

# KOLD S MAZZER®

# KOLD 5

maximum control | low temperature | sleek design

FOR HIGH VOLUME COFFEE SHOPS

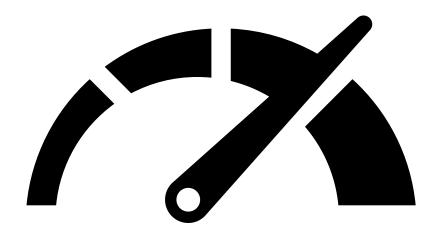


NAME
VERSIONS
PRODUCTION STARTS
BREWING METHOD

KOLD S
AUTOMATIC and ELECTRONIC
2019
ESPRESSO

## WHO IS IT FOR?





#### **SUPER-HIGH VOLUME COFFEE SHOPS**

High-performance grinder for high-volume coffee shops
Preserve your coffee from temperature exposure

AVERAGE GRINDING SPEED 5g/1s @50Hz | 6g/1s @60Hz









BORN FROM THE **OLD KOLD** 

HEAVY DUTY COFFEE GRINDER produced since **2013** 

## **MAIN FEATURES**



your bean's fresh roasted **flavor** 



Kold S is designed to **protect your coffee beans from temperature exposure**, preserving the aromas of your cup of coffee.

Kold S is designed for high-volume coffee shops. Even if the motor is kept running beans stay safe from overheating.







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#### HOW?



belt-driven transmission to keep the heat generated by the motor away from the grinding chamber





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#### HOW?



**LOW RPM** - rotation per minute 420 RPM @50Hz - 500 RPM @60Hz

#### Low RPM benefits:

- Be gentle to your bean
- Keep grinding chamber cooler

#### **MAX SPEED with LOW RPM**

(5g/1s @50Hz - 6g/1s @60Hz) is possible thanks to the Reduction Gear mechanism



your bean's fresh roasted **flavor** 



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#### HOW?



#### **DESIGN**

head and body are kept separate to guarantee better dispersion of the heat of the motor





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## **NO CLUMPING**





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#### **REDUCED RETENTION**

-50%

Thanks to improved geometries and new technical solutions Kold S reduces the coffee retention in the grinding chamber by 50% (compared to previous Kold)

#### WHAT DOES IT MEAN?

less purging needed when you change the grind setting



SAVE COFFEE SAVE TIME

coffee in the grinding chamber is fresh



**PRESERVE AROMAS** 









Get uniform coffee grounds in your portafilter and keep grounds from getting on the counter: use the innovative **GFC System** consisting of a removable aluminum outlet insert equipped with three interchangeable dampers.

Choose the best damper for you according to coffee origin and roast profile, weather conditions and barista's preferences.

#### **DAMPERS:**

**1.** Hybrid (factory fitted) 2. AntiClumping 3. AntiDust

#### GRIND FLOW CONTROL SYSTEM



have it your way





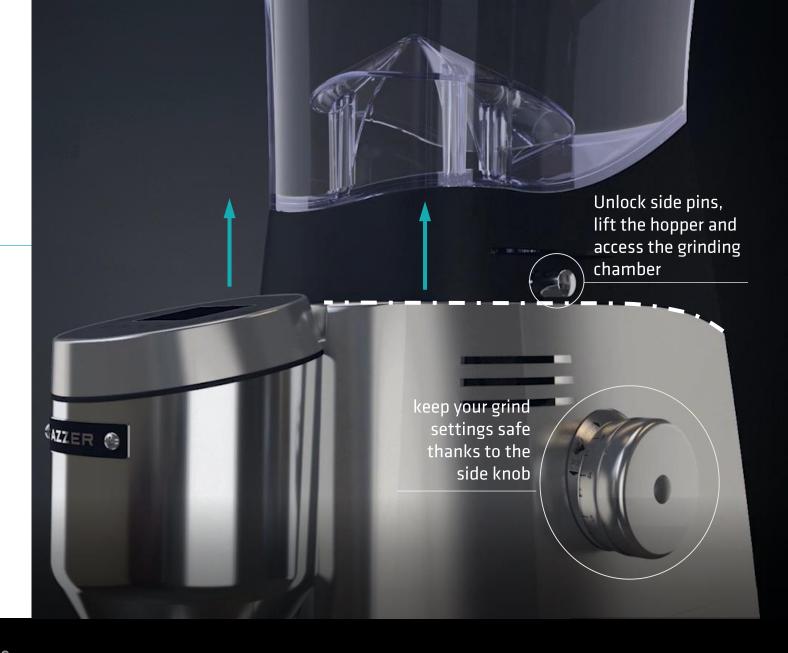
## **Grinding Chamber**



Access the grinding chamber to clean or to change the burrs quickly and with

## NO LOSS OF GRIND SETTINGS

Just unlock side pins, lift the hopper and you are in the grinding chamber







## **Side Knob to set the grinding point**



Side knob with lap counter is very accurate and simple to use

High precision mechanics for outstanding control

Widened regulation range

Easy to set and easy to read



## **Porta Filter Holder**



Universal Portafilter Holder Multi-adjustable system to fit most of the portafilters on the market





## **NEW DESIGN**

smart spirit impeccable quality

Beautiful die casting aluminum body, sleek lines



New aluminum knurled knob, functional and resistant



New high-precision aluminum side knob with lap counter





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#### **19 LANGUAGES**

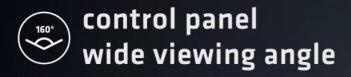
# ELECTRONIC CONTROL PANEL

# ERGONOMICALLY DESIGNED

Arabic, Chinese, English, Farsi, French, German, Greek, Hebrew, Hungarian, Indonesian, Italian, Japanese, Korean, Polish, Portoguese, Russian, Spanish, Thai, Turkish

