

Colombini MA300

Ideal for continuous cycle medium productions, including over several shifts. Compact and simple to use, makes excellent ground coffee for espresso, moka and filter.

Uses:

- Semiautomatic and automatic lines
- Medium production including continuous cycle over several shifts

Technical characteristics:

- Continuous automatic lubrication
- Manual sampling
- Manual adjustment of distance between grinding discs with 0.005 mm resolution
- Cutting speed adjustment
- Electrical control panel with micro PLC (integrated operator panel)
- Grind output temperature control
- No cooling system needed
- Total power consumption: 9 kW
- Working energy consumption: 4-5 kWh
- Weight approx. 160 kg - 350 lbs (anodized light alloy)
- Hourly production:
 - Filter coffee: 350 kg/h - 750 lbs/h
 - Moka coffee: 300 kg/h - 650 lbs/h
 - Espresso coffee: 240 kg/h - 500 lbs/h



The science of grinding, since 1970.

MA300

COLOMBINI
La scienza della macinazione

MA300 controls and accessories

Electrical control panel:

- Micro PLC
- Integrated operator panel
- Timed valve opening/closing
- Display of all machine functions
- Machine block control in the event of anomalous product output temperatures and current absorption
- Control of ground product
- Hours worked counter
- Inverter to adjust main motor speed

