



FIORENZATO

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OUR HISTORY.

1936 - Pietro Fiorenzato establishes his namesake company, based in Mestre, at the age of 26.

1940 - The Second World War puts a strain on the company: initially Fiorenzato is forced to switch to another form of production, then the factory is destroyed by the aerial raids.

1948 - Fiorenzato creates the first countertop coffee grinder. 1948 marks the start of a new era for the grinder-doser market in Italy, and Fiorenzato is the leading player.

1949 - The reconstruction of the factory is completed. This rebirth spurs Pietro Fiorenzato on to channel all his energy into getting production up and running again.

1988 - Fiorenzato becomes market leader in 1988, kickstarting a whole new chapter for the company and its employees.

'90s - In the '90s, Fiorenzato enters a major product range diversification phase and is one of the first companies to sense the huge potential of technological innovation.

2005 - The reins of the company are handed over to Pietro Fiorenzato's grandchildren, with a focus on innovation and ever bigger investments in reaching and applying new technologies.

2009 - The first on-demand grinder-doser is introduced, offering a coffee that is always freshly and quickly grounded, with less waste and excellent preservation of aromas among other benefits.

2017 - Fiorenzato presents the XGi smart model, implemented thanks to the innovative patent held by the company.

2019 - Fiorenzato moves to newer, larger premises in Santa Maria di Sala, in the province of Venice. This enables the company to implement production and increase warehousing space.

ADVANCED TECHNOLOGIES, TO OFFER SUPERIOR PERFORMANCE.

Keeping ahead of the times, **being the first to offer the solutions required by the market** and to the exploit the right technology to guarantee the **perfect cup of coffee**: through innovation, Fiorenzato has been able to design **increasingly advanced and efficient grinder-dosers**, with exceptional performances and **guaranteed ease of use**.

The secret?

The transfer of the industrial grinders technology to coffee-shop grinders. Each grinder-doser is **able to ensure absolute precision and consistency, reduce consumption, run silently and offer exceptional reliability** even when used over a long period of time.



GRINDING QUALITY.



Fiorenzato is the only company that is producing grinder burrs made with materials especially vetted for food preparation such as the astounding steel M340:

- highly safe for food preparation;
- highly resistant to corrosion and wearing;
- highly solid;
- easily polishable.

Our grinder burrs are internally produced by a number-controlled device, allowing for a manufacturing process that is all in one phase and thus ensuring high repeatability and very high standard for each and every grinder burr.



On-demand coffee grinder

Instant grind for always fresh coffee.

F64 EVO

With 64-mm flat burrs and automatic cooling fan.

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Doses adjustment: **in seconds**

Power: **350 watt**

Blades type: **flat**

Blades diameter: **Ø 64 mm**

Blades revs: **1350/min (50 Hz) – 1550/min (60 Hz)**

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

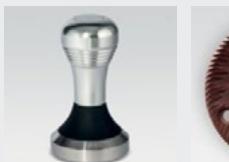
Net weight: **13 kg**

Dimensions: **230x615x270 mm**

Recommended consumption: **Up to 3 kg per day**

Burrs life: **400 kg (x 4 if Red Speed)**

OPTIONAL



NOTE: The motor cooling fan is activated electronically.

AVAILABLE COLOURS



CERTIFICATIONS



On demand





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