

IDEAL COMBINATION of PRECISION and STRENGTH

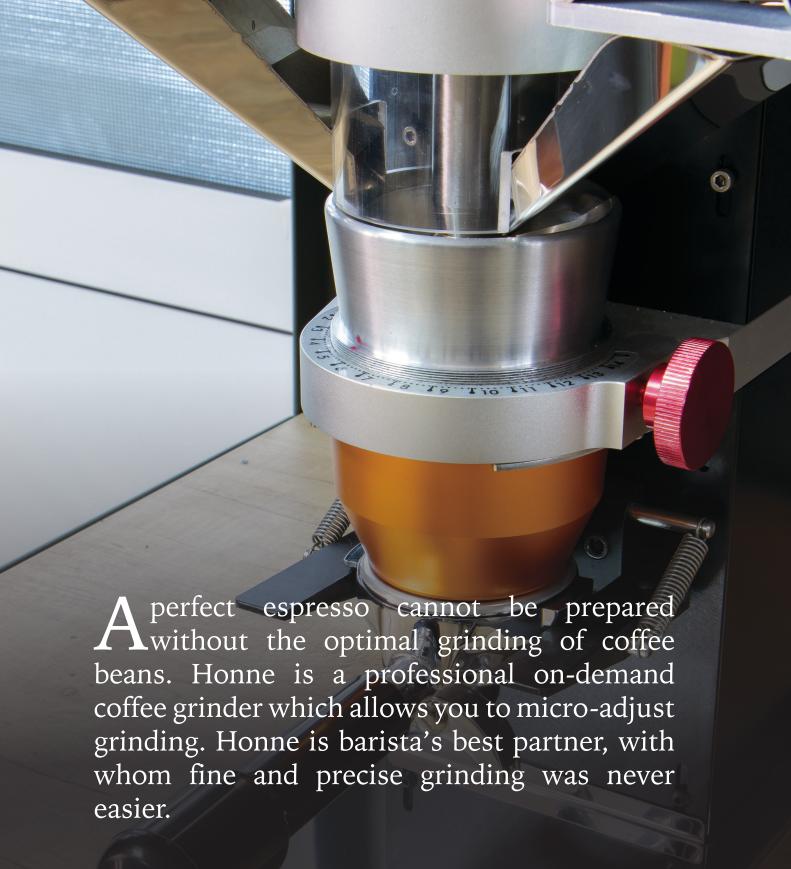
PROFESSIONAL
ON-DEMAND

COFFEE GRINDER

THE NEW WAY TO

"ESPRESSO" YOURSELF





combines grinder thus compacts, without any compromise. The coffee shops. professional on-demand coffee

Honne, the professional coffee grinder is the ideal combination innovative of precision and strength. Its' elements. It grinds, doses and core is passion for innovation ensuring the and high quality. Recommended consistency and quality of grinding for HoReCa locations and artisan

TECHNICAL PARAMETERS

Height: 52 cm

Length: 25 cm

Width: 42 cm

Weight: 20.5 kg

Coffee container capacity: 1000 gr;

Volumetric loader capacity: 8.3 - 8.5 gr (optionally up to 10 gr);

Body: aluminum;

Burrs size: 68 mm;

Power supply: 220-240 V; 50/60 Hz; 120 W;





STEPLESS TECHNOLOGY

you can set the wanted granulation with micrometric accuracy;



"ON DEMAND" GRINDING

no ground coffee remains on the burrs, which would subsequently oxidize in rapid pace. Therefore, coffee loss is limited;



PERMANENT MAGNET MOTOR

with high efficiency, both in terms of electricity consumption and power;



ELECTROMAGNETIC COUNTERS AND TIMERS

for each coffee container;



HYBRID BURRS

of which 2 are conical and 2 are flat, resulting in an ideal coffee granulation for espresso. The hybrid burrs are food friendly, thus preventing the alteration of the specific coffee taste, while simultaneously doubling the amount of ground coffee;



THE POSSIBILITY OF GRINDING TWO TYPES OF COFFEE

having a very low retention in the superior knife's cylinder that is smaller than 0.4

grams;



COLD GRINDING

500 rotations / min, by gearing down the speed of the magnetic motor;



ENERGY EFFICIENCY

Low power consumption



VOLUMETRIC DOSAGE,

resulting in identical portions for each brewed coffee;







View HONNE in action



www.hedonecafe.ro







