

BOLT 83

Workflow Engineering

COMPAK

Designed to satisfy the demands of coffee professionals, the **Bolt** offers two functional modes: **Predose** and **Fresh**.

Instant access to the grinding chamber for cleaning or burr replacement without losing the adjustment, thanks to the **Lock Load System**.

Burrs durability: 800 Kg*. **Long-lasting tempered steel K110** recommended for food use

Motor **630 W**
Burrs **Ø 83 mm**

KEY SPECIFICATIONS 230 V/50 Hz

Motor output	630	W
Revolutions per minute	1.290	rpm
Ø Burrs	83	mm
Espresso point production*	4,2	g/s
Hopper capacity	1.250	g
Height x width x depth	660 x 231 x 384	mm
Net weight	17,01	kg

* Production and durability based on a medium roast coffee and grinding point for Espresso. There is a direct relation between the wear of the burrs and the increase in time per dose

HIGHLIGHTED ELEMENTS



Predose Mode






Selection of 1 or 2 coffees previously ground










Fresh Mode

Selection of 1, 2 or 3 ground doses on demand

KEY FEATURES

-  Micrometric **Parallel System** adjustment
-  **Instant access** to the grinding chamber (LLS optional)
-  **Coffee outlet enlightened** with leds
-  **Motor with fan**
-  **Adjustable** coffee outlet and fork

ELECTRONIC FEATURES

-  **2.8" TFT touchscreen**
-  **Multilanguage** display
-  **Portafilter detector**
-  **Menu access protection with password**
-  Dose counter, both **absolute and relative**
-  **Wear and changing burrs** alarm
-  **Screensaver**

