



FIORENZATO

OUR HISTORY.



1936 - Pietro Fiorenzato establishes his namesake company, based in Mestre, at the age of 26.

1940 - The Second World War puts a strain on the company: initially
1945 Fiorenzato is forced to switch to another form of production, then the factory is destroyed by the aerial raids.

1948 - Fiorenzato creates the first countertop coffee grinder. 1948 marks the start of a new era for the grinder-doser market in Italy, and Fiorenzato is the leading player.

1949 - The reconstruction of the factory is completed. This rebirth spurs Pietro Fiorenzato on to channel all his energy into getting production up and running again.

1988 - Fiorenzato becomes market leader in 1988, kickstarting a whole new chapter for the company and its employees.

'90s - In the '90s, Fiorenzato enters a major product range diversification phase and is one of the first companies to sense the huge potential of technological innovation.

2005 - The reins of the company are handed over to Pietro Fiorenzato's grandchildren, with a focus on innovation and ever bigger investments in reaching and applying new technologies.

2009 - The first on-demand grinder-doser is introduced, offering a coffee that is always freshly and quickly grounded, with less waste and excellent preservation of aromas among other benefits.

2017 - Fiorenzato presents the XGi smart model, implemented thanks to the innovative patent held by the company.

2019 - Fiorenzato moves to newer, larger premises in Santa Maria di Sala, in the province of Venice. This enables the company to implement production and increase warehousing space.

ADVANCED TECHNOLOGIES, TO OFFER SUPERIOR PERFORMANCE.

Keeping ahead of the times, **being the first to offer the solutions required by the market** and to the exploit the right technology to guarantee the **perfect cup of coffee**: through innovation, Fiorenzato has been able to design **increasingly advanced and efficient grinder-dosers**, with exceptional performances and **guaranteed ease of use**.

The secret?
The transfer of the industrial grinders technology to coffee-shop grinders. Each grinder-doser is **able to ensure absolute precision and consistency, reduce consumption, run silently and offer exceptional reliability** even when used over a long period of time.



XGi

THE BEST TAILORED TECHNOLOGY FOR YOUR BAR.

In order to obtain a quality espresso you must respect some basic but very important rules. **One of these is to keep constant the dose of coffee.** This is why Fiorenzato patented an exclusive system able to guarantee perfect results every time: introducing the **XGi** grinder-dosers, **requiring just a one-time setting of the right amount of coffee to be dispensed**, calculated in grams and thus always perfect.

Their secret?

Thanks to the load **cell located** in the bottom of XGi coffee grinders and to a software that records and processes data, **every single dose of blend always contains the exact amount of coffee required, resulting in a perfect cup of coffee every time.**

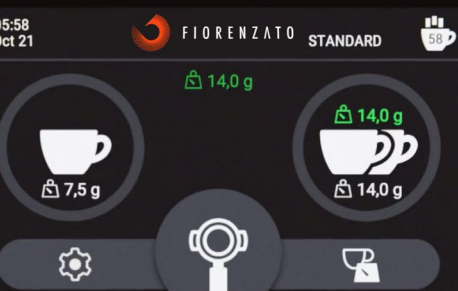
-  **less waste**, because it allows you to precisely adjust the amount of coffee to be ground;
-  **constant control of the number of ground grams**, thanks to the software monitoring the weight even when the machine is on stand-by;
-  **greater precision and quality**, because the weight of each individual dose in grams is always the same;
-  **extremely easy to use**, as the barista only has to specify how many grams of coffee they want to obtain once



15000g —
initial weight

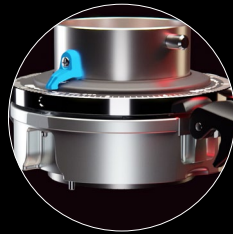
14986g =
new weight

14g

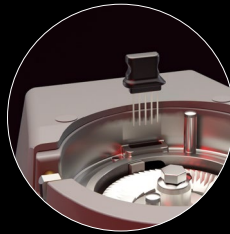




Easily detachable
grinding chamber



No grinding point
setting variation



Easy and quick
cleaning and
maintenance



Up to 50% less coffee
retention

THE PRO LINE

Fiorenzato presents the first range of **professional coffee grinders with a new powerful detachable grinding chamber easy to release.**

A small revolution that allows to manage spaces dedicated to coffee grinding in a simple, **fast and intuitive way.**

In fact, simply release the two levers located on either side of the coffee grinder to easily remove the grinding chamber, without changing the distance between the grinders.



