




HEMRO

Mahlkönig E80S & E80S GbW
Level 1 Training

Hemro Academy

A close-up photograph of several dark brown, roasted coffee beans resting on a light-colored wooden surface. The lighting is warm and focused, highlighting the texture of the beans and the grain of the wood. The image is partially obscured by a white diagonal overlay on the right side of the slide.

Agenda

- 1 Product overview
 - 2 Service & FAQ
 - 3 Information handouts
- 
- A series of overlapping geometric shapes in the bottom right corner, including a light beige triangle, a grey trapezoid, and a dark grey triangle.

Mahlkönig E80S & E80S GbW: model and option overview



Bean hoppers

- 250g : article 700995
- 1.200g : article 703328
- 1.800g : article 703071 (standard delivery option)

Burr options & grinding speed

- : article 701619 - 80mm special steel, 6-8g per second
- : article 105780 - 80mm premium cast steel, 6-8g per second

Body colors

- : black matte, white matte

Portafilter holders

- Standard : article 700708 (standard delivery option)
- 54mm narrow option : article 100548
- Wide adjustment option : article 700802

Motor configurations

- 100V 50/60Hz; 1.400 – 1.700 rpm
- 110-127V 60 Hz ; 1.400 – 1.700 rpm
- 220-240V 50/60Hz ; 1.400 – 1.700 rpm

Coffee can adapters

- Illy Caffé : article 703724
- UCC Coffee : article 703476

Weight (net / gross)

- : 17,6 kg / 18.5 kg

Dimensions

- : 24 x 63 x 34cm

Packaging dimensions

- : 69.7 x 28.7 x 47.5cm



Mahlkönig espresso portfolio & target groups

	Mahlkönig E65S	Mahlkönig E65S GbW	Mahlkönig E80S	Mahlkönig E80S GbW
				
List price	1.749€	2.149€	2.599€	3.149€
Grinder type	65mm flat, stepless	65mm flat, stepless	80mm flat, stepless	80mm flat, stepless
Footprint (WxHxD) & weight	195 x 583 x 283; 11kg	195 x 623 x 283; 12kg	240 x 630 x 340; 18kg	240 x 630 x 340; 19kg
Hopper capacity	1.200g	1.200g	1.800g	1.800g
Grind size range	135um – 450um	135um – 450um	110um – 500um	110um – 500um
Output espresso*	4.5 g/sec (18g in, 40g out, 30 sec extraction)	4.5 g/sec (18g in, 40g out, 30 sec extraction)	6.9 g/sec (18g in, 40g out, 30 sec extraction)	6.9 g/sec (18g in, 40g out, 30 sec extraction)
Retention (empty/filled)*	3g / 0,3g / 42g in hopper neck	3g / 0,3g / 42g in hopper neck	4g / 0,3g / 54g in hopper neck	4g / 0,3g / 54g in hopper neck
Target customer	Premium specialty coffee shops that grind up to 30kg/week	Premium specialty coffee shops and volume chains in need of quality automation	High-volume premium specialty coffee shops that grind up to 100kg/week and up to 10 shots per minute	High-volume specialty coffee shops and volume chains in need of quality automation

*unstandardized measures from internal Hemro laboratory; results will vary in different testing environments

Mahlkönig E80S / GbW: key features at a glance

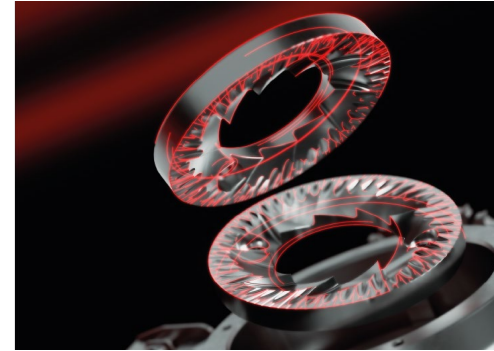
Ease of maintenance
and service



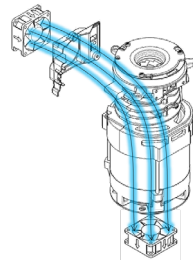
Real-time grind-by-weight,
PFD and DDD-technology



Record speed, dosing consistency
and zero retention



Universal fit and adjust-
ment of components



Active cooling for heavy
duty cycles ~100kg / week



Premium design with
durable components

Mahlkönig E80S GbW: success factors in operation

Grind-by-weight requires a new approach to correct usage and servicing



Key points to communicate when selling grind-by-weight


- **Careful handling** is the basic requirement to use precision scales
- **Correct installation on a flat, stable surface and initial calibration before first use** is required for performance
- Operators **must** have a **calibration weight** and calibrate frequently for accurate dosing
- **Grind-by-weight and single dosing do not match** because GbW-technology works via a learning algorithm that adjusts itself over multiple dosing cycles
 - „Validating“ the dose weight of a single shot with an external scale is **not representative** – the rated accuracy of +/- 0.1g per shot is an average value over 100 shots
- **Service requires basic electronic diagnosis skills** and most problems can be fixed without exchanging key components (display, weight cell, power supply unit)
- **Regular care for GbW-grinders is 2-3 times more intensive than for non-GbW grinders**

Mahlkönig E80S / GbW: E80S yields best value due to significantly higher speed despite a smaller footprint and similar cost (1/2)*

	Mahlkönig E80S / GbW	Competitor 1	Competitor 2	Competitor 3
				
Retail price	2.599€ / 3.149€	2.399€	2.699€	2.900€ / 3.550€
Grinder type	80 mm flat, stepless	71mm conical, stepless	71mm conical, stepless	75/85mm flat, stepless
Footprint mm (WxHxD)	240 x 630 x 340	252 x 681 x 475	188 x 510 x 400	200 x 480 x 400
Weight	18kg / 19kg	28kg	30kg	24kg
Hopper capacity	1.800g	1.600g	1.500g	1.500g
Grind size range	110um – 500um	200um – 400um	120um – 660um	220um – 1.400um
Output finest / coarsest	6.0 g/sec / 7.5 g/sec	5.0 g/sec / 6.5 g/sec	3.8 g/sec / 6.2 g/sec	2.7 -3.5 g/sec (75mm) / 4 – 4.5 g/sec (85mm) – brochure values
Output espresso	6.9 g/sec (18g in, 40g out, 30 sec extraction)	5.7 g/sec (18g in, 40g out, 30 sec extraction)	5.0 g/sec (18g in, 40g out, 30 sec extraction)	4 g/sec (18g in, 40g out, 30 sec extraction)
Retention (empty/filled)	4g / 0,3g / 54g in hopper neck	7g / 0,5g / 34g in hopper neck	7g / 0,5g / 34g in hopper neck	2,5g / 0,2g

*unstandardized measures from internal Hemro laboratory; results will vary in different testing environments; 2022 values

Mahlkönig E80S / GbW: E80S brings highest output at lower power consumption and most options in an intuitive interface (2/2)*

	Mahlkönig E80S / GbW	Competitor 1	Competitor 2	Competitor 3
				
Motor type	AC direct 520W; 1.400 RPM @ 220V/50Hz	AC direct 800W; 420 RPM @ 220V/50Hz	AC belt driven 800W; 420 RPM @ 220V/50Hz	AC direct 450W / 650W @ 220V/50Hz
Hopper and slider	Bean clip & fixed steel slider	No clip, fixed plastic slider	Integrated, fixed plastic slider	Integrated, fixed plastic slider
Spout & flapper type	Steel & adjustable, silicone	No spout, wire insert	Steel not adjustable, silicone	Steel not adjustable
Active cooling	Yes, two active fans	Yes, no hysteresis	Yes, no hysteresis	Yes, two active fans + climapro cooling grinding house
Screen & control buttons	Color screen & jog dial	2-color LED and foil keyboard	2-color LED and foil keyboard	TFT or color touchscreen
Recipes & modes	6 recipes + manual + modes	3 recipes + manual + modes	3 recipes + manual + modes	3 recipes + manual + modes
Quick service access	Yes, 5 screws to reach burrs	No, unscrew grinding house	No, unscrew grinding house	Yes, 2 screws to reach burrs
Customization options	2 colors; no burr coatings	6 colors; burr coatings	4 colors; burr coatings	2 colors, burr coatings

