

83mm 2.0 flat burrs

MM
MAZZER®

Major/VP *electronic*

HIGHER PERFORMANCE WITH LOWER RPM

ELECTRONIC FEATURES

Electronic features and IoT functionality give to barista, coffee roaster, business owner or service more control over the grinder.

- 19 LANGUAGE Control Panel** with wide viewing angle
- PROGRAMMABLE** single, double, and triple dose buttons
- Steps of a hundredth of a second
- Total and partial dose **COUNTER**
- Programmable **PAUSE FUNCTION** in between grinding
- MANUAL GRINDING** mode
- Ability to set up a **MAXIMUM DOSE CAP**
- Daily grinding **STATISTICS**
- ALERTS** on service needs, worn burrs
- Firmware **UPGRADES**

IoT FUNCTIONALITIES



Wherever you are, **be connected** to your grinder on your cloud. You'll be able to monitor any and all of your grinders' output and keep up with maintenance needs.

SPORTY ATTITUDE, REFINED DETAILS

The Major VP features **red** details to underline the sporty character of this grinder.

The aluminum ring over the Memory Track is anodized in red along with the circle around the knurled knob. The back metal plate is embellished with a red line painted around the Mazzer logo.



FAST BUT GENTLE ON THE COFFEE BEANS

The Mazzer Major VP is the fastest grinder of the V line. The Major VP brings together power and gentleness thanks to innovative technologies which allow for higher grinding speeds with lower RPM (revolutions per minute). It is the best choice for high volume coffee shops looking for a flat burr grinder fast while still gentle with the coffee beans to get full bodied extractions rich in flavor and taste.

USER-FRIENDLY

The Major VP combines cutting-edge engineering with barista-focused design.

Consistently centers the flow of grinds into the basket with a fully adjustable portafilter holder

Grind hands-free with the portafilter-activated grind button

No loss of grind setting with the easy-to-clean grinding chamber

Index your grind settings with the Memory Track System (MTS)



GFC GRIND FLOW CONTROL

Our state-of-the-art GFC reduces the electrostatic charge in the ground coffee and prevents clumping. It is composed of a removable aluminum outlet insert which holds interchangeable and easy-to-clean wire dampers (Hybrid, AntiDust) to give dynamic control over the flow of coffee.



A MORE POWERFUL MOTOR, LOWER RPMs, REDUCED NOISE

Thanks to the high torque asynchronous motor (900 rpm @50Hz) the Major VP is designed to grind high volumes of coffee without overheating to preserve taste and aromatic compounds in the cup. The lower-revolution motor results in less noise and a longer lifespan for the grinder and its components. Tailor made double fan cooling system.

SPECIAL HIGH CARBON STEEL BURRS



Tailor-made 83mm flat burrs re-engineered with high performing materials that make the grinder faster while giving it a longer lifespan. The special high carbon steel selected reduces thermal strain, which results in sharper geometries to get a uniform grind size distribution.

CONSISTENT RESULTS



The Major VP grinds coffee uniformly and doses grinds consistently to give drinkers a replicable taste experience from shot to shot.

DURABLE AND ECO FRIENDLY



More than 94% of the grinder weight comes from sustainable premium materials making it, not only durable but also easy to recycle and eco-friendly.

WHAT MAJOR VP USERS HAVE TO SAY

“The Major VP produces coffee with more sweetness, ripe fruit notes, and a richer body”

“Major VP makes excellent tasting coffee, with an especially clean and lingering finish”

