





XGi

THE BEST TAILORED TECHNOLOGY FOR YOUR BAR.

In order to obtain a quality espresso you must respect some basic but very important rules. **One of these is to keep constant the dose of coffee.** This is why Fiorenzato patented an exclusive system able to guarantee perfect results every time: introducing the **XGi grinder-dosers**, **requiring just a one-time setting of the right amount of coffee to be dispensed**, calculated in grams and thus always perfect.

Their secret?
Thanks to the load **cell located** in the bottom of XGi coffee grinders and to a software that records and processes data, **every single dose of blend always contains the exact amount of coffee required, resulting in a perfect cup of coffee every time.**

-  **less waste**, because it allows you to precisely adjust the amount of coffee to be ground;
-  **constant control of the number of ground grams**, thanks to the software monitoring the weight even when the machine is on stand-by;
-  **greater precision and quality**, because the weight of each individual dose in grams is always the same;
-  **extremely easy to use**, as the barista only has to specify how many grams of coffee they want to obtain once



15000g —
initial weight

14986g =
new weight

14g



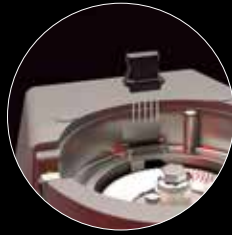
THE PRO LINE



Easily detachable grinding chamber



No grinding point setting variation



Easy and quick cleaning and maintenance



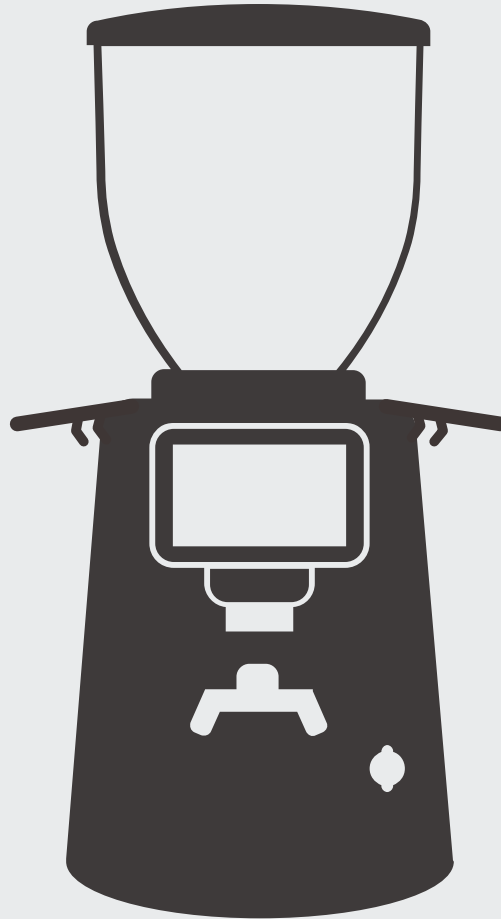
Up to 50% less coffee retention



Fiorenzato presents the first range of **professional coffee grinders with a new powerful detachable grinding chamber easy to release.**

A small revolution that allows to manage spaces dedicated to coffee grinding in a simple, **fast and intuitive way.**

In fact, simply release the two levers located on either side of the coffee grinder to easily remove the grinding chamber, without changing the distance between the grinders.



Pro coffee grinders

**Coffee grinders with a new powerful detachable grinding chamber
easy to release.**

Pro coffee grinders



F5 A PRO

With 64-mm flat burrs and 350-Watt power.



F6 A PRO

With 83-mm flat burrs and 650-Watt power.



F71 AK PRO

With 71-mm conical burrs and 850-Watt power.



F64 E PRO

With 64-mm flat burrs and 350-Watt power.



F64 EVO PRO

With 64-mm flat burrs and 350-Watt power.



F83 E PRO

With 83-mm flat burrs and 650-Watt power.



F71 EK PRO

With 71-mm conical burrs and 850-Watt power.



F64 E XGi PRO

With 64-mm flat burrs and 350-Watt power.



F64 EVO XGi PRO

With 64-mm burrs and automatic cooling fan.



F83 E XGi PRO

With 83-mm flat burrs and capacity of 1350-1550 revs per minute.



F71 EK XGi PRO

With 71-mm conical burrs and 850-Watt power.



F71 EK XGi^{PRO}

**With 71-mm conical burrs
and 850-Watt power.**

Doses adjustment: **in grams**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Power: **850 watt**

Blades type: **conical**

Blades diameter: **Ø 71 mm**

Blades revs: **300/min (50 Hz) – 300/min (60 Hz)**

Coffee bean hopper capacity: **1,5 kg**

Net weight: **25 kg**

Dimensions: **255x700x310 mm**

Recommended consumption: **Up to 14 kg per day**

Burrs life: **1200 kg (x 4 if Red Speed)**

OPTIONAL



NOTE: The motor cooling fan is activated electronically.

AVAILABLE COLOURS



CERTIFICATIONS

