



TOP
GRINDING
EXPERIENCE

GRINDIE



2023





WHY GRINDIE

How many people spend endless days struggling in their lab, in order to get the right cup of coffee out of their blend or single origin?

How many hours are lost in adjusting a grinder, throwing away thousands of precious beans?

GRINDIE today is a worldwide community that no longer has the issue of achieving consistency in the cup, because this grinder is transforming the variables of the grinding process (temperature, user experience, on demand dispensing and, above all, the dose of ground coffee in the portafilter) in constants. We are a huge family of roasters and baristas who have found in their everyday job, a reliable partner - a grinder that makes professional life easier.

People in grindies family are done with wasting time and coffee, forever.



Every day, millions of cups are prepared across the globe. Most of them don't express all the potential of the coffee beans used. Many of them are just wrong.

Often the reason is very simple: the grinding process comes before the extraction. If the variables of this process are not rightly managed, a whole business can be ruined, no matter how expensive the blend or the coffee machine.

So, what can you do to obtain the best result in cup and maintain excellence over time? We at Grindie have answered this question. The more variables kept under control, the more consistent the result will be in the cup. This is the philosophy that guides Grindie.

**IN ORDER TO CONTROL THE GREATEST
QUANTITY OF VARIABLES DURING THE GRINDING PROCESS,
WE FOCUSED OUR ATTENTION IN 4 SPECIFIC AREAS:**

TECHNOLOGY USER EXPERIENCE INTEGRATION TRAINING



TECHNICAL AREA

WEIGHING SYSTEM: the only parameter that can assure you the measurement of the dose is WEIGHT. With Grindie, you set the desired dose for each portafilter just once, then the grinder will work with an accuracy of ± 0.1 gr. All human error is eliminated, and the self-learning system will maintain consistent precision over time.

AUTOMATIC RECOGNITION OF PORTAFILTER: to avoid any human error, Grindie does the job for you. You place the portafilter on the bracket and the grinder starts dispensing the pre-set dose.

Temperature control: To safeguard coffee flavours as much as possible, our machines work at a controlled temperature, avoiding overheating of ground coffee.

AUTOMATIC MICROMETRIC GRIND BURRS ADJUSTMENT: For maximum control, you can adjust the burrs by varying distance of $5\text{ }\mu\text{m}$ (0.005 mm) at a time.

USER EXPERIENCE

Every aspect of our equipment has been designed to facilitate use and avoid human error.

QUICK START: we know how boring and ineffective instruction manuals are, so we have implemented a quick guide in our machines. At the first switch-on, the essential procedures to put the coffee grinder in working condition will be indicated step by step: language choice, load cell calibration, filter tare register and user password creation.

USER PROFILE: one of the recurring problems when there are more operators is that everyone wants to adjust the machine to suit their own personal preferences. This is why we developed Grindies firmware on 3 levels: factory, configuration and operator. Once all parameters are set, they are protected with passwords and only the password owner can make changes.

Guided procedure for cleaning: ordinary cleaning plays a fundamental role in achieving a precise and

constant result in coffee grinding. But cleaning is often skipped when it is cumbersome. It is also important to ensure that the procedures are performed correctly, regardless of the operator who completes them. Therefore, we have equipped our firmware with a guided cleaning procedure that, step by step, guides you to have the machine in a perfect working condition every day.

DESIGN FOR SIMPLIFIED MAINTENANCE: routine maintenance must be simple. Our grinder has been designed to let the operator complete ordinary operations without opening the grinder body.

SOUND ABSORPTION: an extremely important aspect is to keep the environment of your shop calm, so that your customers can enjoy a pleasant atmosphere. Grindie grinders have been built to reduce vibration and noise as much as possible.

ALARMS: to ensure your Grindie is always in excellent working condition, we have equipped it with over 20 alarms that help prevent malfunctions and complete the necessary maintenance at the right time.

INTEGRATION AND CONNECTIVITY

An available USB port makes connectivity as easy as possible. Through this port you can update the firmware, download the machine use data, download the error messages and many other extra features that will keep your grinder in excellent condition.

