

La San Marco Grinders



SM 90 and SM 90 A



SM 91



SM 96



SM FK

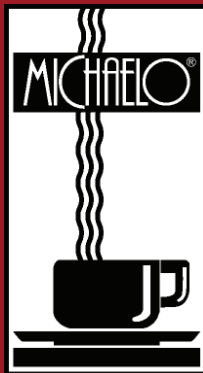


SM MK (back)

- **Electronic Grind Timing** allows for pre-set automatic grinds between 30 and 120 seconds, keeping the freshest ground coffee in the doser
- **Automatic Quantity Control** counts the number of doses taken from the hopper and will grind more when 6 to 24 shots have been pulled
- **Large Grounds Doser** can hold up to 250 grams, or 35 shots and is equipped with a sensor that stops coffee grinding when hopper is full

Special Conical Models:

- **Cone-shaped burrs** produce consistent grinding
- **Planetary Gears** allow the use of high powered motor to crush coffee beans while **slowing down rotation of burrs**, which reduces heat and increases longevity of gears
- **Large Grinding Surfaces** grind beans to the perfect consistency faster and last longer
- **Pre-Breaker Feeding System** provides introductory crushing to beans before feeding them directly onto burr surface, creating a consistent final grind by preventing “bouncing” of coffee beans away from the burrs



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