

K6

The classics

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

Motor output	250	W
Revolutions per minute	1.400	rpm
Ø Burrs	64	mm
Espresso point production*	2,8	g/s
Hopper capacity	1.250	g
Height x width x depth	660 x 230 x 385	mm
Net weight	14,01	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
-  **Aluminum doser and coffee tamper**
-  **Aluminum fork**