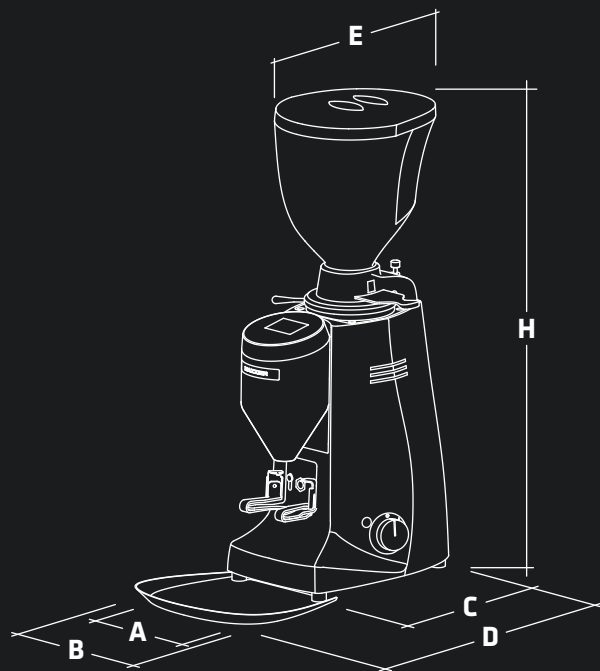


MAJOR VP electronic Tech Specs

EN			IT		
<i>Grinding on demand, electronic dose adjustment, ventilation with electronic control</i>					
Power		650 Watt	Potenza		650 Watt
Grinding adjustment		stepless micrometrical	Regolazione macinatura		micrometrica continua
Burrs		flat burrs 83mm (3¼ inches) (ref. k151H)	Macine		macine piane 83mm (ref. k151H)
Grinding burrs speed		900 rpm (50 Hz) - 1080 rpm (60Hz)	Giri macine		900 rpm (50 Hz) - 1080 rpm (60Hz)
Body		aluminum die casting	Carrozzeria		alluminio pressofuso
Hopper capacity		1.6 kg (3.5 lbs)	Campana		1.6 kg
Net weight		20.5 kg (45.2 lbs)	Peso netto		20.5 kg
Equipment features		GFC - IoT	Di serie		GFC Kit - IoT
Optional features		hang-support for tamping, manual tamper	Optional		Pressino manuale con supporto

FR			DE		
<i>Mouture instantanée, réglage électronique de la dose, ventilation électronique</i>					
Puissance		650 Watt	Leistung		650 Watt
Régulation de mouture		micrométrique continue	Mahlregelung		Stufenlose Mikrometrische
Meules		meule plate 83mm (réf. 151H)	Mahlscheiben		Flache 83mm (ref. 151H)
Tours meules		900 tr/min (50 Hz) - 1080 tr/min (60Hz)	Mahlscheibenumdrehungen		900 rpm (50 Hz) - 1080 rpm (60Hz)
Chassis		aluminium moulé sous pression	Gehäuse		Aluminium Druck-Guss
Trémie		1.6 kg	Kapazität des Bohnenbehälters		1.6 kg
Poids net		20.5 kg	Nettogewicht		20.5 kg
Dotation		GFC Kit - IoT	Lieferumfang Zubehör		GFC Kit - IoT
Options		Press-café manuel avec support	Optionals		Tamper aus Aluminium mit Kaffeepressengestall

ES			PT		
<i>Moledura instantánea, regulación electrónica de la dosis, ventilación electrónica</i>					
Potencia		650 Watt	Potencia		650 Watt
Regulación molienda		micrométrica continua	Regulação da moagem		micrométrica contínua
Fresas		fresas planas 83mm (ref. 151H)	Mós		mós planas 83mm (ref. 151H)
Revoluciones fresas		900 rpm (50 Hz) - 1080 rpm (60Hz)	Rotações dos mós		900 rpm (50 Hz) - 1080 rpm (60Hz)
Chassis		fundición a presión de aluminio	Chassis		alumínio fundido sob pressão
Capacidad de la tolva		1.6 kg	Capacidade tremonha		1.6 kg
Peso neto		20.5 kg	Peso líquido		20.5 kg
Incluido		GFC Kit - IoT	Incluído como padrão		GFC Kit - IoT
Opciones		Prensa café manual con soporte	Opções		Suporte para tamper, tamper



 Stepless micrometrical grind adjustment

 SECURITY FEATURES

dimensions

	mm	inches
A	212	8 1/2
B	252	10
C	292	11 1/2
D	475	18 3/4
H	681	26 3/4
E	240	9 1/2

colours



83mm
2.0 flat burrs

certifications



The manufacturer reserves the right to change specifications without notice

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DPMJVP0082023