*unstandardized measures from internal Hemro laboratory; results will vary in different testing environments; 2022 values

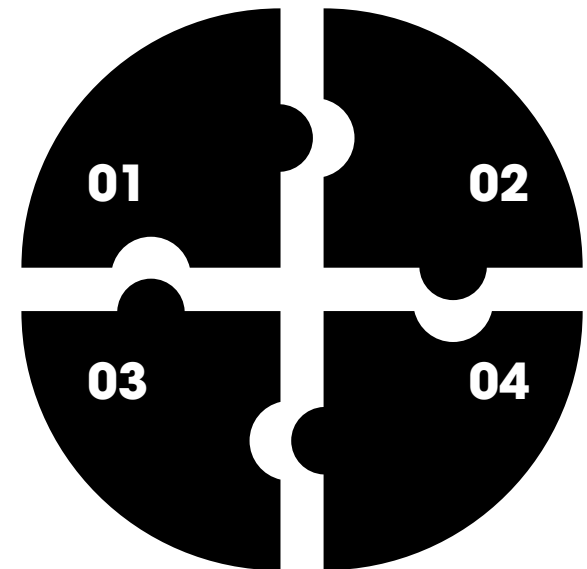
Mahlkönig E80S / GbW : key sales arguments

01 Performance and value: Mahlkönig's E80 range is the only heavy-duty grinder in the market to withstand >80kg per week without losing consistency. At 20%+ higher speed and the same cost as competitors it is a terrific value proposition.

03 Footprint: Mahlkönig's E80S has a smaller footprint than all competitors, making it the most space-efficient grinder despite its significantly higher performance.

02 Workflow & quality automation: Mahlkönig remains the only brand with real-time grind-by-weight technology and automatic portafilter detection that enables smooth workflows while automating dosing consistency and quality.

04 Ease of training and service: Hemro chain customers always point out the simplicity of onboarding new users onto Mahlkönig espresso vs. competitor models.





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- 1 Product overview
- 2 Service & FAQ
- 3 Information handouts

Disclaimer

**WARNING:**

The contents shown in this section are meant to support qualified technicians and trained staff only. Only parts that comply with the original appliance specification may be used for repairs. Errors in opening or assembling the machine may cause injuries and/or damages and malfunctions. If the machine is opened by an unauthorized person the manufacturer's liability and warranty expire.

Often overlooked in the quest for best taste and operations performance: the relevance of equipment maintenance

Benefits of regular grinder maintenance

More aroma extraction due to lower grinding temperatures

Exact recipe execution due to higher dosing consistency

Clearer taste due to lack of coffee residues and cross contamination

Reduced costs due to longer equipment life, esp. burrs

“Insufficient maintenance of key equipment always results in poor quality in the cup regardless of raw materials”

Hemro service resources: Product Management Sharepoint for most recent documentations and knowledge

H E M R O Hemro - Product Management

+ New Page details Analytics

H E M R O
CREATING QUALITY COFFEE MOMENTS

Mahlkönig

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For technical support and product management representatives please contact

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 Helen Yuen (HEMRO Group) Sales Manager China	 Marco Antonelli (HEMRO Group) Sales Director South Europe & Africa	 Ross Quail (HEMRO Group) Head of Sales Asia Pacific	

Documents > 03_HeyCafe > Buddy_Buddy Doser

Name

- 01_Product presentation
- 02_Product pictures and 3D models
- 03_Instruction manuals
- 04_Spare parts
- 05_Service videos & FAQs

Downloadable knowledge repository for all of Hemro's products including most recent:

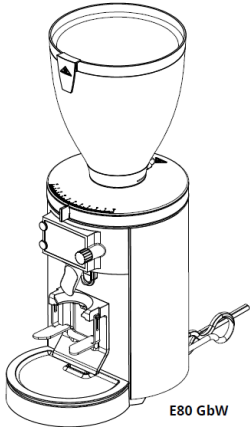
- Product presentations
- Product pictures
- Instruction manuals
- Spare part lists, recommended spare part lists, spare part locator tools
- Service videos, frequently asked questions, How-To's, wiring diagrams, etc.

If you do not yet have access, please reach out to productmanagement@hemrogroup.com to receive it today

Hemro service resources Mahlkönig E80S: spare part list in the Mahlkönig website dealer section and YouTube service videos

ERSATZTEILLISTE | SPARE PARTS LIST Version 1.0

E80 GbW 100 V 50/60 Hz | 110-127 V 60 Hz | 220-240 V 50/60 Hz



E80 GbW


Bei Bestellungen bitte unbedingt die Artikel- und Seriennummer angeben.
Please indicate the article- and serial number when ordering.

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Mit dem Öffnen der Mühle durch eine nicht autorisierte Person, erlöschen die Haftungs- und Garantieansprüche gegenüber dem Hersteller.

WARNING:
This spare part list is meant to support qualified technicians and trained staff, only. Only parts that comply with the original appliance specification may be used for repairs. Mistakes in opening or assembling the grinder may cause injuries and/or damages and malfunctions.
If the grinder gets opened by an un-authorized person, the manufacturer's liability and warranty expire.


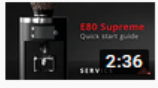
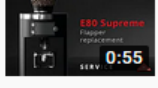
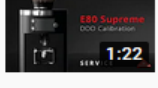
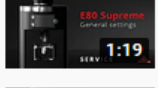
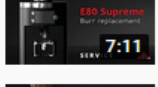
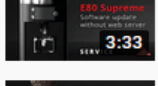
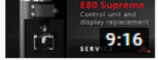
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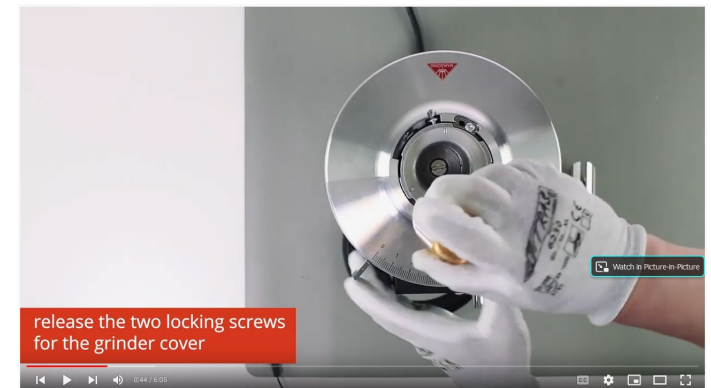
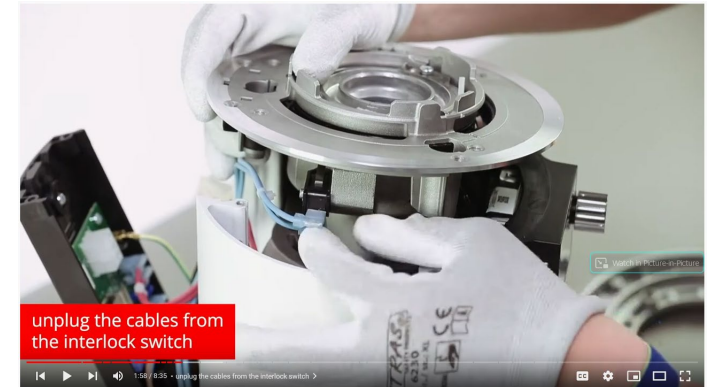
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Mahlkönig E80 Supreme | Service & Repair
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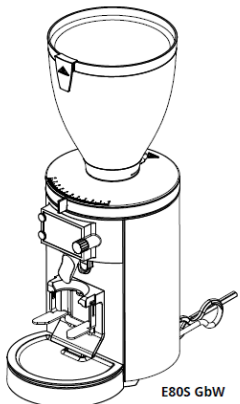
- 1  **Mahlkönig E80 Supreme | Clean the grinding mechanism**
Mahlkoenig
- 2  **Mahlkönig E80 Supreme | Quickstart Guide**
Mahlkoenig
- 3  **Mahlkönig E80 Supreme | Flapper replacement**
Mahlkoenig
- 4  **Mahlkönig E80 Supreme | DDD calibration**
Mahlkoenig
- 5  **Mahlkönig E80 Supreme | General settings**
Mahlkoenig
- 6  **Mahlkönig E80 Supreme | Burr replacement**
Mahlkoenig
- 7  **Mahlkönig E80 Supreme | Software update without web server**
Mahlkoenig
- 8  **Mahlkönig E80 Supreme | Control unit and display replacement**
Mahlkoenig



