GUATEMALA

Optimal for use in shops, roasteries and laboratories



Mahlkönig presents a redesigned version of the popular Guatemala shop grinder.

The classic went through a face-lift while keeping loved and proven technical specifications. In addition to a new design, this classic comes with a new burr geometry, increased hopper capacity and sleek full-aluminum body for maximum longevity.



GUATEMALA | At a glance

Key features



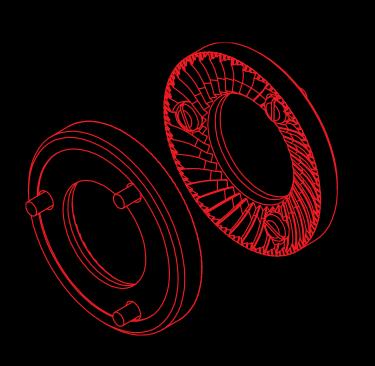
- **Optimal for use in** shops, roasteries and laboratories
- Almost residue free grinding due to vertical burrs
- Spout with metal knocker and bag clamp for the perfect hold of the coffee bag
- Height-adjustable and removable table for a flexible positioning of the coffee grounds container or a bag
- Grind settings recommendation labeled on grinder



GUATEMALA | Optimal grinding

Thanks to new burr geometry

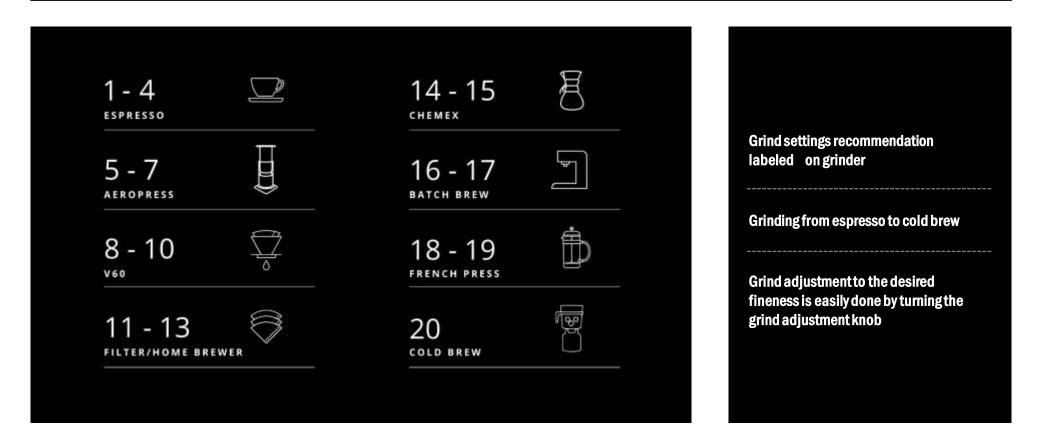
- 71 mm burrs made of special steel
- Grind settings for 8 brewing methods
- Almost residue free grinding of approx. 1000 g per minute due to vertically positioned burrs





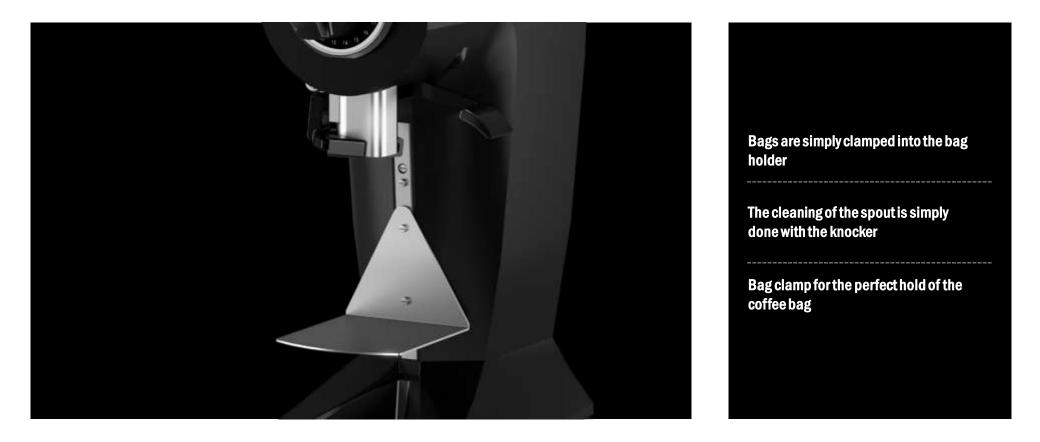
GUATEMALA | Grind settings

Recommendations for the right grind size



GUATEMALA | Height-adjustable and removable table

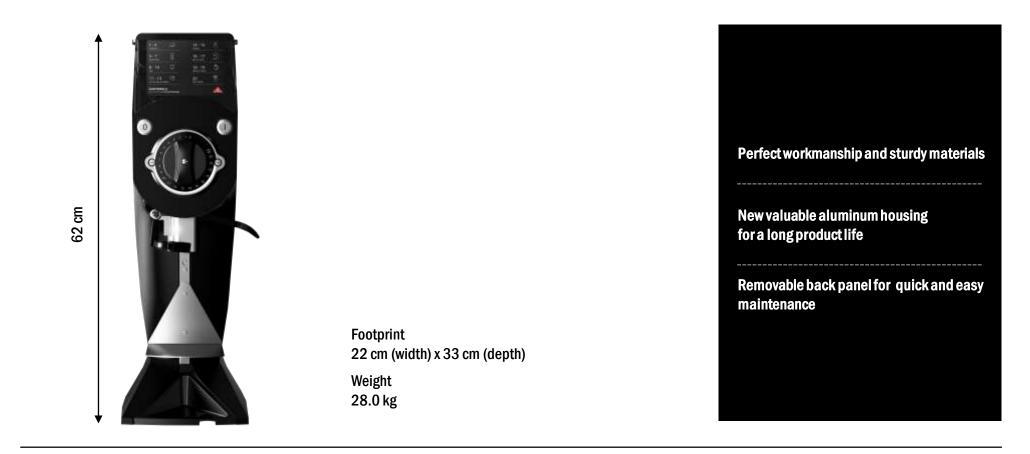
For a flexible positioning of the coffee grounds container or a bag





GUATEMALA | Value and high durability

Perfect for the ambience of modern coffee shops





GUATEMALA | Technical details

Product specifications

Model		Guatemala	
Standard colors		Matte black (Other colors on request)	
Bean hopper capacity	approx. 900 g		
Voltage // frequencies // phases // nomina	l power	220-240 V // 50/60 Hz // 1~ // 1100 W 110-127 V // 60 Hz // 1~ // 650 W 100 V // 50/60 Hz // 1~ // 1100 W	
Idle speed	2900 rpm (50	Hz) 3500 rpm (60 Hz)	
Burrs		Special steel, Ø 71 mm	
Average grinding capacity	approx. 800-9	00 g/min	
Net weight		28.0 kg	9
Certifications	CE, CB (Safety	, EMC), ETL (Safety, FCC, Sanitation)	

