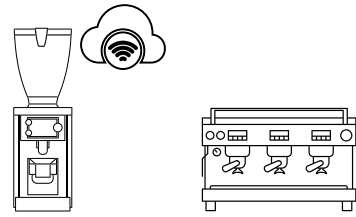

Download Now for Mahlkönig:



Mahlkönig

Grind-by-Sync

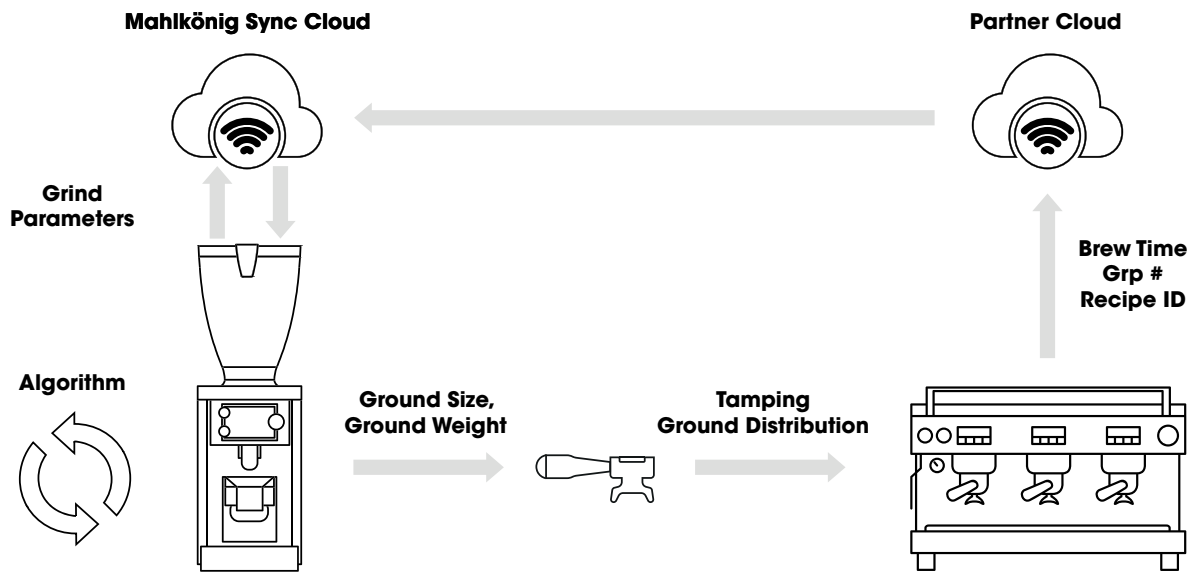
THE FUTURE OF ESPRESSO GRINDING

***The go-live is limited exclusively to the US & AU markets only.**

THE FUTURE OF ESPRESSO GRINDING

The Grind-by-Sync espresso grinders feature the groundbreaking technology of The Sync System.

The Grind-by-Sync is a significant evolution of the Grind-by-Weight, showcasing remarkable new features and delivering the ultimate innovation in efficient workflows and consistent coffee quality.



Equipped with cloud-enabled connectivity, the Grind-by-Sync grinders offer an electrical adjustment of the burr distance. This adjustment can still be precisely controlled manually by the barista or, when synchronized with a commercial espresso machine, it automatically aligns with the target extraction time. The GbS incorporates an intelligent algorithm, enhancing its ability to manage burr distance with precision, ensuring the perfect extraction every time.

