



**ZM**  
**MAZZER®**



**NAME**  
**PRODUCTION STARTED**  
**BREWING METHOD**

ZM  
2017  
Filter & Espresso

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**WHO IS IT FOR?**

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# **SPECIALTY COFFEE LOVERS**

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**WHERE DOES IT COME FROM?**

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BORN FROM  
THE **OLD ZM**  
**RETAIL** COFFEE GRINDER

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BORN FROM  
THE **OLD ZM**  
**RETAIL** COFFEE GRINDER  
PRODUCED BY MAZZER  
BACK IN **1957**

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## **MAIN FEATURES**

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## DIGITAL GRINDING ADJUSTMENT

0000

The revolutionary **motor-operated digital burrs adjustment system** gives to the barista maximum control and consistency

Set the distance between the burrs in **MICRONS** (1 micron = 0.001 mm), so the grind setting is **understandable, accurate and repeatable**

**FOCUS:** *the smart distance adjustment system is designed to work also in case there's coffee between the burrs*



**Smart knob** to set the grinding and navigate the menu

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## ELECTRONIC TRUE ZERO CALIBRATION



Electronic True Zero Calibration ensures that the ZM grind settings are **identical** from grinder to grinder, café to café.

Thanks to the Electronic True Zero Calibration grind setting after burrs change is easy and fast.



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## RECORD UP TO 20 GRIND SETTINGS

### Save Time

Record up to 20 grind settings  
with customized names  
for each setting




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## RECORD UP TO 20 GRIND SETTINGS

Upload saved grind settings is simple and fast

### > go to the full list

Start from the display on standby mode  
Select  and confirm using the smart knob to access the list of 20 grind settings

### > most used

On the control panel  
4 programmable buttons  
for quick recipe recall



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## GRIND BY TIME



ZM also features  
**ON-DEMAND** dosing capability  
Adjustable grinding time

Save your favorite recipe  
recording up to **4 dosing times**



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# SERVICE ALERTS

## NOTIFICATIONS

WORN BURRS: get an alert when grinding burrs are worn and need to be replaced

TIME OUT: The appliance has a timer which stops the motor after working continuously for 3 minutes if the user doesn't



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## Grinding Chamber **EASY TO CLEAN**



## **FLIPPING DISPLAY**

The digital display flips to the side to allow easy access to the grinding chamber for cleaning and burr replacement

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# KEEP YOUR COUNTER CLEAN



## BAG HOLDER

Supplied as standard

*TIP: use the holder for bag filling only*

## LOCKABLE CANISTER

Patented Lockable Canister to keep coffee grounds from getting on the counter

*TIP: use the canister for minimum retention thanks to the rotation disengagement mechanism*



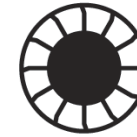
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## BURRS



ZM features sets of burrs specifically studied and designed to grind either **filter coffee or espresso**

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## BURRS



BURRS:

flat burrs 83mm

MATERIAL:

steel

for FILTER:

151 F | standard fitted  
151 G | optional

for ESPRESSO:

151 B | standard fitted upon request

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# BURRS

ZM has 2 sets of burrs **for FILTER**



**151F** for filter (standard fitted)  
Your coffee cup: Higher TDS (Total Dissolved Solids),  
pleasant mouth-feel of a full bodied coffee



**151G** for filter (optional)  
Your coffee cup: Clean taste, enhanced flavor profile, soft  
bitter notes and less fines

