



FIORENZATO

# 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  
**1945** 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.









# 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.**

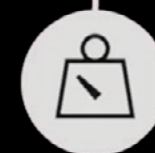
-  **less waste**, because it allows you to precisely adjust the amount of coffee to be ground;
-  **constant control of the number of ground grams**, thanks to the software monitoring the weight even when the machine is on stand-by;
-  **greater precision and quality**, because the weight of each individual 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

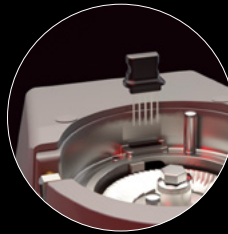




Easily detachable  
grinding chamber



No grinding point  
setting variation



Easy and quick  
cleaning and  
maintenance



Up to 50% less coffee  
retention

# THE PRO LINE

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.





# GRINDING QUALITY.

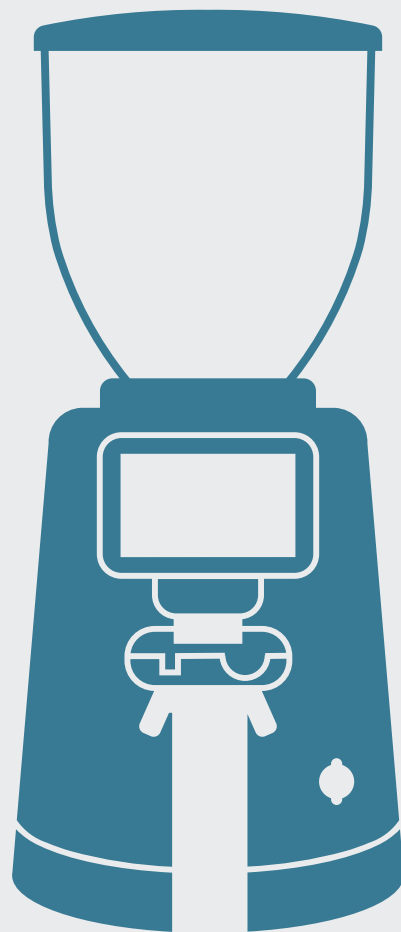


**Fiorenzato is the only company that is producing grinder burrs made with materials especially vetted for food preparation** such as the astounding steel M340:

- 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.





# **XGi coffee grinders**

**The most technological line of Fiorenzato.**

# F83 E XGi<sup>PRO</sup>

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

Doses adjustment: **in grams**

Ring nut micrometric grinding adjustment: **continuous**

Varnishing: **standard**

Fork: **adjustable, with support**

Power: **650 watt**

Blades type: **flat**

Blades diameter: **Ø 83 mm**

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

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

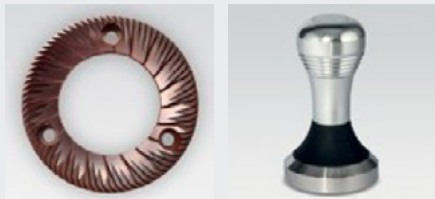
Net weight: **18,6 kg**

Dimensions: **255x700x310 mm**

Recommended consumption: **Up to 7 kg per day**

Burrs life: **600 kg (x 4 if Red Speed)**

## OPTIONAL



## AVAILABLE COLOURS



## CERTIFICATIONS



**Pro**





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