

KOLDS MAZZER®

KOLD S

maximum control | low temperature | sleek design

FOR HIGH VOLUME COFFEE SHOPS

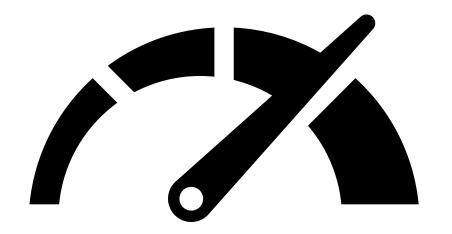


NAME
VERSIONS
PRODUCTION STARTS
BREWING METHOD

KOLD S
AUTOMATIC and ELECTRONIC
2019
ESPRESSO

WHO IS IT FOR?





SUPER-HIGH VOLUME COFFEE SHOPS

High-performance grinder for high-volume coffee shops
Preserve your coffee from temperature exposure

AVERAGE GRINDING SPEED 5g/1s @50Hz | 6g/1s @60Hz









BORN FROM THE **OLD KOLD**

HEAVY DUTY COFFEE GRINDER produced since **2013**

MAIN FEATURES



your bean's fresh roasted **flavor**



Kold S is designed to **protect your coffee beans from temperature exposure**, preserving the aromas of your cup of coffee.

Kold S is designed for high-volume coffee shops. Even if the motor is kept running beans stay safe from overheating.







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HOW?



belt-driven transmission to keep
the heat generated by
the motor away from
the grinding chamber





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HOW?



LOW RPM - rotation per minute 420 RPM @50Hz - 500 RPM @60Hz

Low RPM benefits:

- Be gentle to your bean
- Keep grinding chamber cooler

MAX SPEED with LOW RPM

(5g/1s @50Hz - 6g/1s @60Hz) is possible thanks to the Reduction Gear mechanism



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HOW?



DESIGN

head and body are kept separate to guarantee better dispersion of the heat of the motor





your bean's fresh roasted **flavor**



Robur S is designed to **protect your coffee beans from temperature exposure**, preserving the aromas of your cup of coffee.

Even if the motor is kept constantly running beans stay safe from overheating.





NO CLUMPING





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REDUCED RETENTION

-50%

Thanks to improved geometries and new technical solutions Kold S reduces the coffee retention in the grinding chamber by 50% (compared to previous Kold)

WHAT DOES IT MEAN?

less purging needed when you change the grind setting



SAVE COFFEE SAVE TIME

coffee in the grinding chamber is fresh



PRESERVE AROMAS









Get uniform coffee grounds in your portafilter while keeping grounds from getting on the counter with the innovative **GFC System**. The GFC system consists of a removable aluminum outlet insert equipped with three interchangeable wire dampers.

Choose the best wire damper for you according to coffee origin, roast profile, weather conditions or barista preferences.

WIRE DAMPERS:

1. Hybrid (factory fitted) 2. AntiClumping 3. AntiDust

GRIND FLOW CONTROL SYSTEM



have it your way

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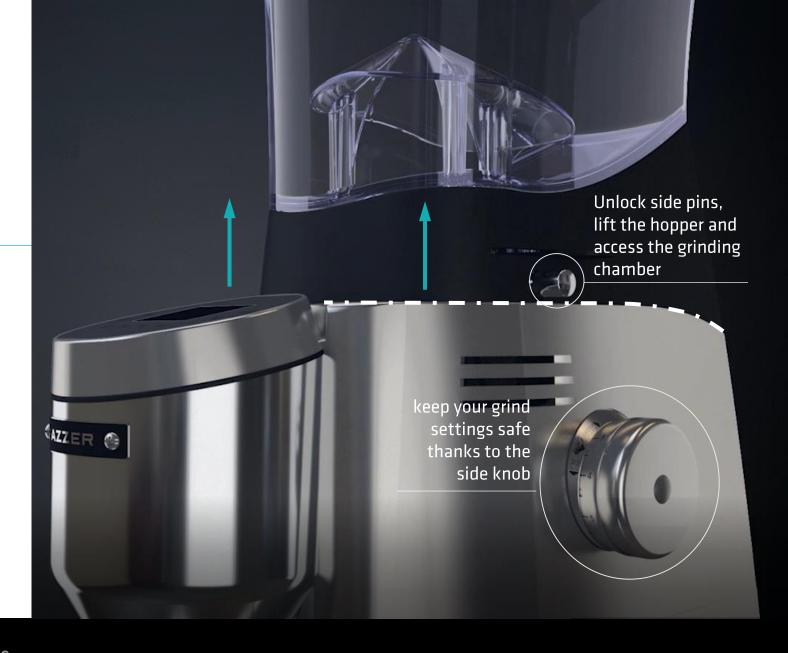
Grinding Chamber



Access the grinding chamber to clean or to change the burrs quickly and with

NO LOSS OF GRIND SETTINGS

Just unlock side pins, lift the hopper and you are in the grinding chamber







Side Knob to set the grinding point

USER-FRIENDLY and PRECISE

Side knob with lap counter is very accurate and simple to use

High precision mechanics for outstanding control

Widened regulation range

Easy to set and easy to read



Porta Filter Holder



Universal Portafilter Holder Multi-adjustable system to fit most of the portafilters on the market





NEW DESIGN

smart spirit impeccable quality

Beautiful die casting aluminum body, sleek lines

Adjustable portafilter holder grind hands-free and center the flow in your basket



New high-precision aluminum side knob with lap counter



New aluminum knurled knob functional and resistant





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19 LANGUAGES

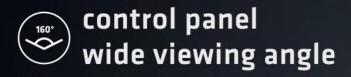
ELECTRONIC CONTROL PANEL

ERGONOMICALLY DESIGNED

Arabic, Chinese, English, Farsi, French, German, Greek, Hebrew, Hungarian, Indonesian, Italian, Japanese, Korean, Polish, Portoguese, Russian, Spanish, Thai, Turkish