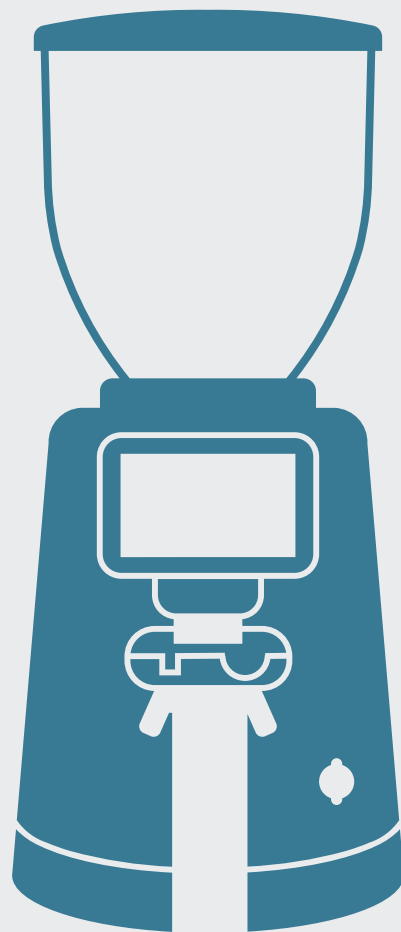
GRINDING QUALITY.



Fiorenzato is the only company that is producing grinder burrs made with materials especially vetted for food preparation such as the astounding steel M340:

- highly safe for food preparation;
- highly resistant to corrosion and wearing;
- highly solid;
- easily polishable.

Our grinder burrs are internally produced by a number-controlled device, allowing for a manufacturing process that is all in one phase and thus ensuring high repeatability and very high standard for each and every grinder burr.



XGi coffee grinders

The most technological line of Fiorenzato.

XGi coffee grinders



F64 E XGi

With 64-mm flat burrs and 350-Watt power.



F64 EVO XGi

With 64-mm flat burrs and 350-Watt power.



F83 E XGi

With 83-mm flat burrs and capacity of 1350-1550 revs per minute.



F71 EK XGi

With 71-mm conical burrs and 850-Watt power.

In the sector of electric grinder-dosers for coffee shops and restaurants, the **XGi** line represents **the very best of state-of-the-art Fiorenzato technology**. Thanks to a **patent held by the company**, precision, efficiency and ease of use are the real hallmark of all XGi models. Its secret? With XGi grinder-dosers, **the amount of coffee dispensed** – calculated in grams and set one time only – **remains constant**, thereby ensuring precise dosing, preventing waste and offering a perfect cup of coffee every time. In addition, the range is available in the Pro version, with a grinding chamber that can be easily and quickly removed, to facilitate cleaning and maintenance operations.



F64 E XGi

**With 64-mm flat burrs
and 350-Watt power.**

Doses adjustment: **in grams**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Power: **350 watt**

Blades type: **flat**

Blades diameter: **Ø 64 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

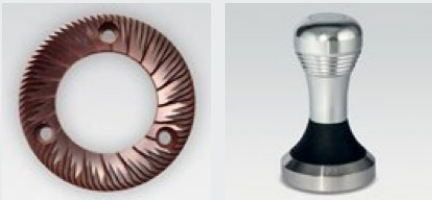
Net weight: **15,2 kg**

Dimensions: **255x635x320 mm**

Recommended consumption: **Up to 2 kg per day**

Millstone life: **400 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



F64 EVO XGi

With 64-mm burrs and automatic cooling fan.

Doses adjustment: **in grams**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Power: **350 watt**

Blades type: **flat**

Blades diameter: **Ø 64 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

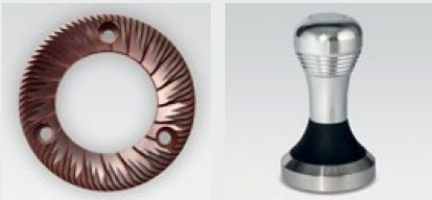
Net weight: **15,3 kg**

Dimensions: **255x635x320 mm**

Recommended consumption: **Up to 3 kg per day**

Millstone life: **400 kg (x 4 if Red Speed)**

OPTIONAL



NOTE: The motor cooling fan is activated electronically.

AVAILABLE COLOURS



CERTIFICATIONS



F83 E XGi

With 83-mm flat burrs and capacity of 1350-1550 revs per minute.

Doses adjustment: **in grams**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Power: **650 watt**

Blades type: **flat**

Blades diameter: **Ø 83 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

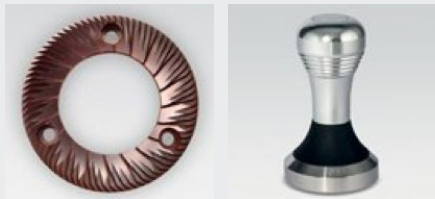
Net weight: **18,6 kg**

Dimensions: **255x700x310 mm**

Recommended consumption: **Up to 7 kg per day**

Millstone life: **600 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



F71 EK XGi

**With 71-mm conical burrs
and 850-Watt power.**

Doses adjustment: **in grams**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Power: **850 watt**

Blades type: **conical**

Blades diameter: **Ø 71 mm**

Blades revs: **300/min (50 Hz) – 300/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