YouTube Service & Repair Mahlkönig E80S
https://www.youtube.com/watch?v=xtoV2gUQLMw&list=PL6PDLeLQefbO_-Rv5OoE7AJ-eHq3RypCb*

Hemro service resources Mahlkönig E80S GbW: spare part list in the Mahlkönig website dealer section and YouTube service videos

ERSATZTEILLISTE | SPARE PARTS LIST Version 1.0
E80S GbW 100 V 50/60 Hz | 110-127 V 60 Hz | 220-240 V 50/60 Hz



E80S GbW

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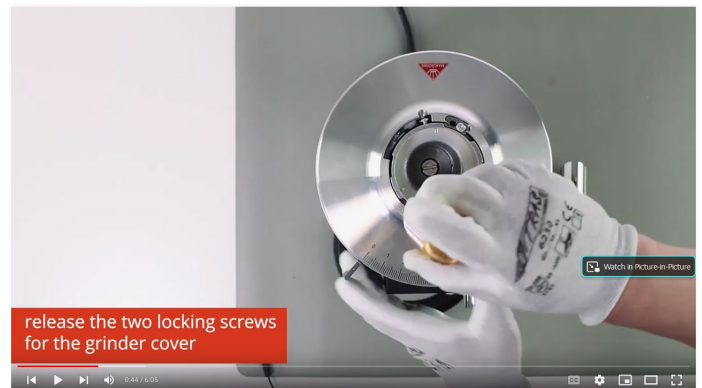
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MAHLKÖNIG

- 1 **Mahlkönig E80S GbW | Quick start guide**
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- 2 **Mahlkönig E80S GbW | Grind size calibration**
Mahlkoenig • 1.3K views • 5 months ago
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Mahlkoenig • 332 views • 5 months ago



YouTube Service & Repair Mahlkönig E80S GbW:

<https://www.youtube.com/playlist?list=PL6PDL eLQefbNjgU6RUxtIYYss4ZxqIVGA>

Mahlkönig GbW: service learnings



GbW-service experiences from Hemro's own repair shop:

- **Missing calibration**
GbW-users greatly underestimate the relevance of calibration and calibrate only once every 21 days (on avg. >250 submitted grinders)
 - Twice per week recommended; takes 5 seconds & is standard procedure for precision weighing equipment, e.g. medical scales
- **Rough handling**
GbW-users are not aware of using high-precision equipment.
Bent portafilter holders from levelling grounds on the scale and portafilter assemblies bent so far that the scale can no longer swing freely are **Top 2 service cases** that can be solved with mechanics and without requiring component replacements
- **Replacement rates**
GbW grinders do contribute >70% of service calls but maintain a warranty part replacement rate of 1-1.5% of sales that is almost the same to non-GbW products, suggesting a significant need for GbW-service training

Mahlkönig GbW: how to ensure accurate dosing within +/- 0,1g of target weight (average deviation measured over 100 shots)

Four key success factors for accurate dosing

1. Cautiously lift grinder out of the box by holding it on the baseplate and backside; do not lift by the portafilter holder to prevent heavy loadcell overload that may damage / de-calibrate the grinder

2. Stable surface underneath grinder without vibration or interference

3. Minimum weekly calibration of the weight cell with calibration weight
Hemro article 703000*

4. Minimum weekly cleaning of the grinding chamber and flapper

* Why is this article not included in the delivery?

1. **International shipping cost** from increased weight
2. **Manufacturer requirement to sell certified gauged weights** far above market price of standard weights

Mahlkönig E80S / GbW: frequently encountered problems (1/2)

Problem : significant grinder spray in one direction out of the spout pipe

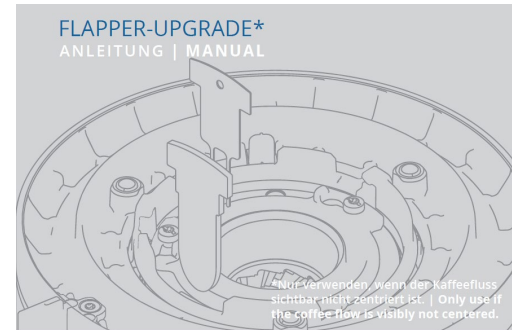
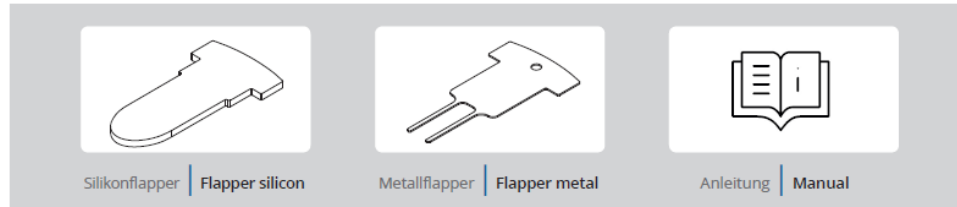
Cause : coffee types with high degree of residual moisture clump around the grinding house outlet and impair the function of the silicone standard flapper, causing spray

Solution : introduction of high volume flapper kit including stainless steel flapper insert (article 701856)

VERWENDUNGSZWECK | PURPOSE

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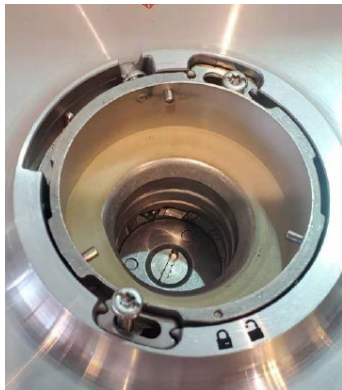
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Problem : grinder top cover cannot be released and removed

Cause : metal flapper was pushed upward during operation and mechanically blocks the release mechanism

Solution : remove top cover screws and washer plates → locate metal flapper and push down until mechanism moves freely



Mahlkönig E80S / GbW: frequently encountered problems (2/2)

Problem	: grinder does not stop grinding upon recipe completion / grinder immediately starts grinding when portafilter is inserted
Cause	: yellow “rescue switch” on the bottom right side of the display frame is pushed in, disabling the GbW function to enable manual grinding mode
Solution	: disengage yellow “rescue switch” by pushing it again

Problem	: grinder does not dose accurately or does not recognize portafilters in portafilter detection mode
Cause	: grinder is not calibrated
Solution	: perform weight cell calibration Enter owner level (Main menu → Password → 6781) Enter service menu (Main menu → Service) Perform weight cell calibration

Problem	: grinder is slow to tare before starting the grinding process in grind-by-weight mode
Cause	: grinder is not situated on a stable surface or GbW-Resolution is set to “high” in Internal Presets
Solution	: re-situate grinder on a stable surface or reset GbW-Resolution to “low” in Internal Presets Enter service level (Main menu → Password → 9512867) Enter internal presets menu (Main menu → Service → Internal Presets) Set GbW-Resolution to low

A close-up photograph of several dark brown, roasted coffee beans resting on a wooden surface. In the foreground, the white keys of a keyboard are visible, slightly out of focus. The image is split diagonally, with the left side showing the coffee and keyboard, and the right side being a solid light beige color.

