

Six-Grinder/

COFFEE-TECH ENGINEERING

Advanced Roasting Systems

Coffee-Tech Engineering is proud to present the Six-Grinder. Whether you are a coffee roaster, coffee trainer or a coffee bar owner, this is a perfect innovative addition to your coffee business.

As with all of our machines and technologies, the Six-Grinder was designed and built in order to meet our own requirements and desires.

In our daily lab work, we roast and cup quite often, studying our methods in roasting technology. We have found this setup to be much more convenient than any other arrangement.

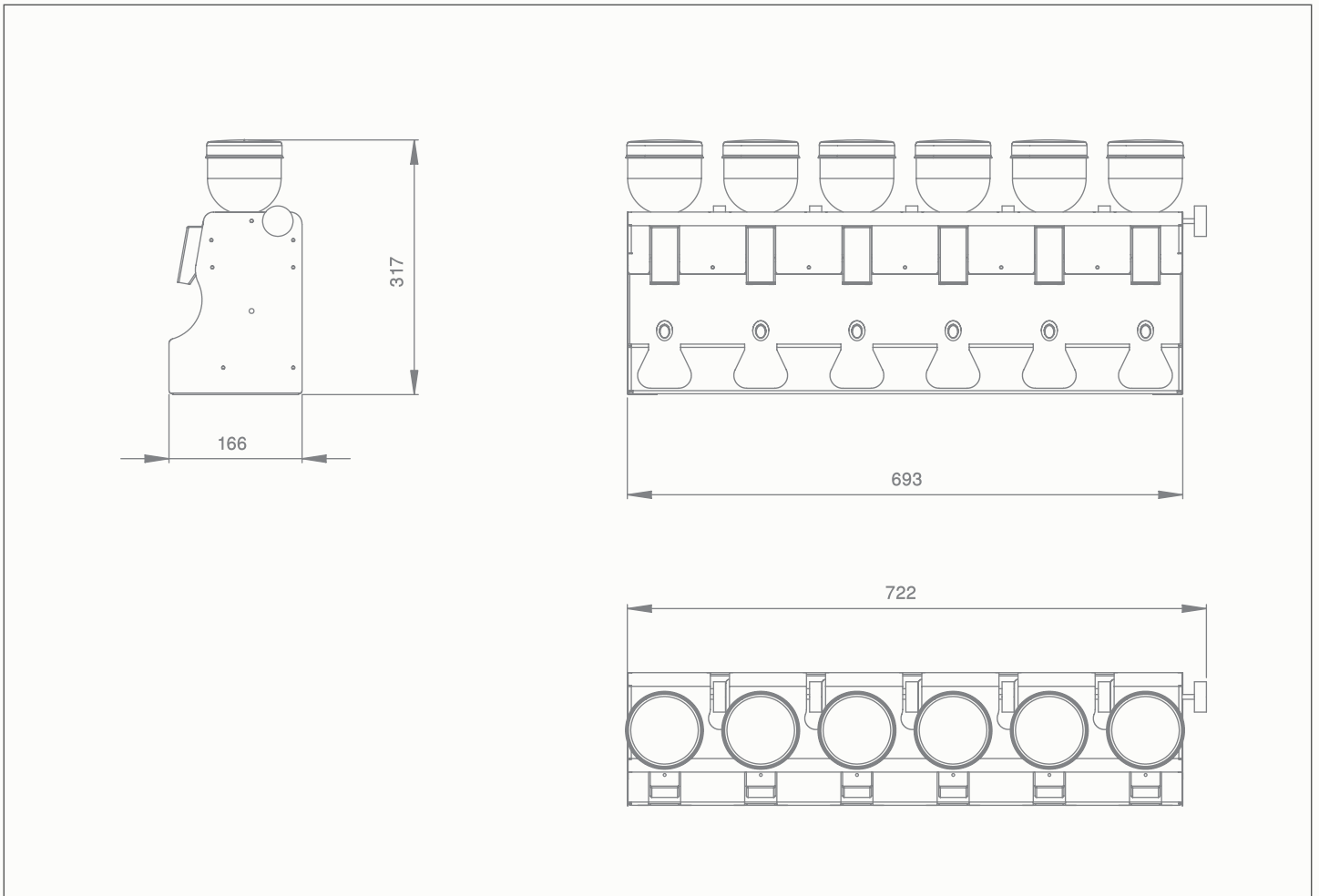
The Six-Grinder helps you to enhance and expand your abilities to brew coffee quickly, accurately, professionally and easily.

The Six-Grinder uses one battery and one electrical power cord, and contains six separate grind-on-demand conical grinders. We've equipped the Six-Grinder with slow rotating conical blades in order to make sure that you reach the best possible results when grinding your coffee. When grinding coffee, conical blades are superior to other kinds of blades; they ensure that all of the volatile aromas, oils and sugars remain in the ground coffee and are present in the cup and not, as often happens, lodged between the grinders' blades. The critical elements in grinding coffee are: keeping the grinding temperature as low as possible, precision in regulating the thickness and producing a uniform size of powder. The most important thing about grinding is the shape

of the particles- looking in a microscope reveals that different grinding methods result in totally different shapes.

The aim of perfect brewing is to achieve particles that are as round in shape as possible, and to have the coffee cut with minimal stress forced upon it during the grinding process; in this way the capillary structure remains open and free so the infusion water can reach the oils and aromas hiding inside. This factor is especially important in the espresso method.





The Six-Grinder can be operated in several surroundings and for various uses:

Cupping

Coffee cupping involves evaluating several samples of coffee. A known problem is the long and tedious process of grinding the coffee to cup, purging the grinder of coffee residues and filling the grinder with the next coffee to cup. Anyone who has managed a cupping session knows the strains of this process – even when two or three separate grinders are used. Now, with the Six-Grinder you can cup, simultaneously, up to six different samples of coffee. Cupping was never so accessible.

Coffee Labs / Roasters

Coffee roasters always have green coffee lying around waiting to be sampled. Often there are several samples of the same type from different suppliers. To compare fineness in cupping, immediacy is a major issue. Only if you have the evaluating coffee waiting in a ready and calibrated grinder can you go ahead and cup one after another without losing time. Similarly important is when you have important meetings with prospective new customers at your roastery, who are looking for the “winning” taste. Preparing your winning blends in calibrated grinders ahead of time will save you a lot of precious time and surely can affect the outcome of the meeting.

Espresso Bar / Café / Coffee Shop

The Six-Grinder is the perfect tasting menu tool. Expand your coffee serving possibilities with the Six-Grinder. Expose your customers to a wider range of flavors, increase your coffee sales (not only by the cup) and assure that your sales of whole beans will increase, since your customers can

taste what you can offer from your dispensing silos..... Whether you roast your own coffee or serve ready-made roasted coffee, this eye-catcher will attract clientele and diversify your coffee menu. The Six-Grinder will help you educate your clients’ palates and let them know that you’re a professional.

Technical Specifications

/Hopper capacity:

150 grams

/Voltage:

150 Watts \ 220 Volt

/Frequency/Phases:

50\60 Hertz , Single Phase

/Grinding Disc Diameter:

30 mm

/Dimensions (cm):

69(w) X 17(d) X 32(h)

/Weight:

15.7 Kg

/Materials:

Carbon steel, stainless steel, conical discs