Net weight: **25 kg**

Dimensions: **255x700x310 mm**

Recommended consumption: **Up to 14 kg per day**

Millstone life: **1200 kg (x 4 if Red Speed)**

OPTIONAL



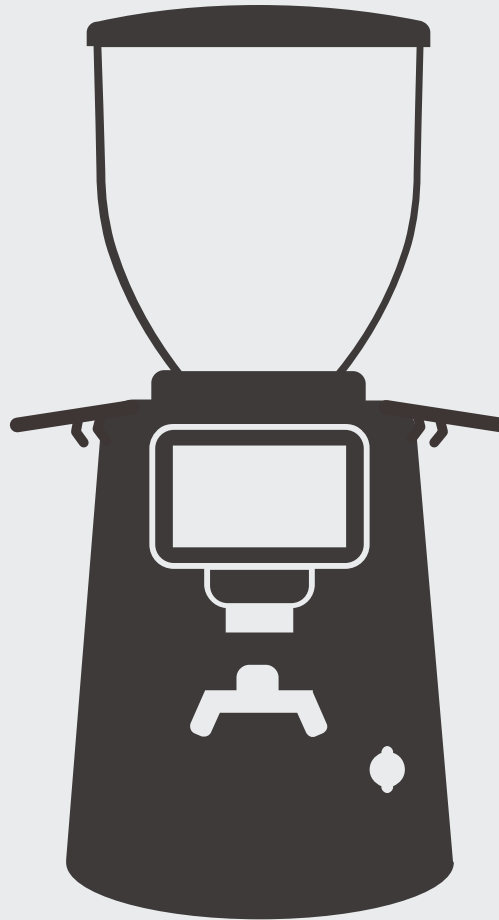
NOTE: The motor cooling fan is activated electronically.

AVAILABLE COLOURS



CERTIFICATIONS





Pro coffee grinders

**Coffee grinders with a new powerful detachable grinding chamber
easy to release.**

Pro coffee grinders



F5 PRO

With 64-mm flat burrs and 350-Watt power.



F6 PRO

With 83-mm flat burrs and 650-Watt power.



F71 AK PRO

With 71-mm conical burrs and 850-Watt power.



F64 E PRO

With 64-mm flat burrs and 350-Watt power.



F64 EVO PRO

With 64-mm flat burrs and 350-Watt power.



F83 E PRO

With 83-mm flat burrs and 650-Watt power.



F71 EK PRO

With 71-mm conical burrs and 850-Watt power.



F64 E XGi PRO

With 64-mm flat burrs and 350-Watt power.



F64 EVO XGi PRO

With 64-mm burrs and automatic cooling fan.



F83 E XGi PRO

With 83-mm flat burrs and capacity of 1350-1550 revs per minute.



F71 EK XGi PRO

With 71-mm conical burrs and 850-Watt power.



F5^{PRO}

With 64 mm flat burrs and 350 Watt power.

A Model = **with microswitch for automatic filling doser**

T Model = **with timer**

M Model = **with manual switch**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **standard**

Power: **350 watt**

Blades type: **flat**

Blades diameter: **Ø 64 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Dispenser unit adjustment for shots: **5,5 – 10 g**

Coffee bean hopper capacity: **1,5 kg**

Doser capacity: **250 g**

Net weight: **14 kg**

Dimensions: **230x615x270 mm**

Recommended consumption: **Up to 2 kg per day**

Millstone life: **400 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



NOTE:

Model A = with microswitch for automatic doser filling

Model T = with timer

Model M = with manual switch



Pro

F6 PRO

With 83 mm flat burrs and 650 Watt power.

A Model = **with microswitch for automatic filling doser**

T Model = **with timer**

M Model = **with manual switch**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **standard**

Power: **650 watt**

Blades type: **flat**

Blades diameter: **Ø 83 mm**

Blades revs: **1400/min (50 Hz) – 1600/min (60 Hz)**

Dispenser unit adjustment for shots: **5,5 – 10 g**

Coffee bean hopper capacity: **1,5 kg**

Doser capacity: **250 g**

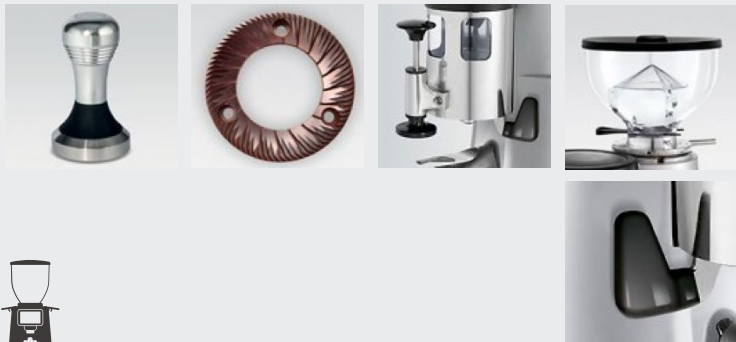
Net weight: **16 kg**

Dimensions: **230x670x270 mm**

Recommended consumption: **Up to 6 kg per day**

Millstone life: **600 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



NOTE:

Model A = with microswitch for automatic doser filling

Model T = with timer

Model M = with manual switch



Pro

F71 AK^{PRO}

With 71 mm conical burrs and 850 Watt power.

