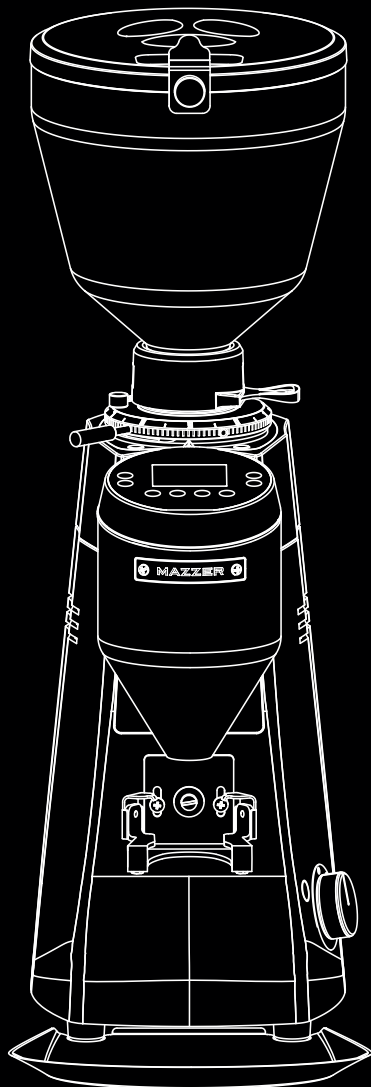




Kony

Low RPM conical grinder



Kony

Low RPM conical burr grinder designed for **medium/high** volume coffee shops looking for **quality, ease of use** and **consistency**.

→ WHAT'S NEW

Twice as fast

Compared to the previous model (5,0 - 6,5 g/s) thanks to its new bespoke high torque asynchronous motor.

Larger burrs, new possibilities

Now featuring larger burrs (from 63 to 69mm) and a new configuration option, delivering improved performance and greater versatility.

Maximum Consistency

The new motor delivers enhanced performance while staying cool. Grind size stays consistent across all workloads, eliminating the need for adjustments.

OPTIONAL

Magnetic Dosing Cup

Kony works with both the portafilter and the optional Dosing Cup (ø58 mm, 30 g capacity). Automatic hands-free grinding option.



→ NEW BURRS

 **69 mm**
conical burrs

CHOOSE WHICH BURRS TO INSTALL ON YOUR GRINDER

STANDARD

203C

FLAVOR PROFILE: Classic, well-balanced cups with relevant body and chocolatey notes.

IDEAL FOR: medium to dark roasts and milk-based drinks.

MATERIAL: Bearing steel.



ZZ BURRS

ZZ k204P

FLAVOR PROFILE: Well-rounded cups with a complex structure of flavours, balanced acidity, nice sweetness, fruity notes, a soft texture, and light-medium body.

IDEAL FOR: light and medium roasts.

MATERIAL: Special steel ensures longer lifespan and ultra-precise machining for maximum consistency.

INNOVATIVE GEOMETRY: long-winded, continuous, sharp teeth which gradually refine the particle to the end.

→ FEATURE HIGHLIGHTS



0 | 1

CALIBRATION RING

A numbered ring to set a zero point where the burrs touch, and always know your exact grind setting



EASY TO CLEAN

Easily access and clean the grinding chamber without losing your grind settings



GFC

GRIND FLOW CONTROL SYSTEM

Achieve a uniform grind, reduce clumping and keep the counter free from coffee dust

FEATURES



Easy to clean: access the grinding chamber without losing your grind settings



Multi-adjustable portafilter holder. Hands-free grinding with the portafilter/Dosing Cup activated grind button



GFC damper to customize grind flow, reduce clumping and keep the counter free from coffee dust (Hybrid, Antidust, Anticlumping)



Calibration Ring: a numbered ring that lets you set a zero point where the burrs touch, so you always know your exact grind setting



Grinding statistics, IoT connectivity for remote data monitoring, Firmware upgrades, service needs alerts



The low-RPM motor, split chassis and dual fan cooling system prevent overheating, preserving your coffee's aroma

TECH SPECS

POWER • 650 Watt

GRIND ADJUSTMENT • stepless micrometrical

GRIND SPEED • 420 rpm (50 Hz) - 500 rpm (60Hz)

BURRS • Ø 69 mm conical (2.7 in) | 203C or ZZ k204P

BODY • aluminum die casting

HOPPER CAPACITY • 1.3 kg (2.9 lbs)

NET WEIGH • 20 kg (44 lbs)

EQUIPMENT FEATURES • IoT, Tag holder, GFC Kit

OPTIONAL • aluminum hand tamper, Dosing Cup

COLORS



Polished aluminum on request with extra charge

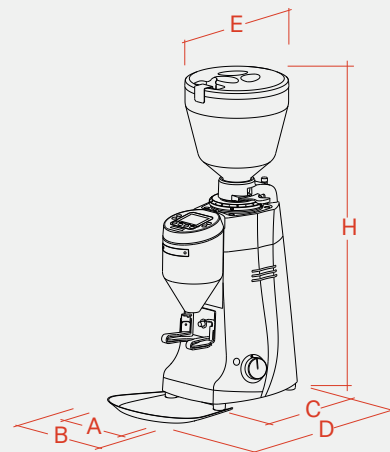
CERTIFICATIONS



LEARN MORE



ESPRESSO



A 208 mm - 8¼ in **D** 413 mm - 16¼ in

B 240 mm - 9½ in **H** 651 mm - 25½ in

C 264 mm - 10½ in **E** 208 mm - 8¼ in



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The manufacturer reserves the right to change specifications without notice