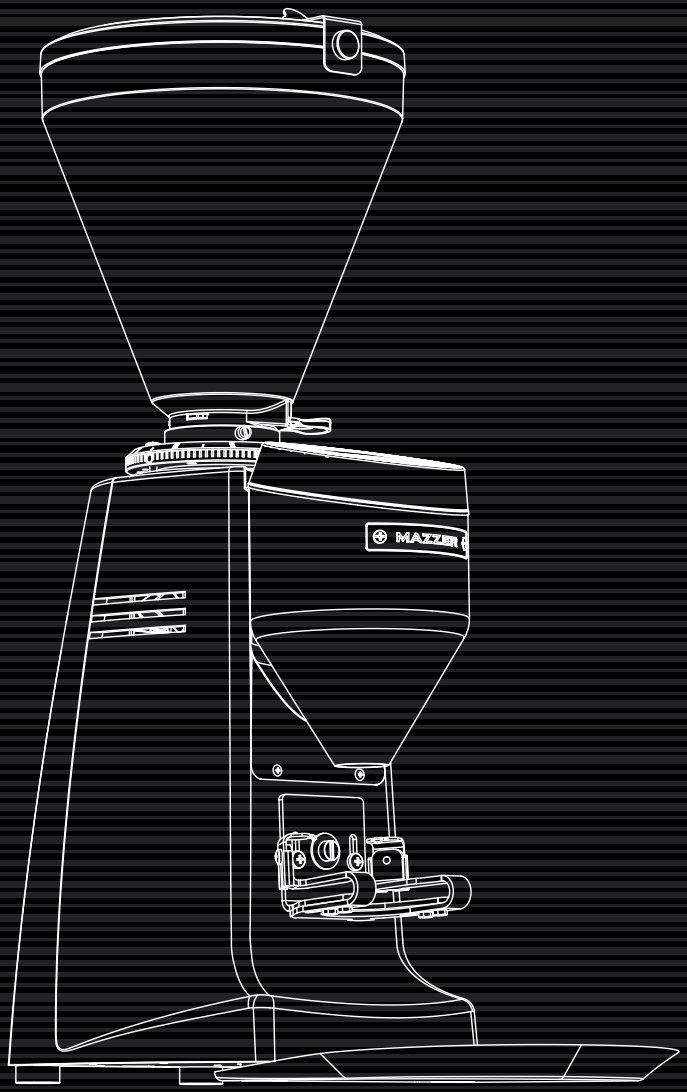
MAZZER®

Super Jolly V Pro electronic

YOUR COFFEE WINGMAN



64mm *flat burrs*

ELECTRONIC FEATURES

NEW FEATURES

New electronic features and optional IoT functionality give to barista, coffee roaster, business owner or service more control over the grinder.

- **19 LANGUAGE Control Panel** with wide viewing angle
- **PROGRAMMABLE** single, double, and triple dose buttons
- Steps of a hundredth of a second
- Total and partial dose **COUNTER**
- Programmable **PAUSE FUNCTION** in between grinding
- **MANUAL GRINDING** mode
- Ability to set up a **MAXIMUM DOSE CAP**
- Daily grinding **STATISTICS**
- **ALERTS** on service needs, worn burrs
- Firmware **UPGRADES**

IoT functionalities

BE CONNECTED

Wherever you are, be connected to your grinder on your cloud. Thanks to the internet-connectable platform data about your grinder is remotely **easily accessible.** You'll be able to **monitor** any and all of your grinders' **output**, keep up with **maintenance needs**, and **improve** the quality of your coffee in a scientific way using **data** tracked by the grinder (optional).

Super Jolly V Pro electronic

YOUR COFFEE WINGMAN

Premium grinder for small to medium sized cafés looking for quality, durability and consistent results. The new Super Jolly V Pro is simple to use and full of functionalities, a reliable friend for any barista.

USER-FRIENDLY FROM THE FIRST TOUCH

The **portafilter holder** is **fully adjustable** and simple to use
Consistently center the flow of grinds in your basket

Easy to clean grinding chamber with **no loss** of the **regulation**

Grind hand-free with the **portafilter activated grind button**

Index your grind settings with the **Memory Track System - MTS**

Use the magnet to place a **tag** on the hopper with the name of the coffee

More precise, **wider** grinding **adjustment range**

GFC **Grind Flow Control System**

MAXIMUM CONTROL

GFC Reduces the electrostatic charge which causes the coffee powder on tray and counter and **prevents clumping.**
It is composed of a **removable** aluminum outlet insert equipped with an easy to clean extract-able wire damper to get a **dynamic control** over the flow of coffee throughout the chute.

MAZZER®

THE EVOLUTION OF AN ICON

A modern grinder that paid tribute to the iconic style of the 1971 Mazzer Jolly.
The evolution of its design, updated with new, sleek lines and neat shapes, makes the Mazzer Super Jolly V pro a contemporary classic.

KEEP IT SAFE

Protect your coffee beans from temperature exposure and preserve your bean's fresh roasted flavor with the double fan cooling system.

HARDENED HIGH CARBON STEEL BURRS

64mm flat burrs have been re-engineered to **speed up** the dosing time by 20%. 100% made in Italy by Mazzer.