A Model = **with microswitch for automatic filling doser**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **standard**

Power: **850 watt**

Blades type: **conical**

Blades diameter: **Ø 71 mm**

Blades revs: **450/min (50 Hz) – 500/min (60 Hz)**

Dispenser unit adjustment for shots: **5,5 – 10 g**

Coffee bean hopper capacity: **1,5 kg**

Doser capacity: **250 g**

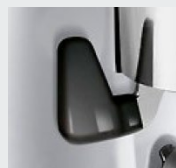
Net weight: **21 kg**

Dimensions: **230x670x270 mm**

Recommended consumption: **Up to 14 kg per day**

Millstone life: **1200 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



Deep black Glossy black Nardò grey Classic grey Pearl White Artic white Glossy red

CERTIFICATIONS



NOTE: The cooling fan is activated via a thermostat.



Pro

F64 E^{PRO}

**With 64-mm flat burrs
and 350-Watt power.**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Doses adjustment: **in seconds**

Power: **350 watt**

Blades type: **flat**

Blades diameter: **Ø 64 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

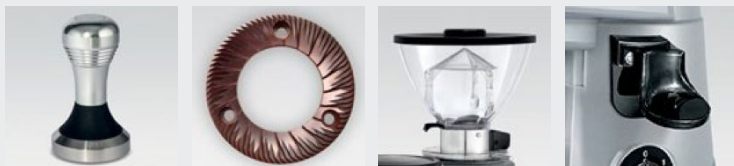
Net weight: **13 kg**

Dimensions: **230x615x270 mm**

Recommended consumption: **Up to 2 kg per day**

Millstone life: **400 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



Pro

F64 EVO^{PRO}

**With 64-mm flat burrs
and automatic cooling fan.**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Doses adjustment: **in seconds**

Power: **350 watt**

Blades type: **flat**

Blades diameter: **Ø 64 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

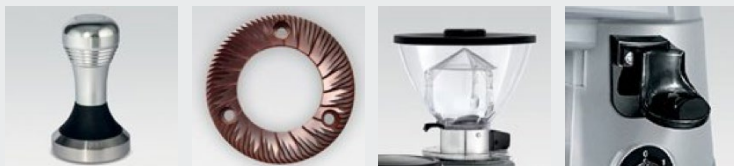
Coffee bean hopper capacity: **1,5 kg**

Net weight: **13 kg**

Recommended consumption: **Up to 3 kg per day**

Millstone life: **400 kg (x 4 if Red Speed)**

OPTIONAL



NOTE: The motor cooling fan is activated electronically.

AVAILABLE COLOURS



CERTIFICATIONS



Pro

F83 E^{PRO}

**With 83-mm flat burrs
and 650-Watt power.**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Doses adjustment: **in seconds**

Power: **650 watt**

Blades type: **flat**

Blades diameter: **Ø 83 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

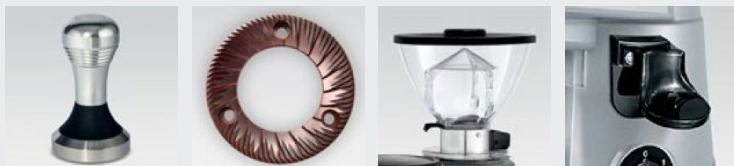
Net weight: **15 kg**

Dimensions: **230x670x270 mm**

Recommended consumption: **Up to 7 kg per day**

Millstone life: **600 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



Pro

F71 EK^{PRO}

**With 71 mm conical burrs
and 850 Watt power.**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Doses adjustment: **in seconds**

Power: **850 watt**

Blades type: **conical**

Blades diameter: **Ø 71 mm**

Blades revs: **300/min (50 Hz) – 300/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

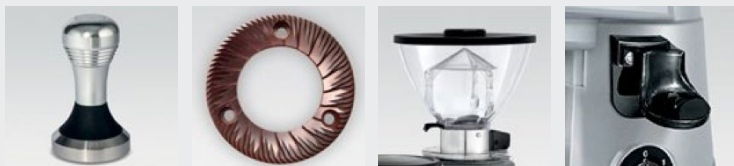
Net weight: **20 kg**

Dimensions: **230x670x270 mm**

Recommended consumption: **Up to 14 kg per day**

Millstone life: **1200 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



NOTE: The motor cooling fan is activated electronically.



