

MAZZER

Kony 9

Grind by weight • low RPM conical grinder

Kony g



Low RPM grinder designed for **medium/high volume** coffee shops who want to streamline their workflow. **Reliable** and **consistent**, it helps any barista deliver excellent cups.

→ WHAT'S NEW

Vibration Filtering Algorithm

Maintains **stable, accurate dosing**. Designed for real-world use, including **knocks** on the counter, **vibrations** and portafilter **tapping** during grinding.

Professional built-in scale

Measures with **0.01 g precision**. **Actual weight** of the ground coffee for **total control** in every shot.

Twice as fast

Compared to the previous model (5,0 - 6,5 g/s) thanks to its new bespoke high torque asynchronous motor.

Maximum consistency

The new motor delivers **enhanced performance** while staying **cool**. Grind size stays **consistent** across all workloads, eliminating the need for adjustments.

Easy, precise calibration

The **supplied precision weight** ensures an accurate and repeatable calibration. Consistent to 0.01 g, with a quick and **easy procedure**.

Smart firmware

The refined algorithm improves **dosing precision** and **responsiveness**. It continuously learns from previous doses, **adapting automatically** to changes in grind size.

Magnetic Dosing Cup

Kony g comes with a magnetic Dosing Cup (ø58 mm, 30 g capacity). Automatic hands-free grinding option.



→ NEW BURRS

69 mm conical burrs

CHOOSE WHICH BURRS TO INSTALL ON YOUR GRINDER



STANDARD

203C

FLAVOR PROFILE: Classic, well-balanced cups with relevant body and chocolatey notes.
IDEAL FOR: medium to dark roasts and milk-based drinks.
MATERIAL: Bearing steel.



ZZ BURRS

ZZ k204P

FLAVOR PROFILE: Well-rounded cups with a complex structure of flavours, balanced acidity, nice sweetness, fruity notes, a soft texture, and light-medium body.
IDEAL FOR: light and medium roasts.
MATERIAL: Special steel ensures longer lifespan and ultra-precise machining for maximum consistency.
INNOVATIVE GEOMETRY: long-winded, continuous, sharp teeth which gradually refine the particle to the end.

→ FEATURE HIGHLIGHTS



CALIBRATION RING
A numbered ring to set a zero point where the burrs touch, and always know your exact grind setting



EASY TO CLEAN
Easily access and clean the grinding chamber without losing your grind settings

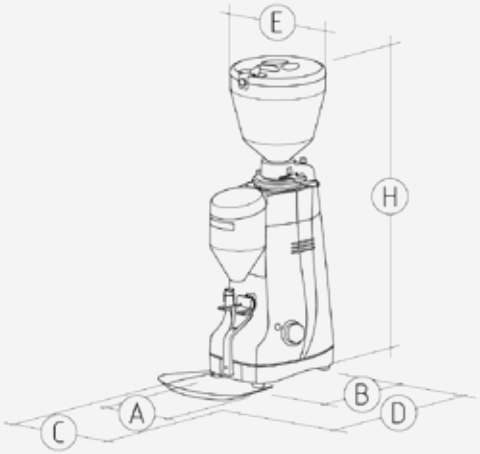


GRIND FLOW CONTROL SYSTEM
Achieve a uniform grind, reduce clumping and keep the counter free from coffee dust

ESPRESSO

FEATURES

- Easy to clean: access the grinding chamber without losing your grind settings
- Multi-adjustable portafilter holder. Hands-free grinding with the portafilter/Dosing Cup activated grind button
- GFC damper to customize grind flow, reduce clumping and keep the counter free from coffee dust (Hybrid, Antidust, Anticlumping)
- Calibration Ring: a numbered ring that lets you set a zero point where the burrs touch, so you always know your exact grind setting
- Grinding statistics, IoT connectivity for remote data monitoring, Firmware upgrades, service needs alerts
- The low-RPM motor and dual fan cooling system prevent overheating, preserving your coffee's aroma



A 208 mm - 8¼ in
B 240 mm - 9½ in
C 264 mm - 10½ in
D 413 mm - 16¼ in
E 210 mm - 8¼ in
H 695 mm - 27½ in

TECH SPECS

POWER • 650 Watt
GRIND ADJUSTMENT • stepless micrometrical
GRIND SPEED • 420 rpm (50Hz) - 500 rpm (60Hz)
BURRS • Ø 69 mm conical (2.7 in) | 203C or ZZ k204P
BODY • aluminum die casting
HOPPER CAPACITY • 1.3 kg (2.9 lbs)
NET WEIGH • 22 kg (48.5 lbs)
EQUIPMENT FEATURES • IoT, Tag holder, GFC Kit, Dosing Cup
OPTIONAL • aluminum hand tamper

COLORS

Polished aluminum on request with extra charge

CERTIFICATIONS

LEARN MORE

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The manufacturer reserves the right to change specifications without notice