



HEDONE®

HONNE

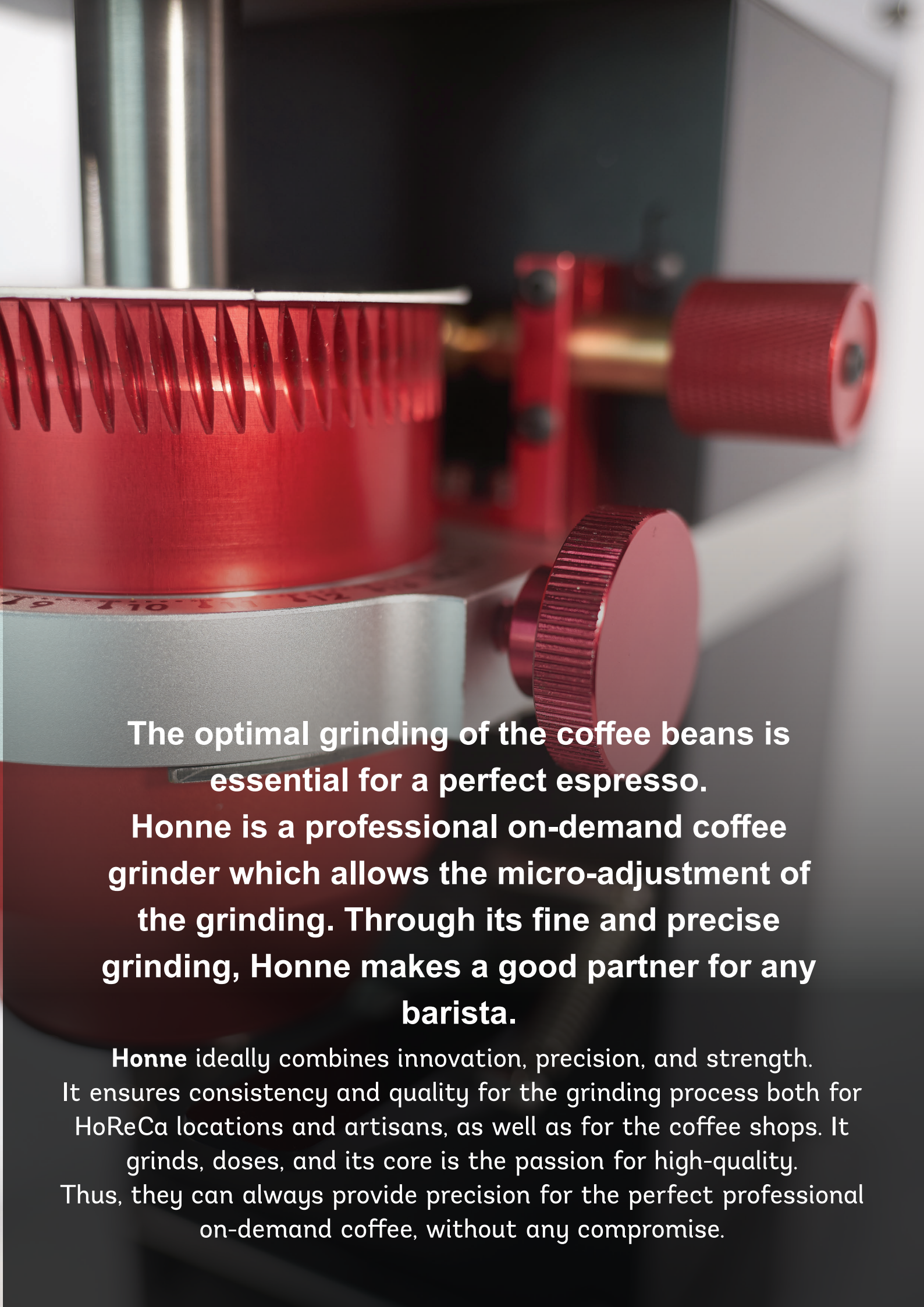
PROFESSIONAL
COFFEE
GRINDER

IDEAL COMBINATION
of **PRECISION** and **STRENGTH**

PROFESSIONAL
ON-DEMAND
COFFEE GRINDER

THE NEW WAY TO
“**ESPRESSO**” YOURSELF

A close-up, top-down view of a professional coffee grinder. The central hopper is white, and the grinding mechanism below it is a vibrant red. A white dial with black markings for various grind settings is visible at the bottom. The background is a blurred, teal-colored surface, possibly the grinder's base or a backdrop. The overall aesthetic is clean and professional.



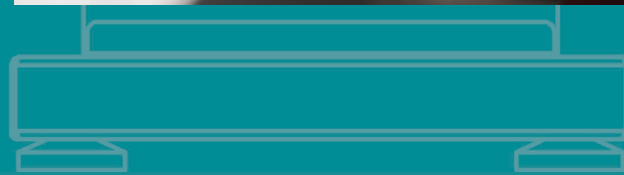
The optimal grinding of the coffee beans is essential for a perfect espresso.

Honne is a professional on-demand coffee grinder which allows the micro-adjustment of the grinding. Through its fine and precise grinding, Honne makes a good partner for any barista.

Honne ideally combines innovation, precision, and strength. It ensures consistency and quality for the grinding process both for HoReCa locations and artisans, as well as for the coffee shops. It grinds, doses, and its core is the passion for high-quality. Thus, they can always provide precision for the perfect professional on-demand coffee, without any compromise.

TECHNICAL PARAMETERS

Height:	52 cm
Length:	25 cm
Width:	42 cm
Weight:	20.5 kg
Coffee container capacity:	1000 gr;
Volumetric loader capacity:	8.3 - 8.5 gr (optionally up to 10 gr);
Body:	aluminum;
Burrs size:	68 mm;
Power supply:	220-240 V; 50/60 Hz; 120 W;





STEPLESS TECHNOLOGY

allows the desired granulation setting with micrometric accuracy;



“ON DEMAND” GRINDING

the coffee loss is limited since it remains no ground coffee on the knives, which would subsequently oxidize at a rapid pace;



HYBRID BURRS

2 conical and 2 flat for the ideal espresso coffee granulation.

The hybrid knives are food-friendly and they prevent the alteration of the specific coffee taste, while doubling the amount of ground coffee;



THE POSSIBILITY OF GRINDING TWO TYPES OF COFFEE

very low retention on the superior cylinder of the knife that is smaller than 0.4 grams;



ENERGY EFFICIENCY

Low power consumption



PERMANENT MAGNET MOTOR

high power and electricity consumption efficiency;



ELECTROMAGNETIC COUNTERS AND TIMERS

for each coffee container;



ZERO RETENTION MODULE

new and innovative module by a Hedone’s pending patent.

It reduces the coffee retention with 0 to 0.3 grams.



COLD GRINDING

500 rotations / min, by gearing down the speed of the magnetic motor;



VOLUMETRIC DOSAGE,

identical portions for each cup of brewed coffee



HEDONE®