Agenda

- 1 Product overview
- 2 Service & FAQ
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Recommended tools for Hemro maintenance and service

Tools	Reference parts
<ul style="list-style-type: none"> ▪ 1x ¼ inch torque wrench ▪ 1x universal ¼ inch bit set in short and long configurations ▪ 1x 13mm combination wrench ▪ 1x Wire cutter ▪ 1x Telescope magnet for lost screws ▪ 1x Cable stripper ▪ 1x Long pliers ▪ Pulling tool Mahlkönig EK43, DK15, VTA6S ▪ Pulling tool Mahlkönig Guatemala 2.0 ▪ Burr change tool 65mm (Mahlkönig E65S, Mahlkönig E65S GbW, Anfim Pratica, Anfim Solida) ▪ Burr change tool 80mm (Mahlkönig E80, Mahlkönig E80 GbW, Ditting 807) ▪ Burr alignment tool Mahlkönig K30x ▪ Burr alignment tool Mahlkönig EK43 ▪ Special grease NSF/H1 50g ▪ Special lubrication NSF/H1 60g ▪ Soft bristle brush ▪ Multimeter (20A) ▪ Digital coffee scale ▪ Windows-PC for software updates 	<ul style="list-style-type: none"> ▪ Würth 071471 91 ▪ Würth 061425059 ▪ Würth 071330213 ▪ Würth 071401571 ▪ Würth 07153535 ▪ Würth 071401570 ▪ Würth 071401578 ▪ Hemro 703750 ▪ Hemro 703048 ▪ Hemro 700974 ▪ Hemro 703290 ▪ Hemro 306590 ▪ Hemro 105866 ▪ Hemro 105168 ▪ Hemro 309336 ▪ / - Any ▪ / - Any ▪ / - Any ▪ / - Any

Mahlkönig E80S / GbW: frequently asked service questions

Where is this grinder manufactured?

The Mahlkönig E80S / E80S GbW is made in the Mahlkönig plant in Hamburg, Germany. All burrs for Hemro Group's products are produced in the Mahlkönig plant in Hamburg, Germany.

My grinder is not turning on and the display is black – what can I do?

Please check whether the grinder is plugged in, whether the power switch on the backside of the grinder is engaged and whether a bean hopper is safely attached to the grinder.

My grinder turns off during operation – what can I do?

Please ensure the bean hopper is attached completely and safely and the bean hopper safety screw is engaged. If the bean hopper loosens during operation, the grinder will turn itself off.

My grinder sprays coffee towards one side of the spout – what can I do?

During normal operation coffee accumulates and ages inside the grinding house around the spout outlet, especially when the silicone flapper is not frequently cleaned. Please perform a standard cleaning cycle with GRINDZ, remove and clean the silicone flapper and ensure that the metal wire flapper is installed in the correct position.

How often do I need to clean my grinder and why?

We recommend to clean all food service equipment daily; minimum weekly. Old coffee in the grinding house adversely affects taste and clogs the chute, causing aroma-loss from additional heat and spraying.

Where do I find information resources for this grinder?

The dealer section of the Mahlkönig website always includes the latest product sheets, product presentations, price lists, spare part lists and other publications. For service-related information please consult our service YouTube Playlist and Online-Shop

- https://www.youtube.com/watch?v=xtoV2gUQLMw&list=PL6PDLeLQefbO_-Rv5OoE7AJ-eHq3RypCb
- <https://www.mahlkoenig.de/collections>

Mahlkönig E80S: build overview and frequent service parts

Spout assembly attachment: article 703204

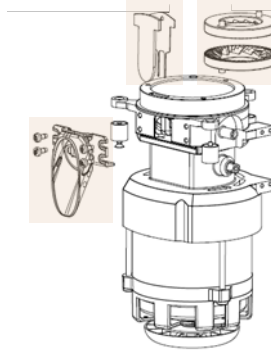
- Damage due to rough handling in use or transport

Flapper: article 704024

- Replenishable that causes grinder spray at end of life

Burrs: article 701619 (steel) or 105780 (cast steel)

- Replenishable that causes heat, dosing inconsistency and undesirable taste at end of life

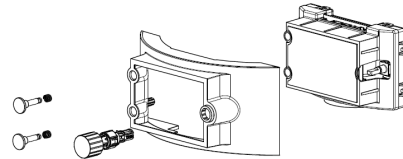


Display control unit: article 703181 with frame 703180

- Damage from cold solder joints, cables, dust, moisture

Display hard keys : article 703182

- Damage due to rough handling or breakage of dial encoders



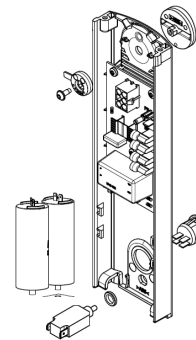
Back panel with power boards: articles 703178 (100V), 703177 (110-127V), 703176 (220-240V)

- Damage from heat, dust, moisture, solder joints or triac end of life

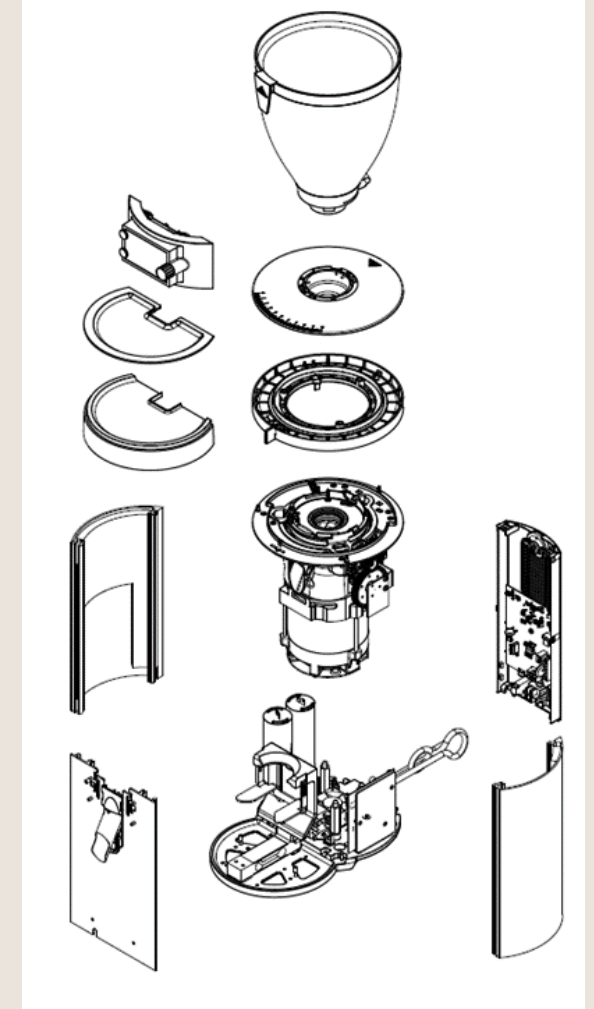
Capacitors: articles 702579 (2x; 100-127V), 702577 (2x; 220-240V)

- Replenishable that causes power loss / start failure at end of life

Overcurrent switches: articles 702383 (100V), 308383 (110-127V), 309551 (220-240V)



Overview grinder construction



Mahlkönig E80S GbW: build overview and frequent service parts

Spout assembly attachment: article 703204

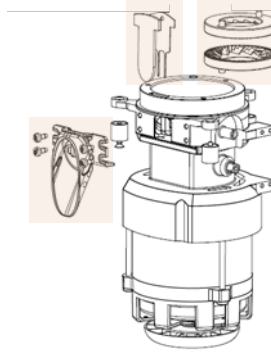
- Damage due to rough handling in use or transport

Flapper: article 704024

- Replenishable that causes grinder spray at end of life

Burrs: article 701619 (steel) or 105780 (cast steel)

- Replenishable that causes heat, dosing inconsistency and undesirable taste at end of life

