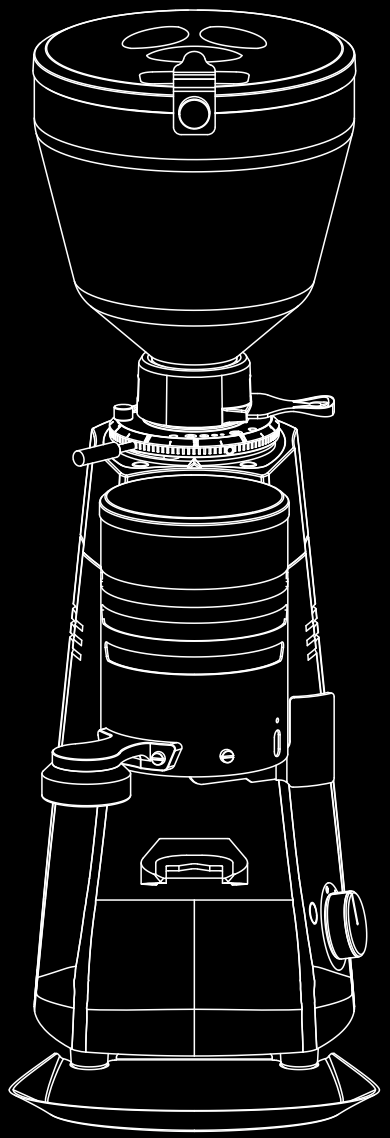


MAZZER

Kony

Doser · low RPM conical grinder



Kony

Low RPM conical burr grinder designed for **medium / high** volume coffee shops looking for **quality**, **ease of use** and **consistency**.

Automatic dosing system: activates every 12 doses and automatically stops when the coffee doser reaches full capacity.

→ WHAT'S NEW

Twice as fast

Compared to the previous model (5,0 - 6,5 g/s) thanks to its new bespoke high torque asynchronous motor.

Larger burrs, new possibilities

Now featuring larger burrs (from 63 to 69mm) and a new configuration option, delivering improved performance and greater versatility.

Maximum consistency

The new motor delivers enhanced performance while staying cool. Grind size stays consistent across all workloads, eliminating the need for adjustments.

No coffee waste

A new removable outlet funnel and upgraded stainless steel adjustable portafilter holder keep the flow of grounds perfectly centered, reducing mess and ensuring consistent dosing.



→ NEW BURRS

69 mm conical burrs



STANDARD

203C

FLAVOR PROFILE: Classic, well-balanced cups with relevant body and chocolatey notes.
IDEAL FOR: medium to dark roasts and milk-based drinks.
MATERIAL: Bearing steel.



ZZ BURRS • OPTIONAL

ZZ k204P

FLAVOR PROFILE: Well-rounded cups with a complex structure of flavours, balanced acidity, nice sweetness, fruity notes, a soft texture, and light-medium body.
IDEAL FOR: light and medium roasts.
MATERIAL: Special steel ensures longer lifespan and ultra-precise machining for maximum consistency.
INNOVATIVE GEOMETRY: long-winded, continuous, sharp teeth which gradually refine the particle to the end.

→ FEATURE HIGHLIGHTS



CALIBRATION RING
A numbered ring to set a zero point where the burrs touch, and always know your exact grind setting



EASY TO CLEAN
Easily access and clean the grinding chamber without losing your grind settings



DOSER
Designed to keep your coffee fresh, with an easy to use dosing lever for barista ergonomics

FEATURES

- Easy to clean: access the grinding chamber without losing your grind settings
- Calibration Ring: a numbered ring that lets you set a zero point where the burrs touch, so you always know your exact grind setting
- Adjustable portafilter holder
- Removable funnel to consistently center the flow of grinds into the basket and reduce coffee dust on the counter
- Stepless micrometrical grind adjustment
- Doser designed to keep your coffee fresh; Easy to use dosing lever for barista ergonomics

TECH SPECS

POWER • 650 Watt
GRIND ADJUSTMENT • stepless micrometrical
GRIND SPEED • 420 rpm (50 Hz) - 500 rpm (60Hz)
BURRS • Ø 69 mm conical (2.7 in) | 203C, ZZ k204P
BODY • aluminum die casting
HOPPER CAPACITY • 1.3 kg (2.9 lbs)
DOSER CAPACITY • 280 g (0.6 lbs)
NET WEIGH • 20 kg (44 lbs)
EQUIPMENT FEATURES • aluminum static tamper, two funnels, tag holder
OPTIONAL • ZZ k204P burrs, oversized dose (8-10.5 g | 0.28-0.36 oz), spring tamper with extended portafilter support, easy tamper for doser

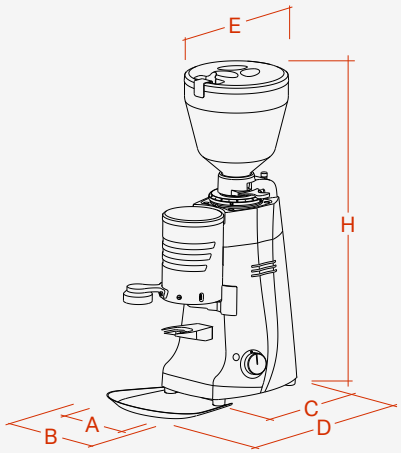
COLORS

Polished aluminum on request with extra charge

CERTIFICATIONS

LEARN MORE

ESPRESSO



A	208 mm - 8¼ in	D	413 mm - 16¼ in
B	240 mm - 9½ in	H	651 mm - 25½ in
C	264 mm - 10½ in	E	208 mm - 8¼ in

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The manufacturer reserves the right to change specifications without notice