



HEDONE

COFFEE GOURMET

HONNE

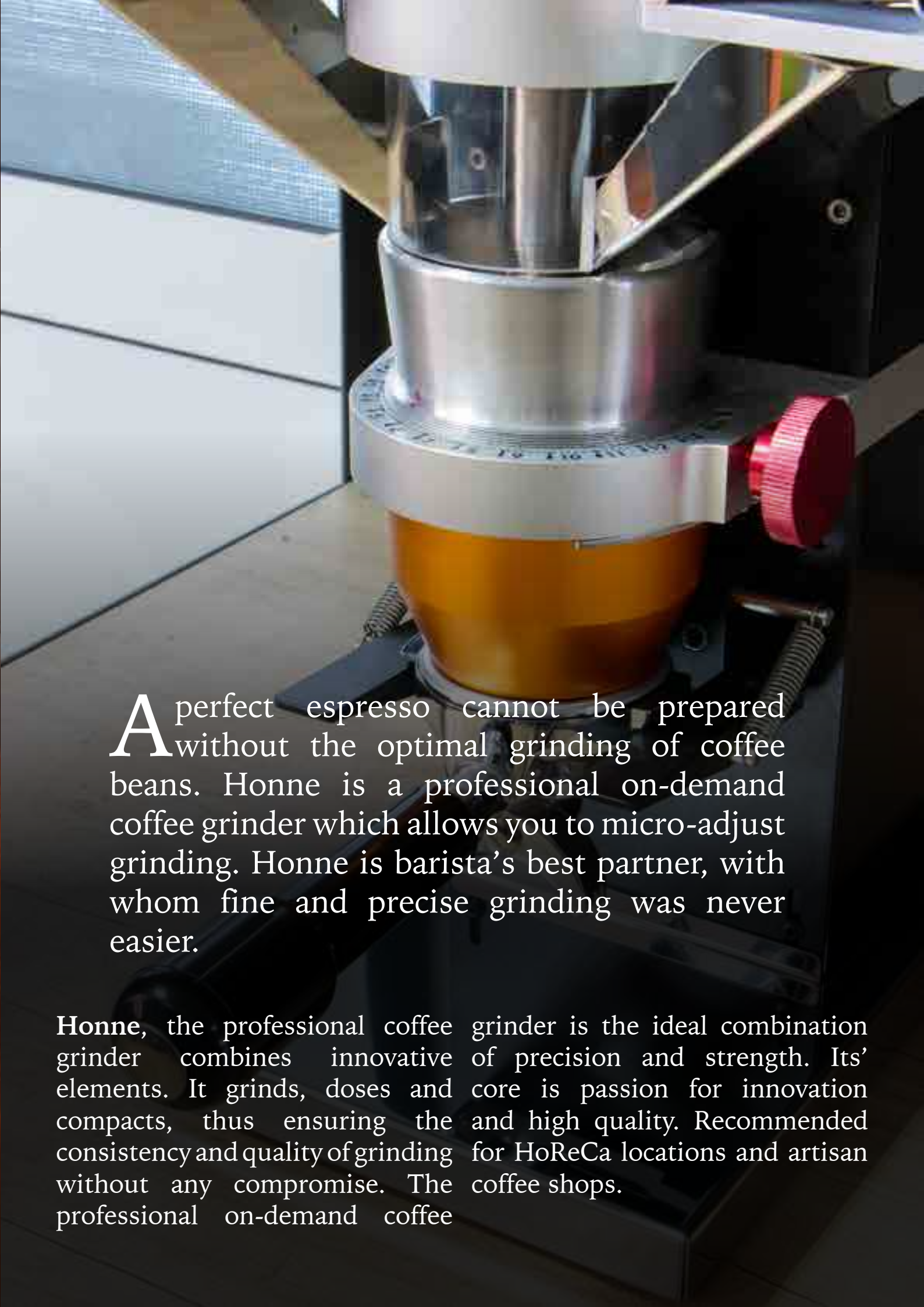
PROFESSIONAL
COFFEE
GRINDER



IDEAL COMBINATION
of **PRECISION** and **STRENGTH**

PROFESSIONAL
ON-DEMAND
COFFEE GRINDER

THE NEW WAY TO
"ESPRESSO" YOURSELF



A perfect espresso cannot be prepared without the optimal grinding of coffee beans. Honne is a professional on-demand coffee grinder which allows you to micro-adjust grinding. Honne is barista's best partner, with whom fine and precise grinding was never easier.

Honne, the professional coffee grinder is the ideal combination of precision and strength. Its core is passion for innovation and high quality. Recommended for HoReCa locations and artisan coffee shops.

It grinds, doses and compacts, thus ensuring the consistency and quality of grinding without any compromise. The professional on-demand coffee

TECHNICAL PARAMETERS

Height:	52 cm
Length:	25 cm
Width:	42 cm
Weight:	20.5 kg
Coffee container capacity:	1000 gr;
Volumetric loader capacity:	8.3 - 8.5 gr (optionally up to 10 gr);
Body:	aluminum;
Knives size:	68 mm;
Power supply:	220-240 V; 50/60 Hz; 120 W;



STEPLESS TECHNOLOGY
you can set the wanted granulation with micrometric accuracy;



“ON DEMAND” GRINDING
no ground coffee remains on the knives, which would subsequently oxidize in rapid pace. Therefore, coffee loss is limited;



HYBRID KNIVES

of which 2 are conical and 2 are flat, resulting in an ideal coffee granulation for espresso. The hybrid knives are food friendly, thus preventing the alteration of the specific coffee taste, while simultaneously doubling the amount of ground coffee;



THE POSSIBILITY OF GRINDING TWO TYPES OF COFFEE

having a very low retention in the superior knife's cylinder that is smaller than 0.4

grams;



ENERGY EFFICIENCY

Low power consumption



PERMANENT MAGNET MOTOR
with high efficiency, both in terms of electricity consumption and power;



ELECTROMAGNETIC COUNTERS AND TIMERS
for each coffee container;



COLD GRINDING

500 rotations / min, by gearing down the speed of the magnetic motor;



VOLUMETRIC DOSAGE,
resulting in identical portions for each brewed coffee;



Learn how to
use HONNE



HEDONE[®]
c o f f e e g o u r m e t



View HONNE
in action



www.hedonecafe.ro

