

83mm special steel flat burrs

MIM
MIM
MAZZER®

ZM/plus

DESIGNED FOR ESPRESSO & FILTER

MICROMETRIC DIGITAL CONTROL



THE DIGITAL REVOLUTION

The digital grind adjustment system allows the barista to **control the distance between the burrs in microns through a stepper motor**, so the grind setting is **understandable, accurate and repeatable**.

Electronic **TRUE ZERO CALIBRATION** ensures that grind settings are identical from grinder to grinder, café to café.

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FEATURES

Smart Knob to navigate the menu

Can **record up to 20 grind settings** with customized names for each one

4 programmable buttons for quick recipe recall

Alerts on service needs and statistics

Customizable **welcome message**



THE FLEXIBLE GRINDER

ZM plus is a low-retention grinder extremely flexible. It can be used both for filter coffee and espresso and fits perfectly in the workflow of a specialty café.

MULTIFUNCTIONAL



ZM Plus features a modular system to fit all your needs:

1. **Universal portafilter holder for espresso.**

A foldable holder allows barista to grind hands-free and center the flow of grinds directly into the basket of the portafilter.

2. Outlet chute with **lever** equipped with **GFC** for espresso.

3. **Lockable canister** to collect coffee and keep grounds from getting on the counter.

4. **Bag holder** to grind directly into a bag.

5. **Hybrid burrs** to grind both espresso and filter.



GFC

Grind Flow Control

GFC Reduces the electrostatic charge which causes the coffee powder on tray and counter and **prevents clumping**. It is composed of a **removable** outlet insert equipped with an easy to clean extractable wire damper to get a **dynamic control** over the flow of coffee throughout the chute.

STYLE MEETS TECHNOLOGY

ZM plus is a powerful tool featuring state-of-the-art technologies. A silent grinder with an iconic design inspired by the original ZM made by Mazzer back in the 50's.



SINGLE DOSING

Minimal retention allows for single dosing (<math><0.5\text{g}</math> after first use) - barista can easily switch between multiple origins without contaminations of coffees.



EASY TO CLEAN

The flipping display allows easy access to the grinding chamber for cleaning and burr replacement.



ON-DEMAND DOSING CAPABILITY

On-demand dosing capability - adjustable grinding times, 4 programmable time dose buttons.



KEEPS COFFEE SAFE

Double fan cooling system with electronic control keeps coffee grounds safe from temperature exposure preserving maximum aroma. **Lower RPM** (revolutions per minute - 900rpm @50Hz - 1080rpm @60Hz) allow to be gentle with the coffee beans.



SPECIAL STEEL BURRS - K SERIES

Special steel 83mm flat burrs designed and manufactured by Mazzer to grant high precision and a longer lifespan. 4 available options: **k151I** (hybrid) for espresso & filter; **k151B** for espresso; **k151F** for filter; **k151G** for filter (lower quantity of fines).

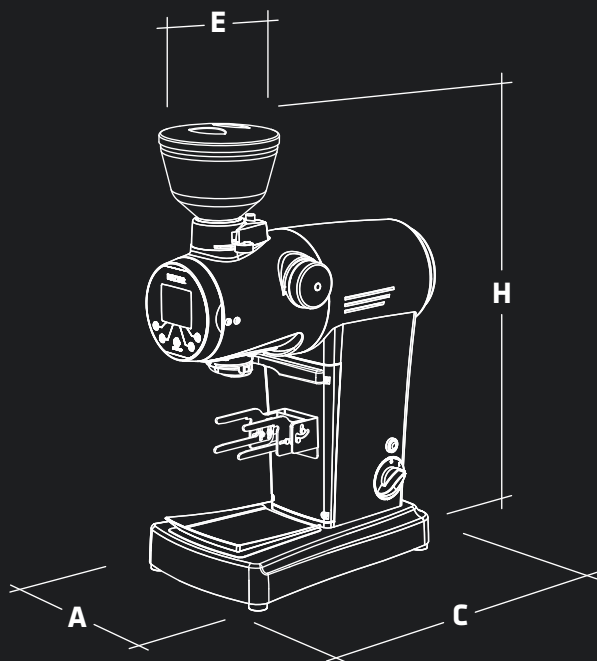


X4



ZM plus Tech Specs

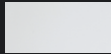
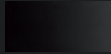