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(%) grinding statistics

alerts on service needs

ability to set up a max dose cap



## **PROGRAMMABLE**

#### **NEW TRIPLE DOSE**

single, double, and triple dose buttons

MANUAL GRINDING mode

**PLAY / PAUSE** function to stop the grinder at any time

**EASY AND FAST TO SET** thanks to shortcuts and smart solutions







# PRE-TAP PAUSE

Programmable **PAUSE FUNCTION**in between grinding
Take the time to settle the coffee in
the portafilter and avoid coffee waste





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Soft Motion dosing lever for barista ergonomics

#### INTERNET OF THINGS

KEEP YOUR GRINDERS CONNECTED TO YOUR NETWORK



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#### **IOT: BE CONNECTED**

Unlock new possibilities

You'll be able to monitor any and all of your grinders' output, keep up with maintenance needs, and improve the quality of your coffee in a scientific way using data tracked by the grinder.









BURRS: conical burrs 71mm

MATERIAL: steel

KOLDS

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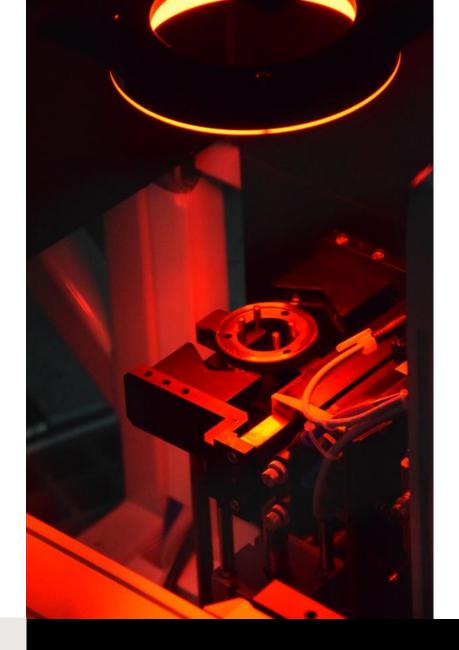




MODEL: 186 C | standard fitted

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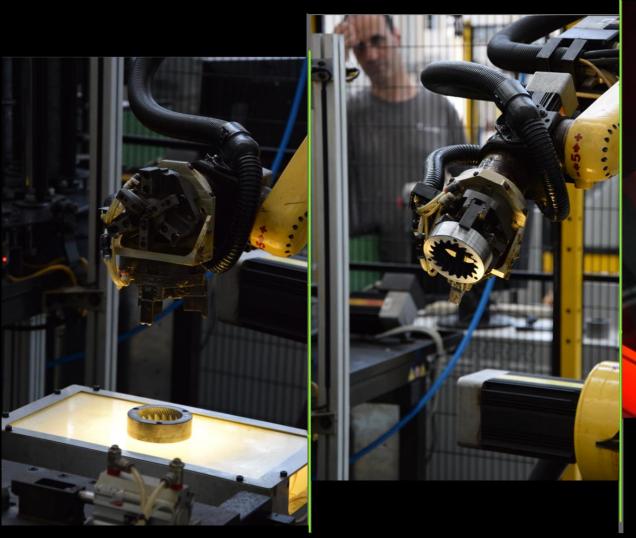
## **BURRS**

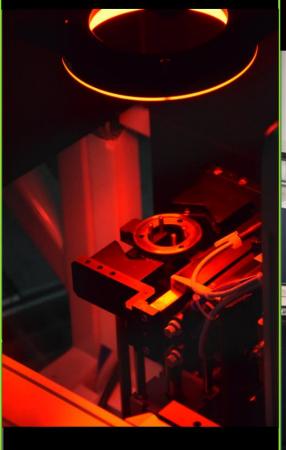
All the burrs are produced in our factory near **Venice** 





**MAZZER**<sup>®</sup>







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#### **WARNING**

Make sure you are using GENUINE
Mazzer burrs to guarantee the best
performance of the grinder





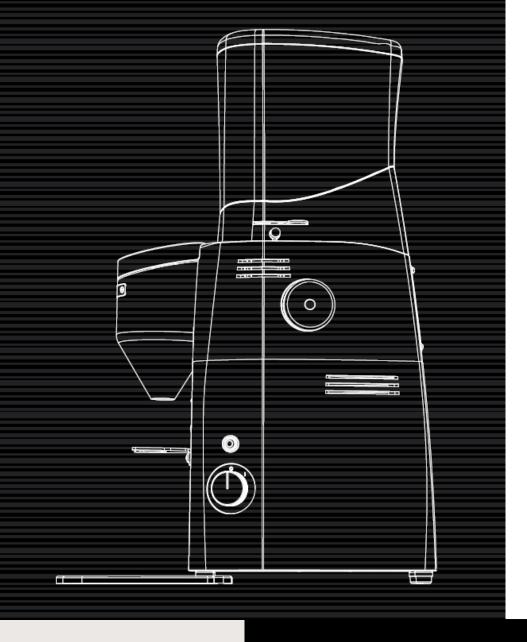




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#### **TECH SPECS**

**POWER:** 

**GRINDING ADJUSTMENT:** 

**GRINDING BURRS SPEED:** 

**BODY:** 

NET WEIGHT: HOPPER CAPACITY:

**STANDARD EQUIPMENT:** 

800 Watt

micrometrical

420 rpm (50Hz) | 500 rpm (60Hz)

aluminum die casting

30 kg (66 lbs) 1,5 kg (3,3 lbs)

hand support for tamping, manual tamper

**BURRS:** 186C





## SECURITY FEATURES



#### **COLORS**

Pure white | Matt Black | Silver | Polished Aluminum

**CERTIFICATIONS** (gray icons are certifications in the process of being released)







Thank you



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