These are the reasons that ensure the consistency of the result in every cup over time

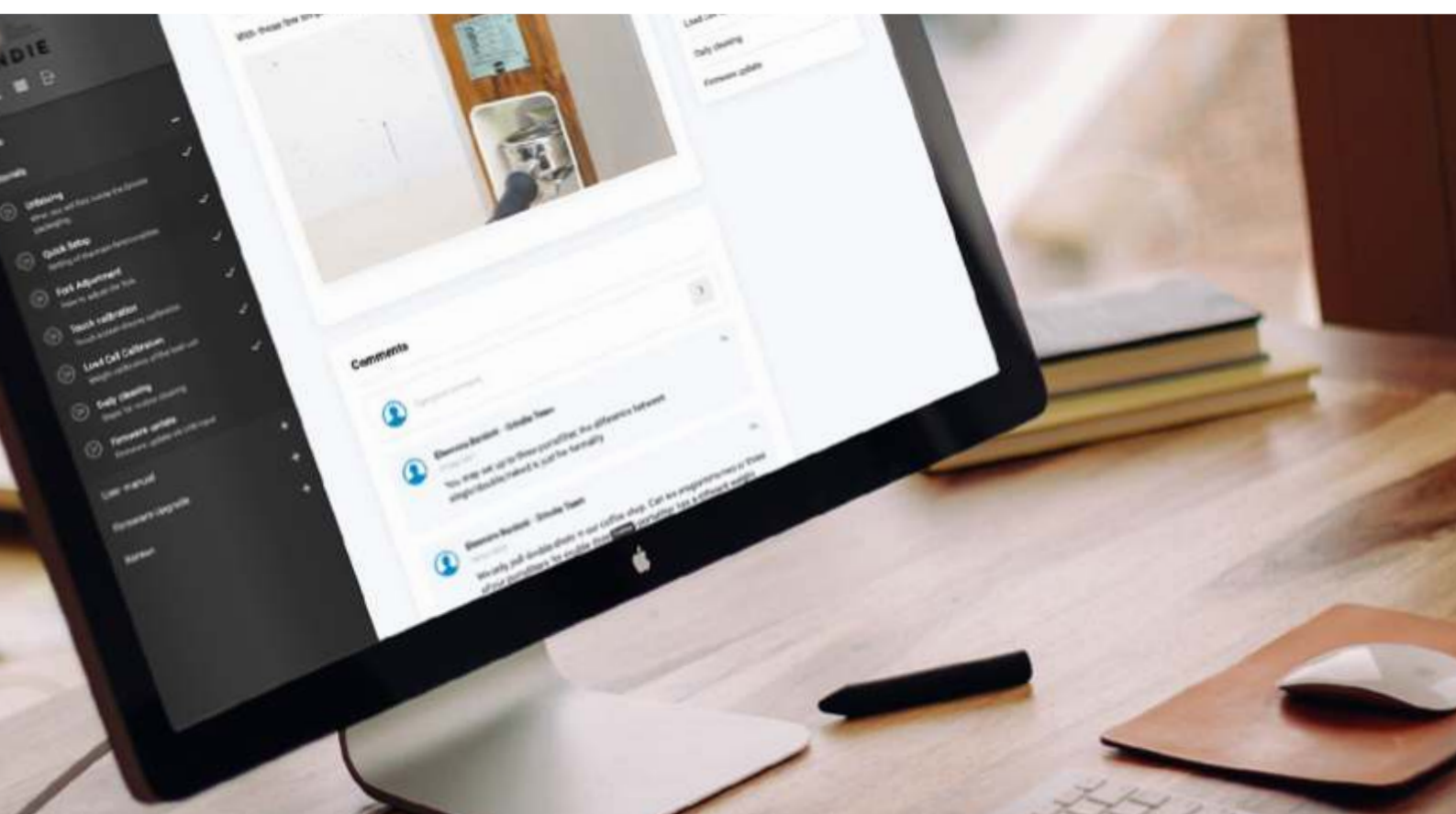
- you can monitor and control the variables involved in the grinding process. But what about education?