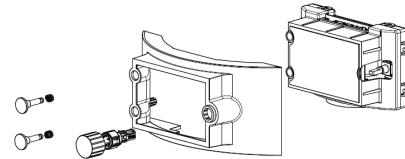


Display control unit: article 704253 with frame 703180

- Damage from cold solder joints, cables, dust, moisture

Display hard keys : article 703182

- Damage due to rough handling or breakage of dial encoders



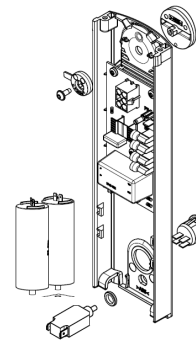
Back panel with power boards: articles 704255 (100V), 704256 (110-127V), 704257 (220-240V)

- Damage from heat, dust, moisture, solder joints or triac end of life

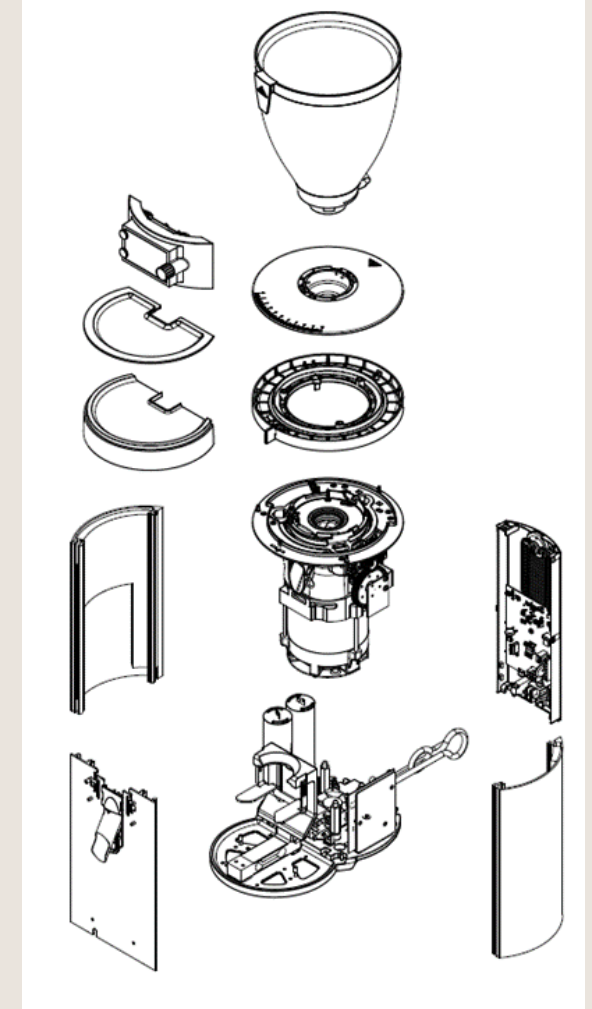
Capacitors: articles 702579 (2x; 100-127V), 702577 (2x; 220-240V)

- Replenishable that causes power loss / start failure at end of life

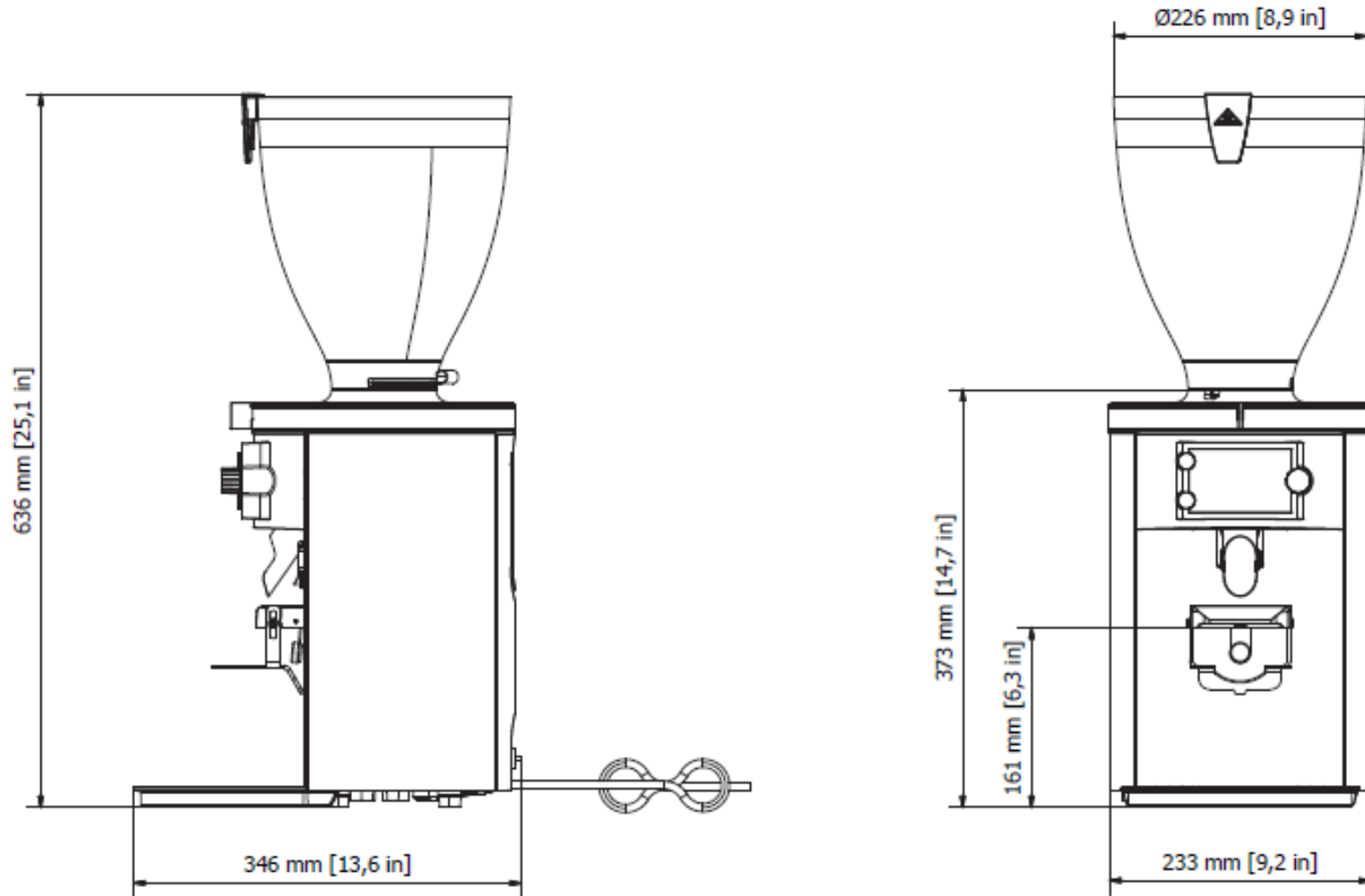
Overcurrent switches: articles 702383 (100V), 308383 (110-127V), 309551 (220-240V)



