

LA MARZOCCO®

HANDMADE IN FLORENCE



SWIFT

consistency with top quality

Grinding, dosing, tamping on demand are the features unique to the Swift Grinder. It improves beverage consistency in places where training is a concern, eliminates coffee waste and bridges the gap between traditional and super-automatic technology while maintaining state of the art quality in the cup.

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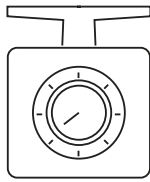
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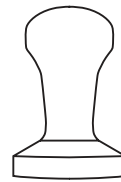
Grinding On Demand

Designed to prevent coffee from overheating, its high-speed ceramic flat burrs are long-lasting. Moreover, fresh grinding prevents waste and maximizes the coffee's aroma and flavor.



Volume Dosing

More accurate than timed dosing, volume dosing delivers a consistent quantity of ground coffee to each filter basket.



Automatic Tamping

Its unique layered and level tamping system guarantees consistent pressure applied to the coffee puck, time and time again.



A perfect shot at the push of a button



Height cm/in	65,5/ 25 _{3/4}
Width cm/in	35/ 13 _{3/4}
Depth cm/in	36/14
Weight kg/lbs	40/75
Voltage VAC	110/220
Coffee Hoppers Capacity	1,8 kg/4 lbs each

Certifications Available:



Grinder with two hoppers. Standard colors are red, black and grey, and can be personalized upon request (RAL required). Single and double dosing available upon request. All specifications are subject to change without notice.