

83mm 2.0 flat burrs



Major/VP *electronic*

DESIGNED FOR #high performance with lower RPMs

ELECTRONIC FEATURES



Electronic features and IoT functionality give to barista, coffee roaster, business owner or service more control over the grinder.

19 LANGUAGE Control Panel with wide viewing angle

PROGRAMMABLE single, double, and triple dose buttons

Steps of a hundredth of a second

Total and partial dose **COUNTER**

Programmable **PAUSE FUNCTION** in between grinding

MANUAL GRINDING mode

Ability to set up a **MAXIMUM DOSE CAP**

Daily grinding **STATISTICS**

ALERTS on service needs, worn burrs

Firmware **UPGRADES**

IoT FUNCTIONALITIES



Wherever you are, **be connected** to your grinder on your cloud. You'll be able to monitor any and all of your grinders' output and keep up with maintenance needs.

SPORTY ATTITUDE, REFINED DETAILS

The Major VP features **red** details to underline the sporty character of this grinder.

The aluminum ring over the Memory Track is anodized in red along with the circle around the knurled knob. The back metal plate is embellished with a red line painted around the Mazzer logo.

FAST BUT GENTLE ON THE COFFEE BEANS

The Mazzer Major VP is the fastest grinder of the V line. The Major VP brings together power and gentleness thanks to innovative technologies which allow for higher grinding speeds with lower RPM (revolutions per minute). It is the best choice for high volume coffee shops looking for a flat burr grinder fast while still gentle with the coffee beans to get full bodied extractions rich in flavor and taste.

USER-FRIENDLY

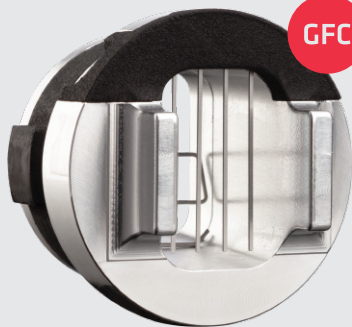
The Major VP combines cutting-edge engineering with barista-focused design.

Consistently centers the flow of grinds into the basket with a fully adjustable portafilter holder

Grind hands-free with the portafilter-activated grind button

No loss of grind setting with the easy-to-clean grinding chamber

Index your grind settings with the Memory Track System (MTS)



GFC

GFC GRIND FLOW CONTROL

Our state-of-the-art GFC reduces the electrostatic charge in the ground coffee and prevents clumping. It is composed of a removable aluminum outlet insert which holds interchangeable and easy-to-clean wire dampers to give dynamic control over the flow of coffee.



A MORE POWERFUL MOTOR, LOWER RPMs, REDUCED NOISE

Thanks to the high torque asynchronous motor (900 rpm @50Hz) the Major VP is designed to grind high volumes of coffee without overheating to preserve taste and aromatic compounds in the cup. The lower-revolution motor results in less noise and a longer lifespan for the grinder and its components. Tailor made double fan cooling system.

SPECIAL HIGH CARBON STEEL BURRS



Tailor-made 83mm flat burrs re-engineered with high performing materials that make the grinder faster while giving it a longer lifespan. The special high carbon steel selected reduces thermal strain, which results in sharper geometries to get a uniform grind size distribution.

CONSISTENT RESULTS



The Major VP grinds coffee uniformly and doses grinds consistently to give drinkers a replicable taste experience from shot to shot.

DURABLE AND ECO FRIENDLY



More than 94% of the grinder weight comes from sustainable premium materials making it, not only durable but also easy to recycle and eco-friendly.

WHAT MAJOR VP USERS HAVE TO SAY

“The Major VP produces coffee with more sweetness, ripe fruit notes, and a richer body”

“Major VP makes excellent tasting coffee, with an especially clean and lingering finish”

