

Espresso grinder Metos Rancilio Kryo 65 ST

The LED Soft-Touch control panel allows the barista to program three different doses quickly and efficiently. The large display allows the operating status of the grinderdoser and mill wear to be monitored in real time. The horizontal progress bar monitors the progress of the current grinding operation. The KRYO 65 ST is fitted with a micrometric adjustment device to ensure maximum precision when setting the desired particle size. An anti-accidental rotation lock prevents undesired changes being made to the chosen setting. The flat burrs in 100% steel are subjected to the special ThermoSteel heat treatment to ensure durability. Its die-cast aluminium fins are the heart of the KRYO 65 ST. Thanks to its high heat conductivity, aluminium extracts and rapidly dissipates the heat generated by the movement of the burrs. The low position of the motor with respect to the grinding zone reduces the risk of coffee overheating.

- semiautomatic (ST)version
- motor speed 1350 rpm
- fins in die-cast aluminium
- ThermoSteel treated steel burrs Ø64 mm
- continuous micrometric adjustment with
- anti-accidental rotation lock
- aluminium outlet
- hoppers in food-grade polycarbonate with capacity of 1,3 kg
- aluminium and ABS
- anthracite grey



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Product capacity	1,9-2,5 gram / second
Item width mm	220
Item depth mm	356/385
Item height mm	575
Package volume	0.072
Unit of volume	m3
Package volume	0.072 m3
Package length	30
Package width	40
Package height	60
Package unit of dimension	cm
Package dimensions (LxWxH)	30x40x60 cm
Net weight	13
Net weight	13 kg
Gross weight	15
Package weight	15 kg
Unit of weight	kg
Connection power kW	0.45
Connection voltage V	230
Frequency Hz	50/60
Sound level dB	75
Cleaning	hand wash
Portion size	1,5 kg