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# BURRS

ZM has 1 set of burrs **for ESPRESSO**

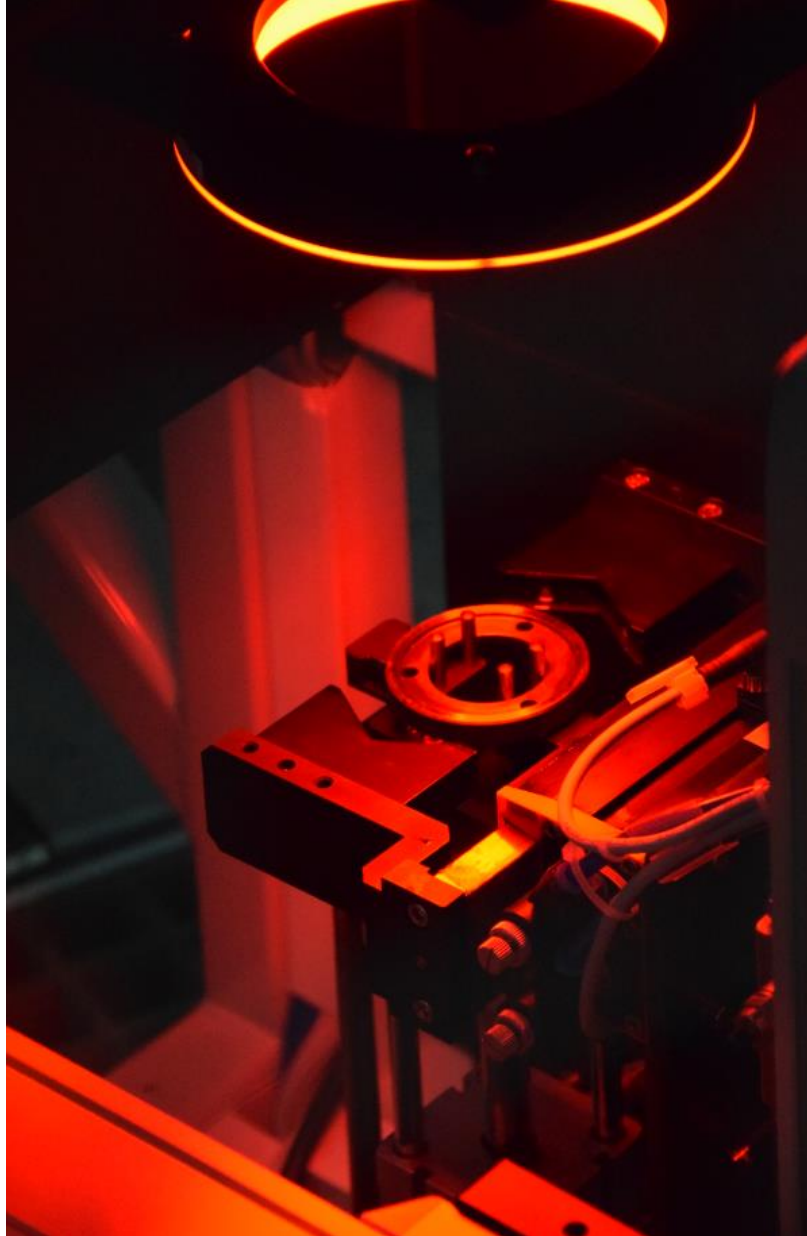


**151B** for espresso (standard fitted upon request)

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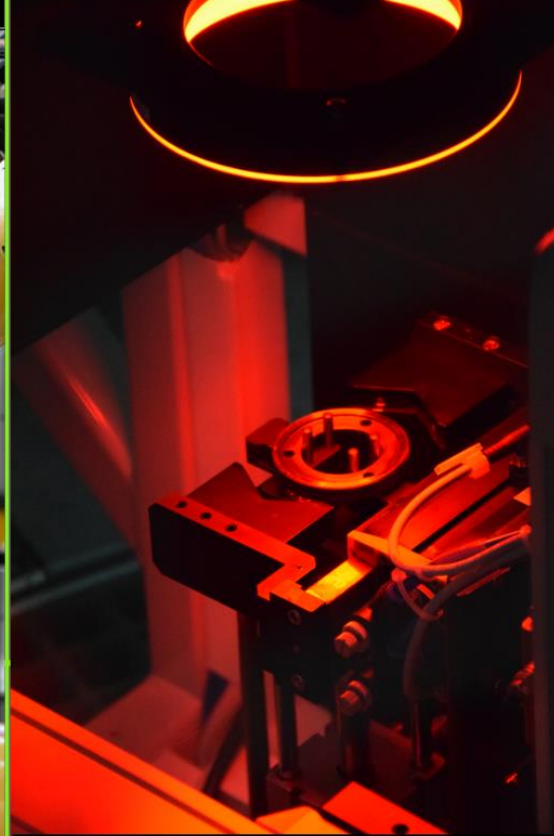
## BURRS