GRINDIE CAMPUS

Lets just say it: it is perfectly useless to create a hi-end grinder if you struggle to get the highest performance without knowing all the useful tips and tricks.

We have created a campus only for Grindies family members: once you buy a grinder, you receive access credentials to enter a portal full of tutorials for maintenance, user manuals and space where you can write comments or ask questions to the other members of the Grindie community.

And theres more: every time a new release of the firmware is created, you can download it from the campus and upgrade your SOLO. The best coffees of your life are waiting for you.



A close-up photograph of a hand operating a manual coffee grinder. The hand is holding the black handle of the grinder, which is attached to a silver-colored metal body. The grinder is positioned over a light-colored surface, and the background is blurred, showing what appears to be a kitchen setting with a sink and faucet.

WHAT THE OTHERS SAY?

ROMAN KANBAROV

Renoir Caffee Russia

We tested the Grindie and compared it to its most famous direct competitor. The Grindie grind speed is faster, the scale is more accurate and the grind quality is more uniform. The espresso body is better. You have created a great product. Also, it is quieter! Low noise. What I like the most is that Grindie allowed our customers to extract new flavours from their standard average coffee beans.

FLORIAN VON LOESCH

Tazzarossa Svizzera

A few days ago I sold the first SOLO to a new customer. He visited us to talk about a new machine (of course he found a model he likes) and could see us preparing coffee with the Grindie SOLO. Without any discussion he decided to buy the SOLO and after few days he said: we can no longer imagine grinding with a standard grinder.

LUCAS SAM

Coffeelin Hong Kong

We understand that Grindie is one of the first grind by weight coffee grinders on the market. It is very good in terms of efficiency for new start up coffee shop like us. On top of that, its very handy and easy to manage for our baristas, but at the same time, the model is also giving us stability in terms of quality. Finally, the most impressive part of Grindie is the Silence of the grinding process, so no matter how busy we are, we can still provide quiet and a chilled vibe to our customers.

IURI GRANDINI

Roaster e Barista Trainer

My first impression was of speed, with great performance and consistency. I also tested the consistency with the scales, so I'm very happy with that. As I said before, the speed of the grind is excellent, being a bartender, you need that. Above all, it has a nice design that immediately catches the eye.

EMANUELE CHINELLO

Moka Kenya srl

The main novelty that I found compared to other coffee grinders, always referring to on-demand grinders, is the practicality, the ease of use and precision, as well as a very modern and innovative design that suits prestigious venues. A very innovative product that helps the bartenders in their daily work.

LUIGI PILLITU

Coffee Trainer

My first impression is that its great. I mean, its the main element that every cafeteria, especially on the specialty floor, must have. For so many reasons: its unique, its immediate, its pliable. Its like when you are talking to a child, explaining things to them. Grindie is like that, in the sense that its immediate. No other words are needed; and in the cafeteria, immediacy, looking for a unique product, is fundamental.

MARCO ALOY

Business Developer Giuliano Caffè & Orso
Laboratorio Caffè

My initial thoughts when using Grindie was that it is an excellent innovation in the market. It is handy and it is interesting to see how it works. The extraction capacity is very interesting. The main difference from other grinders is the simplicity.

GIANLUCA TOFANI

Barista

The first impression using Grindie was surely one of a quality product. No doubt. The big difference from other grinders is its quietness. I also really appreciated the design: innovative, different and the shape is very appealing to me. Definitely a high-level product.

PIERPAOLO MENEGUOLO

Caffè Diemme Italia

The Grindie SOLO presents itself from the first appearance with a different look compared to most of its competitors and certainly stands out. In the grinding we found an excellent distribution in the basket but also in the ground itself, the product spillage is very clean. We have never found the presence of clumping and this is certainly an added value. The time taken to obtain the tare is excellent and overall, the time taken to carry out a double grinding is acceptable (in order to obtain 16 g, the time fluctuated between 6 -7.5 sec) comparing it to similar products. The precision in the doses is very positive, we recorded maximum deviations of 0.1g and in a few cases 0.2g, comparing each time with the external Acaia Lunar scale.

