MAZZER

ON-DEMAND ESPRESSO GRINDER · 83 MM FLAT BURRS

MAJOR V ELECTRONIC

A flat-burr workhorse for cafés moving up from a smaller grinder. The 83 mm burrs, stepless adjustment and twin cooling fans handle a morning rush, and the compact 212 mm body fits most counters.



Made by Mazzer
Venice, Italy

83 mm	1,400 rpm	1.6 kg	212 mm
flat burrs (251A)	burr speed at 50 Hz	bean hopper capacity	wide, for tight counters

Figures published by Mazzer.

WHAT IT DOES WELL

01
83 mm flat burrs
Large Mazzer-made high-carbon steel flat burrs give fast, uniform grinding that suits cafés serving medium-to-high espresso volumes.

02
Stepless adjustment
Micrometric stepless adjustment with a memory track system lets baristas index and return to a grind setting accurately.

03
Twin cooling fans
A double fan cooling system limits heat build-up during busy periods, helping each shot taste the same as the last.

04
Grind Flow Control
The GFC outlet reduces static and clumping, so fewer grounds end up on the tray and counter.

05
Hands-free dosing
Grinding starts from the portafilter, with three programmable dose times and an adjustable holder that centres the grounds.

06
Optional IoT
An optional IoT module reports grinder data remotely, useful for multi-site operators and for planning service visits.

WELL SUITED TO Busy independent cafés, restaurants and hotel bars that need a dependable flat-burr espresso grinder.

MAJOR V ELECTRONIC — SPECIFICATION

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

GRINDER		
	Burrs	Flat, 83 mm high-carbon steel (Mazzer 251A)
	Burr speed	1,400 rpm (50 Hz) · 1,600 rpm (60 Hz)
	Bean hopper	1.6 kg standard · 320 g option (590 mm high)
	Dosing	On demand, 3 programmable dose times
	Cooling	Double fan
	Dimensions (W × D × H)	212 × 475 × 681 mm
	Weight	20.5 kg

ELECTRICAL		
	Power	650 W
	Supply	Single phase · standard UK 13 A plug (inferred)

SIZE & FOOTPRINT



Size	212 × 475 × 681 mm
Weight	20.5 kg

BEFORE IT ARRIVES

- [ ] 13 A socket close to the grinder position
- [ ] Counter space of 212 × 475 mm, rated for 21 kg
- [ ] 681 mm height clearance under shelves, plus room to fill the hopper
- [ ] Knock box and brush station alongside

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