All the burrs are produced in our factory near **Venice**



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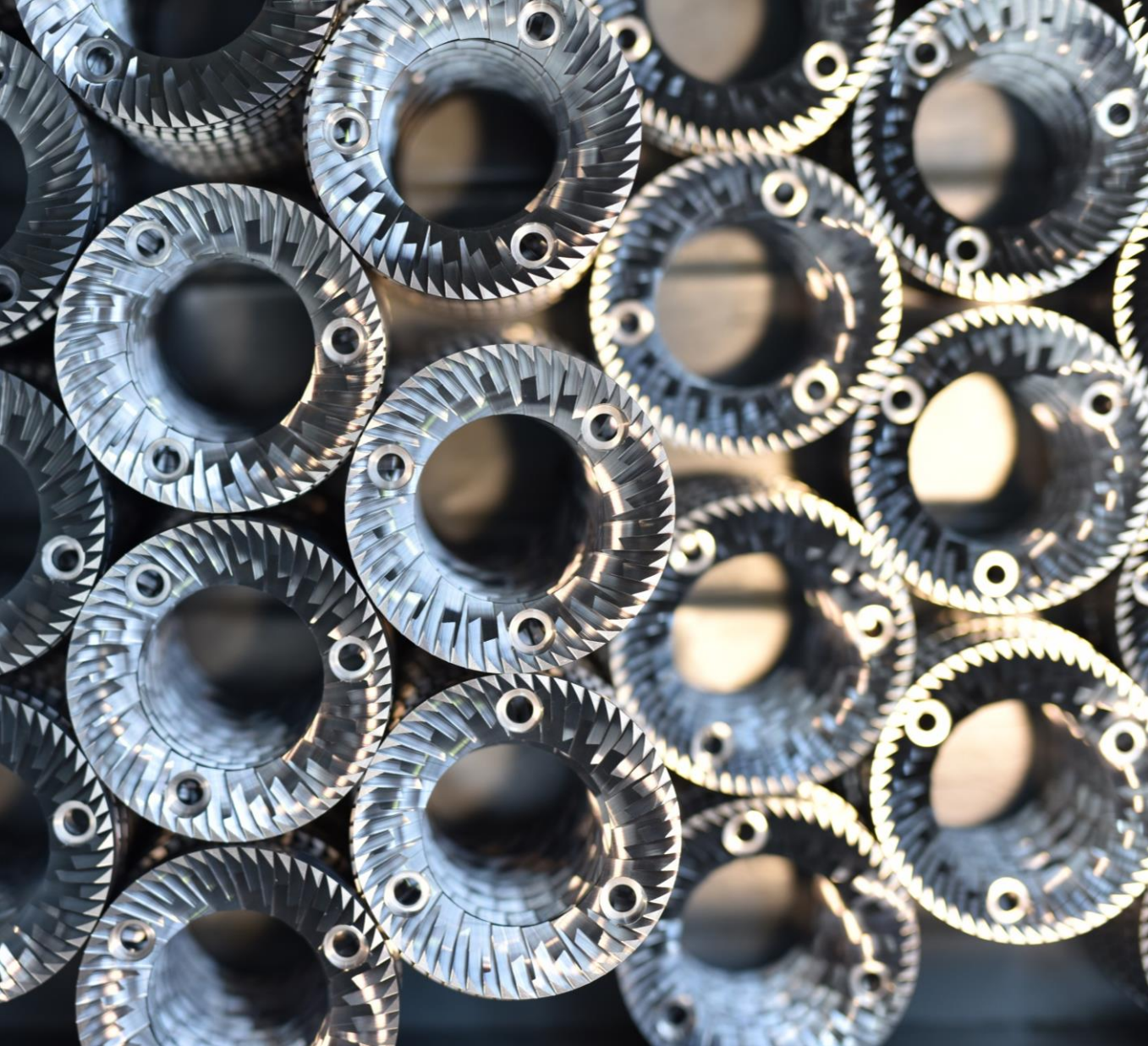
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## **WARNING**

Make sure you are using **GENUINE**  
**Mazzer burrs** to avoid calibration errors