Pro

F64 E XGi^{PRO}

**With 64-mm flat burrs
and 350-Watt power.**

Doses adjustment: **in grams**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Power: **350 watt**

Blades type: **flat**

Blades diameter: **Ø 64 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

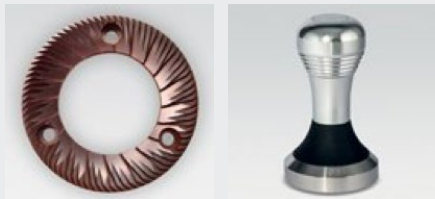
Net weight: **15,2 kg**

Dimensions: **255x635x320 mm**

Recommended consumption: **Up to 2 kg per day**

Millstone life: **400 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



Pro

F64 EVO XGi^{PRO}

With 64-mm burrs and automatic cooling fan.

Doses adjustment: **in grams**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Power: **350 watt**

Blades type: **flat**

Blades diameter: **Ø 64 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

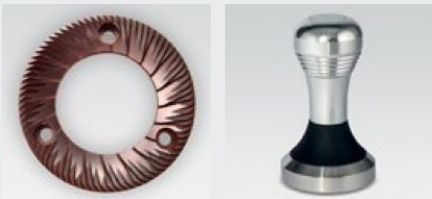
Net weight: **15,3 kg**

Dimensions: **255x635x320 mm**

Recommended consumption: **Up to 3 kg per day**

Millstone life: **400 kg (x 4 if Red Speed)**

OPTIONAL



NOTE: The motor cooling fan is activated electronically.

AVAILABLE COLOURS



CERTIFICATIONS



Pro

F83 E XGi^{PRO}

With 83-mm flat burrs and capacity of 1350-1550 revs per minute.

Doses adjustment: **in grams**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Power: **650 watt**

Blades type: **flat**

Blades diameter: **Ø 83 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

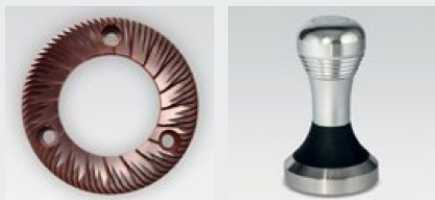
Net weight: **18,6 kg**

Dimensions: **255x700x310 mm**

Recommended consumption: **Up to 7 kg per day**

Millstone life: **600 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



Pro

F71 EK XGi^{PRO}

**With 71-mm conical burrs
and 850-Watt power.**

Doses adjustment: **in grams**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Power: **850 watt**

Blades type: **conical**

Blades diameter: **Ø 71 mm**

Blades revs: **300/min (50 Hz) – 300/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

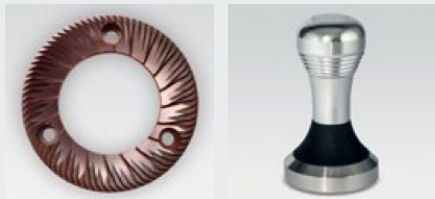
Net weight: **25 kg**

Dimensions: **255x700x310 mm**

Recommended consumption: **Up to 14 kg per day**

Millstone life: **1200 kg (x 4 if Red Speed)**

OPTIONAL



NOTE: The motor cooling fan is activated electronically.

AVAILABLE COLOURS



CERTIFICATIONS



Pro



On-demand coffee grinder

Instant grind for always fresh coffee.

On-demand coffee grinders



F4 E

With 58-mm flat burrs and 250-Watt power.



F4 EVO

With 58-mm flat burrs and 250-Watt power.



F64 E

With 64-mm flat burrs and 350-Watt power.



F64 EVO

With 64-mm flat burrs and automatic cooling fan.



F83 E

With 83-mm flat burrs and 650-Watt power.



F71 EK

With 71-mm conical burrs and 850-Watt power.

The new **Fiorenzato professional coffee grinders** offer **touchscreen LCD displays with even bigger**, more user-friendly colour screens. This allows easy viewing of **coffee consumption statistics** and enables you to check the state of wear of the burrs. Grinding is **instant and dose adjustment electronic**, so as to guarantee the exact weight of the coffee used. Doses can be single- or double-shot and can be adjusted independently from each other. The range also includes **the new Pro Line, a set of coffee grinders for coffee shops, restaurants and hotels**. In addition, the range is available in the Pro version, with a grinding chamber that can be easily and quickly removed, to facilitate cleaning and maintenance operations.



F4 E

With 58-mm flat burrs and 250-Watt power.

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Doses adjustment: **in seconds**

Power: **250 watt**

Blades type: **flat**

Blades diameter: **Ø 58 mm**

Blades revs: **1400/min (50 Hz) – 1600/min (60 Hz)**

Coffee bean hopper capacity: **500 g**

Net weight: **9 kg**

Dimensions: **169x473x240 mm**

Recommended consumption: **Up to 1 kg per day**

Millstone life: **250 kg**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



On demand

F4 EVO

**With 58mm red speed flat burrs
and a more powerful engine.**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Doses adjustment: **in seconds**