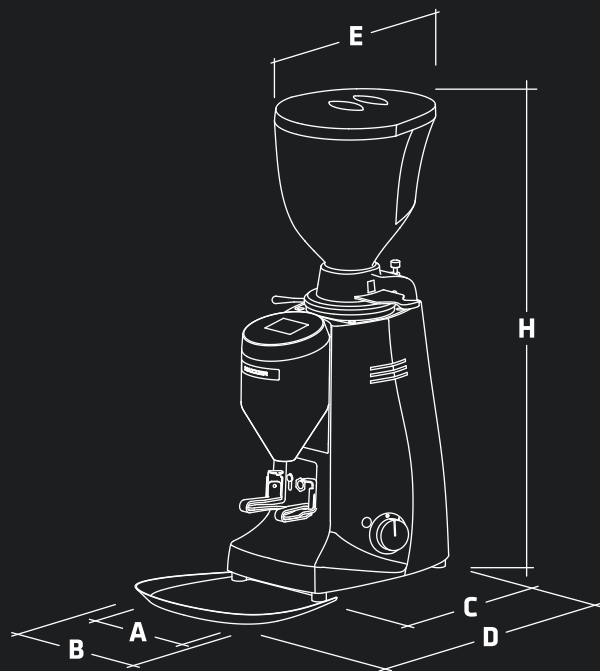


MAJOR VP electronic Tech Specs

EN	<i>Grinding on demand, electronic dose adjustment, ventilation with electronic control</i>		IT	<i>Macinatura istantanea, regolazione elettronica della dose, ventilazione elettronica</i>	
Power	650 Watt		Potenza	650 Watt	
Grinding adjustment	stepless micrometrical		Regolazione macinatura	micrometrica continua	
Burrs	flat burrs 83mm (3¼ inches) (ref. 151H)		Macine	macine piane 83mm (ref. 151H)	
Grinding burrs speed	900 rpm (50 Hz) - 1080 rpm (60Hz)		Giri macine	900 rpm (50 Hz) - 1080 rpm (60Hz)	
Body	aluminum die casting		Carrozzeria	alluminio pressofuso	
Hopper capacity	1.6 kg (3.5 lbs)		Campana	1.6 kg	
Net weight	20.5 kg (45.2 lbs)		Peso netto	20.5 kg	
Equipment features	GFC - IoT		Di serie	GFC Kit - IoT	
Optional features	hang-support for tamping, manual tamper		Optional	Pressino manuale con supporto	

FR	<i>Mouture instantanée, réglage électronique de la dose, ventilation électronique</i>		DE	<i>Augenblickliches Mahlen, Elektronische Einstellung der Dosis, Elektronisch-kontrollierte Luftung</i>	
Puissance	650 Watt		Leistung	650 Watt	
Régulation de mouture	micrométrique continue		Mahlregelung	Stufenlose Mikrometrische	
Meules	meule plate 83mm (réf. 151H)		Mahlscheiben	Flache 83mm (ref. 151H)	
Tours meules	900 tr/min (50 Hz) - 1080 tr/min (60Hz)		Mahlscheibenumdrehungen	900 rpm (50 Hz) - 1080 rpm (60Hz)	
Chassis	aluminium moulé sous pression		Gehäuse	Aluminium Druck-Guss	
Trémie	1.6 kg		Kapazität des Bohnenbehälters	1.6 kg	
Poids net	20.5 kg		Nettogewicht	20.5 kg	
Dotation	GFC Kit - IoT		Lieferumfang Zubehör	GFC Kit - IoT	
Options	Press-café manuel avec support		Optionals	Tamper aus Aluminum mit Kaffeepressengestall	

ES	<i>Moledura instantánea, regulación electrónica de la dosis, ventilación electrónica</i>		PT	<i>Moagem instantânea, regulação eletrônica de dose, ventilação eletrônica</i>	
Potencia	650 Watt		Potencia	650 Watt	
Regulación molienda	micrométrica continua		Regulação da moagem	micrométrica contínua	
Fresas	fresas planas 83mm (ref. 151H)		Mós	mós planas 83mm (ref. 151H)	
Revoluciones fresas	900 rpm (50 Hz) - 1080 rpm (60Hz)		Rotações dos mós	900 rpm (50 Hz) - 1080 rpm (60Hz)	
Chassis	fundición a presión de aluminio		Chassis	alumínio fundido sob pressão	
Capacidad de la tolva	1.6 kg		Capacidade tremonha	1.6 kg	
Peso neto	20.5 kg		Peso líquido	20.5 kg	
Incluido	GFC Kit - IoT		Incluído como padrão	GFC Kit - IoT	
Opciones	Presna café manual con soporte		Opções	Suporte para tamper, tamper	



 Stepless micrometrical grind adjustment

 SECURITY FEATURES

dimensions

	mm	inches
A	212	8 1/2
B	252	10
C	292	11 1/2
D	475	18 3/4
H	681	26 3/4
E	240	9 1/2

colours



83mm
2.0 flat burrs

certifications



The manufacturer reserves the right to change specifications without notice

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MAZZER

Made in Venice

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