



# *Philos*

*SINGLE DOSE | 64mm flat burrs*

# FEATURES

## TAKE A JOURNEY THROUGH YOUR COFFEE

Mazzer Philos is a **PREMIUM SINGLE DOSE FLAT BURR GRINDER** designed to help you get the most out of your coffee. Its elegant design, accurate machining, and superior materials make it the ideal choice for demanding baristas looking for **QUALITY IN SMALL SPACES**. It is suitable for **ALL EXTRACTION METHODS**, from espresso to batch brew.



## OPTIMIZED WORKFLOW, EFFORTLESS MAINTENANCE

- The grinder is designed to **LOWER ELECTROSTATIC CHARGES** in the ground coffee, keeping the counter **clean from coffee dust**.
- Access the **GRINDING CHAMBER** to clean or change the burrs without tools and **WITHOUT LOSING THE GRIND SETTING**, as the adjustment ring is located on the back. This position also prevents any unintended collar movement.
- **STRONG NEODYMIUM MAGNETS** hold the stainless steel dosing cup (which fits 58mm portafilters) and the dose-finisher in place.
- The **CABLE CAN BE SHORTENED** and stored inside the grinder to keep the counter neat and tidy.

## SMALL, SILENT AND SAFE

- Philos is compact and takes up little counter space, making it easy to fit into **TIGHT SPACES**.
- Tight tolerances, low frequencies and a vibration-damping system keep the Philos **QUIET AND STABLE**.
- Electronic and mechanic security systems keep the user **SAFE** even when the hopper is off.
- The components that come into contact with coffee are **FOOD-SAFE**.



# Philos

## BEAUTIFUL INSIDE AND OUT

Philos' **NEAT DESIGN**, inspired by the sleek lines of Mazzer ZM, works well on any countertop.

The **ASYNCHRONOUS MOTOR** and precise component machining provide **DURABILITY** over time and **HIGH RELIABILITY**.

**PREMIUM MATERIALS** like stainless steel, brass and anodized aluminum make the 12.5 kg grinder not only reliable, but also **EASY TO RECYCLE** and **SUSTAINABLE**.

## STEPPED OR STEPLESS: IT'S UP TO YOU

Easily switch from stepped to stepless mode with a **simple procedure**.

- **STEPPED MODE:** with single-step increments as small as **6 microns**, the graduated adjustment ring covers **all brewing methods**, from espresso to batch brew. This makes grind adjustment a breeze, ensuring **repeatability** in your recipes.
- **STEPLESS MODE:** if you are looking for **infinite settings** to dial in the perfect shot, Philos can be converted into a stepless grinder.



## ZERO RETENTION

Philos allows you to switch seamlessly from one origin or brewing method to another without wasting coffee. The grinder is designed and tested to avoid retention and contaminations of coffees.

The handy **DOSE-FINISHER** collects any ground coffee residue while cleaning the chute. When not in use, it can be stored in its dedicated slot behind the front plate.

## CHOOSE YOUR FAVOURITE COFFEE TASTE

Pick between two sets of **64MM FLAT ORIGINAL MAZZER BURRS**. Both perform well with various brewing methods, such as **FILTER COFFEE OR ESPRESSO**. They are made with high-quality, food-safe **STAINLESS STEEL** to prevent oxidation and moisture damage (even when using RDT). Additionally, they are **FACTORY-SEASONED** to be efficient from day one with no waste of coffee or time.

## TWO SETS OF HYBRID BURRS

- **I200D** (factory-fitted): characterized by a very uniform particle size distribution, these innovative burrs generate low fines and **OUTSTANDING FLAVOR CLARITY**, enhancing **PLEASANT ACIDITY** and **FRUITY NOTES**.

- **I189D** (factory-fitted upon request): the evolution of the iconic Mazzer Mini burrs, they are the right choice if you seek **FULL-BODIED EXTRACTIONS** and a **RICH VELVETY MOUTHFEEL**. Easy to dial-in and great with medium-dark roasts, they are the best pick for traditional **ITALIAN ESPRESSO**.



## ENHANCE FLAVOURS AND GET CONSTANT RESULTS

**VERTICALLY-ORIENTED FLAT BURRS**, a carefully engineered **PRE-BREAKER** and a **GEOMETRICALLY OPTIMIZED GRINDING DUCT** control any **POPCORNING EFFECT** and ensure that a constant flow of beans feeds the grinding chamber at the correct rate. Before leaving the factory, each Philos is **CAREFULLY TESTED** to ensure the **PERFECT PARALLELISM** of the burrs.