SAVERIO FORTE

Barista e Micro Roaster

The first impression when using the Solo grinder, was the silence, the little noise it made. I noticed that they have eliminated electrostaticity in the powder, which means no lumps, unlike in other grinders; and the precision in weighing, which was rechecked with another scale beside it, as well as the repetitiveness of weighing.

LUCA BERNARDONI

QA Manager Hardy Srl

I was impressed with its quietness and the accuracy it has during grinding when weighing the coffee. The main difference I noticed was the lack of clamping during grinding.

DAMIEN BURGESS

3 Coffee Guys

Its nice to see something which has a completely different look. I think were used to grinders that have always been quite the same in their format, and this is a different unique look. Which I think adds a little something interesting to it as well. I think right now everyones really looking for a grinder which is going to be very precise in terms of the weight every time. So, you know, if youre going to say 18.5 grams youre going to have that as well. And thats obviously a big plus for any barista right now.

STEFANIA ZECCHI

Membership Coordinator Scaitaly e
Coffelier 1895 by Lavazza

Super positive impression. I absolutely loved seeing how Grindie gets right to the dose. Also, the uniformity of the grind and the ease of use. I found the main difference from the coffee grinders Ive tried so far to be the precision of the dose. That is, in the ease of reaching the dose.

ANTONIO BISCOTTI

Il Griso Italia

I think SOLO is a grinder that gives you the peacefulness you couldnt have with traditional grinders. I dont just get a fresh ground coffee, but most importantly it preserves all the aromas of my blends. Moreover, its the most reliable grinder Ive ever tried in terms of consistency always have the same result in (the?) cup. I love the fact of grinding instantly, and getting exactly the grams I asked in settings. This facilitates your work a lot, always giving excellent results. I think SOLO is suitable for all professionals who want to get the best from their products.



THE BURRS

You should never settle for anything less than the perfect set-up for your coffee.

All our burrs are:

- **68mm**, for a perfect balance between speed and retention.
 - > Burrs with a much bigger diameter would have a lot more space where coffee left-overs can easily hide and get rancid, ruining your precious recipes.
- **SCREWLESS**, to increase productivity and reduce coffee left-overs.
 - > Do you know those intolerable screw holes of normal grinders? One of the most difficult parts to be cleaned, even with all your effort? Just forget them. Instead of those holes, we have more teeth to grind your coffee.
 - > Additionally, having no holes means consistency of granulometric profile and full performance of the burr. Another variable that Grindie eliminates for you.

Not all burrs however are good for you.
Here you can choose the burrs that best suits your needs

FOCUS FLAT BURRS

If ESPRESSO is your fixation, nothing will give you a better result than these burrs, specifically designed to grant excellent results between 90 and 350 microns. Besides espresso, you can enjoy Turkish and all extractions with super-fine grain size. No roasting grade will ever give you trouble: the focus burrs will always be excellent partners in your experiments and new recipes without wasting time and precious beans.

USER FRIENDLINESS ★★★★★

RETENTION ★

PRODUCTIVITY ★★★

EASY CLEANING ★★★★★

BODY ★★★★★

ADAPTIVE FLAT BURRS

This is for those who don't want to give up anything, with a **wide range of use** from 120 up to 1200 microns. A little less body in espresso, this set will surprise you with floral scents and sweetness from 250 to 1000 microns, enhancing light and medium roasting, both for espresso and pour-over

USER FRIENDLINESS ★★★★★

RETENTION ★

PRODUCTIVITY ★★★

EASY CLEANING ★★★★★

BODY ★★★

ADAPTIVE HYBRID BURRS

A couple of flat burrs, together with a conical one: Can you imagine? 4 burrs that work in synergy to offer a step-by-step grinding, the conical burrs pre-crush the beans and feed intensively the flat ones. If you are looking for **heavy productivity**, this set is perfect for you. Sharing at the same time the advantages and versatility of the ADAPTIVE FLAT. It is situational, but in the right conditions gives you surprising results

NOTE: this set is suitable (and recommended!) for **jumbo beans**

USER FRIENDLINESS ★★★

RETENTION ★★★★★

PRODUCTIVITY ★★★★★

EASY CLEANING ★★★

BODY ★★★

All types of burrs are interchangeable! *

*To pass from hybrid to flat, and vice-versa, however, a set of specific supports is needed



TUNE UP YOUR GRINDIE!

