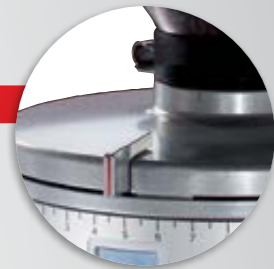


K30 ES



K30 VARIO



K30 TWIN



Pete Licata:
"My choice for flavor"



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HEMRO
Global Coffee Grinding Solutions



The professional art of grinding
since 1924



Grind on demand
in perfection



The professional art of grinding
since 1924



MAHLKÖNIGs K30 Family is the perfect solution for freshly ground portion grinding, directly into the port-a-filter.

- Hands-free grinding – just insert the port-a-filter and the grinder starts automatically
- Grinding time is less than 2 seconds for a single espresso of 7 gram
- Stepless grind adjustment (K30 Vario) or grind adjustment in 21 steps (K30 ES)
- Awarded with different design awards
- Electronical shot timer
- On request available with adapter for coffee tins and with a small hopper with the result of less height

Officially certified grinder of
Word Barista Championchips:



Your options for an espresso grinder that suits you best.

K30 RFID SOLUTION

You are roaster and want to assure that the desired quality is guaranteed and your investment pays off?
Our RFID Solution assures that the grinder can only be used with the predefined coffee.

- Ensured and recognised coffee quality improves brand loyalty
- Filling level indication ensures pre-ordering of new coffee
- Control on return on investment and planning stability at the roaster



K30 AIR

Lower ground coffee temperature for constant quality in the cup?
Choose the K30 ventilation option!

- 100% increase of maximum daily coffee output
- Increase of possible heavy duty grinding cycle from 2 double shots per minute to 4 double shots per minute
- Ground coffee temperature at maximum cycle stays below 50°C longer
- Air circulation cools the motor and minimises the heat convection from motor to the burr casing.
- Also available as upgrade kit



K30 CASH INTERFACE

You need to keep track of the daily coffee use and the efficiency of your bar team?
The K30 with cash interface will assist you.

- Connection of the grinder to an electronic cash system
- Control on primary product input and personalisation of shots
- Recording shot quantity per day or per defined time period (e.g. per shift)
- Minimising queue times: coordination and speed-up of collaboration of dispensing and service
- Maximising drink quality: processes are accelerated and the drinks are always fresh and prime



K30 ODM

You're looking for a grinder with your own individual design?
Go for a K30 ODM: individual colours, logoprints or even complete designs – there are hardly any bounds known.

- Increase brand awareness
- Adapt to your individual shop design
- Eye-catching marketing tool



K30 TRIPLE

Do you want to offer different cup sizes with three or more coffee doses?
You can program up to ten different coffee doses with the K30 Triple.

- The grind-on-demand grinder with pre-select option
- Ensured coffee quality thanks to dosing consistency
- Set-up standard doses e.g. for small, medium and large cup sizes
- Simple and quick choice with arrow-buttons
- Easy increase of turnover simply by changing to three drink sizes: the consumer mostly chooses the medium size.



TECHNICAL DATA

Hopper capacity	1500 g
Grinding capacity – fine to medium	3,6 - 4,8 g/sec
Daily capacity (double shots)	more than 150
Voltage	200-240 V / 100-115 V
Frequency / Phases	50/60 Hz / 1~
Grinding Disc Diameter	65 mm
Dimensions (w x h x d)	24 x 55 x 32 cm
Net weight	13 kg

EQUIPMENT FEATURES

Universal port-a-filter rest	●
Thermal overload protection /	
Circuit breaker	●
Shot counter	●

SPECIAL FEATURES

Flexible design	●
Tamper static	●
Other voltages (also 3~ motor)	●
Frequency converter	●
Small Hopper 500 g	●

LISTINGS	UL, NSF, CSA
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