

ECA's F5 and F6 Grinders

ECA prides itself in providing experience, professionalism and knowledge in the supply of superior espresso equipment.

The beauty of ECA's commercial grinder range is that they dispense superior, consistently uniformed finely ground coffee resulting in an optimum espresso outcome.

The F5 and F6 are the commercial grinders of choice for offering determined characteristics that are sturdiness and functional reliability, allowing for superior dispensing parameters and ultimate cup quality.

Please use the table overleaf to match your application to the correct grinder type.



F5



F6

ECA Espresso Company Australia Pty Ltd

Technical Specifications

- **Doser:** Externally mounted adjusting nut for convenient setting of quantities.
- **Grinding Blades:** The tempered steel flat blades have continuous micrometric grinding adjustment.
- **Design:** Modern heavy duty cast alloy body.
- **Usage:** Ideally suited for high volume commercial use.

Model	F5	F6
Dimensions mm Width	230	230
Depth	270	270
Height	615	670
Tempered Flat Burr	64 mm diameter	84 mm diameter
Motor power	350 watt	650 watt
Net Weight	14 kg	20 kg
Voltage	240V	240V
Grinder revolution	1350 rpm	1400 rpm
Grind settings	Infinite adjustment	
Grinding capacity (grams per second)	2 g/s	3 g/s
Dose volume	5.5 - 8 grams	
Hopper capacity Kg	1.5	
Country of origin	Made in Italy	
Dose counter	Yes	
Automatic stop	Yes	
Motor thermal protection	Yes	
Support	Local rate technical support - 1300 326 326	

