

X-ONE



HIGH PERFORMANCE

Vertical flat burrs (ø 98 mm)
Burrs with DLC coating

INTEGRATED INDUSTRIAL GRADE WEIGHING

Only the requested dose is grinded
Patented "WEIGHT BY BEANS" technology to weigh beans before grinding

EVERYTHING UNDER CONTROL

Display full touch screen



GRINDING SPEED

3 standard speeds: 1000 rpm
1200 rpm
1400 rpm

1 custom speed, range 800-1400rpm
Selectable by user on digital display

3 GRINDERS IN 1

GRINDING CHAMBER

Always empty.
No coffee is wasted

PRESET RECIPES

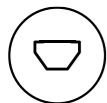
You can save up to 12 customized recipes - you can set weight, grinding speed and burrs distance. Save & upload on USB

GRINDING MOTOR

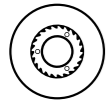
Managed by an inverter to control grinding speed



Characteristics



EMPTY CHAMBER
No more coffee is wasted and no more oxidation avoiding rancid flavours.



VERTICAL FLAT BURRS
98 mm vertical flat burrs with DLC coating to reduce friction of coffee and increase life span.



EASY SETTING
Electronic burrs' spacing adjustment.



INDUSTRIAL WEIGHING SYSTEM
Industrial weighing system, for 5 to 30 gr for each hopper.



PREDOSING FEATURE
Automatically refill your dose to improve the productivity.



HOPPERS
Two independent hoppers for different coffees and recipes.



BYPASS
Useful for single dose or up to 250 gr; independent with its own setting.



FLEXIBILITY
Manual dosing pushbutton for each hopper.



SPACE FOR COFFEE BAG
Easy removable portafilter holder.



HEALTH
Hoppers and bypass use material "PBA-Free".

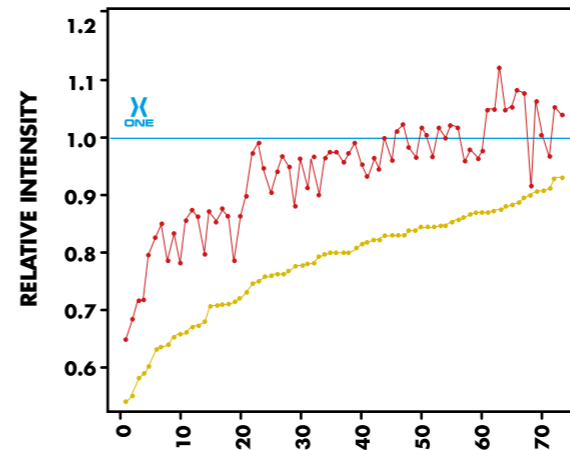


COOLING SYSTEM
Temperature controlled cooling system.



Benefits of single dose

Volatile compounds in roasted and ground coffee.
Effect of time in coffee aroma intensity.



Molecular mass (m/z)
Each dot is a different chemical compound found inside coffee

AROMA INTENSITY CHART

- X-ONE Single dose grinding reference intensity line
- On-demand Coffee compound intensity 1min after grinding
- On-demand Coffee compound intensity 20min after grinding

RESULT

HIGHEST AROMA CONTENT IN SINGLE DOSING (X-ONE).

SIGNIFICANT DECREASE OF AROMA CONTENT WHEN COFFEE IS WAITING IN THE ON-DEMAND GRINDER FOR NEXT DOSE AS RETENTION BUILDS.

SPACE SAVING



Footprint impact of three standard grinders.



Technical data

		X-ONE
Version 1	W	100-127Vac / 50-60Hz / 1550W
Version 2	W	200-240Vac / 50-60Hz / 1650W
burrs' type	-	3.85"/98 mm vertical flat
motor speed	rpm	800-1400
coffee beans hopper capacity	lb / kg	2x2.6 / 2x1.2
by-pass capacity	lb / gr	0.55 / 250
net weight	lb / kg	79 / 36
width	inch / mm	9" / 230
height	inch / mm	23" / 580
dept	inch / mm	20" / 510

Colour

Black



To find out more about the Sanremo X-One