

# MD40



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## MD 40

# MD 40

MD 40 has grinding burrs with a diameter of 1.9 inch (50 mm), guaranteeing a production of 5.5-7.7 Lb/h (2.5-3.5 kg/h). Doses can be varied from 0.1 to 0.3 Oz (5 a 10 g), with a capacity for 17.6 Oz (500 g) of coffee beans. Semi-automatic version.

## MD40 . TECHNICAL FEATURES

### Scheda Tecnica

#### MD 40

<b>dimensions</b> (wxdxh) 5.5 x 13.1 x 17.3 inch	<b>voltage</b> 230 V - 50/60 Hz
<b>power</b> 140 W	<b>weight</b> 19.8 Lb
<b>variable dose</b> 0.1 - 0.3 Oz	<b>production</b> 5.5 - 7.7 Lb/h
<b>grinding wheel diameter</b> 1.9 inch	<b>coffee bean container</b> 17.6 Oz
<b>version</b> semi-automatic	

# MD50



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MD 50

## MD 50

MD 50 has grinding burrs with a diameter of 2.5 inch (64 mm), guaranteeing a production of 15.4-19.8 Lb/h (7-9 kg/h). Doses can be varied from 0.1 to 0.3 Oz (5 to 10 g), with a capacity for 35.2 Oz (1000 g) of coffee beans. Available in AT automatic version or ST semi-automatic version.

## MD50 . TECHNICAL FEATURES

### Scheda Tecnica

#### MD 50

<b>dimensions</b> (wxdxh) 6.1 x 14.1 x 20.6 inch	<b>voltage</b> 110 V - 50/60 Hz
<b>power</b> 450 W	<b>weight</b> 27.5 Lb
<b>variable dose</b> 0.1 - 0.3 Oz	<b>production</b> 15.4 - 19.8 Lb/h
<b>grinding wheel diameter</b> 2.5 inch	<b>coffee bean container</b> 35.2 Oz
<b>version</b> semi-automatic ST - automatic AT	

# MD80



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MD 80

## MD 80

MD 80 has grinding burrs with a diameter of 2.9 inch (75 mm), guaranteeing a production of 26.4-30.8 Lb/h (12-14 kg/h). Doses can be varied from 0.1 to 0.3 Oz (5 to 10 g), with a capacity for 49.3 Oz (1400 g) of coffee beans. Automatic version.

## MD80 . TECHNICAL FEATURES

### Scheda Tecnica

#### MD 80

<b>dimensions</b> (wxdxh) 7.8 x 15.3 x 24.1 inch	<b>voltage</b> 110 V - 50/60 Hz
<b>power</b> 950 W	<b>weight</b> 47.4 Lb
<b>variable dose</b> 0.1 - 0.3 Oz	<b>production</b> 26.4 - 30.8 Lb/h
<b>grinding wheel diameter</b> 2.9 inch	<b>coffee bean container</b> 49.3 Oz
<b>version</b> automatic	

# MDROCKY



## MD ROCKY

# MD ROCKY

Rocky has grinding burrs with a diameter of 1.9 inch (50 mm), guaranteeing a production of 5.5-7.7 Lb/h (2.5-3.5 kg/h). The dosage is 0.2 oz (7 g), with a capacity for 10.5 oz (300 g) of coffee beans. Semi-automatic version.

## MDROCKY . TECHNICAL FEATURES

### Technical Data

#### ROCKY

<b>dimensions</b> (wxdxh) 4.7 x 9.8 x 13.7 inch 120 x 250 x 350 mm	<b>voltage</b> 110 V - 50/60 Hz 230 V - 50/60 Hz
<b>power</b> 140 W	<b>weight</b> 19.2 Lb 8.7 Kg
<b>dose</b> 0.2 oz 7 g	<b>production</b> 5.5 - 7.7 Lb/h 2.5 - 3.5 Kg/h
<b>grinding wheel diameter</b> 1.9 inch 50 mm	<b>coffee bean container</b> 10.5 oz 300 g
<b>version</b> semi-automatic	

#### ROCKY SD (without dosing)

<b>dimensions</b> (wxdxh) 4.7 x 9.8 x 13.7 inch 120 x 250 x 350 mm	<b>voltage</b> 110 V - 50/60 Hz 230 V - 50/60 Hz
<b>power</b> 140 W	<b>weight</b> 15.4 Lb 7 Kg
<b>production</b> 5.5 - 7.7 Lb/h 2.5 x 3.5 Kg/h	<b>grinding wheel diameter</b> 1.9 inch 50 mm
<b>coffee bean container</b> 10.5 oz 300 g	<b>version</b> semi-automatic

# KRYO65



**KRYO65** is fitted with 2.5 inch (64mm) diameter mills, ensuring a production of 15-20 lb/h (7-9 kg/h). The dose can be regulated between 0.19 and 0.35 oz (5.5-10 g), with a coffee bean capacity of 2.9 lb (1.3 kg). It is available in an automatic (AT) or semiautomatic (ST) version.



#### **Grinding chamber cooling system** (Rancilio Lab patent).

Die-cast aluminium fins enclose the grinding chamber, extracting and dissipating the heat generated by the friction caused by the mechanical action of the mills. This considerably reduces the operating temperatures, leaving the aromatic properties of the ground coffee intact.

The mills are 100% steel, and subjected to a special "ThermoSteel" heat treatment to ensure durability.



The hopper containing the coffee beans is in shock-resistant, food-grade polycarbonate. It is easily removable and self-standing to facilitate filling.

The grind adjustment knob highlighted in orange is a highly functional style detail. It provides micrometric adjustments to ensure constant precision in setting the desired particle size.



The "Hi Tech" doser lever in satin aluminium with SoftGrip for a comfortable, ergonomic grip can be installed on the right or left. The new dosage system significantly increases the precision and consistency of the programmed doses. The constant step external adjustment, with clicks every half turn and the counter, make use extremely simple.



The self-centring porta-filter holder fork and the ergonomic tamper make the operation of filling the porta-filter basket easy.



KRYO65 is a grinder doser characterized by innovative technologies and perfect ergonomics, combined with great personality and style. The trademark Rancilio design makes KRYO65 the perfect partner for any coffee machine.



The large collection tray prevents ground coffee from being dispersed around the appliance. It is easily removable for quick and simply clean-up.



## KRYO 65

### Technical features

semiautomatic (ST) and automatic (AT) version

fins in die-cast aluminium

ThermoSteel treated steel mills

continuous micrometric adjustment with anti-accidental rotation lock

aluminium outlet

hoppers in food-grade polycarbonate

### Materials

aluminium, ABS and polyamide

### Colours

anthracite grey

### Data Sheet

#### KRYO 65

<b>dimensions (W×D×H)</b> 8.7×15.1×22.6 in (220×385×575 mm)	<b>weight</b> 28.7 lb (13 kg)	<b>coffee bean container</b> 2.9 lb (1.3 kg)
<b>adjustable dose</b> 0.19-0.35 oz (5.5-10 g)	<b>production</b> 15-20 lb/h (7-9 kg/h)	<b>mill diameter</b> 2.5 in (64 mm)
<b>voltage</b> 110V - 230V - 400 3V	<b>frequency</b> 50/60 Hz	<b>power</b> 450 W

