

BEST



An optimal and consistent finely ground coffee for a superior espresso outcome.



With the ECA range of semi commercial grinders we are able to provide complete solutions to the fundamental requirements of the most professional home barista needs for prestige equipment: to dispense a uniform, superior and consistent finely ground coffee for an optimum espresso outcome.

The ECA BEST grinder, with its classic design, optimises the potential outcome when using fresh coffee, a better alternative to using pre-ground coffee for home use. It is equally at home in a small bar, restaurant or espresso bar environment as a second grinder for de-cafeinated coffee beans or a single origin bean.



- **Quality construction:**
The powerful motor of these semi-commercial quality grinders ensures consistent grinding results required for high quality espresso machines and ultimate espresso cup quality
- **Tempered Steel Burr Grinding Wheels:**
Made of tempered steel, these grinding blades will provide a long life with excellent performance. The consistent grind size is the key in the production of a superior espresso with rich flavour and aroma
- **Grind applications:**
French Press, Percolator, Vacuum Pot, Drip Coffee, Stovetop Mocha, Espresso Machines (for both traditional and pressurised filter handle types)

Model	BEST
Tempered Flat Burr	54mm diameter
Motor Power	300 watt
Gear Reduction	Yes
Dispensing	Adjustable dose (5-10 grams)
Grind Settings	25
Bean Hopper Capacity	500 grams
Housing Material	Polished Alloy
Country of Origin	Italy
Dimensions (WxDxH) mm	145 x 240 x 380
Weight	8kg
Power Voltages	110/220/230/240
Support	Toll free technical support 1300 326 326