



## ADVANCED TECHNOLOGIES, TO OFFER SUPERIOR PERFORMANCE.

Keeping ahead of the times, **being the first to offer the solutions required by the market** and to the exploit the right technology to guarantee the **perfect cup of coffee**: through innovation, Fiorenzato has been able to design **increasingly advanced and efficient grinder-dosers**, with exceptional performances and **guaranteed ease of use**.

#### The secret?

The transfer of the industrial grinders technology to coffee-shop grinders. Each grinder-doser is able to ensure absolute precision and consistency, reduce consumption, run silently and offer exceptional reliability even when used over a long period of time.



# XGÍ THE BEST TAILORED TECHNOLOGY FOR YOUR BAR.

In order to obtain a quality espresso you must respect some basic but very important rules. **One of these is to keep constant the dose of coffe**e. This is why Fiorenzato patented an exclusive system able to guarantee perfect results every time: introducing the **XGi** grinder-dosers, **requiring just a onetime setting of the right amount of coffee to be dispensed**, calculated in

grams and thus always perfect.

#### Their secret?

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Thanks to the load **cell located** in the bottom of XGi coffee grinders and to a software that records and processes data, **every single dose of blend always contains the exact amount of coffee required, resulting in a perfect cup of coffee every time**.

**less waste,** because it allows you to precisely adjust the amount of coffee to be ground;

constant control of the number of ground grams, thanks to the software monitoring the weight even when the machine is on stand-by;

greater precision and quality, because the weight of each individual dose in grams is always the same;

**extremely easy to use**, as the barista only has to specify how many grams of coffee they want to obtain once



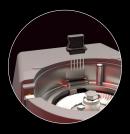




Easily detachable grinding chamber



No grinding point setting variation



Easy and quick cleaning and maintenance



Up to 50% less coffee retention



# THE **PRO**LINE

Fiorenzato presents the first range of professional coffee grinders with a new powerful detachable grinding chamber easy to release.

A small revolution that allows to manage spaces dedicated to coffee grinding in a simple, **fast and intuitive way**.

In fact, simply release the two levers located on either side of the coffee grinder to easily remove the grinding chamber, without changing the distance between the grinders.

## **GRINDING QUALITY.**

Fiorenzato is the only company that is producing grinder burrs made with materials especially vetted for food preparation such as the astouning steel M340:

- highly safe for food preparation;
- highly resistant to corrosion and wearing;
- highly solid;
- easily polishable.

Our grinder burrs are internally produced by a number-controlled device, allowing for a manufacturing process that is all in one phase and thus ensuring high repeatability and very high standard for each and every grinder burr.

# DARK SIDE BURRS

We are proud to present the new Dark-T<sup>®</sup>, an evolution of our M340 burrs, created to further enhance grinding performances.

The black coating in titanium, aluminium, carbon and nitrogen guarantees a durability 5 times longer than standard burrs\*

### Features

- Coating: titanium, aluminum, carbon and nitrogen
- Color: black
- Lifetime: 5 times longer than standard burrs\*
- Coffee kilos: up to 4,5 Tons
- Base: Fiorenzato M340 burrs

\* Confirmed by laboratory test compared to standard burrs





# **F5 D** With 64-mm flat burrs and 350-Watt power.

T Model = with timer

M Model = with manual switch

Ring nut micrometric grinding adjustment: continuous

Varnishing: **standard** 

Bag holder: **standard** 

Power: 350 watt

Blades type: **flat** 

Blades diameter: Ø 64 mm

Blades revs: 1350/min (50 Hz) - 1550/min (60 Hz)

Coffee bean hopper capacity: 1,5 kg

Net weight: 13 kg

Dimensions: 230x615x270 mm

Recommended consumption: Up to 2 kg per day

Burrs life: 600 kg

**OPTIONAL** 



AVAILABLE COLOURS



NOTE: Model T = with timer Model M = with manual switch



#### CERTIFICATIONS





**Traditional** 