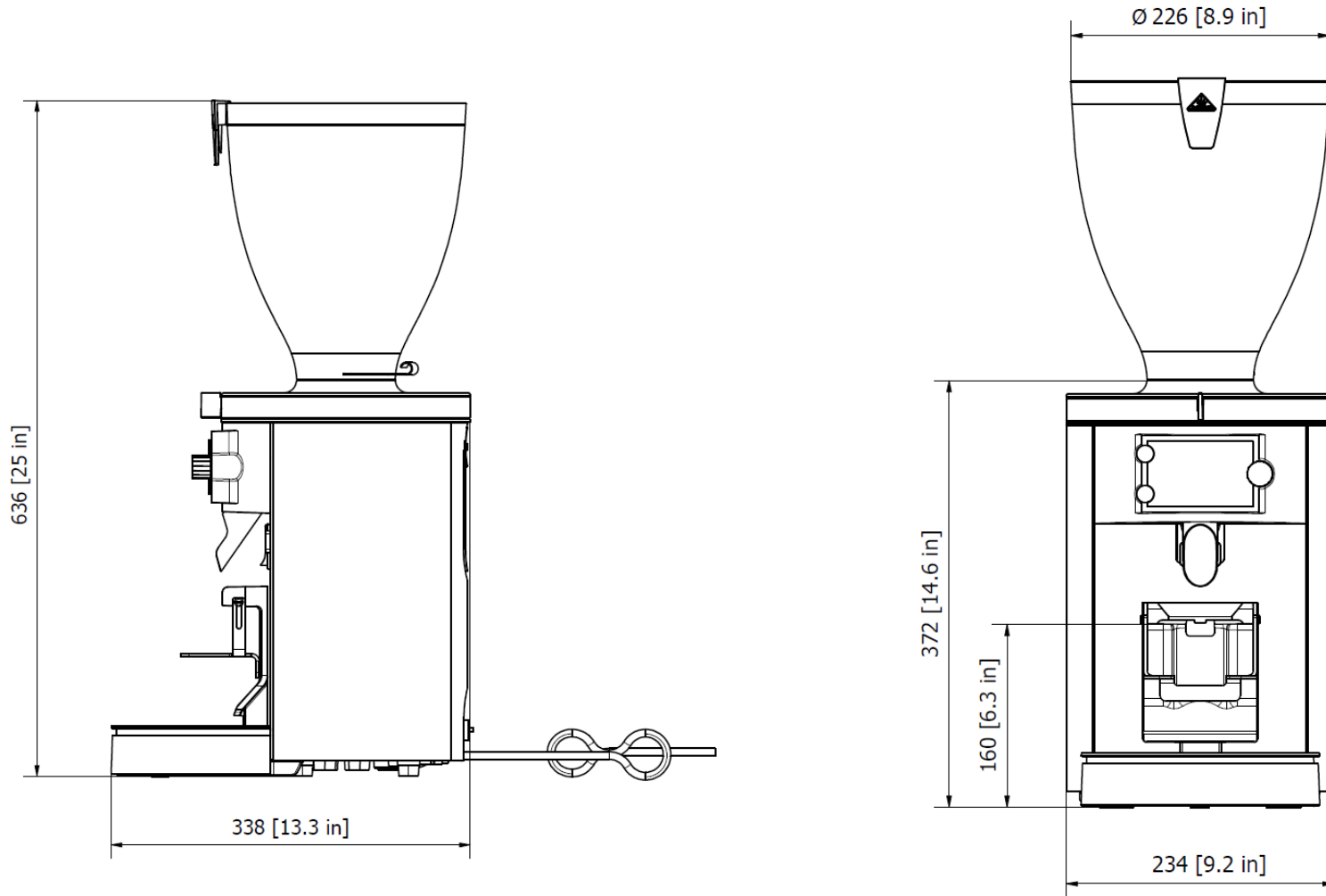
Overview grinder construction



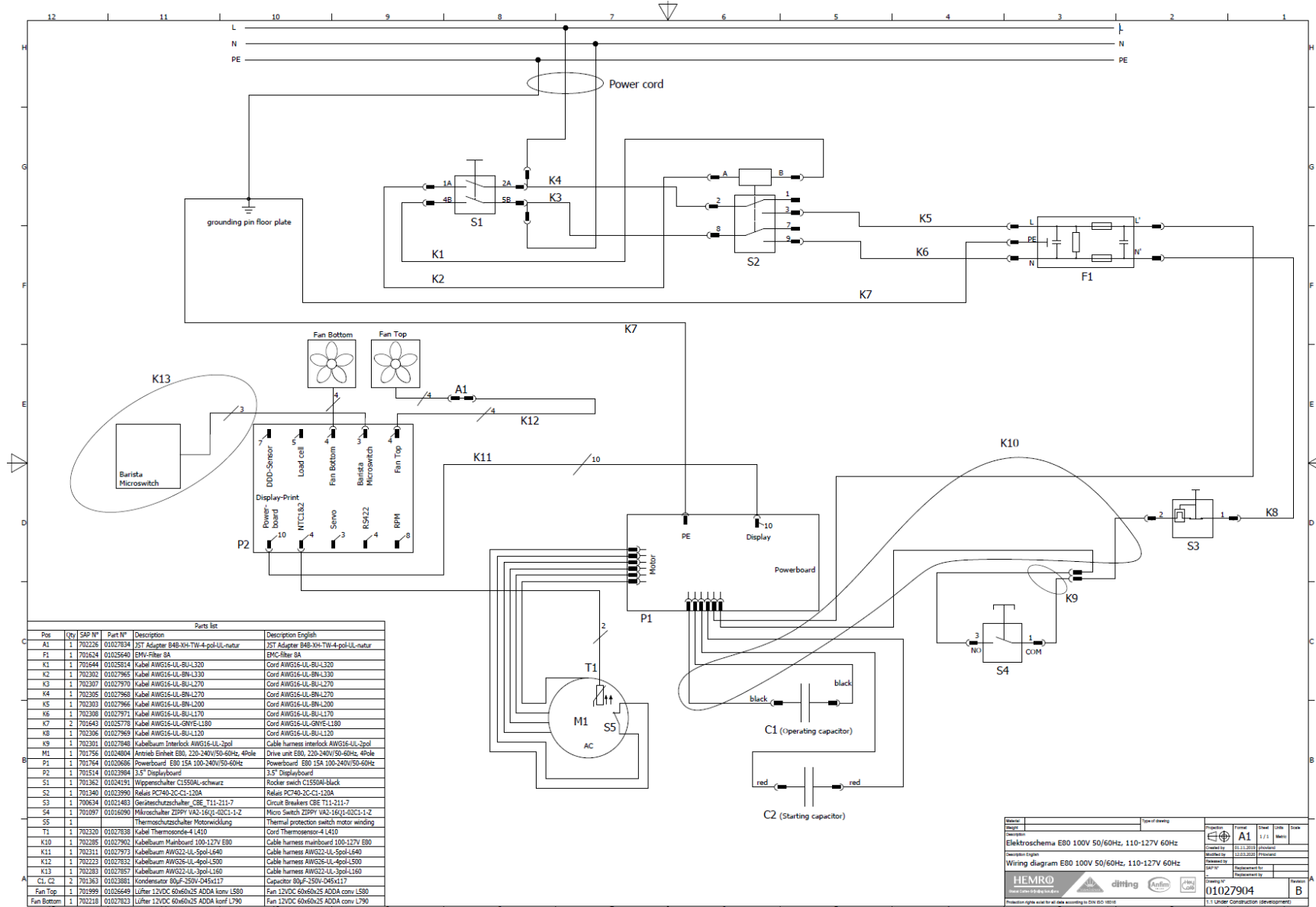
Mahlkönig E80S: dimensions



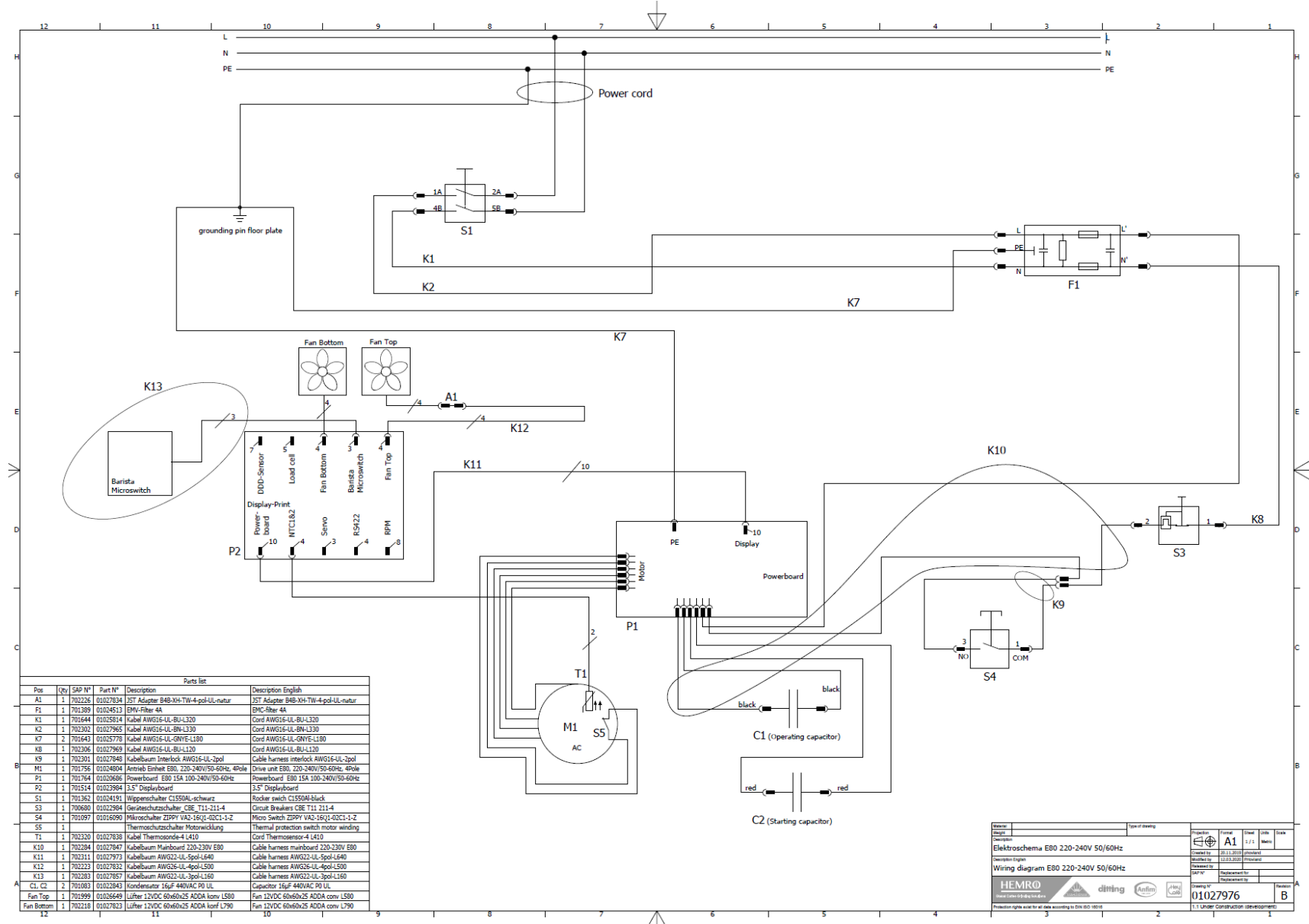
Mahlkönig E80S GbW: dimensions



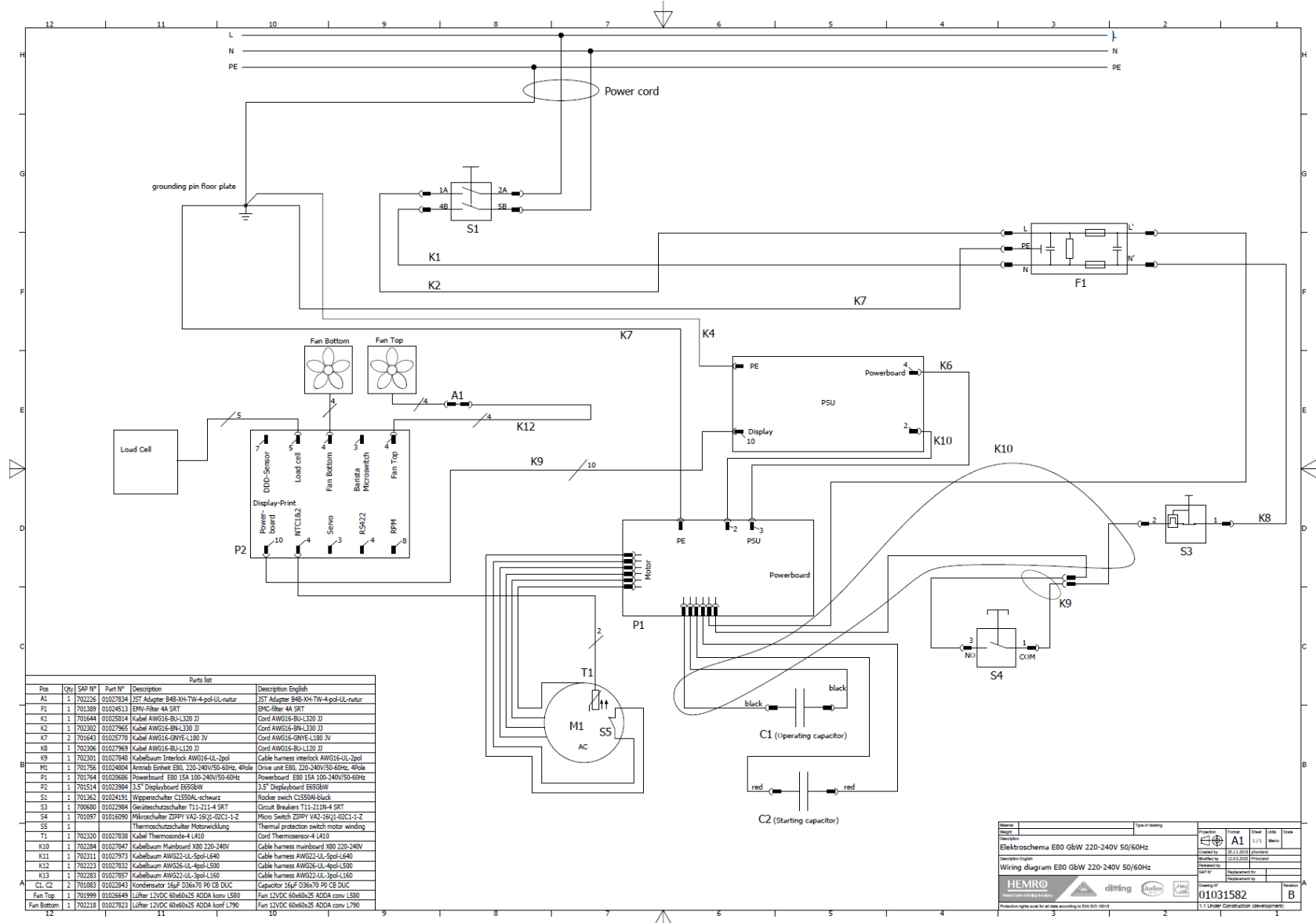
