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POINT OF DEPARTURE

The new •A01Q Line by Quamar revolutionizes coffee grinding with a smart cooling system



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•A01Q-65: 65 mm burrs

up to 6 kg Recommended daily usage •A01Q-75:
75 mm burrs



up to 8 kg Recommended daily usage **up to 10 kg** Recommended daily usage

All •A01Q models are equipped with food-friendly steel burrs to ensure precise, durable, and food-safe grinding. With the innovative cooling system, the •A01Q models maintain a constant temperature, preserving the organoleptic properties of the coffee intact for a taste that is always balanced and rich in aromas

| Colors | • | 0 | • | ۲ | • |
|--------|-------|-------|-------------|------|-----|
| | black | white | silver grey | inox | red |

AN INNOVATIVE GRINDING CONTROL SYSTEM

Batter 37 µm (B)

Continuous micrometric adjustment with a front aluminum knob and digital micron indicator on the display |=-

AUTOMATIC RECOGNITION automatic portafilter recognition with instant dose dispensing when portafilter is placed



DOSE PRE-SELECTION once the portafilter is placed, the coffee dispensing starts automatically according to the last selected dose



MANUAL available through manual dose selection on the screen







Via Mure, 79 – 31030 Altivole (TV) ITALY

www.quamar.com