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# SETTING TIPS

INDICATIVE ranges of grind setting for the most popular brewing methods\*

BREWING METHOD	BURRS	RECOMMENDED RANGE [µm]
Aeropress	151B	300-350
Aeropress	151G	160-200
Bunn Batch Brewing	151B	590-700
Bunn Batch Brewing	151G	425-475
Bunn Batch Brewing	151F	500-770
Chemex	151B	420-475
Chemex	151G	250-300
Chemex	151F	~540
Decaf espresso	151B	175-250
Espresso	151B	190-280
French Press	151F	~560
Hario V60®	151F	400-470
Kalita	151B	555-660
Kalita	151G	300-375
Cupping	151F	~350
Other Paper Filter	151F	~250

run your tests and  
**HAVE IT #YOURWAY**

\* suggested by some of the best baristas

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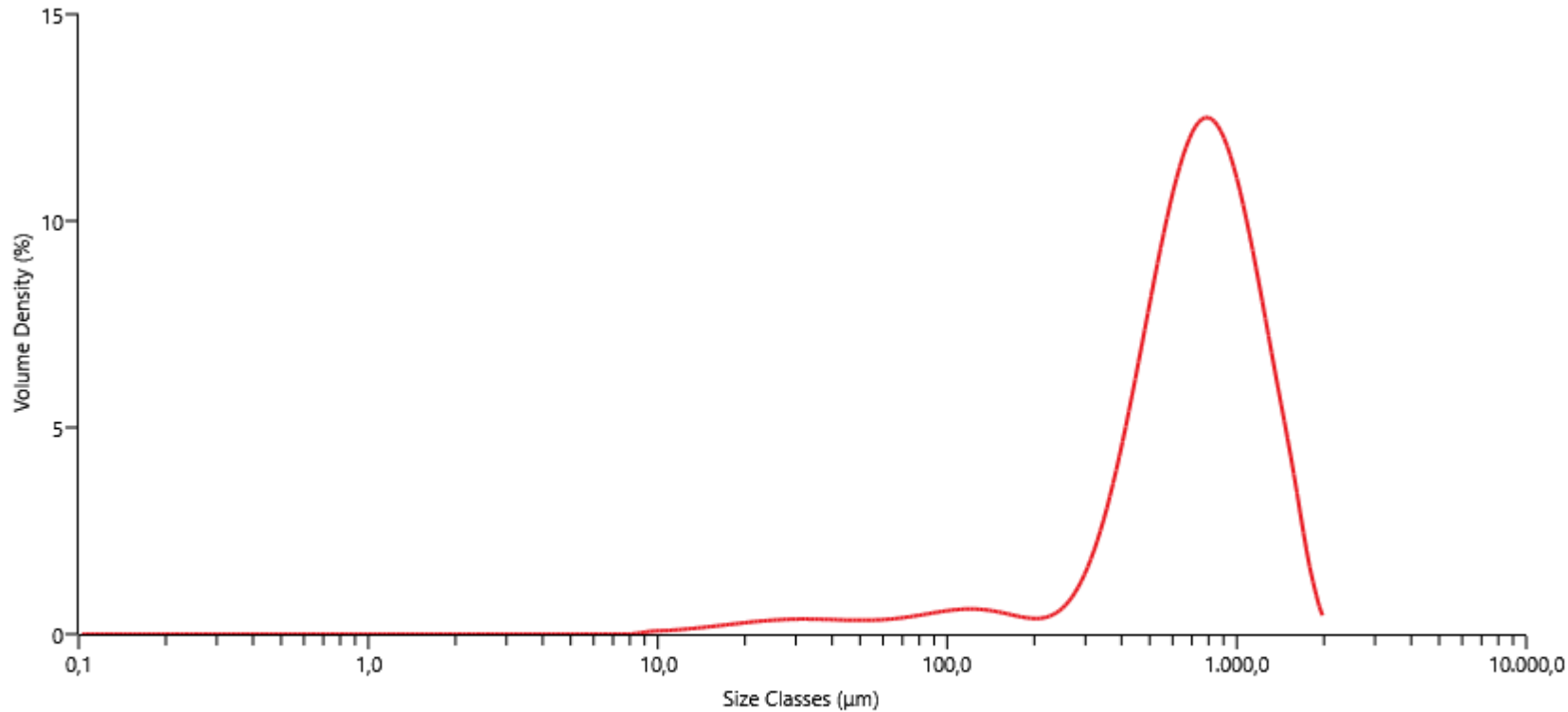
MAZZER #LabTest

