ditting

SHOP AND LAB GRINDER · 80 MM CAST-STEEL BURRS

807 LAB SWEET

A compact Swiss shop grinder built for cupping labs, filter bars and retail single-portion grinding. Its premium cast-steel burrs give a tight particle distribution and near-zero retention, so what you dial in is what ends up in the cup.



Made by Ditting
Bachenbülach, Switzerland

80 mm	9 g/s	510 g	216 mm
premium cast-steel burrs	grinding capacity, medium grind	bean hopper capacity	wide, for tight counters

Figures published by Ditting (807 Lab Sweet product sheet, 06/2022). Output varies with grind setting.

WHAT IT DOES WELL

01
Lab Sweet burr geometry
Premium cast-steel burrs with a dedicated tooth geometry produce fewer boulders and rounder particles, which Ditting links to more even extraction and sweetness.

02
Close to zero retention
Very little coffee stays in the grind path, so single doses for cupping or retail come out accurate and the next coffee isn't contaminated.

03
Wide grind range
Ditting quotes a range of roughly 130 to 1,400 microns, covering Turkish through to cold brew on one clearly marked adjustment wheel.

04
Two cooling fans
Active temperature management with two fans keeps the burr chamber cooler during back-to-back grinding, protecting aromatics on busy retail or cupping sessions.

05
Adjustable tray
A removable, steplessly height-adjustable tray takes anything from a cupping bowl to a retail bag, with a stainless grounds vessel supplied.

06
Quiet for its class
Noise is kept low for an 80 mm commercial grinder, which matters in a customer-facing shop or a shared roastery lab.

WELL SUITED TO Roastery cupping labs, specialty cafés with filter or retail grinding, and coffee shops selling freshly ground beans to order.

807 LAB SWEET — SPECIFICATION

What you need to plan the space and power for this grinder. We confirm the details when we set it up.

GRINDER		
	Burrs	80 mm, premium cast steel (Lab Sweet geometry)
	Grinding capacity	9 g/s at medium setting
	Grind range	Approx. 130–1,400 µm (Turkish to cold brew)
	Bean hopper	Approx. 510 g
	Motor speed	1,400 rpm (50 Hz) · 1,700 rpm (60 Hz)
	Dimensions (W × D × H)	216 × 300 × 536 mm
	Weight	17.4 kg net · 18.8 kg shipping

ELECTRICAL		
	Power	700 W
	Supply	220–240 V, 50/60 Hz, single phase · standard UK 13 A plug

BEFORE IT ARRIVES

- [ ] Standard 13 A socket within reach of the grinder
- [ ] Counter space of at least 216 × 300 mm, rated for 18 kg
- [ ] Around 540 mm of height clearance, plus room to fill the hopper
- [ ] Space alongside for bags, cupping bowls and a grounds brush

SUPPLIED, SET UP AND LOOKED AFTER BY MSS

Set-up & commissioning

We set up and commission the grinder on site, and show your team how to use and clean it properly.

Burrs, maintenance & repairs

Planned maintenance, burr replacement and responsive repairs from our own engineers, so grind quality stays where it should be.

Warranty & ongoing support

New equipment comes with a 12-month parts and labour warranty, subject to manufacturer terms. After that, we look after it for as long as you have it.

TALK TO AN ENGINEER

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SCAN TO VIEW THIS GRINDER ONLINE