

# i6 PRO S

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 **630 W**  
Burrs **Ø 64 mm**




## KEY SPECIFICATIONS 230 V/50 Hz

Motor output	<b>630</b>	W
Revolutions per minute	<b>1.310</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
-  **Motor with fan**
-  **Adjustable fork** in height and depth

## ELECTRONIC FEATURES

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

