

YOUR KEY TO FRESHLY GROUND FLAVOR

FEATURES

- Perfect crema and the best aroma thanks to freshly ground coffee
 - 20 grind settings from coarse to turkish fine
 - Single dose 58 mm
 - Manual dosing using the Start / Pause button
 - Professional grinding stones diameter (conical burrs) : 40mm – grinder grinds gently at 700 rpm – this preserves the essential oils in the coffee
 - Removable grinder and easy to clean
 - Hopper capacity 75G
 - Powerful 150 watt motor, with belt drive for low-noise grinding and safety
 - Including cleaning brush
- 220V ~ 240V \ 50-60Hz



GRAND
LIKE A
PRO

BRIVA HAUS®

TASTE IT YOUR WAY

GRINDING FROM
AMERICAN TO
TURKISH COFFEE



BRIVA GRINDER PRO C40

A TASTE OF
COFFEE IN
EVERY CUP

BRIVA GRINDER PRO C40

MANUAL DOSING WITH
THE START/PAUSE BUTTON

POWERFUL 150-WATT
MOTOR WITH BELT DRIVE

SINGLE-DOSE 58 MM

GRINDING

ALL TYPES OF COFFEE

 	 	 	 	 
TURKISH COFFEE VERY FINE, SIMILAR TO TABLE SALT OR POWDERED SUGAR. IT IS THE FINEST GRIND, ALMOST LIKE SAND.	AEROPRESS NOT AS FINE AS ESPRESSO, BUT FINER THAN FILTER COFFEE. IMAGINE IT'S SIMILAR TO TABLE SALT.	ESPRESSO SLIGHTLY COARSER THAN ESPRESSO, BUT STILL FINE. IMAGINE IT'S A BIT COARSER THAN POWDERED SUGAR, YET STILL LIGHTLY POWDERY.	PERCOLATOR COARSE, BUT NOT AS COARSE AS FOR A FRENCH PRESS OR COLD BREW. IT SHOULD BE SIMILAR IN SIZE TO KOSHER SALT.	MOKA POT A TEXTURE LIKE GRANULATED SUGAR. THIS GRIND IS IDEAL FOR MOST DRIP COFFEE MAKERS OR POUR-OVER METHODS.
1-2 (EXTRA FINE GRIND)	8-10 (MEDIUM-FINE)	3-7 (FINE GRIND)	8-10 (MEDIUM GRIND)	8-10 (MEDIUM GRIND)
 	 	 	 	
SIPHON COFFEE COARSER THAN TABLE SALT WITH LARGER AND MORE NOTICEABLE GRAINS.	FRENCH PRESS SIMILAR TO FILTER COFFEE MEDIUM GRIND. SLIGHTLY FINER THAN FOR THE FRENCH PRESS.	10-12 (COARSE GRIND)	20 (VERY COARSE GRIND)	20 (VERY COARSE GRIND)
12-15 (COARSE GRIND)	20 (VERY COARSE GRIND)			

ART.NO. :87830



UNMATCHED QUALITY,
UNSTOPPABLE
PERFORMANCE