

Kryo

A Product
by Rancilio Group

Kryo

Always by Your Side

INDUSTRY
KITCHENS

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 **RANCILIO**
GRINDTEC

ENGLISH



INTRO



Always by Your Side

Available in three versions, the professional grinders of the Kryo series are designed for the Ho.Re.Ca. sector. They adapt to all types of grinding - from espresso to French Press - and meet the different needs of all professionals working in the world of coffee. The Kryo grinders ensure high performance and can withstand intense workloads, even over the long term, thanks to the quality of the materials and the longevity of the grinders. Easy to use and simple to maintain, they stand out on the market for their functional design and state-of-the-art grinding technology.

3 VERSIONS

1

Kryo Evo 65 OD
on demand version

2

Kryo 65 AT
automatic version
with dosage lever

3

Kryo 65 ST
semi-automatic version
with dosage lever

High-Quality Grinding

Micrometric Grinding Adjustment

To calibrate the grinding level, simply turn the knob on the front. The micrometric adjustment device guarantees maximum precision in setting the desired grain size. An accidental anti-rotation lock prevents unwanted changes to the chosen configuration.

Steel Grinding Burrs

64 mm horizontal flat grinding burrs in ThermoSteel treated steel.

64 mm / 2.52 in

BURRS DIAMETER



3 Programmable Doses (Evo 65 OD Version Only)

The settings menu is accessed via the digital display.

By adjusting the time, up to 3 doses can be saved. To start grinding, simply select the required dose: single, double, custom (up to 30 seconds).

KRYO EVO 65 OD

3,5 g/s

AVERAGE OUTPUT (ESPRESSO)

KRYO 65 ST & KRYO 65 AT

1,9-2,5 g/s

AVERAGE OUTPUT (ESPRESSO)

Minimum Retention

Each coffee dose can be dispensed directly into the portafilter, with no clumps or coffee residue left in the grinding chamber, ensuring excellent dose consistency.



Innovation and Technology



Anti-Static Technology

The innovative anti-static technology controls the outlet of the ground coffee, minimising clumping and ensuring an even distribution of the coffee in the portafilter.

Quality Assurance

Thanks to its high thermal conductivity, the die-cast aluminium fins quickly disperse the heat generated by the activity of the grinders. The lowered position of the motor in relation to the grinding area reduces the risk of overheating the coffee, preserving its sensory characteristics.

1350 rpm

ENGINE



Coffee Bean Hopper

Self-standing coffee bean hopper made of food-grade polycarbonate with closure system for easy filling. An optional kit is available to install coffee bean tins instead of a hopper.

1,3 kg
/ 2.9 lb

COFFEE BEAN HOPPER CAPACITY

Hands-Free Operation

The practical, height-adjustable Hands-Free fork allows you to attach any type of portafilter, even bottomless ones, and start grinding with a simple touch.



Design and Ergonomics



KRYO EVO 65 OD



KRYO EVO 65 AT / 65 ST

An Ideal Partner

Durable materials and attention to structural details ensure an excellent level of stability, reliability and durability.

Manual Dosage Lever (Only versions 65 AT, 65 ST)

The manual dosage lever is made of brushed aluminium with a SoftGrip finish. The die-cast aluminium fork, with excellent anti-wearing properties, is designed to withstand repeated stress.

Cleaning and Maintenance

Easy access to the grinding chamber for cleaning and maintenance, during operations such as replacing burrs.

Ground Tray

Removable coffee ground tray with interlocking closure.

2 Colours

Kryo Evo 65 OD is available in 2 colours: black, white.



Digital Display (Evo 65 OD Version Only)

Access the menu to program servings, select automatic or on-demand mode, set the serving start with the portafilter button or via the keyboard buttons. You can also adjust the date and time, choose the language and view counters, total or partial per serving.

Portafilter Button (Evo 65 OD Version Only)

Positioned near the fork, the portafilter button activates the grinder as soon as the portafilter is engaged. If pressed once, it automatically starts the pre-programmed single dose, if pressed twice in quick succession it starts the double dose.

Kryo

Specifications

W X D X H

220 x 385 x 575 mm

8.7 x 15.1 x 22.6 in

WEIGHT

65 ST/ 65 AT 13 kg / 28.7 lb

Evo 65 OD 11,5 kg / 25.3 lb

AVERAGE OUTPUT (ESPRESSO)

65 ST/ 65 AT 1,9-2,5 g/s

Evo 65 OD 3,5 g/s

COFFEE BEAN HOPPER CAPACITY

1,3 kg / 2.9 lb

ENGINE

1350 rpm

BURRS

Piane 64 mm (acciaio)

POWER SUPPLY

110 V, 50-60Hz (400W)

220-240 V, 50-60Hz (450W)

NOISE LEVEL DURING USE [DB]

<70 V

Colours



BLACK



WHITE

(EVO 65 OD VERSION ONLY)

Materials

+ DIE-CAST ALUMINIUM

+ ABS

+ FOOD GRADE POLYCARBONATE

Optional

+ BUILT-IN TAMPER FOR KRYO EVO 65 OD (KIT)

+ ADAPTER KIT COFFEE TIN (spare parts catalogue)





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