SAVE COFFEE

NO WASTE

Low retention grinder to save time and coffee each time you change your settings.

CONSISTENT RESULTS

Uniform coffee grounds and consistent dosing to keep consistent results.

DURABLE AND ECO-FRIENDLY

93% of the grinder weight comes from premium materials like stainless steel, aluminum, brass, and copper, to make it not only durable but also easy to recycle and eco-friendly.

SUPER JOLLY V Pro electronic Tech Specs

EN

Grinding on demand, electronic dose adjustment, ventilation with electronic control

Power	350 Watt
Grinding adjustment	stepless micrometrical
Burrs	flat burrs 64mm (2 ½ inches) (ref. 233M)
Grinding burrs speed	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Body	aluminum die casting
Hopper capacity	1.1 kg (2.4 lbs)
Net weight	15 kg - 33 lbs
Equipment features	GFC - Tag holder
Optional features	IoT - manual tamper

IT

Macinatura istantanea, regolazione elettronica della dose, ventilazione elettronica

Potenza	350 Watt
Regolazione macinatura	micrometrica continua
Macine	macine piane 64mm (ref.233M)
Giri macine	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Carrozzeria	alluminio pressofuso
Campana	1.1 kg
Peso netto	15 kg
Di serie	GFC - Portanome
Optional	IoT - pressino manuale con supporto

FR

Mouture istantanée, réglage électronique de la dose, ventilation électronique

Puissance	350 Watt
Régulation de mouture	micrometrique continue
Meules	meule plate 64mm (réf. 233M)
Tours meules	1400 tr/min (50 Hz) - 1600 tr/min (60Hz)
Chassis	aluminium moulé sous pression
Trémie	1.1 kg
Poids net	15 kg
Dotation	GFC - porte-nom
Options	IoT - press-café manuel avec support

DE

Augenblickliches Mahlen, Elektronische Einstellung der Dosis, Elektronisch-kontrollierte Luftung

Leistung	350 Watt
Mahlregelung	Stufenlose Mikrometrische
Mahlscheiben	Flache 64mm (ref. 233M)
Mahlscheibenumdrehungen	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Gehäuse	Aluminium Druck-Guss
Kapazität des Bohnenbehälters	1.1 kg
Nettogewicht	15 kg
Lieferumfang Zubehör	GFC - Namenhalter
Optionals	IoT - Tamper aus Aluminum mit Kaffeepressengestall

ES

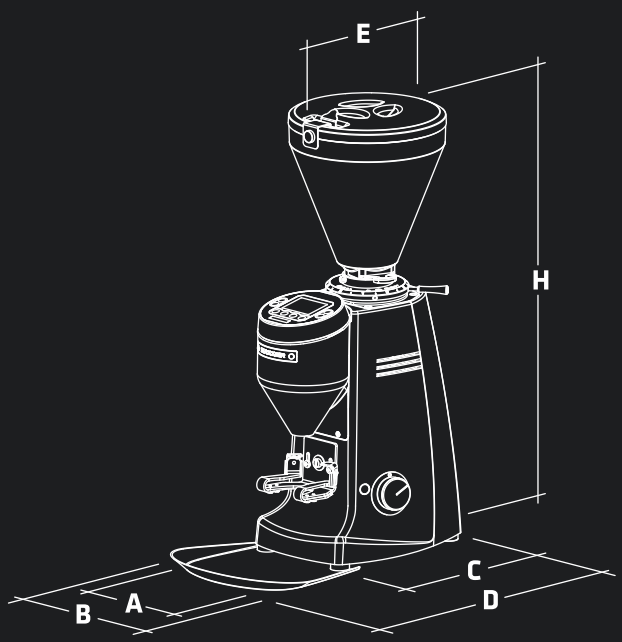
Moledura instantánea, regulación electrónica de la dosis, ventilación electrónica

Potencia	350 Watt
Regulación molienda	mircrométrica continua
Fresas	fresas planas 64mm (ref. 233M)
Revoluciones fresas	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Chassis	fundición a presión de aluminio
Capacidad de la tolva	1.1 kg
Peso neto	15 kg
Incluido	GFC - Tag holder
Opciones	IoT - Prensa café manual con suporte

PT

Moagen instantânea, regulação electrónica de dose, ventilação electrónica

Potencia	350 Watt
Regulação da moagem	micrométrica contínua
Mós	mós planas 64mm (ref. 233M)
Rotações dos mós	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Chassis	alumínio fundido sob pressão
Capacidade tremonha	1.1 kg
Peso liquido	15 kg
Incluído como padrão	GFC - Tag holder
Opções	IoT - tamper



Stepless micrometrical grind adjustment

SECURITY FEATURES

dimensions

	mm	inches
A	207	8 ¼
B	240	9 ½
C	255	10
D	410	16 ¼
H	595	23 ½
E	210	8 ¼

64mm *flat burrs*

* Upon request with extra charge

colours

- pure white
- matt black
- matt gray
- silver
- polished aluminum
- bright red
- powder blue

certifications

The manufacturer reserves the right to change specifications without notice

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