

MAZZER

Super Jolly g

Grind by weight

Super Jolly g



Designed for **medium volume** coffee shops. **Reliable, consistent and easy to use**, it helps any barista deliver excellent cups every time.

→ 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 (4.0 - 5.2 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

64 mm flat burrs

CHOOSE WHICH BURRS TO INSTALL ON YOUR GRINDER



STANDARD

205D

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 k206P

FLAVOR PROFILE: Well-rounded cups with a complex structure of flavours, nice acidity, fruity notes, a soft, velvety 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

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
- Protect your coffee beans from temperature exposure with the double fan cooling system

TECH SPECS

POWER • 550 Watt
GRIND ADJUSTMENT • stepless micrometrical
GRIND SPEED • 1400 rpm (50 Hz) - 1600 rpm (60Hz)
BURRS • Ø 64 mm flat (2½ in) | 205D or ZZ k206P
BODY • aluminum die casting
HOPPER CAPACITY • 1.1 kg (2.4 lbs) or 280gr (0.62 lbs)
NET WEIGH • 17.5 kg (38.5 lbs)
EQUIPMENT FEATURES • IoT, Tag holder, GFC Kit, Dosing Cup

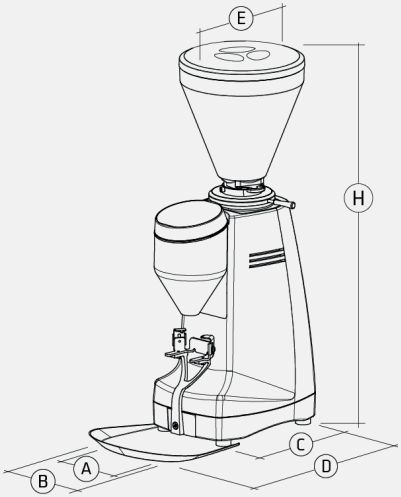
COLORS

*On request with extra charge

CERTIFICATIONS

LEARN MORE

ESPRESSO



A	207 mm - 8¼ in	D	410 mm - 16¼ in
B	240 mm - 9½ in	E	210 mm - 8¼ in
C	255 mm - 10 in	H	635 mm - 25 in

MAZZER LUIGI S.p.a.
Via Moglianese Gardigiano 113
30037 Scorzè (VE) - Italy
mazzer@mazzer.com
www.mazzer.com

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The manufacturer reserves the right to change specifications without notice