

MANUFACTURER GUIDE

# Fiorenzato PRO Grinders

**roasted**



FIORENZATO

# OUR HISTORY.



**1936** - Pietro Fiorenzato establishes his namesake company, based in Mestre, at the age of 26.

**1940** - The Second World War puts a strain on the company: initially  
**1945** Fiorenzato is forced to switch to another form of production, then the factory is destroyed by the aerial raids.

**1948** - Fiorenzato creates the first countertop coffee grinder. 1948 marks the start of a new era for the grinder-doser market in Italy, and Fiorenzato is the leading player.

**1949** - The reconstruction of the factory is completed. This rebirth spurs Pietro Fiorenzato on to channel all his energy into getting production up and running again.

**1988** - Fiorenzato becomes market leader in 1988, kickstarting a whole new chapter for the company and its employees.

**'90s** - In the '90s, Fiorenzato enters a major product range diversification phase and is one of the first companies to sense the huge potential of technological innovation.

**2005** - The reins of the company are handed over to Pietro Fiorenzato's grandchildren, with a focus on innovation and ever bigger investments in reaching and applying new technologies.

**2009** - The first on-demand grinder-doser is introduced, offering a coffee that is always freshly and quickly grounded, with less waste and excellent preservation of aromas among other benefits.

**2017** - Fiorenzato presents the XGi smart model, implemented thanks to the innovative patent held by the company.

**2019** - Fiorenzato moves to newer, larger premises in Santa Maria di Sala, in the province of Venice. This enables the company to implement production and increase warehousing space.

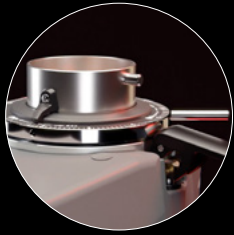
# ADVANCED TECHNOLOGIES, TO OFFER SUPERIOR PERFORMANCE.

Keeping ahead of the times, **being the first to offer the solutions required by the market** and to the exploit the right technology to guarantee the **perfect cup of coffee**: through innovation, Fiorenzato has been able to design **increasingly advanced and efficient grinder-dosers**, with exceptional performances and **guaranteed ease of use**.

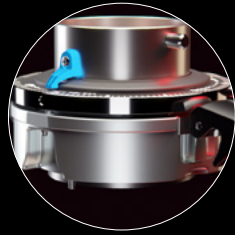
The secret? **The transfer of the industrial grinders technology to coffee-shop grinders**. Each grinder-doser is **able to ensure absolute precision and consistency, reduce consumption, run silently and offer exceptional reliability** even when used over a long period of time.



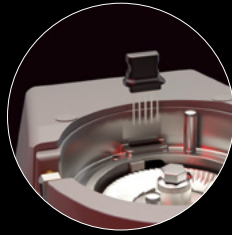
# THE PRO LINE



Easily detachable grinding chamber



No grinding point setting variation



Easy and quick cleaning and maintenance



Up to 50% less coffee retention



Fiorenzato presents the first range of **professional coffee grinders with a new powerful detachable grinding chamber easy to release.**

A small revolution that allows to manage spaces dedicated to coffee grinding in a simple, **fast and intuitive way.**

In fact, simply release the two levers located on either side of the coffee grinder to easily remove the grinding chamber, without changing the distance between the grinders.

**GRINDING  
QUALITY.**



**Fiorenzato is the only company that is producing grinder burrs made with materials especially vetted for food preparation** such as the astounding steel M340:

- highly safe for food preparation;
- highly resistant to corrosion and wearing;
- highly solid;
- easily polishable.

Our grinder burrs are internally produced by a number-controlled device, allowing for a manufacturing process that is all in one phase and thus ensuring high repeatability and very high standard for each and every grinder burr.

# F64 EVO<sup>PRO</sup>

**With 64-mm flat burrs  
and automatic cooling fan.**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Doses adjustment: **in seconds**

Power: **350 watt**

Blades type: **flat**

Blades diameter: **Ø 64 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

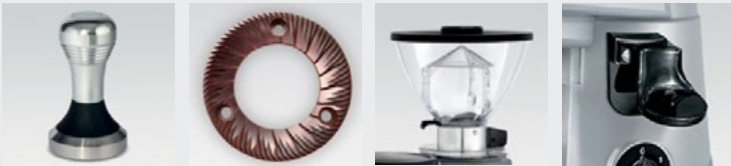
Net weight: **13 kg**

Dimensions: **230x615x270 mm**

Recommended consumption: **Up to 3 kg per day**

Burrs life: **400 kg (x 4 if Red Speed)**

## OPTIONAL



**NOTE: The motor cooling fan is activated electronically.**

## AVAILABLE COLOURS



## CERTIFICATIONS



**Pro**

# F83 E PRO

**With 83-mm flat burrs  
and 650-Watt power.**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Doses adjustment: **in seconds**

Power: **650 watt**

Blades type: **flat**

Blades diameter: **Ø 83 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

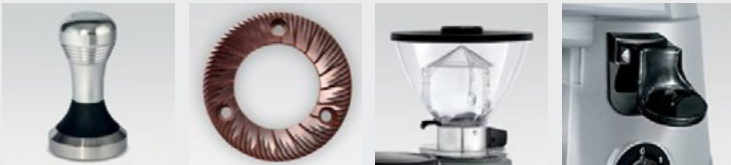
Net weight: **15 kg**

Dimensions: **230x670x270 mm**

Recommended consumption: **Up to 7 kg per day**

Burrs life: **600 kg (x 4 if Red Speed)**

## OPTIONAL



## AVAILABLE COLOURS



## CERTIFICATIONS



Pro



# F4 EVO

**With 58mm red speed flat burrs  
and a more powerful engine.**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Doses adjustment: **in seconds**

Power: **250 watt**

Blades type: **flat, red speed**

Blades diameter: **Ø 58 mm**

Blades revs: **1400/min (50 Hz) – 1600/min (60 Hz)**

Coffee bean hopper capacity: **500 g**

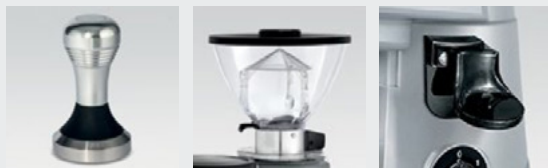
Net weight: **9 kg**

Dimensions: **169x473x240 mm**

Recommended consumption: **Up to 1 kg per day**

Burrs life: **1000 kg**

## OPTIONAL



## AVAILABLE COLOURS



## CERTIFICATIONS



On demand



FIorenzato



SINCE \_\_\_\_\_ 2006

Want to talk through any questions?  
Or just jump straight into our new partnership?  
Give us a call on **01273 491379** or fill out the form on **[roasted.co.uk](http://roasted.co.uk)**  
and one of our team will be in touch shortly.