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# PARTICLE SIZE DISTRIBUTION ZM - 151G

MAZZER #LabTest



The narrower the particle size distribution, the more equally the particles will extract



[95] ZM - 151G burrs-14/06/2017

Record Number	Sample Name	Dx (10) (µm)	Dx (30) (µm)	Dx (50) (µm)	Dx (70) (µm)	Dx (90) (µm)	D [4;3] (µm)
95	ZM - 151G burrs	281,132	508,996	667,218	852,157	1162,850	694,440

# ZM RETENTION <0.45g

## MAZZER #LabTest

# dose	beans weight [g]	ground coffee weight [g]	gap [g]	% error
1	30,04	29,72	0,32	1,07%
2	29,98	29,94	0,04	0,13%
3	30,14	30,06	0,08	0,27%
4	30,08	30,08	0,00	0,00%
5	30,00	29,96	0,04	0,13%
6	30,00	29,98	0,02	0,07%
7	30,00	30,02	-0,02	0,07%
8	30,10	30,12	-0,02	0,07%
9	30,04	29,98	0,06	0,20%
10	30,06	30,10	-0,04	0,13%
11	30,06	30,14	-0,08	0,27%
12	30,04	29,98	0,06	0,20%
13	29,98	29,98	0,00	0,00%
14	30,08	30,12	-0,04	0,13%
15	30,06	30,04	0,02	0,07%
16	29,98	30,04	-0,06	0,20%
17	30,00	30,08	-0,08	0,27%
18	30,08	30,14	-0,06	0,20%
19	29,98	29,92	0,06	0,20%
20	30,06	30,02	0,04	0,13%
21	29,98	30,00	-0,02	0,07%
22	30,06	30,06	0,00	0,00%
23	30,10	30,04	0,06	0,20%
24	30,00	30,02	-0,02	0,07%
25	29,98	29,94	0,04	0,13%

The extremely **LOW COFFEE RETENTION** (<0,45 g) allows baristas to **switch** from one origin to another without contaminations of coffee in the grinding chamber 

**A YOU CAN USE ONE GRINDER FOR ENDLESS ORIGINS, BLENDS AND PREPARATIONS**

**B YOU DON'T NEED TO PURGE**

**C YOU SAVE COFFEE and TIME**



LAB RESULTS	ZM
Total beans [g]	750,88 g
Total ground coffee in the canister [g]	750,48 g
<b>Total amount of coffee lost (retention)</b>	<b>0,40 g (0,053%)</b>
Coffee on the counter [g]	0,06 g
Coffee in the grinding chamber [g]	0,34 g

- TEST MADE GRINDING ALL HOPPER CONTENT AT EACH DOSE AND USING THE CANISTER -

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**ZM keeps your coffee SAFE**  
from **temperature exposure**



## Special **COOLING SYSTEM**

Special Cooling system with double fan  
and electronic control

## **LOW RPM** **rotations per minute**

Be gentle to your beans: **900 rpm** (50Hz) – **1050 rpm** (60Hz)  
Powerful motor + Low rotations

