K30 - VARIO



MODEL: ITEM:

MAHLKONIG K30 Vario Grinder

M07-100438

Date:

Project:

Location:

Fast, stylishly sleek, advanced technology, and super efficiency delivering precise and ultimate fresh coffee grinds.



PRODUCT FEATURES

- 65 mm Premium cast steel burrs
- Grind-on-demand portion grinding for maximum freshness and aroma
- Cool Grinding optimized high precision cutting discs guarantee cool grinding, even on very busy days.
- Electronically controlled quantity adjustment programmability for single, and double shots
- Electronic shot timer
- Overload protection
- Universal portafilter rests
- Illuminated operating display
- Quiet Operation





A versatile machine with multiple features



Grind times, coarseness of grinds, and exact measurements for portioning can be digitally preset and programmed – allowing for consistent, high quality, and very precise grinds every single time.

The K30 Vario is a high-performance grinder, designed with commercial use in mind. But its compact size, and easy operator usability make the K30 Vario extremely practical and suitable for home use as well.





TECHNICAL DATA





65 mm Special Steel Burrs

Manufactured from high quality special steel, these large 65-millimeter (2.56-inch) flat burrs are guaranteed to grind even the hardest and most robust coffee beans. The sophisticated design of the burrs guarantees the most fluffy grind.



Red Dot Design Award winner

Featuring a comprehensive construction that earned the 2005 Red Dot Design Award, the K30 Vario Air is a master of user-friendliness, efficiency, and speed. Capable of delivering a single dose in under two seconds, it'll help you make superior customer service even faster.



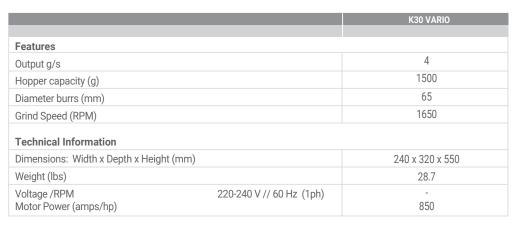


Ultra quiet grinding



Down to the last detail

Absolutely indestructible: the bean hopper

















Euro-Milan Distributing reserves the right to modify the characteristics of the products illustrated in this publication without prior notice for misprints and other errors. There may be colour deviations due to the printing process.



Keep it clean: the drip tray



Receptacle



NEMA 5-15R