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(%) grinding statistics

alerts on service needs

ability to set up a max dose cap



PROGRAMMABLE

NEW TRIPLE DOSE

single, double, and triple dose buttons

MANUAL GRINDING mode

PLAY / PAUSE function to stop the grinder at any time

EASY AND FAST TO SET thanks to shortcuts and smart solutions







PRE-TAP PAUSE

Programmable **PAUSE FUNCTION**in between grinding
Take the time to settle the coffee in
the portafilter and avoid coffee waste





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Soft Motion dosing lever for barista ergonomics

INTERNET OF THINGS

KEEP YOUR GRINDERS CONNECTED TO YOUR NETWORK



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IOT: BE CONNECTED

Unlock new possibilities

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.









BURRS: conical burrs 71mm

MATERIAL: steel

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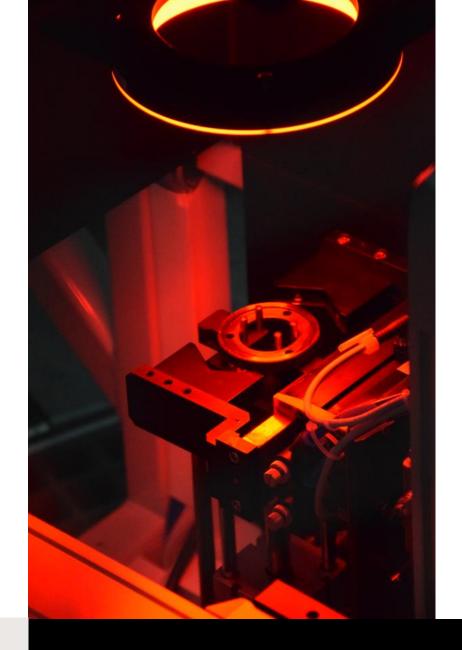




MODEL: 186 C | standard fitted

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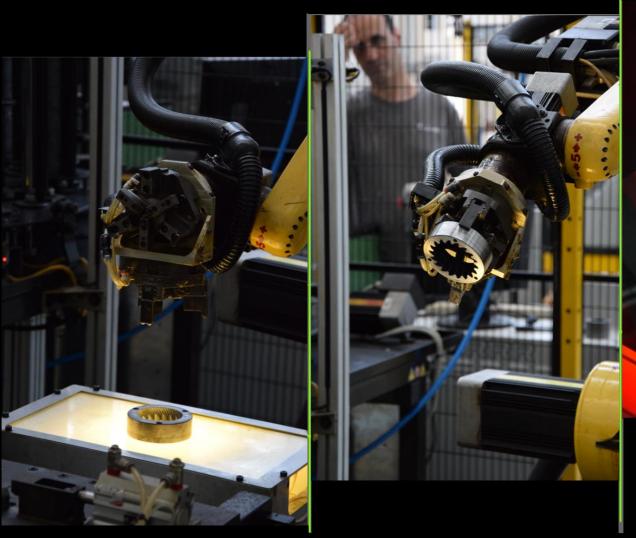
BURRS

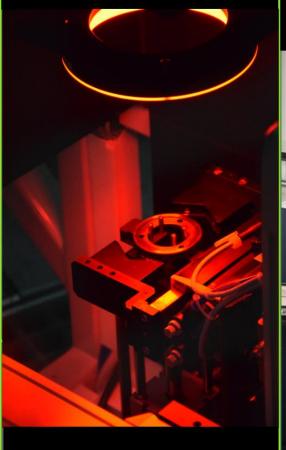
All the burrs are produced in our factory near **Venice**





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WARNING

Make sure you are using GENUINE
Mazzer burrs to guarantee the best
performance of the grinder





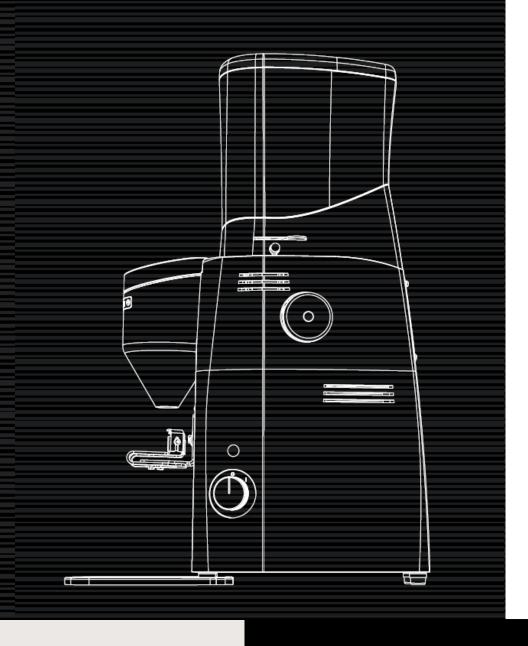




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TECH SPECS

POWER:

GRINDING ADJUSTMENT:

GRINDING BURRS SPEED:

BODY:

NET WEIGHT: HOPPER CAPACITY:

STANDARD EQUIPMENT:

800 Watt

micrometrical

420 rpm (50Hz) | 500 rpm (60Hz)

aluminum die casting

30 kg (66 lbs) 1,5 kg (3,3 lbs)

hand support for tamping, manual tamper

BURRS: 186C





SECURITY FEATURES



COLORS

Pure white | Matt Black | Silver | Polished Aluminum

CERTIFICATIONS (gray icons are certifications in the process of being released)







Thank you



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