



FIORENZATO



# 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.







# XGi

## 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 coffee.** This is why Fiorenzato patented an exclusive system able to guarantee perfect results every time: introducing the **XGi grinder-dosers**, **requiring just a one-time setting of the right amount of coffee to be dispensed**, calculated in grams and thus always perfect.

Their secret?  
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



15000g —  
initial weight

14986g =  
new weight

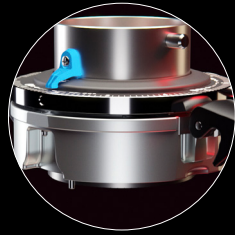
14g



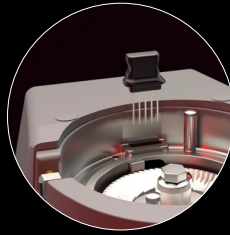
# THE PRO LINE



Easily detachable grinding chamber



No grinding point setting variation



Easy and quick cleaning and maintenance



Up to 50% less coffee retention

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 astounding 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



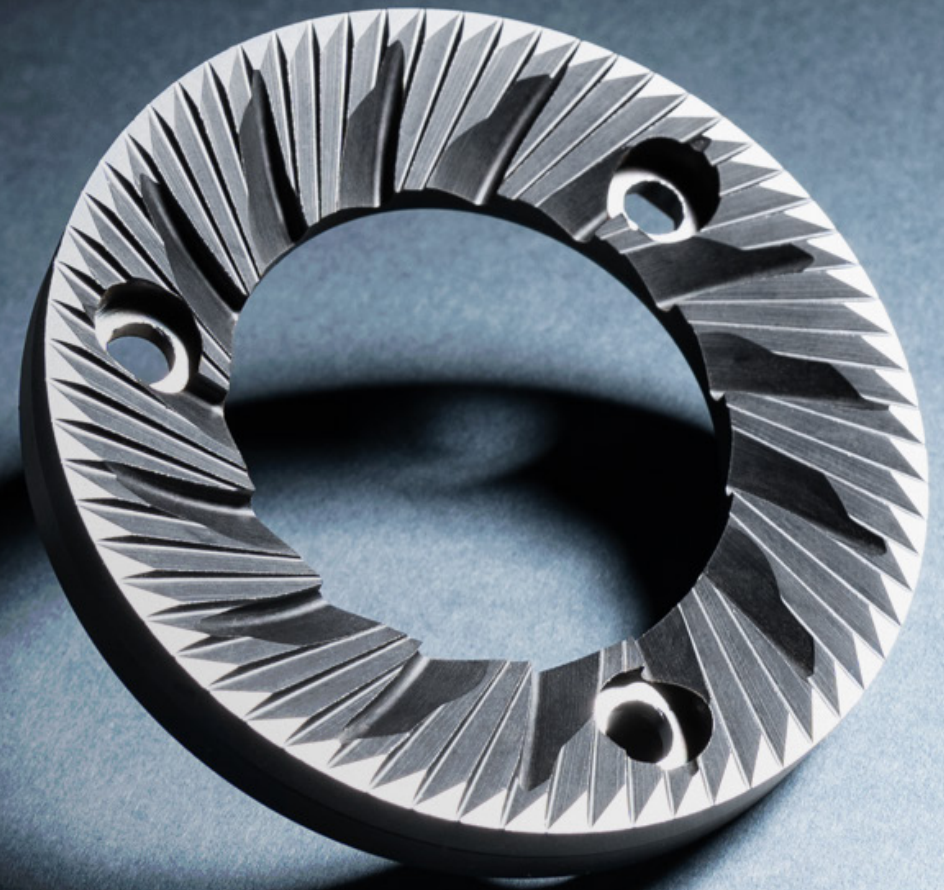
We are proud to present the new Dark-T<sup>®</sup>, an evolution of our M340 burrs, created to further enhance grinding performances.

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



# F64 EVO XGi

## With 64-mm burrs and automatic cooling fan.

Doses adjustment: **in grams**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Power: **600 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: **15,3 kg**

Dimensions: **255x635x320 mm**

Recommended consumption: **Up to 3 kg per day**

Burrs life: **600 kg (x5 if Dark-T)**

### OPTIONAL



**NOTE: The motor cooling fan is activated electronically.**

### AVAILABLE COLOURS



### CERTIFICATIONS





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