

K30 Twin Espresso Grinder

„Grind-on-Demand“

ESSENTIAL COFFEE



K30 Twin



The professional art of grinding
since 1924

K30 Twin Espresso Grinder

Grind-on-Demand:

- freshly ground portion grinding
- no loss of aroma or coffee

Portioning:

- electronically controlled (timer)
- variable programming
- single and double shot preselection
- grinding time approx. 2 seconds for a single espresso of 7 gram
- shot counter

Operation:

- grinder starts automatically when inserting the port-a-filter
- hands-free operation
- parallel operation of both grinders
- stepless grind adjustment
- electronic shot counters
- fan for each grinder
- software menu in five languages
- alarm signaling and saving
- PIN-protected software for settings and service

Design:

- modular build-up
- illuminated operating display
- different colours and branding on request
- space-saving approx. 30% compared to two conventional grinders
- easy cleaning
- separate hoppers of 750 g each
- static tamper



TECHNICAL DATA

2 x approx. 3.6 - 4.8 g/sec	Grinding capacity
2 x 1.8 lbs	Hopper capacity
14.6 x 22 x 11.8 inch	Dimensions (w x h x d)
200 - 230 V / 50/60 Cy	Voltage / frequency
240 V / 50 Cy	
100 - 115 V / 50/60 Cy	
4.8 - 9.5 A	Current consumption
960 - 1668 W	Power consumption
1420 rpm @ 50 Cy	Rotations / minute
1640 rpm @ 60 Cy	
2 x 2.56 inch	Grinding disc diameter
57.3 lbs	Net weight



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