

Кофемолка с функцией on-demand 64FS, 64FSV, 84FS, 84FSV, 84HS, 68CS

Технические характеристики

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RING WITH MANUAL CONTINUOUS ANALOG PRECISION ADJUSTMENT STEPLESS

Adjustment ring that allows you to adjust the granulometry of the coffee with greater precision than in the past.

Aesthetically, the new ring improves the readability of the adjustment setting through a visual indication with a micrometer scale and an absolute precise reference of the zero position. An arrow indicates the correct direction to adjust the grain size of the grind.

In addition, the new ring allows you to vary the distance between the burrs continuously with micrometric accuracy, allowing for more effective extraction of volatile substances to obtain a coffee with an excellent aromatic profile.

The adjustment ring is made of technopolymer with metal nanoparticles which give an appearance and a tactile perception comparable to a detail made of metal material.

The new regulation system – patented – is completely independent from the grinders and therefore allows you to make adjustments even during grinding in total safety.

NEW CONVEYOR

Revolution in the coffee sector: new patented vibration conveying system for precise doses.

New vibrating conveyor system – Patented – for on-demand models to improve the precision in the repetitiveness of the constancy of the doses.

This system allows for a more effective outlet of the ground coffee, minimizing the coffee residue inside the grinding chamber.

HANDS-FREE SYSTEM

System created by La San Marco which allows the filter holder cup to be self-supported during the coffee grinding phase, thus freeing the operator's hands.

The Hands-Free system is standard on the SMART INSTANT grinder-dosers (on-demand grinding with automatic recognition of the filter holder cup with 1 or 2 spouts) and optional on the INSTANT models (on-demand grinding).

SMART TECHNOLOGY

Automatic recognition of the filter holder cup (single or double) Patented

The intelligent technology designed and developed within the La San Marco R&D department which, through two infrared sensors and a dedicated detection software, automatically doses the ground coffee according to the filter holder cup used (single or double), without the need to selection by the operator.

NEW ZERO RETENTION GRINDERS

Conical and flat grinders.

New grinders designed to eliminate all parts where residual ground coffee could accumulate and remain. In this way, each grinding cycle will not be contaminated by grinding residues from previous dispensing, ensuring excellent quality in the cup.

GRINDING SPEED CONTROL

The correct combination of grind adjustment

In the smart version it will be possible for the models called SMART-V to set the grinding speed in a range from 400 to 1200 rpm (revolutions/minute) with steps of 50 rpm.

In this way, the barista will be able to find the correct combination of grinding adjustment and grinder speed that best suits the blend used.

Air Cleaned Blades System

The best cleaning of the grinding chamber

In the smart version it will be possible for the models called SMART-V to set the reverse control mode which allows better cleaning of the grinding chamber, guaranteeing better precision in the dose and eliminating the grinding residues of the previous doses.

At the end of cycle, the system provides for the rotation of the grinding group in the opposite

direction, in this way no coffee is ground and the ground coffee residue present in the grinding group is completely expelled from the grinding group through the conveyor.

COOLING FAN SYSTEM

Cooling system

Forced ventilation cooling system of the grinding unit available as standard for all products.

characteristics

MODEL	Motor speed (rpm)	power (W)	dimensions (mm LxPxH)
64FS	1350	385	185X370X580
64FSV	from 400 to 1200	650	185X370X620
84FS	900	515	185X370X580
84FSV	from 400 to 1200	650	185X370X620
84HS	660	464	185X370X620
68CS	1380	600	185X370X620

Technical characteristics, counts and settings

- types of burrs: professional flat 64 and 84 mm and highperformance conical and mixed-conical
- Standard cooling system by forced ventilation for the grinding group for all products.

- Infrared electronic optical sensors for recognition of the type of portafilter (single or double)
- Micro switch in the portafilter support for quick start after dose recognition
- Centesimal electronic regulation of the doses through the programming of the grinding time (+/- 0.01 s)
- Continuous grinding function program (max 2 minutes)
- Electronic control unit that controls the start and stop of the grinding
- Panel with 3.5" touch graphic display for counting control, grinding times programming and settings
- Hopper capacity 1,2 kg optional 0,6 kg
- Hopper available in transparent or smoked
- Universal portafilter support
- Hands Free system
- Vibrating conveyor system
- Version with inverter system for rotation speed regulation (models V)
- Cleaning reverse control system for cleaning the grinding group (models V)

Graphic touch display panel functions

- Single dose visualization
- Double dose visualization
- Measured temperature
- Measured humidity
- Total doses count
- Partial single dose count (single dose)
- Partial double dose count (double dose)
- Single dose programmation (+/- 0.01 s)
- Double dose programmation (+/- 0.01 s)
- Enable/disable temperature display
- Enable/disable humidity display
- Setting of change burrs warning

- Language setting
- Enable/disable of the continuous grinding function program
- Enabling/disabling of the dose start microswitch
- Enabling/disabling of the filter holder cup IR sensors
- Burrs rotation speed setting (only for models with inverter)
- Burrs centrifugal cleaning (only for models with inverter)

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