



**YOUR COFFEE
EXPERIENCE**

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MIGNONLIBRA

The new
**Instant Grind
Weighing
Technology**

PATENT PENDING



MIGNONLIBRA

Instant Grind Weighing Technology

The revolutionary system **Patent Pending** that allows you to **grind by weight**, instead of time, making your coffee routine **easier, faster** and....**without coffee waste!**

Grind by weight in **few simple steps!**



Set the desired grams amount for your favorite recipe



Insert the portafilter and push the set dose to activate the grinding



OK! The weight is right

Be sure to get accuracy without concerns and waste of coffee and time



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WHY MIGNON LIBRA? DISCOVER ALL ADVANTAGES!

Extremely Precise, with +/- 0.2 grams of variation, to minimize the coffee waste and always achieve the expected result of your recipe.

Zero Waste, thanks to:

1. **Unique Anti-Vibration System** that allow to complete the shot also in case of disturbances or hits on the filter holder.
2. Immediate stop of the grinding process in case of filter holder removal, exclusive of IGW Technology.

Super Quick, able to weigh the grind coffee into portafilter while grinding in real time.

Easy to use, thanks to an intuitive **touch display**, designed to:

1. Set the quantity for both single and double shot;
2. grind by weight even in continuous mode;
3. switch from single to double (and vice versa) during the grinding process, **without any coffee waste (UNIQUE IN THE MARKET!)**;
4. Start and Pause mode, easily and quickly.

Special Fork designed to fit any portafilter, easy to regulate by hand without any extra tool.

Ready to use without effort, due to the calibration of the integrated weighing system made in our factory.



DO YOU WANT ACCURACY AND GET **ZERØ**WASTE EVEN WITH **EXTRA-LARGE** SHOTS? EQUIP YOUR MIGNON LIBRA WITH THE DEDICATED **DOSING FUNNEL**

The must-have accessory to perfectly grind your large shot

Recommended for:

> 8 grams for 1 shot

> 15 grams for 2 shot

Triple shot (20-22 grams)


Upside Down Stability: outstanding adherence to the portafilter, thanks to the ultra-resistant magnets embedded in the funnel base, ensuring stability in any portafilter inclination.

Metal structure that ensures solidity and strength.



MIGNON LIBRA
DOSING FUNNEL

ZERØWASTE


ZUCCARINI
EST 1954

OTHER TECHNOLOGIES

55 mm flat burrs for an extremely high productivity 1.4 - 1.8 g/s (Espresso).

Silent Technology: the exclusive anti-vibration solution reduces the grinding noise (around 64 dB) to provide a pleasant and quite grind experience at any time of the day.

Stepless Micrometric Regulation System (Patented) with infinite adjustment points, guarantees incomparable grind performances in terms of precision and allows to carry out maintenance operations without losing the grinding setting.

Hands-Free metallic fork, extremely fast to adjust manually without any additional tool, allows to use the weighing Technology with any type of portafilter.

ACE System (Anticlumps & Electrostaticity) conceived to prevent clumps and eliminate the electrostatic charge to ensure a high dose consistency and a counter always clean.

High Speed maintenance: permits to quickly replace and clean the burrs as well as a remarkable time and coffee saving.



BURRS

Type	Flat
Diameter	55 mm
Material	Hardened Steel

ENGINE

RPM	1350
Power	310 watt

DIMENSIONS

Height	430 mm
Width	124 mm
Depth	192 mm
Weight	6,5 kg

VARIOUS

Activation	2 doses + continuos
Micrometric Regulation	yes
Bean Hopper Capacity	300 g
Grind productivity	1.4 - 1.8 gr/s espresso
Touch Display	Yes

AVAILABLE COLOURS

- Matt Black
- White
- Ferrari Red
- Grey
- Chrome

AVAILABLE CONFIGURATION

16CR

AVAILABLE OPTIONAL

Mignon Libra Dosing Funnel

Tall Bean Hopper Dark Grey (510 gr)
Transparent Bean Hopper (510 gr)
Bean hopper (300 gr)



ESPRESSO MACHINES

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