



## PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

### PRODUCT

**Mazzer Grinders Mazzer Super Jolly V Pro Coffee Grinder | 64mm Flat Burrs | 1.1kg Hopper**

**Model / SKU: JOLLYVP**

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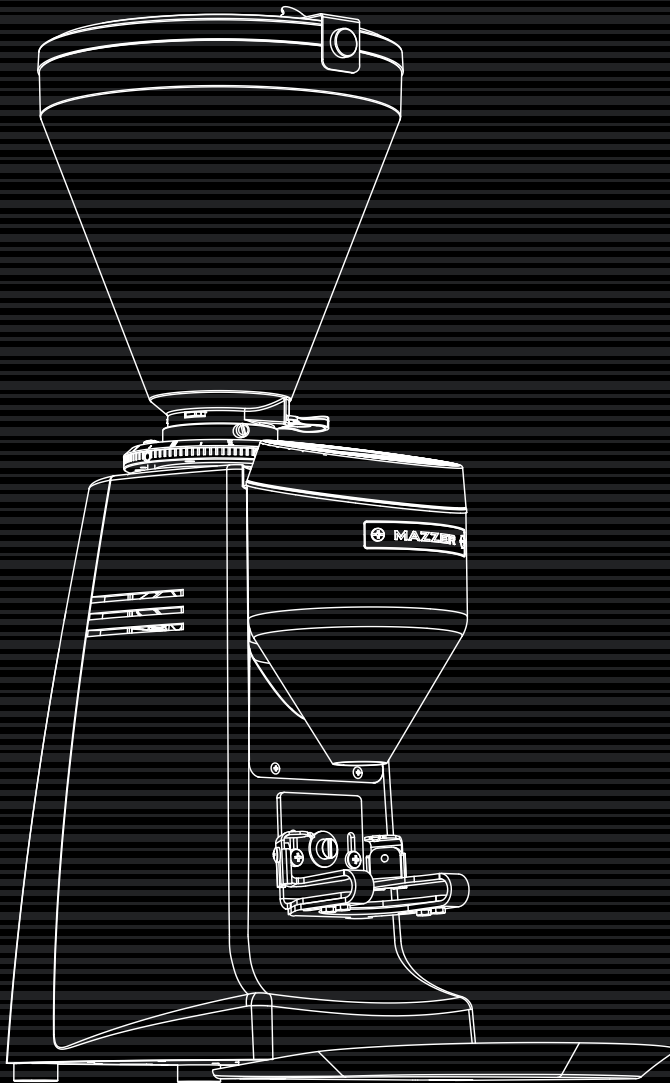


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**64mm** flat burrs



**Super Jolly/V Pro**  
electronic

YOUR COFFEE WINGMAN

# ELECTRONIC FEATURES

## NEW FEATURES

New electronic features and optional IoT functionality give to barista, coffee roaster, business owner or service more control over the grinder.

**19 LANGUAGE Control Panel** with wide viewing angle

**PROGRAMMABLE** single, double, and triple dose buttons

Steps of a hundredth of a second

Total and partial dose **COUNTER**

Programmable **PAUSE FUNCTION** in between grinding

**MANUAL GRINDING** mode

Ability to set up a **MAXIMUM DOSE CAP**

Daily grinding **STATISTICS**

**ALERTS** on service needs, worn burrs

Firmware **UPGRADES**



IoT functionalities

## BE CONNECTED

Wherever you are, be connected to your grinder on your cloud. Thanks to the internet-connectable platform data about your grinder is remotely **easily accessible**. You'll be able to **monitor** any and all of your grinders' **output**, keep up with **maintenance needs**, and **improve** the quality of your coffee in a scientific way using **data** tracked by the grinder (optional).



# Super Jolly / V Pro electronic

## YOUR COFFEE WINGMAN

Premium grinder for small to medium sized cafés looking for quality, durability and consistent results. The new Super Jolly V Pro is simple to use and full of functionalities, a reliable friend for any barista.

