

**63/67mm** conical burrs



**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*

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

<b>Potenza</b>	450 Watt
<b>Regolazione macinatura</b>	Micrometrica continua
<b>Macine per monofase</b>	macine coniche 63mm (ref.191C)
<b>Macine per trifase</b>	macine coniche 67mm (ref.192C)
<b>Giri macine</b>	420 rpm (50Hz) - 500 rpm (60Hz)
<b>Carrozzeria</b>	alluminio pressofuso
<b>Campana</b>	1.3 kg
<b>Capacità contenitore caffè macinato</b>	280 g
<b>Regolazione della dose</b>	5.5-8 g
<b>Peso netto</b>	20 kg
<b>Di serie:</b>	pressino statico in alluminio, Portanome
<b>Optional:</b>	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*

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

## DE

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

<b>Leistung</b>	450 Watt
<b>Mahlregelung</b>	Mikrometrische
<b>Mahlscheiben für 220V</b>	konisch 63mm (ref. 191C)
<b>Mahlscheiben für 380V (3 Phasen)</b>	konisch 67mm (ref. 192C)
<b>Mahlscheibenumdrehungen</b>	420 rpm (50Hz) - 500 rpm (60Hz)
<b>Gehäuse</b>	Aluminium Druck-Guss
<b>Kapazität des Bohnenbehälters</b>	1.3 kg
<b>Kapazität des Dosierers</b>	280 g
<b>Einstellung der Kaffeepulverdosis</b>	5.5-8 g
<b>Nettogewicht</b>	20 kg
<b>Lieferumfang Zbehör</b>	Tamper aus Aluminium
<b>Optionals</b>	Erhöhte Dosierung (8-10.5 g), Kleine Feder-presse mit langer Stützgabe, Easy Tamper für Dosierer

## ES

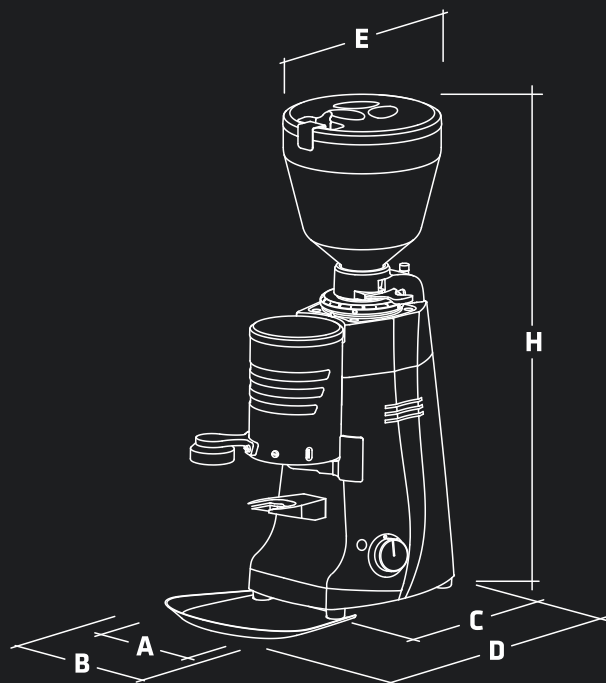
*Automático con puesta en marcha cada 12 dosificaciones y parada cuando se llena el dosificador.*

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

## PT

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

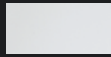

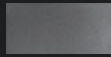
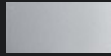
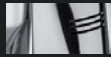

<b>Potencia</b>	450 Watt
<b>Regulação da moagem</b>	micrométrica contínua
<b>Mós - monofásico</b>	mós conicas 63mm (ref. 191C)
<b>Mós - trifásico</b>	mós conicas 67mm (ref. 192C)
<b>Rotações dos mós</b>	420 rpm (50Hz) - 500 rpm (60Hz)
<b>Chassis</b>	alumínio fundido sob pressão
<b>Capacidade tremonha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



## 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

## colours

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



**63/67mm**  
conical burrs

## certifications



Stepless micrometrical grind adjustment | Sistema di regolazione macinatura micrometrica continua

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**