ZM keeps coffee safe from **temperature exposure** preserving maximum aroma

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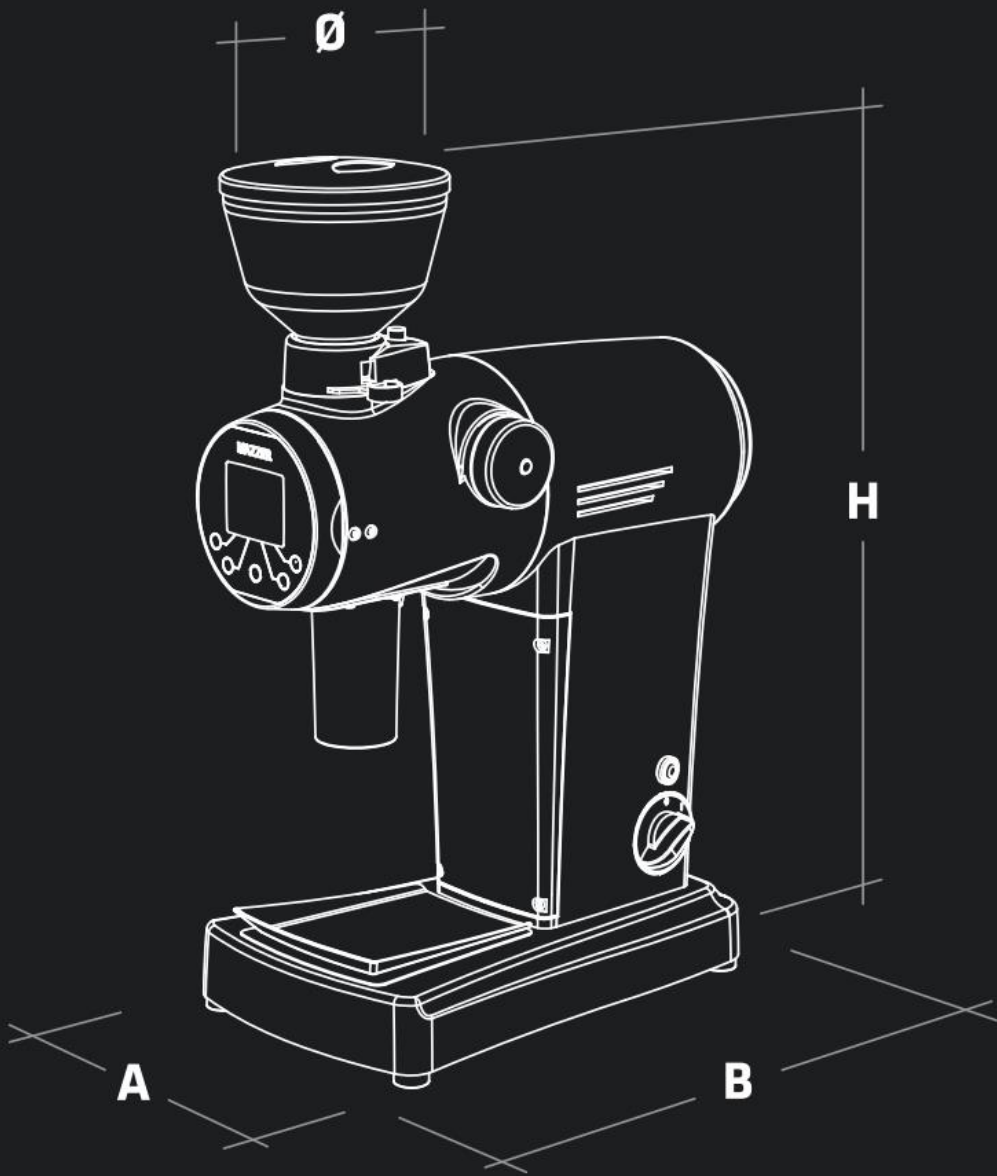
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## TECH SPECS

<b>POWER:</b>	800 Watt
<b>GRINDING ADJUSTMENT:</b>	digital micrometric
<b>GRINDING BURRS SPEED:</b>	900 rpm (50Hz)   1050 rpm (60Hz)
<b>BODY:</b>	aluminum die casting
<b>NET WEIGHT:</b>	35 kg (77 lbs)
<b>HOPPER CAPACITY:</b>	0,32 kg (0,7 lbs)   optional 1,3 kg (2,9 lbs)
<b>STANDARD EQUIPMENT:</b>	1 bag holder, 2 canisters (90g each)
<b>OPTIONAL:</b>	1,3 kg (2.9 lbs) hopper, inox canister
<b>BURRS:</b>	151F filter (standard fitted) 151 G filter (optional) 151B espresso (standard fitted upon request)

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## SECURITY FEATURES

Secure double safety switch, finger safe coffee outlet



## COLORS

Pure white | Matt Black | Silver



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Thank you



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