# K30 AIR

## COOLING SYSTEM

- Inbuilt temperature probes with a fan based cooling system for high volume operations.

## GRIND-ON-DEMAND:

- freshly ground portion grinding directly into the port-a-filter

## PORTIONING:

- electronically controlled (timer)
- variable programming
- grinding time of 2 seconds for a single espresso of 9 gram

## OPERATION:

- grinder starts automatically when inserting the port-a-filter
- hands-free operation

## DESIGN:

- Red-Dot-Design Award 2005
- modular build-up
- illuminated display
- different colours and branding on request
- hopper adapter for individual barrels available
- electronical shot timer
- Stepless grind adjustment

## TECHNICAL DATA

| | |
|---|---|
| approx. 3.6 - 4.8 g/sec | Grinding capacity |
| 1500 g | Hopper capacity |
| 24 x 55 x 32 cm | Dimensions (w x h x d) |
| 200-230 V / 50/60 Hz | Voltage / frequency |
| 2.4 - 4.7 A | Current consumption |
| 470 - 850 W | Power consumption |
| 1420 rpm @ 50 Hz | Rotations / minute |
| 1640 rpm @ 60Hz | Rotations / minute |
| 65 mm | Grinding disc diameter |
| 13 kg | Net weight |

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