









### THE ART OF GRINDING

#### THE BASE OF A PERFECT ESPRESSO

**EN** Without a good grind a good cup cannot be achieved. With this in mind Nuova Simonelli has created a range of grinders that ensure a professional result. The newest of which is the G60.



# QUALITY ASSURED

**EN** Instant grinding is a guarantee of freshness and fragrance. The coffee does not lose its aromas enhancing its essence. Following extensive research, Nuova Simonelli has developed a wide range of On Demand grinders, with innovative technology that gives an optimum grind with any type of coffee and consistent long term quality to give impeccable service.

### G-60

### **USA** Exclusive

## Caffè macinato all'istante in piccoli volumi

#### INSTANT GROUND COFFEE FOR SMALL-MEDIUM VOLUMES

**EN** The G60 is a professional on-demand grinder with an automatic doser. Coffee is ground in the right quantity only when is needed, preserving the aroma of fresh coffee. This feature makes the G60 ideal for locations such as, small shops, secondary grinder for large shops or as a professional grinder for the home or office.



#### On Demand

**EN** The G60 is a on demand grinder. Capable of grinding the same quantity of coffee every time.

#### **Rugged and Powerful**

**EN** The powerful motor controls 60-mm burrs, ensuring even grinding without overheating the coffee.

#### **Simple and Professional**

**EN** The original design and colors make it easy to match with professional or semi-professional espresso coffee machines.











### ON DEMAND

MODEL	G60 On Demand
Carrozzeria / Body	
Materiale/Material	Christian
Calaria	Stainless steel
Colors	■ Disti
	■ Black
	Chrome
	Chronic
Dimensioni/Dimensions	
Width (mm/inches)	6"
Height (mm/inches)	16"
Depth (mm/inches)	10.5"
Weight	
Netto (kg) / Net (lb)	25.00 lb
Lordo (kg) / Gross (lb)	30.00 lb
Tramoggia/Bean hopper  Materiale/Material	Kostill per alimenti
Materiale/Material	Kostill for food
Capacity	.75 lb
	.13 to
Bean hopper's extraction safety system	•
Extractable coffee grounds tray	•
Voltage - <b>F</b> requency	
1 2 1 2 4 2 2 4 2 2 5	110 V
	125 V
Certification per 115 V CSA	
	•
Power	
	220 Watts
	Amp Draw: 2
Motor	
MOLOI	
Speed	1350 RPM
Grinding	
Grinding regulation	Micrometric
Productivity Espresso (g/sec)	1.9 - 3.1 grams a second
Productivity brew (g/sec)	2,5 - 3.7 grams a second
Burrs (mm)	60
Electronic	
Engine protection system  Visual display	•
Visual display Electronic dosing	•
N. programmed doses	2
Stop & Go	•
Dose addition function	•
Conteggio totale / Total counter	•



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