Mahlkönig E80S: wiring diagram 110-127V



Mahlkönig E80S: wiring diagram 220-240V



Mahlkönig E80S GbW: wiring diagram 220-240V



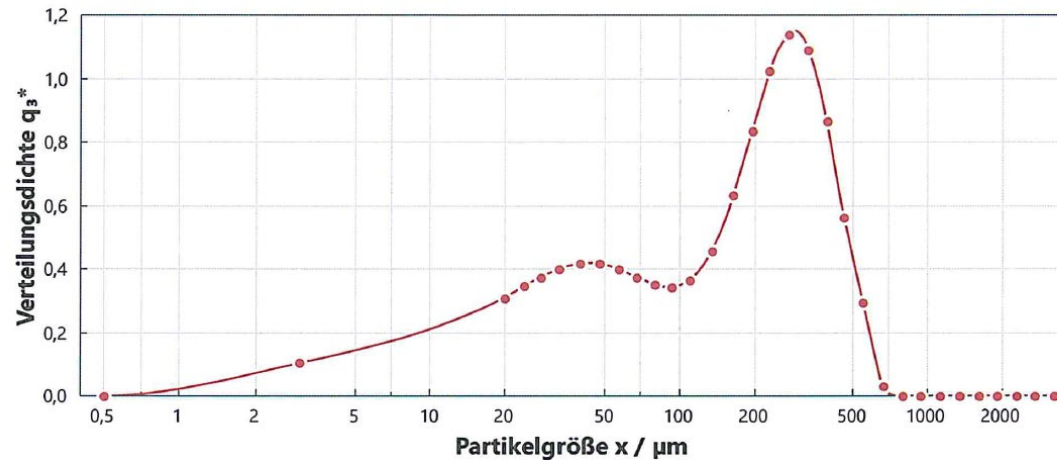
Mahlkönig E80S / GbW: reference particle analysis – finest (1)

