



ECA G3 Grinder

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

To compliment the 333 and 323 traditional espresso machines from Plus, ECA offer the G3 commercial grinder, also made by Plus.

The G3 offers infinite grind adjustment control with a manual On/Off switch.

The doser chamber mechanism is of all metal construction with an internal adjustment nut. This makes the G3 grinder design optimal for dispensing consistently uniform ground coffee, thereby resulting in the best quality espresso.

It is an exceptionally priced grinder offering superb results for the busy barista.

ECA Espresso Company Australia Pty Ltd

Technical Specifications

- **Grinding blades:** the tempered steel flat blades have continuous micrometric grinding adjustment.
- **Usage:** ideally suited for moderate volume commercial use.
- **Safety:** over temperature reset button externally mounted

Model	G3
Grinder Size	33cm x 19cm x 57cm
Grinder Blades	64 mm flat burr
Motor Power	360W
Voltage	240 V
Grinder Revolution (rpm)	1400 rpm
Grinder Settings	Infinite adjustment
Grinder Capacity (grams per second)	2.5 g/s
Dose volume (grams) adjustment	4 - 10 grams
Grinder stop	Manual
Net weight	11.8 kgs
Hopper capacity	1.2 kgs
Packing measurement	58cm x 25cm x 39cm
Support	Technical support - 1300 326 326