## USER-FRIENDLY FROM THE FIRST TOUCH

The **portafilter holder** is **fully adjustable** and simple to use  
Consistently center the flow of grinds in your basket

**Easy to clean** grinding chamber with **no loss** of the **regulation**

Grind hand-free with the **portafilter activated grind button**

Index your grind settings with the **Memory Track System - MTS**

Use the magnet to place a **tag** on the hopper with the name of the coffee

More precise, **wider grinding adjustment range**



GFC

Grind Flow Control System

## MAXIMUM CONTROL

**GFC Reduces the electrostatic charge** which causes the coffee powder on tray and counter and **prevents clumping**.

It is composed of a **removable** aluminum outlet insert equipped with an easy to clean extractable wire damper to get a **dynamic control** over the flow of coffee throughout the chute.



## THE EVOLUTION OF AN ICON

A modern grinder that paid tribute to the iconic style of the 1971 Mazzer Jolly. The evolution of its design, updated with new, sleek lines and neat shapes, makes the Mazzer Super Jolly V pro a contemporary classic.

## KEEP IT SAFE



Protect your coffee beans from temperature exposure and preserve your bean's fresh roasted flavor with the double fan cooling system.

## HARDENED HIGH CARBON STEEL BURRS



64mm flat burrs have been re-engineered to **speed up** the dosing time by 20%. 100% made in Italy by Mazzer.

## SAVE COFFEE



Low retention grinder to save time and coffee each time you change your settings.

## CONSISTENT RESULTS



Uniform coffee grounds and consistent dosing to keep consistent results.

## DURABLE AND ECO-FRIENDLY



93% of the grinder weight comes from premium materials like stainless steel, aluminum, brass, and copper, to make it not only durable but also easy to recycle and eco-friendly.



# SUPER JOLLY V Pro electronic Tech Specs

## EN

*Grinding on demand, electronic dose adjustment, ventilation with electronic control*

|                      |                                          |
|----------------------|------------------------------------------|
| Power                | 350 Watt                                 |
| Grinding adjustment  | stepless micrometrical                   |
| Burrs                | flat burrs 64mm (2 ½ inches) (ref. 233M) |
| Grinding burrs speed | 1400 rpm (50 Hz) - 1600 rpm (60Hz)       |
| Body                 | aluminum die casting                     |
| Hopper capacity      | 1.1 kg (2.4 lbs)                         |
| Net weight           | 15 kg - 33 lbs                           |
| Equipment features   | GFC - Tag holder                         |
| Optional features    | IoT - manual tamper                      |

## FR

*Mouture instantanée, réglage électronique de la dose, ventilation électronique*

|                       |                                          |
|-----------------------|------------------------------------------|
| Puissance             | 350 Watt                                 |
| Régulation de mouture | micrométrique continue                   |
| Meules                | meule plate 64mm (réf. 233M)             |
| Tours meules          | 1400 tr/min (50 Hz) - 1600 tr/min (60Hz) |
| Chassis               | aluminium moulé sous pression            |
| Trémie                | 1.1 kg                                   |
| Poids net             | 15 kg                                    |
| Dotation              | GFC - porte-nom                          |
| Options               | IoT - press-café manuel avec support     |

## ES

*Moledura instantánea, regulación electrónica de la dosis, ventilación electrónica*

|                       |                                      |
|-----------------------|--------------------------------------|
| Potencia              | 350 Watt                             |
| Regulación molienda   | micrométrica continua                |
| Fresas                | fresas planas 64mm (ref. 233M)       |
| Revoluciones fresas   | 1400 rpm (50 Hz) - 1600 rpm (60Hz)   |
| Chassis               | fundición a presión de aluminio      |
| Capacidad de la tolva | 1.1 kg                               |
| Peso neto             | 15 kg                                |
| Incluido              | GFC - Tag holder                     |
| Opciones              | IoT - Prensa café manual con soporte |