Finest setting

PARTIKELGRÖSSENVERTEILUNG

PAQXOS 4.1 FREE

$x_{10,3}$ = 11,33 μm $x_{50,3}$ = 140,88 μm $x_{90,3}$ = 387,36 μm SMD = 36,91 μm C_{opt} = 6,68 %



SYSTEM

Gerät HELOS (H4132) & RODOS/T4, R7
Referenz 2021-06-09 13:17:01
Software PAQXOS 4.1

TRIGGERBEDINGUNG

Start Kanal 24 \geq 1,2 %
Gültig immer
Stop 5 s Kanal 21 \leq 1,2 % oder 80 s Echtzeit

DISPERGIERMETHODE

Druck 2 bar
Unterdruck 107 mbar
Drehzahl 0 %

Dosierer VIBRI
Förderrate 65 %
Spaltweite 7 mm

BENUTZERDEF. PARAMETER

Mühle Mahlkönig E80S
Medium Songwa Espresso
Artikel Nr.
Sonstiges Finest setting

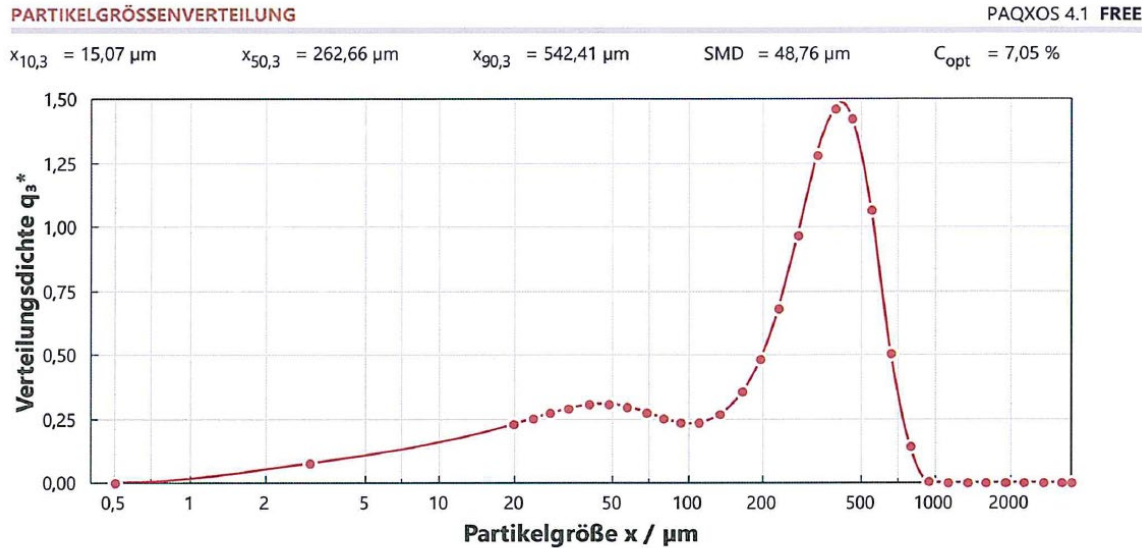
KOMMENTAR

Comments

- On finest factory setting Mahlkönig E80S produces 200 μm of median particle size
- Analysis performed on a laboratory Sympatec Helos Laser Diffraction analyzer
- For comparable results to series production image analyzers ca. 60 μm need to be added to the median particle size value x50

Mahlkönig E80S / GbW: reference particle analysis – medium (5)

Medium setting



Comments

- On medium factory setting Mahlkönig E80S produces 330 μm of median particle size
- Analysis performed on a laboratory Sympatec Helos Laser Diffraction analyzer
- For comparable results to series production image analyzers ca. 60 μm need to be added to the median particle size value x50

SYSTEM

Gerät	HELOS (H4132) & RODOS/T4, R7
Referenz	2021-06-09 13:18:20
Software	PAQXOS 4.1

DISPERGIERMETHODE

Druck	2 bar
Unterdruck	107 mbar
Drehzahl	0 %

BENUTZERDEF. PARAMETER

Mühle	Mahlkönig E80S
Medium	Songwa Espresso
Artikel Nr.	
Sonstiges	Middle setting (5)

TRIGGERBEDINGUNG

Start	Kanal 24 $\geq 1,2 \%$
Gültig	immer
Stop	5 s Kanal 21 $\leq 1,2 \%$ oder 80 s Echtzeit

Dosierer	VIBRI
Förderrate	65 %
Spaltweite	7 mm

KOMMENTAR

Analysis performed on Sympatec Helos laser diffraction equipment

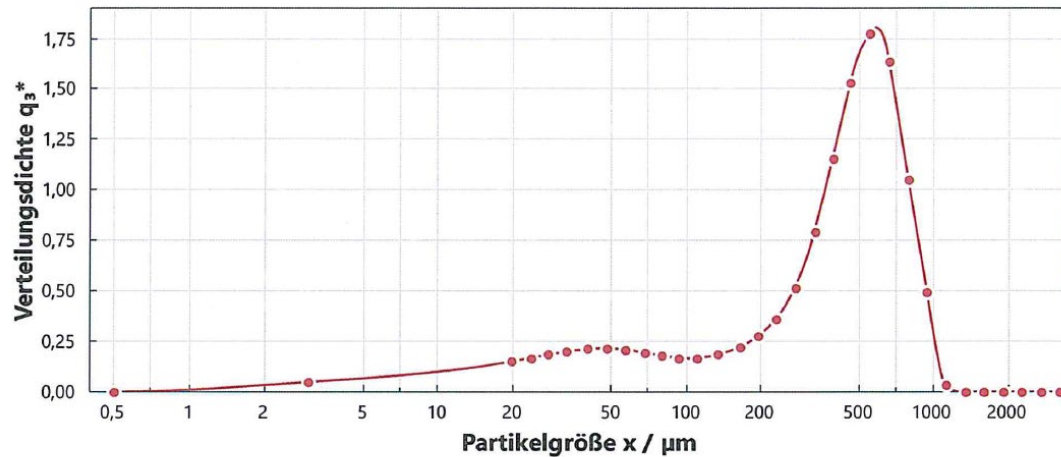
Mahlkönig E65S / GbW: reference particle analysis – coarsest

Coarsest setting

PARTIKELGRÖSSENVERTEILUNG

PAQXOS 4.1 FREE

$x_{10,3} = 25,30 \mu\text{m}$ $x_{50,3} = 424,04 \mu\text{m}$ $x_{90,3} = 754,47 \mu\text{m}$ $\text{SMD} = 72,08 \mu\text{m}$ $C_{\text{opt}} = 6,23 \%$



SYSTEM

Gerät: HELOS (H4132) & RODOS/T4, R7
 Referenz: 2021-06-09 13:19:41
 Software: PAQXOS 4.1

TRIGGERBEDINGUNG

Start: Kanal 24 $\geq 1,2 \%$
 Gültig: immer
 Stop: 5 s Kanal 21 $\leq 1,2 \%$ oder 80 s Echtzeit

DISPERGIERMETHODE

Druck: 2 bar
 Unterdruck: 107 mbar
 Drehzahl: 0 %

Dosierer: VIBRI
 Förderrate: 65 %
 Spaltweite: 7 mm

BENUTZERDEF. PARAMETER

Mühle: Mahlkönig E80S
 Medium: Songwa Espresso
 Artikel Nr.:
 Sonstiges: Coarsest setting (10)

KOMMENTAR

Comments

- On coarsest factory setting Mahlkönig E80S produces 485 μm of median particle size
- Analysis performed on a laboratory Sympatec Helos Laser Diffraction analyzer
- For comparable results to series production image analyzers ca. 60 μm need to be added to the median particle size value x50

Analysis performed on Sympatec Helos laser diffraction equipment



HEMRO