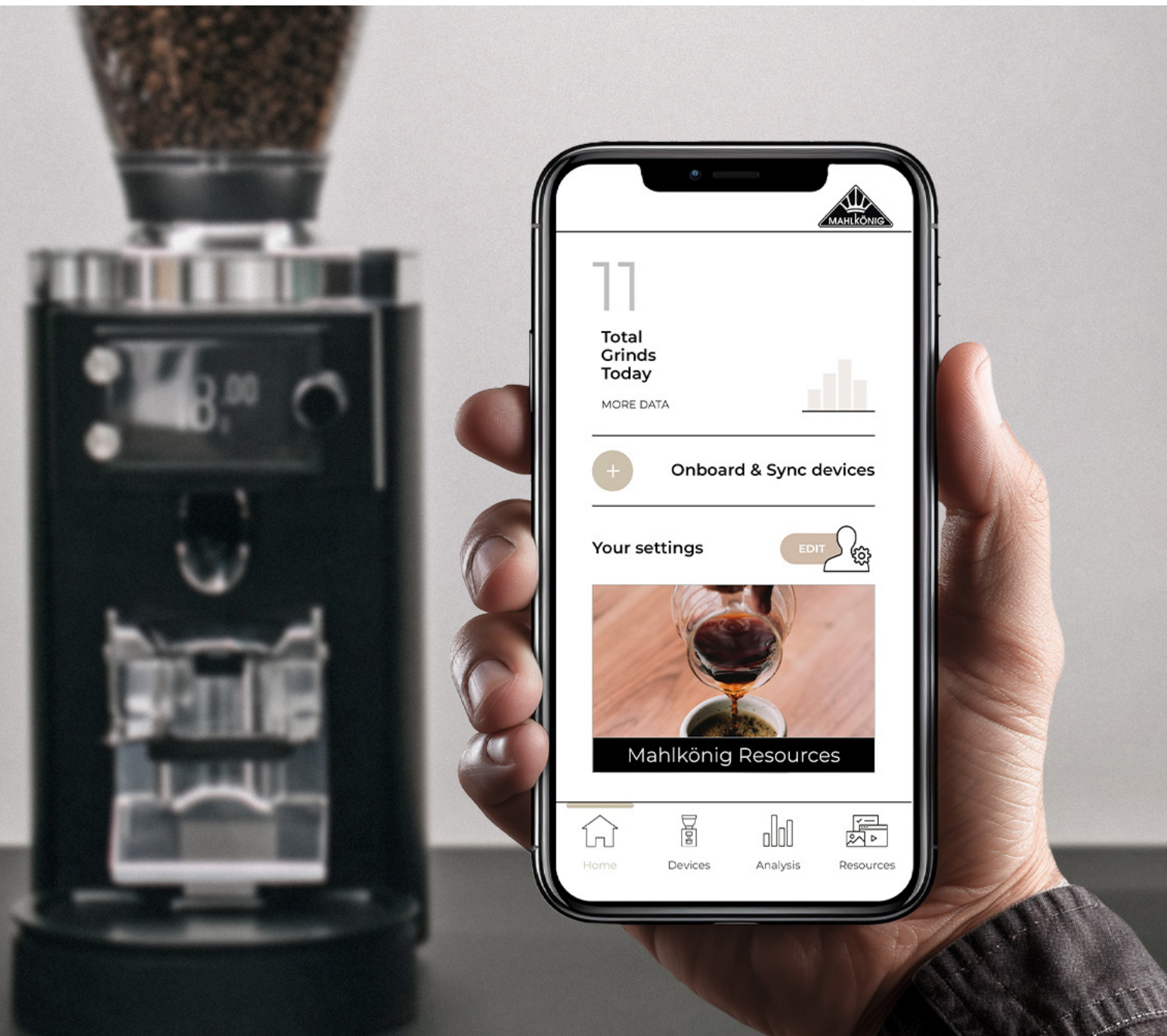


How does the algorithm work?

The espresso machine records the time of the last brew and sends this information to the grinder via the cloud.

When the grinder is used for the next grind, it compares the time of the last brew with the target brew time preset in the grinder. If there is a discrepancy between the two, the grinder automatically adjusts the disc distance to fine-tune the grind and ensure the brew time matches the desired target.





Customer Benefits:

- **Workflow Efficiency::** Increased workflow speed and increased convenience in stores giving baristas more time for interactions with their customers: e.g. no need to manually dial in/calibrate the grinder in the morning or throughout the day.
- **Reduced Training:** In environments with high staff turn-over, training efforts are reduced massively and quality control is a lot easier.
- **Empowered Staff:** Equipment users experience easier operations and decision-making, empowering store managers and baristas at the same time.
- **Same Quality Everywhere:** Consistent end product quality allowing the “perfect cup” along all stores and shifts all around the world (e.g. the cup with same blend recipe tastes the same in Shanghai store and Seattle store).
- **Centralized Control:** Managers of franchises or chain stores have control over recipe definition and distribution from a central location and deep insights into operational data.
- **Remote Monitoring:** Roasteries and coffee retailers gain the ability to remotely monitor coffee grinding quantities, optimizing their operations.
- **Distributor Insights:** Equipment distributors enjoy a full overview of their customers’ equipment usage patterns, aiding in informed decision-making and equipment replacements.
- **Targeted Maintenance:** Service partners gain insight into customers’ equipment usage patterns, allowing for a shift from generic to targeted equipment maintenance - more predictive, more preventive.
- **Sustainability Boost:** Less required manual dial-in processes will lead to significant decrease of coffee waste.