EN				IT			
Power			800 Watt	Potenza			800 Watt
Grinding adjustment			digital micrometric	Regolazione macinatura			digitale micrometrica
Burrs			special steel flat burrs 83mm (k151F or k151G for filter or k151B for espresso or k151I hybrid)	Macine			piane in acciaio speciale 83mm (k151F o k151G filtro, k151B espresso o k151I ibride)
Grinding burrs speed			900 rpm (50Hz) - 1080 rpm (60Hz)	Giri macine			900 rpm (50Hz) - 1080 rpm (60Hz)
Body			aluminum die casting	Carrozzeria			alluminio pressofuso
Hopper capacity			0.32 kg (0.7 lbs)	Campana			0.32 kg
Net weight			35 kg (77 lbs)	Peso netto			35 kg
Equipment features			1 bag holder, 2 canisters, GFC	Di serie			1 pinza portasacchetto, 2 contenitori caffè macinato, GFC
Optional features			1.3 kg (2.9 lbs) hopper, inox canister	Optional			campana da 1.3 kg, bicchiere in acciaio inox
FR				DE			
Puissance			800 Watt	Leistung			800 Watt
Régulation de mouture			micrométrique digitale	Einstellung der Mahldauer			Digital im Mikrometerbereich
Meules			plate en acier special - 83mm (k151F ou k151G filter, ou k151B espresso ou k151I hybrid)	Mahlscheiben			Flachen 83 mm Mahlscheiben aus Spezialstahl (k151F oder k151G filter oder k151B espresso oder k151I hybrid)
Tours meules			900 tr/min (50Hz) - 1080 tr/min (60Hz)	Mahlscheibenumdrehungen			900 rpm (50Hz) - 1080 rpm (60Hz)
Chassis			aluminium moulé sous pression	Gehäuse			Aluminum Druck-Guss
Trémie			0.32 kg	Kapazität des Bohnenbehälters			0.32 kg
Poids net			35 kg	Nettogewicht			35 kg
Dotation			1 porte sac, 2 boîtes, GFC	Lieferumfang Zubehör			1 Tütenhalter, 2 Behälter, GFC
Options			trémie 1.3 kg, boîte inox	Optional			1.3 kg Bohnenbehälter, edelstahl Behälter
ES				PT			
Potencia			800 Watt	Potencia			800 Watt
Regulación muelas			micrométrica digital	Regulação da moagem			digital micrométrica
Muelas			planas en acero especial 83mm (k151F o k151G filtro o k151B expresso o k151I híbridos)	Mós			83mm de aço especial (k151F ou k151G filtro ou k151B espresso ou k151I híbridos)
Revoluciones fresas			900 rpm (50Hz) - 1080 rpm (60Hz)	Rotações dos mós			900 rpm (50Hz) - 1080 rpm (60Hz)
Chassis			fundición a presión de aluminio	Chassis			alumínio fundido sob pressão
Capacidad de la tolva			0.32 kg	Capacidade tremonha			0.32 kg
Peso neto			35 kg	Peso líquido			35 kg
Incluido			1 porta bolsa, 2 vasos, GFC	Incluído como padrão			1 alicate porta saco, 2 canisters, GFC
Opciones			tolva 1.3 kg, vaso de acero inoxidable	Opções			1.3 kg tremonha, inox canister



dimensions

	mm	inches
A	245	9 3/4
B	430	17
Ø	160	6 1/4
H	645	25 1/2

colours

	pure white bianco neve
	matt black nero opaco
	silver grigio chiaro

certifications



Stepless micrometrical grind adjustment



SECURITY FEATURES

The manufacturer reserves the right to change specifications without notice

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