Power: **250 watt**

Blades type: **flat, red speed**

Blades diameter: **Ø 58 mm**

Blades revs: **1400/min (50 Hz) – 1600/min (60 Hz)**

Coffee bean hopper capacity: **500 g**

Net weight: **9 kg**

Dimensions: **169x473x240 mm**

Recommended consumption: **Up to 1 kg per day**

Millstone life: **1000 kg**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



On demand

F64 E

**With 64-mm flat burrs
and 350-Watt power.**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Doses adjustment: **in seconds**

Power: **350 watt**

Blades type: **flat**

Blades diameter: **Ø 64 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

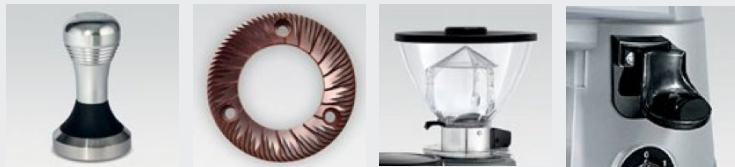
Net weight: **13 kg**

Dimensions: **230x615x270 mm**

Recommended consumption: **Up to 2 kg per day**

Millstone life: **400 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



On demand

F64 EVO

**With 64-mm flat burrs
and automatic cooling fan.**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Doses adjustment: **in seconds**

Power: **350 watt**

Blades type: **flat**

Blades diameter: **Ø 64 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

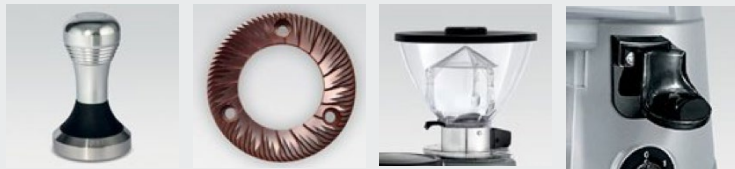
Coffee bean hopper capacity: **1,5 kg**

Net weight: **13 kg**

Recommended consumption: **Up to 3 kg per day**

Millstone life: **400 kg (x 4 if Red Speed)**

OPTIONAL



NOTE: The motor cooling fan is activated electronically.

AVAILABLE COLOURS



CERTIFICATIONS



On demand

F83 E

**With 83-mm flat burrs
and 650-Watt power.**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Doses adjustment: **in seconds**

Power: **650 watt**

Blades type: **flat**

Blades diameter: **Ø 83 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

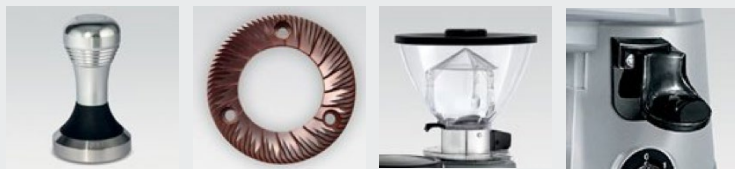
Net weight: **15 kg**

Dimensions: **230x670x270 mm**

Recommended consumption: **Up to 7 kg per day**

Millstone life: **600 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



On demand

F71 EK

**With 71 mm conical burrs
and 850 Watt power.**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Doses adjustment: **in seconds**

Power: **850 watt**

Blades type: **conical**

Blades diameter: **Ø 71 mm**

Blades revs: **300/min (50 Hz) – 300/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

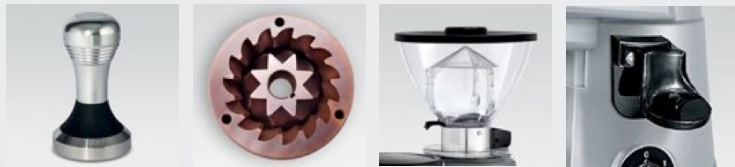
Net weight: **20 kg**

Dimensions: **230x670x270 mm**

Recommended consumption: **Up to 14 kg per day**

Millstone life: **1200 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



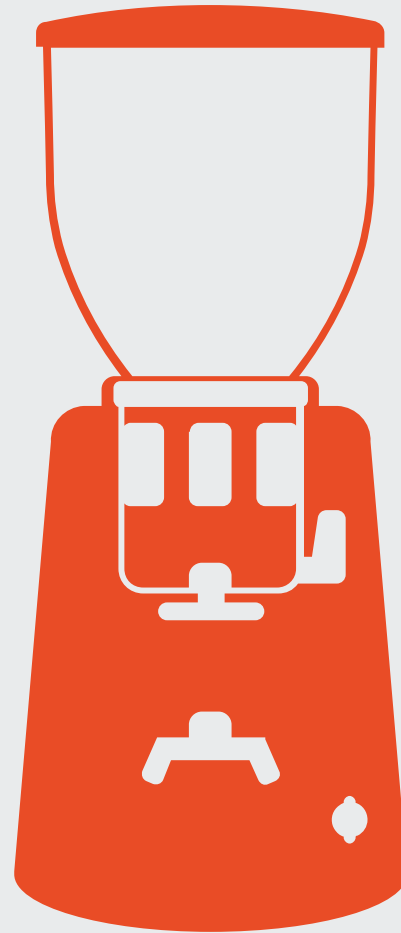
CERTIFICATIONS



NOTE: The motor cooling fan is activated electronically.



