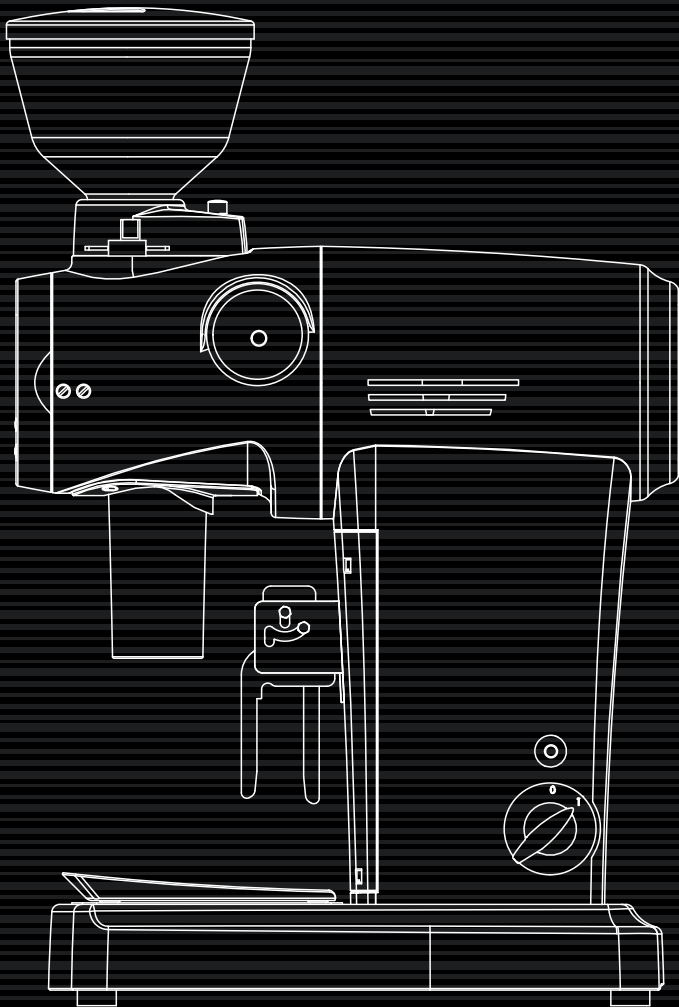
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MM
MAZZER

Made in Venice



83mm special steel flat burrs

M M
M M
MAZZER®

ZM/plus

DESIGNED FOR ESPRESSO & FILTER

MICROMETRIC DIGITAL CONTROL



THE DIGITAL REVOLUTION

The digital grind adjustment system allows the barista to **control the distance between the burrs in microns through a stepper motor**, so the grind setting is **understandable, accurate and repeatable**.

Electronic **TRUE ZERO CALIBRATION** ensures that grind settings are identical from grinder to grinder, café to café.

0000



FEATURES

Smart Knob to navigate the menu

Can **record up to 20 grind settings** with customized names for each one

4 programmable buttons for quick recipe recall

Alerts on service needs and statistics

Customizable **welcome message**



THE FLEXIBLE GRINDER

ZM plus is a low-retention grinder extremely flexible. It can be used both for filter coffee and espresso and fits perfectly in the workflow of a specialty café.

MULTIFUNCTIONAL



ZM Plus features a modular system to fit all your needs:

1. **Universal portafilter holder for espresso.**

A foldable holder allows barista to grind hands-free and center the flow of grinds directly into the basket of the portafilter.

2. Outlet chute with **lever** equipped with **GFC** for espresso.

3. **Lockable canister** to collect coffee and keep grounds from getting on the counter.

4. **Bag holder** to grind directly into a bag.

5. **Hybrid burrs** to grind both espresso and filter.



GFC

Grind Flow Control

GFC Reduces the electrostatic charge which causes the coffee powder on tray and counter and **prevents clumping**. It is composed of a **removable** outlet insert equipped with an easy to clean extractable wire damper to get a **dynamic control** over the flow of coffee throughout the chute.

STYLE MEETS TECHNOLOGY

ZM plus is a powerful tool featuring state-of-the-art technologies. A silent grinder with an iconic design inspired by the original ZM made by Mazzer back in the 50's.

<0.5

SINGLE DOSING

Minimal retention allows for single dosing (<0.5g after first use) - barista can easily switch between multiple origins without contaminations of coffees.



EASY TO CLEAN

The flipping display allows easy access to the grinding chamber for cleaning and burr replacement.



ON-DEMAND DOSING CAPABILITY

On-demand dosing capability - adjustable grinding times, 4 programmable time dose buttons.



KEEPS COFFEE SAFE

Double fan cooling system with electronic control keeps coffee grounds safe from temperature exposure preserving maximum aroma. **Lower RPM** (revolutions per minute - 900rpm @50Hz - 1080rpm @60Hz) allow to be gentle with the coffee beans.