## IT

*Macinatura istantanea, regolazione elettronica della dose, ventilazione elettronica*

|                        |                                     |
|------------------------|-------------------------------------|
| Potenza                | 350 Watt                            |
| Regolazione macinatura | micrometrica continua               |
| Macine                 | macine piane 64mm (ref.233M)        |
| Giri macine            | 1400 rpm (50 Hz) - 1600 rpm (60Hz)  |
| Carrozzeria            | alluminio pressofuso                |
| Campana                | 1.1 kg                              |
| Peso netto             | 15 kg                               |
| Di serie               | GFC - Portanome                     |
| Optional               | IoT - pressino manuale con supporto |

## DE

*Augenblickliches Mahlen, Elektronische Einstellung der Dosis, Elektronisch-kontrollierte Luftung*

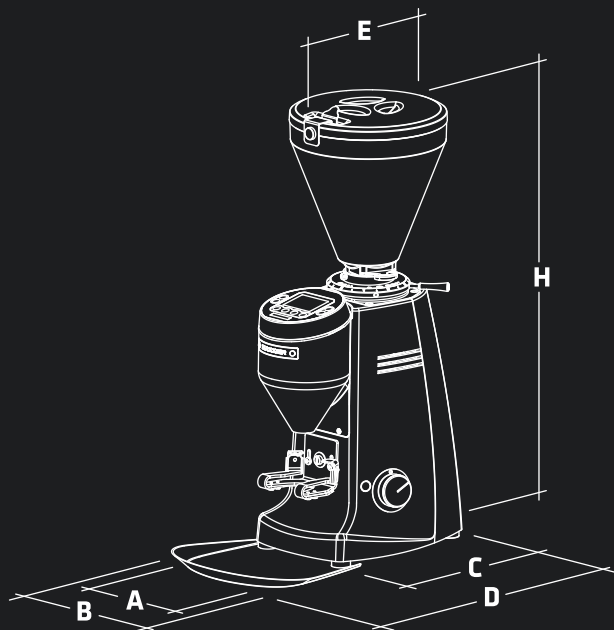
|                               |                                                     |
|-------------------------------|-----------------------------------------------------|
| Leistung                      | 350 Watt                                            |
| Mahlregelung                  | Stufenlose Mikrometrische                           |
| Mahlscheiben                  | Flache 64mm (ref. 233M)                             |
| Mahlscheibenumdrehungen       | 1400 rpm (50 Hz) - 1600 rpm (60Hz)                  |
| Gehäuse                       | Aluminium Druck-Guss                                |
| Kapazität des Bohnenbehälters | 1.1 kg                                              |
| Nettogewicht                  | 15 kg                                               |
| Lieferumfang Zubehör          | GFC - Namenhalter                                   |
| Optionals                     | IoT - Tamper aus Aluminium mit Kaffeepressengestall |

## PT

*Moagem instantânea, regulação eletrônica de dose, ventilação eletrônica*

|                      |                                    |
|----------------------|------------------------------------|
| Potencia             | 350 Watt                           |
| Regulação da moagem  | micrométrica contínua              |
| Mós                  | mós planas 64mm (ref. 233M)        |
| Rotações dos mós     | 1400 rpm (50 Hz) - 1600 rpm (60Hz) |
| Chassis              | alumínio fundido sob pressão       |
| Capacidade tremonha  | 1.1 kg                             |
| Peso líquido         | 15 kg                              |
| Incluído como padrão | GFC - Tag holder                   |
| Opções               | IoT - tamper                       |





Stepless micrometrical grind adjustment



SECURITY FEATURES

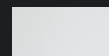
## dimensions

|   | mm  | inches |
|---|-----|--------|
| A | 207 | 8 ¼    |
| B | 240 | 9 ½    |
| C | 255 | 10     |
| D | 410 | 16 ¼   |
| H | 595 | 23 ½   |
| E | 210 | 8 ¼    |



**64mm**  
flat burrs

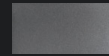
## colours



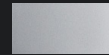
pure white



matt black



matt gray



silver



polished aluminum



bright red

\* Upon request with extra charge



powder blue

## certifications



Intertek



Intertek



The manufacturer reserves the right to change specifications without notice

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