All Grindie grinders have a powerful ventilation system, to eliminate excess heat and protect your coffee. However, you can ask for more! You can dream of a grinder that won't change temperature between the morning, when you set it, and the most crowded and busy time of the day. That grinder is a Grindie, for sure. Our TSS Temperature Stabilization System, allows the grinder to go to the working temperature right from the start, saving you from adjusting the grinding several times while the shop gets crowded and the grinder busier won't change temperature between the morning, when you set it, and the most crowded and busy time of the day.



S O L O



SOLO GRINDING BY WEIGHT

Weight is the most important parameter to grant consistency in your cup.

You deserve nothing less than a grinder that weighs for you. Solo achieves this with the highest precision on the market, and quickly too.

INTELLIGENT WEIGHING SYSTEM

With Grindie you get the dose with the only parameter that guarantees constancy: weight. Thanks to our intelligent, integrated weighting scale, with continuous weighting and patented self-learning system, accuracy is real.

DOUBLE CLUMP CRUSHER SYSTEM

Clumping is a nightmare for those looking for the perfect extraction. With the new Grindie Double Clump Crusher system you will always get a uniform ground, solving every channelling problem once and for all.

TOUCH SCREEN WITH USER PROFILES

With Grindie, you can lock all the settings you've chosen with your personal user password. Thus, nobody will be able to alter them unintentionally, and you'll be sure of a constant result in the cup.

NOISE ABSORPTION SYSTEM

From now on, the annoyance of a noisy coffee grinder will no longer break the atmosphere of your shop: we have soundproofed our machines to keep quiet, whatever your style.



DISCOVER SOLO

- Weighting system with **+/- 0,1 grams accuracy**
- Patented **anti-clumping** system
- **Automatic recognition** of 3 different portafilters in less than 1 second
- 3 different types of titanium coated burrs available
- **Guided cleaning** procedure
- Motorized micrometrical adjustment
- Temperature control
- Burrs consumption alarm
- Sound absorption system
- 3 different user profiles
- USB port for firmware update and alarm download
- Simplified maintenance
- Burrs with anti-sticking system
- Low power consumption

TECHNICAL FEATURES

PRODUCTIVITY:
7,5 15,5 Kg/h

MOTOR:
900rpm

BURRS:
Focus, Adaptive, Hybrid

BURRS MATERIAL:
Red speed
Black diamond coating

HOPPER:
1,2 Kg

DIMENSIONS:
235x235x474h mm



#GRINDIEWAVE



BARISTA APRON

Durable apron in recycled jeans, hand-stitched with contrasting pocket and inner lining in textured fabric, adjustable leather straps. Handmade by a Parallelo runaway. Grindie logo embroidered on the pocket.



BARISTA APRON WITH CLOTH

Durable apron in recycled jeans, hand-stitched with contrasting pocket and inner lining in textured fabric, adjustable leather straps. Handmade by a Parallelo runaway. Grindie logo embroidered on the pocket and round metal buttonhole. Coordinated coffee towel



COFFEE LEVELLER

Coffee leveler mm. 58 in anodized black steel, laser engraved Grindie logo



COFFEE FLAT TAMPER

Coffee leveler mm. 58 in anodized black steel, laser engraved Grindie logo



COFFEE DOSER

Coffee dosing cup mm.60, laser engraved Grindie logo.





ACCESSORIES



TRAVEL TROLLEY FOR SOLO GRINDER

Watertight trolley with pre-cut high density foam for the transport of SOLO coffee grinder and accessories. Dust and humidity resistant, with wheels retractable handle



BURRS MAINTENANCE KIT

Coffee leveler mm. 58 in anodized black steel, laser engraved Grindie logo

TOOLS KIT

Complete set of tools needed to open the SOLO grinder for maintenance



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