

# i6 PRO

## On Demand Espresso

# COMPAK

**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 K110**. **Food-grade** material.

Motor **250 W**  
Burrs **Ø 64 mm**



### KEY SPECIFICATIONS 230 V/50 Hz

|                            |                        |     |
|----------------------------|------------------------|-----|
| Motor output               | <b>250</b>             | W   |
| Revolutions per minute     | <b>1.400</b>           | rpm |
| Ø Burrs                    | <b>64</b>              | mm  |
| Espresso point production* | <b>2,8</b>             | g/s |
| Hopper capacity            | <b>1.250</b>           | g   |
| Height x width x depth     | <b>600 x 230 x 385</b> | mm  |
| Net weight                 | <b>13,20</b>           | 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
-  **Adjustable fork** in height and depth

### ELECTRONIC FEATURES

-  Capacitive keypad with **LCD display**
-  Selection for **one, two doses, or continuous coffee**

