Quamar presents



THE SHAPE OF THE COFFEE POWDER

the shape of the coffee powder

Sirio-Q has been created to revolutionize the way of grinding the coffee.

The new premium grinder has been designed to meet the needs of baristas who are constantly looking for a coffee with a perfect balance and a unique flavour.

Several years of researches and constant improvements have led to the collection of reports and data that allowed us to discover new methods, technologies and parameters to observe.

The concept

the shape of the coffee powder

it is the result of this research that demonstrates the fundamental importance of size and uniformity of the particles of the ground coffee.

Sirio-Q is the first coffee grinder of Quamar's new vision which best represents this principle.



Sirio-Q

Q BLACK | Q WHITE





BRUSHLESS MOTOR

- up to 1000 W power
- self learning delivers only the necessary power to win the effort required during grinding, using more power only if the coffee beans are harder to grind.
- energy saving
- reduction of the heating in the grinding chamber
- coffee dose accurancy and consistency
- silent motor
- speed regulation 900 1200 1500 rpm

MECHANICAL TRANSMISSION

- new transmission system (patent pending)
- independent motor and grinding chamber
- minimised thermal transfer
- undo micrometric movements caused by dilation of overheated materials
- extremely stable grinding compartment

BURRS

- 77 mm flat burrs •
- vertical position for a lower retention
 - steady position of the burrs •
- micrometric control of grinding range by frontal ring
- perfect particle size curve for all grinding standards
- innovative design for the ideal grinding in any application: espresso, Ibrik, filter, cupping (patent pending)

main features Sirio-Q

- output pipe made in glass, for minimise retention and electrostatic charge
- universal fork: adaptable to any portafilter
- easily removable magnetic fork
- customisable touchscreen display with intuitive electronic interface
 - aluminium body
 - futuristic and clear profile







technical features

BURRS

• flat Ø 77 mm, vertical, food friendly

ELECTRIC SUPPLY

 220-240V / 110-120V - 50/60 Hz - 400W of energy absorbed on average brushless motor with scalable power

SPEED

Three options: 900 - 1200 - 1500 rpm

SUGGESTED DAILY PRODUCTION

• 15 kg

RECOMMANDED GRINDING MODES

ibrik, espresso, moka, filter, V60, cupping

DOSE SYSTEM

double/single shot (easy setting in the display) or manual single dose
 Starting switch activated by the portafilter

GRINDING ADJUSTMENT

stepless micrometric

MATERIALS

aluminium body

STANDARD HOPPER CAPACITY

• 500 g

NET WEIGHT

20,5 kg

DIMENSIONS

200 x 390 x 630 mm (lenght-width-height)

OPTIONALS

250 g - 1200 g - 1500 g hoppers



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