

E6 OD

COMPAK

Innovation intersects tradition

Quick and easy access to the grind chamber without losing the grind point configuration. This facilitates burr access for changing and cleaning. **Burrs durability: 600 Kg***. Made of **high-durability tempered steel (100Cr6)**. **Food-grade** material.







Motor **630 W**
Burrs **Ø 64 mm**

KEY SPECIFICATIONS









Motor output	630	W
Revolutions per minute	1.310	rpm
Ø Burrs	64	mm
Espresso point production*	2,8	g/s
Hopper capacity	1.250	g
Height x width x depth	600 x 230 x 385	mm
Net weight	13,20	kg

* Production and durability based on a medium roast coffee and grinding point for Espresso. There is a direct relation between the wear of the burrs and the increase in time per dose

KEY FEATURES

-  Micrometric **Parallel System** adjustment
-  **Direct access** to the grinding chamber (LLS optional)
-  **Coffee outlet enlightened** with leds
-  **Motor with fan**
-  **Adjustable fork** in height and depth
-  Front-mounted **refill button**

ELECTRONIC FEATURES

-  **2.8" TFT touchscreen**
-  **Multilanguage** display
-  **Portafilter detector** (optional)
-  **Menu access** protection **with password**
-  Dose counter, both **absolute and relative**
-  **Wear and changing burrs** alarm
-  **Screensaver**
-  **Wireless firmware update**

