



ESPRESSO GRINDERS Making the daily grind easier



Great espresso starts with the right grind

A full range of high quality espresso grinders to suit every application, and ensure that you get the best out of your chosen blend of bean. The range includes high speed on-demand through to lower cost manual dosing models.

All of which fully complement any of the Expobar traditional espresso machines.





Pulse 75 High Speed

A heavy-duty professional coffee grinder with 75 mm CremTech[™] flat burrs and a low speed 1400rpm motor, ensures less heat during the grind action. The Pulse 75 comes fitted with micro metric adjustment without stop points and full motor raise lower operation to ensure a perfect alignment of the burrs. The unit includes a high resolution display with counters. Hands free operation, and adjustable fork height and outlet for different portafilters. Portafilter LED illumination, and an aluminium body finished in matt grey anthracite.

Pulse 65

A medium-duty professional coffee grinder with 65mm hardened steel flat burrs and a low speed 1320rpm motor ensures less heat during the grind action. The Pulse 65 comes fitted with micro metric adjustment without stop points and full motor raise lower operation to ensure a perfect alignment of the burrs. The unit includes a high resolution display. Hands free operation, and adjustable fork height and outlet for different portafilters. Portofilter LED illumination, and a aluminium body finished in matt grey anthracite.



Grinder solutions for demanding Baristas



Club

A coffee grinder with 60 mm flat hardened steel burrs and micro metric adjustment without stop points. Featuring automatic start-up every 6 dosings, and automatic stop when the doser is being filled up. Dosing chamber level adjustment up to 450g and built in tamper. Die-cast body for stability and noise reduction, finished in grey with 1.2kg clear bean hopper.

Marfil

A traditional espresso grinder that grinds the beans directly into a container with manual control. The operator then simply takes newly-ground coffee out of the container to make a single or double espresso. The grinder is easy to adjust, to give the right grinding level. The bean container holds about 2.0 kg. A tamper is included with the grinder. Black ABS body styling.





Mignon

Professional features with no compromise: the Mignon on demand grinder is a fundamental partner to all baristas that wish to satisfy their customers needs with decaffeinated or "gourmet" coffee. Notwithstanding its dimensions, Mignon on demand guarantees the same grinding quality and many of the other features in our professional grinder portfolio. These features as standard make the Mignon the perfect instant grinder to offer your customers an alternative to the traditional blend.



Specifications	Pulse 75 High Speed	Pulse 65	Club
Height	22.00 in / 559mm	22.00 in / 559mm	22.00 in / 559mm
Depth	10.35 in / 263mm	10.35 in / 263mm	11.96 in / 304mm
Width	8.74 in / 222mm	8.74 in / 222mm	9.13 in / 232mm
Weight	26 lb / 12 kg	25 lb / 11.5 kg	23 lb / 10.8 kg
Burrs	CremTech tm 75mm	65mm	60mm
RPM	1400	1350	1330
Productivity	5.5g/sec	3.7g/sec	3.3kg/hour
On Demand	Yes	Yes	No
Hopper Capacity	1.2 kg	1.2 kg	1.2 kg
Tamper	No	No	Yes
Audit	Digital	Digital	Counter
Power Supply	220-240VAC, 50/60Hz, 1N-900W	220-240VAC, 50/60Hz, 1N-510W	220-240VAC, 50/60Hz, 1N-350W

Specifications	Marfil	Mignon
Height	23.62 in / 600mm	16.10 in / 409mm
Depth	14.96 in / 380mm	6.25 in / 159mm
Width	8.26 in / 210mm	5.98 in / 152mm
Weight	19 lb / 9 kg	10 lb / 4.5 kg
Burrs	60mm	50mm
RPM	1300	1350
Productivity	5.5g/sec	3.3kg/hour
On Demand	No	Yes
Hopper Capacity	2.0 kg	510 g
Tamper	Yes	No
Audit	Counter	No
Power Supply	220-240VAC, 50/60Hz, 1N-300W	220-240VAC, 50/60Hz, 1N-225W



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award winning brands includes Cleveland[™], Convotherm®, Crem®, Delfeld®, ftkitchen®, Frymaster®, Garland®, Kolpak®, Lincoln[™], Manitowoc®, Merco®, Merrychef® and Multiplex®.

Bringing innovation to the table • welbilt.com