



la marzocco

handmade in florence

mazzer grinders

**World's leader in
espresso grinders**

Mazzer grinders are the de facto industry standard espresso grinders for good reasons – durable construction, grind consistency, tactile dosers, and superbly heavy-duty burrs.

Rarely do you see a La Marzocco espresso machine on an espresso bar without Mazzer grinders. La Marzocco and Mazzer are both companies that have come to stand for highest-quality and performance coffee equipment. Whether you prefer flat or conical burrs, Mazzer delivers the most reliable grinders on the market.



North America Mazzer Grinder Specifications

The Mazzer Kold is exclusive to La Marzocco North America and offered in electronic only. All other models are offered in electronic or automatic with doser. The La Marzocco Lux D by Mazzer features On Demand Dosing, activated by a portafilter button.



	Mini doser	Mini electronic A	Lux D	Super Jolly	Major	Kony	Robur	Kold
Height (in)	13.5	18.5	18.25	24	25	25.25	28.25	27.75
Width (in)	6.25	6.25	7	7.75	8.25	8.25	9.5	8.5
Depth (in)	7.75	7.75	10	10.5	11.5	10.33	11.5	12.25
Weight (lbs)	22.5	22.5	24.5	31	44	44	62	67
Voltage (VAC)	120	120	120	120	120	120	120	120
Amp Service Required	2.1	2.1	2.1	5	7.5	5	8	8
Motor Power (Watts)	250	250	250	350	650	450	900	900
Burr Size (Ømm)	64	64	61	64	83	63	71	71
Burr Type	Flat	Flat	Flat	Flat	Flat	Conical	Conical	Conical
Burr Speed (rpm @60Hz)	1600	1600	1600	1600	1600	500	500	500
Grind Time (sec/17g)*	14.2	14.2	10	8.9	4.7	5.7	2.8	2.8
Bean Hopper Capacity (lbs)	1.3	1.3	1.3	2.7	4	2.9	4	3.3
NSF-8	ETL Sanitation Listed	ETL Sanitation Listed	ETL Sanitation Listed	ETL Sanitation Listed	ETL Sanitation Listed	ETL Sanitation Listed	ETL Sanitation Listed	ETL Sanitation Listed
UL-763	ETL Listed	ETL Listed	ETL Listed	ETL Listed	ETL Listed	ETL Listed	ETL Listed	ETL Listed

* Data may vary depending on the set and roast point, blend or single origin coffee.