RPM



X4

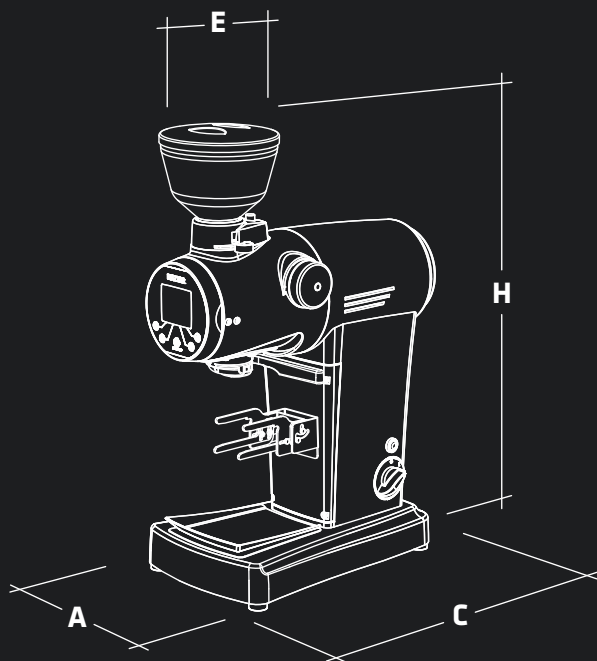
SPECIAL STEEL BURRS - K SERIES

Special steel 83mm flat burrs designed and manufactured by Mazzer to grant high precision and a longer lifespan. 4 available options: **k151I** (hybrid) for espresso & filter; **k151B** for espresso; **k151F** for filter; **k151G** for filter (lower quantity of fines).



ZM plus Tech Specs

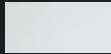


EN				IT			
Power			800 Watt	Potenza			800 Watt
Grinding adjustment			digital micrometric	Regolazione macinatura			digitale micrometrica
Burrs			special steel flat burrs 83mm (k151F or k151G for filter or k151B for espresso or k151I hybrid)	Macine			piane in acciaio speciale 83mm (k151F o k151G filtro, k151B espresso o k151I ibride)
Grinding burrs speed			900 rpm (50Hz) - 1080 rpm (60Hz)	Giri macine			900 rpm (50Hz) - 1080 rpm (60Hz)
Body			aluminum die casting	Carrozzeria			alluminio pressofuso
Hopper capacity			0.32 kg (0.7 lbs)	Campana			0.32 kg
Net weight			35 kg (77 lbs)	Peso netto			35 kg
Equipment features			1 bag holder, 2 canisters, GFC	Di serie			1 pinza portasacchetto, 2 contenitori caffè macinato, GFC
Optional features			1.3 kg (2.9 lbs) hopper, inox canister	Optional			campana da 1.3 kg, bicchiere in acciaio inox
FR				DE			
Puissance			800 Watt	Leistung			800 Watt
Régulation de mouture			micrométrique digitale	Einstellung der Mahldauer			Digital im Mikrometerbereich
Meules			plate en acier special - 83mm (k151F ou k151G filter, ou k151B espresso ou k151I hybrid)	Mahlscheiben			Flachen 83 mm Mahlscheiben aus Spezialstahl (k151F oder k151G filter oder k151B espresso oder k151I hybrid)
Tours meules			900 tr/min (50Hz) - 1080 tr/min (60Hz)	Mahlscheibenumdrehungen			900 rpm (50Hz) - 1080 rpm (60Hz)
Chassis			aluminium moulé sous pression	Gehäuse			Aluminum Druck-Guss
Trémie			0.32 kg	Kapazität des Bohnenbehälters			0.32 kg
Poids net			35 kg	Nettogewicht			35 kg
Dotation			1 porte sac, 2 boîtes, GFC	Lieferumfang Zubehör			1 Tütenhalter, 2 Behälter, GFC
Options			trémie 1.3 kg, boîte inox	Optional			1.3 kg Bohnenbehälter, edelstahl Behälter
ES				PT			
Potencia			800 Watt	Potencia			800 Watt
Regulación muelas			micrométrica digital	Regulação da moagem			digital micrométrica
Muelas			planas en acero especial 83mm (k151F o k151G filtro o k151B expresso o k151I híbridos)	Mós			83mm de aço especial (k151F ou k151G filtro ou k151B espresso ou k151I híbridos)
Revoluciones fresas			900 rpm (50Hz) - 1080 rpm (60Hz)	Rotações dos mós			900 rpm (50Hz) - 1080 rpm (60Hz)
Chassis			fundición a presión de aluminio	Chassis			alumínio fundido sob pressão
Capacidad de la tolva			0.32 kg	Capacidade tremonha			0.32 kg
Peso neto			35 kg	Peso líquido			35 kg
Incluido			1 porta bolsa, 2 vasos, GFC	Incluído como padrão			1 alicate porta saco, 2 canisters, GFC
Opciones			tolva 1.3 kg, vaso de acero inoxidable	Opções			1.3 kg tremonha, inox canister



dimensions

	mm	inches
A	245	9 3/4
B	430	17
Ø	160	6 1/4
H	645	25 1/2

colours

	pure white bianco neve
	matt black nero opaco
	silver grigio chiaro

certifications



Stepless micrometrical grind adjustment



SECURITY FEATURES

The manufacturer reserves the right to change specifications without notice

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