Colombini
MA200

Ideal for small productions, including continuous cycle.
Compact and simple to use, makes excellent ground coffee for espresso and moka.



Uses:

- Non-automatic line
- Small productions, including continuous cycle

Technical characteristics:

- Continuous automatic lubrication
- Manual adjustment of distance between grinding discs with 0.005 mm resolution
- Electrical control panel with hardware management of operating logic
- No cooling system needed
- Total power consumption: 5 kW
- Working energy consumption: 3-4 kWh
- Weight: approx. 110 kg - 240 lbs (anodized light alloy)
- Hourly production:
  - Moka coffee: 200 kg/h - 440 lbs/h
  - Espresso coffee: 150 kg/h - 330 lbs/h

The science of grinding, since 1970.

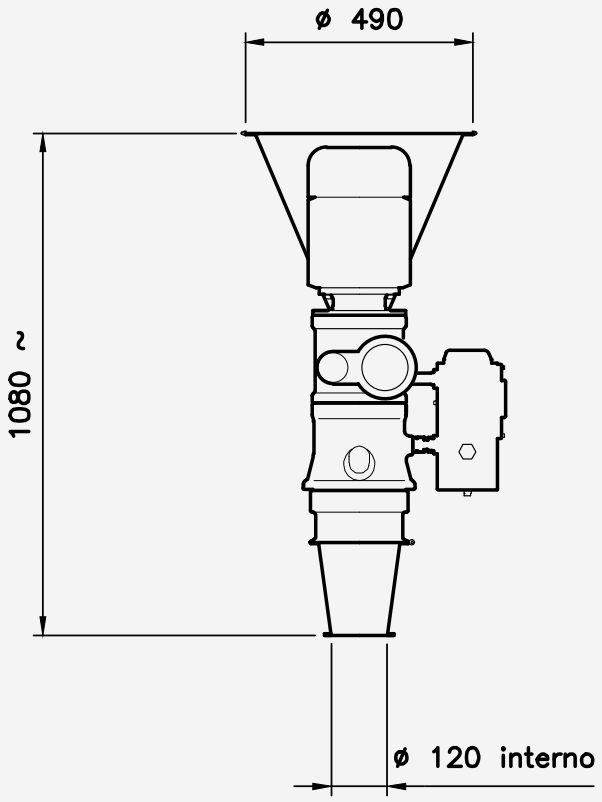
MA200

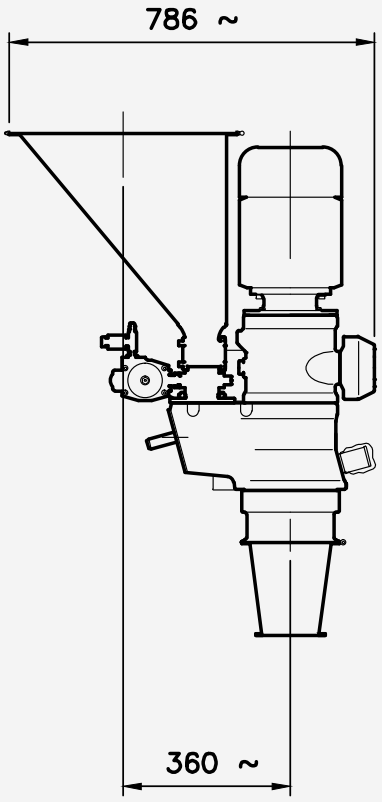
MA200 controls and accessories

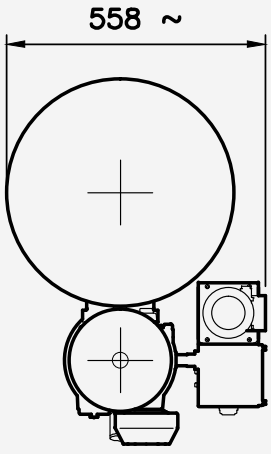
Electrical control panel:

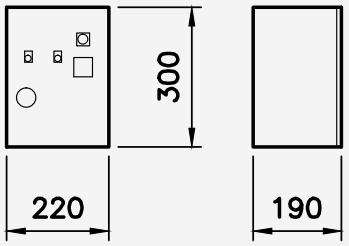
- Start, stop, and control of product infeed valve opening and closing by external signal (on version with automatic valve).











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