

PRECISION  
GRINDING FOR  
COFFEE LOVERS



GRIND  
INTELLIGENTLY  
BREW BETTER



## BRIVA GRIND MASTER SS

### FEATURES

- Perfect crema and the best aroma thanks to freshly ground coffee
- 51 grind settings from fine to coarse
- 2 automatic modes : direct grinding into the portafilter or into the storage container
- Adjustment of the grinding amount via the grinding time, adjustable in 0.1 second steps
- Manual dosing using the Start / Pause button
- Professional stainless steel conical grinder grinds gently at 600 rpm –this preserves the essential oils in the coffee
- Removable grinder and easy to clean
- Large capacity – 320 g bean container with aroma protection lid and lock
- 2 portafilter adapters (51 mm and 58 mm)
- Storage container for approx. 130 g of ground coffee
- Powerful 180 watt motor, with belt drive for low-noise grinding
- LED – Display and energy saving mode
- Including cleaning brush

MASTER  
YOUR GRIND  
ELEVATE  
YOUR BREW



SCREEN  
DISPLAY  
SHOW TIME  
PER SECOND



ENERGY  
SAVING MOOD  
& SAFETY



FAST AND CONSISTENT  
GRINDING  
600 RPM



51 GRINDING  
LEVELS  
ELEVATE  
YOUR COFFEE  
FROM AMERICAN  
TO ESPRESSO



ELEVATE  
YOUR COFFEE  
ONE GRIND LEVEL  
AT A TIME



# BRIVA GRIND MASTER SS

51 GRIND SETTINGS

2 AUTOMATIC MODES

LED DISPLAY

## GRINDING

ALL TYPES OF COFFEE



ART.NO. :87878

**ESPRESSO**  
**1-7**  
(EXTRA FINE GRIND)

VERY FINE, SIMILAR TO TABLE SALT OR POWDERED SUGAR. IT IS THE FINEST GRIND, ALMOST LIKE SAND.



**MOCCA**  
**7-15**  
(FINE GRIND)

A TEXTURE LIKE GRANULATED SUGAR. THIS GRIND IS IDEAL FOR MOST DRIP COFFEE MAKERS OR POUR-OVER METHODS.



**SIPHON COFFEE**  
**15-25**  
(MEDIUM GRIND)

COARSER THAN TABLE SALT WITH LARGER AND MORE NOTICEABLE GRAINS



**FILTER COFFEE**  
**25-35**  
(COARSE GRIND)

VERY COARSE, LIKE SEA SALT OR EVEN SLIGHTLY LARGER. THIS ALLOWS FOR A LONGER EXTRACTION WITHOUT OVER-EXTRACTION OR BITTERNESS.



**POUR OVER**  
**35-43**  
(COARSE GRIND)

A TEXTURE LIKE GRANULATED SUGAR. THIS GRIND IS IDEAL FOR MOST DRIP COFFEE MAKERS OR POUR-OVER METHODS.



**FRENCH PRESS**  
**43-51**  
(VERY COARSE GRIND)

A VERY COARSE GRIND THAT LOOKS LIKE ROCK SALT, IDEAL FOR COLD BREW AND LARGER BREWING METHODS, TO ACHIEVE A SMOOTH, NON-BITTER FLAVOR



**WITH  
CLEANING BRUSH**

HOLDER FOR **58 M**  
**PORTAFILTER**

HOLDER FOR **51 M**  
**PORTAFILTER**

STORAGE CONTAINER FOR  
**130 GM**  
OF GROUND COFFEE



**POWERFUL  
GRINDING  
ENDLESS  
POSSIBILITIES**