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 (100Cr6)**. **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**