



Omega

HAND GRINDER | 47mm burrs

NO COMPROMISES ON COFFEE, NO MATTER WHERE YOU ARE

Versatile and easy-to-use hand grinder designed for coffee excellence both at home and on the go. It is suitable for all coffee preparations, from French press to espresso.

Available in two versions, Omega, particularly easy to set with most preparations within the 360° numerical index, and Omega X, with a superior control over grind size and 11-micron steps, particularly suited for espresso.

With a minimalistic yet solid design, the Omega is crafted of premium materials. Stainless steel and anodized aluminium optimise mechanical performance, carbon fibre components guarantee strength and lightness while neodymium magnets offer durability-tested results.

FEATURES

EXTERNAL MICROSTEP ADJUSTMENT RING offers precision and stability for each setting.

TRUE ZERO CALIBRATION – The point-0 burr contact provides a simple and precise NUMERICAL INDEX, allowing you to “dial in” your coffee grind requirements.

47 mm STAINLESS STEEL CONICAL BURRS designed by Mazzer to guarantee uniform grinding and excellent extractions. The stainless steel grants over time the best parallelism and protects from oxidation in case of RDT.

FULL DISASSEMBLY WITH NO LOSS OF GRIND SETTINGS for a complete and easy cleaning.

COMPACT MODE with a magnetized handle that folds in when not in use, making it a small and easy to transport **TWO SET-UPS AVAILABLE**: soft for less effort during the grinding process and fast for increased productivity.

ERGONOMIC OPENING with a quick-release knob to easily load the coffee beans.

STAINLESS STEEL ANODIZED ALUMINUM LID designed to prevent spillage of beans during grinding in whatever position the device is.

OMEGA TRAVEL KIT – optional

Extra light **CASE** with rainproof closure to safely transport your Omega.

Ergonomic **BRUSH** with a scratch-resistant design for easy cleaning.

3 LEVEL VOLUMETRIC MEASURING DEVICE to quickly dose the coffee to be ground.

OMEGA TECH SPECS

Height: 196 mm

Width: 78 mm

Weight: 750 g

Burr diameter: 47 mm

Burrs: 198C fast, 199C soft conical burrs

Materials: stainless steel and anodised aluminium body; stainless steel burrs and axle; carbon fibre lever; anodised aluminium knob, tank; neodymium magnets; silicone grip.

Capacity: 42 g of coffee

Cup diameter: compatible with filter holder and AeroPress cups

Adjustments: from Turkish to French press

Made in Venice

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The manufacturer reserves the right to change specifications without notice

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