On demand



Traditional coffee grinders

Quality and reliability that last over time.

Traditional coffee grinders



F4 A

With 58-mm flat burrs and 250-Watt power.



F5

With 64-mm flat burrs and 350-Watt power.



F6

With 83-mm flat burrs and 650-Watt power.



F71 AK

With 71-mm conical burrs and 850-Watt power.

Fiorenzato doser grinders are made of painted die-cast metal and offer a regulation of micrometric and continuous grinding. They are extremely robust and versatile, available in **3 different models: manual, automatic and with timer**. In addition, the range is available in **the Pro version**, with a grinding chamber that can be easily and quickly removed, to facilitate cleaning and maintenance operations.



F4 A

With 58 mm flat burrs and 250 Watt power.

A Model = **with microswitch for automatic filling doser**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **standard**

Power: **250 watt**

Blades type: **flat**

Blades diameter: **Ø 58 mm**

Blades revs: **1400/min (50 Hz) – 1600/min (60 Hz)**

Dispenser unit adjustment for shots: **5,5 – 10 g**

Coffee bean hopper capacity: **500 g**

Doser capacity: **200 g**

Net weight: **10 kg**

Dimensions: **169x473x240 mm**

Recommended consumption: **Up to 1 kg per day**

Millstone life: **250 kg**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



F5

With 64 mm flat burrs and 350 Watt power.

A Model = **with microswitch for automatic filling doser**

T Model = **with timer**

M Model = **with manual switch**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **standard**

Power: **350 watt**

Blades type: **flat**

Blades diameter: **Ø 64 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Dispenser unit adjustment for shots: **5,5 – 10 g**

Coffee bean hopper capacity: **1,5 kg**

Doser capacity: **250 g**

Net weight: **14 kg**

Dimensions: **230x615x270 mm**

Recommended consumption: **Up to 2 kg per day**

Millstone life: **400 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



NOTE:

Model A = with microswitch for automatic doser filling

Model T = with timer

Model M = with manual switch



F6

With 83 mm flat burrs and 650 Watt power.

A Model = **with microswitch for automatic filling doser**

T Model = **with timer**

M Model = **with manual switch**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **standard**

Power: **650 watt**

Blades type: **flat**

Blades diameter: **Ø 83 mm**

Blades revs: **1400/min (50 Hz) – 1600/min (60 Hz)**

Dispenser unit adjustment for shots: **5,5 – 10 g**

Coffee bean hopper capacity: **1,5 kg**

Doser capacity: **250 g**

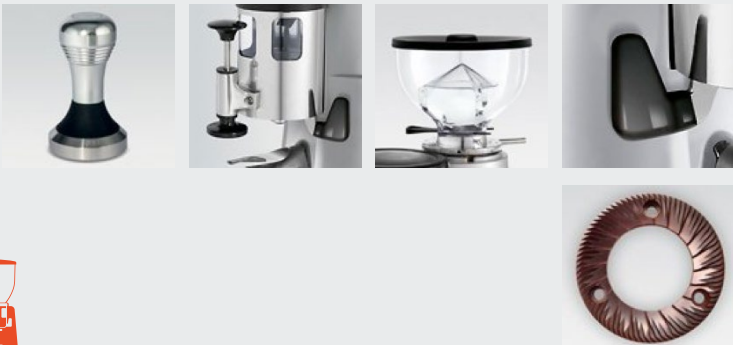
Net weight: **16 kg**

Dimensions: **230x670x270 mm**

Recommended consumption: **Up to 6 kg per day**

Millstone life: **600 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



NOTE:

Model A = with microswitch for automatic doser filling

Model T = with timer

Model M = with manual switch



F71 AK

With 71 mm conical burrs and 850 Watt power.

A Model = **with microswitch for automatic filling doser**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **standard**

Power: **850 watt**

Blades type: **conical**

Blades diameter: **Ø 71 mm**

Blades revs: **450/min (50 Hz) – 500/min (60 Hz)**

Dispenser unit adjustment for shots: **5,5 – 10 g**

Coffee bean hopper capacity: **1,5 kg**

Doser capacity: **250 g**

Net weight: **21 kg**

Dimensions: **230x670x270 mm**

Recommended consumption: **Up to 14 kg per day**

Millstone life: **1200 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



NOTE: The cooling fan is activated via a thermostat.



Grinders doser



F5 D

With 64 mm flat burrs and
350 Watt power.



F6 D

With 83 mm flat burrs and
650 Watt power.



F71 DK

With 71 mm conical burrs and
850 Watt power



F4 ECO

With 58 mm flat burrs and
250 Watt power.

Grinders doser offer instant grind and each machine is equipped with bag holders. Furthermore, this line allows not to overheat the ground coffee, preserving the consistency of the aromas and guaranteed excellent that last over time.



F5 D

With 64-mm flat burrs and 350-Watt power.