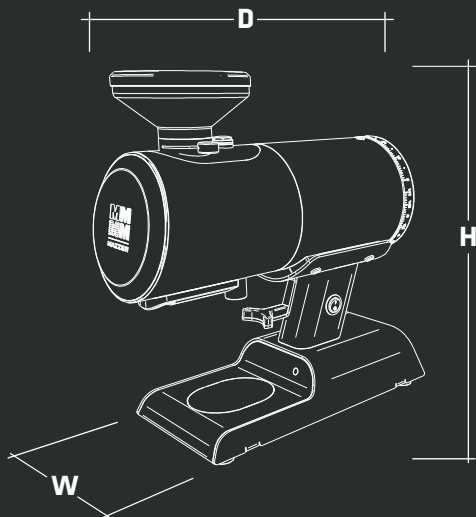


# PHILOS Tech Specs

EN		IT	
<b>Power</b>	400 Watt	<b>Potenza</b>	400 Watt
<b>Grinding adjustment</b>	step and stepless micrometrical	<b>Regolazione macinatura</b>	micrometrica step e stepless
<b>Burrs</b>	stainless steel flat burrs 64mm (3 ¼ in) for filter or espresso (I200D or I189D)	<b>Macine</b>	macine piane in acciaio inox 64mm per filtro o espresso (I200D o I189D)
<b>Grinding burrs speed</b>	1400 rpm (50 Hz) - 1600 rpm (60Hz)	<b>Giri macine</b>	1400 rpm (50 Hz) - 1600 rpm (60Hz)
<b>Body</b>	anodized aluminum	<b>Carrozzeria</b>	alluminio anodizzato
<b>Hopper capacity</b>	60 g (0.13 lbs)	<b>Campana</b>	60 g
<b>Net weight</b>	12.5 kg (27.5 lbs)	<b>Peso netto</b>	12.5 kg
<b>Canister</b>	capacity 60 g / for ø58 portafilters	<b>Bicchieri di raccolta</b>	capacità 60 g / per portafiltri ø58
<b>Optional features</b>	canister for ø53 portafilters	<b>Optional</b>	bicchieri per portafiltri ø53

FR		DE	
<b>Puissance</b>	400 Watt	<b>Leistung</b>	400 Watt
<b>Régulation de mouture</b>	micrométrique pas à pas et continu	<b>Mahlregelung</b>	Schritt- und stufenlose Mikrometrie
<b>Meules</b>	meule plate 64mm en acier inoxydable pour filtre et espresso (I200D ou I189D)	<b>Mahlscheiben</b>	Edelstahl-Flache 64mm für Filter und Espresso (I200D oder I189D)
<b>Tours meules</b>	1400 tr/min (50 Hz) - 1600 tr/min (60Hz)	<b>Mahlscheibenumdrehungen</b>	1400 rpm (50 Hz) - 1600 rpm (60Hz)
<b>Chassis</b>	aluminium anodisé	<b>Gehäuse</b>	eloxiertes Aluminium
<b>Trémie</b>	60 g	<b>Kapazität des Bohnenbehälters</b>	60 g
<b>Poids net</b>	12.5 kg	<b>Nettogewicht</b>	12.5 kg
<b>Réceptacle</b>	contenance 60 g / pour porte-filtres ø58	<b>Behälter</b>	kapazität 60 g / für ø58 Siebträger
<b>Options</b>	réceptacle porte-filtres ø53	<b>Optionals</b>	ø53 siebträgerbehälter

ES		PT	
<b>Potencia</b>	400 Watt	<b>Potencia</b>	400 Watt
<b>Regulación molienda</b>	micrométrico escalonado y continuo	<b>Regulação da moagem</b>	micrométrico escalonado e contínuo
<b>Fresas</b>	fresas planas de acero inoxidable de 64 mm para filtro y espresso (I200D o I189D)	<b>Mós</b>	Mós planas de 64 mm em aço inoxidável para filtro e café expresso (I200D o I189D)
<b>Revoluciones fresas</b>	1400 rpm (50 Hz) - 1600 rpm (60Hz)	<b>Rotações dos mós</b>	1400 rpm (50 Hz) - 1600 rpm (60Hz)
<b>Chassis</b>	aluminio anodizado	<b>Chassis</b>	alumínio anodizado
<b>Capacidad de la tolva</b>	60 g	<b>Capacidade tremonha</b>	60 g
<b>Peso neto</b>	12.5 kg	<b>Peso líquido</b>	12.5 kg
<b>Contenedor</b>	capacidad 60 g / para portafiltros ø58	<b>Recipiente</b>	capacidade 60 g / para porta-filtros ø58
<b>Opciones</b>	contenedor portafiltro ø53	<b>Opções</b>	recipiente porta-filtros ø53



Step and stepless micrometrical grind adjustment



SECURITY FEATURES

### dimensions

	mm	inches
W	153	6
H	361	14¼
D	351	14



**64mm**  
flat burrs

### colours



anodized black

anodized silver

### certifications



The manufacturer reserves the right to change specifications without notice

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