

DK-30F

ALL
FINESSES
BARISTA
GRINDER



devoted to **PERFECT** grinding

DK-30F keeps all the elements of the DK-30 coffee shop model, which for 20 years was the proven as the most versatile grinding machine.

Designed to shift between flavors and set the grinding fineness at a glance, the machine becomes uniquely flexible to grind for both espresso and traditional cupping grind-settings, as well as all stops in-between (drip, filter, batch, French press, Turkish, the list goes on!)

The **DK-30F** model, is now redesigned for hosting a filter recipient, or any recipient the Barista needs for his specialties.

No residual coffee between shifts, due to its newly installed shaking lever.

- Large grinding capacity at all settings
- Cool and homogeneous particle distribution that preserves coffee's taste and aroma
- Step-less grind adjustment for precise grinding fineness at any grid
- Accurate, wear resistant burrs
- Disks can be re-sharpened 2-3 times
- Easy to calibrate, clean and maintain

Technical information	DK-30F
Voltage / Frequency	220-230V / 50 Hz
Motor power	0,75 kW
Average grinding capacity	500 g/min. <i>The output can vary according to coffee beans type and roasting method</i>
Hopper capacity	500 g
Hopper magnet	Yes
Grinding disc diameter Ø	80 mm
Net weight	21 kg
Dimensions (w x d x h)	210 x 250 x 480 mm
CE- Conformity	Yes
Standard colour	Black

*Additional electrical specifications are available upon request
Special colours can be ordered, please consult with our commercial dept.*



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