T Model = **with timer**

M Model = **with manual switch**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Bag holder: **standard**

Power: **350 watt**

Blades type: **flat**

Blades diameter: **Ø 64 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

Net weight: **13 kg**

Dimensions: **230x615x270 mm**

Recommended consumption: **Up to 2 kg per day**

Millstone life: **400 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



Deep black Glossy black Nardo grey Classic grey Pearl White Artic white Glossy red

NOTE:

Model T = with timer

Model M = with manual switch

CERTIFICATIONS



Traditional

F6 D

**With 83 mm flat burrs
and 650 Watt power.**

T Model = **with timer**

M Model = **with manual switch**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Bag holder: **standard**

Power: **650 watt**

Blades type: **flat**

Blades diameter: **Ø 83 mm**

Blades revs: **1400/min (50 Hz) – 1600/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

Net weight: **15,5 kg**

Dimensions: **230x670x270 mm**

Recommended consumption: **Up to 6 kg per day**

Millstone life: **600 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



Deep black Glossy black Nardo grey Classic grey Pearl White Artic white Glossy red

NOTE:

Model T = with timer

Model M = with manual switch

CERTIFICATIONS



Traditional

F71 DK

**With 71 mm conical burrs
and 850 Watt power.**

T Model = **with timer**

M Model = **with manual switch**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Bag holder: **standard**

Power: **850 watt**

Blades type: **conical**

Blades diameter: **Ø 71 mm**

Blades revs: **300/min (50 Hz) – 300/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

Net weight: **19 kg**

Dimensions: **230x670x270 mm**

Recommended consumption: **Up to 14 kg per day**

Millstone life: **1200 kg (x 4 if Red Speed)**

OPTIONAL



AVAILABLE COLOURS



CERTIFICATIONS



NOTE:

Model T = with timer

Model M = with manual switch



F4 ECO

**With 58 mm flat burrs
and 250 Watt power.**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable**

Power: **250 watt**

Blades type: **flat**

Blades diameter: **Ø 58 mm**

Blades revs: **1400/min (50 Hz) – 1600/min (60 Hz)**

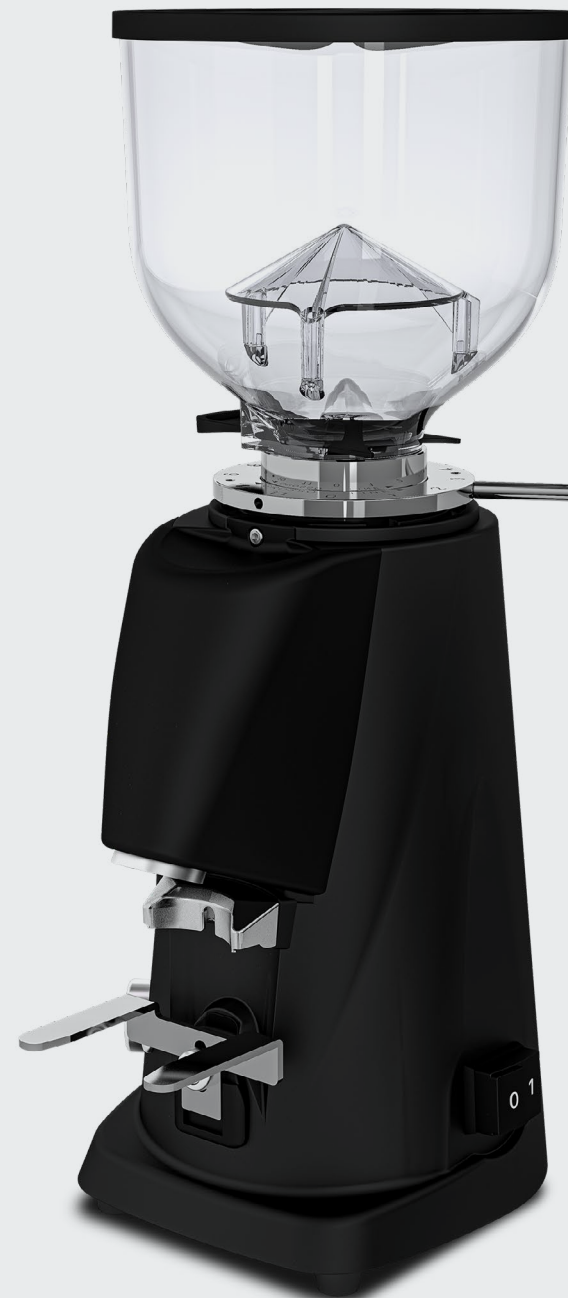
Coffee bean hopper capacity: **500 g**

Net weight: **8 kg**

Dimensions: **169x473x240 mm**

Recommended consumption: **Up to 1 kg per day**

Millstone life: **250 kg**



OPTIONAL



AVAILABLE COLOURS



Sandblasted black

CERTIFICATIONS



Traditional



FIorenzATO