

MODELS NB 80 SS VS  
NB 98 SS VS  
NB 120 SS VS



N.B!

the PERFECT GRINDING



[nbgrinders.com](http://nbgrinders.com)



- Quick and quality grinding of coffee beans
- For intensive work in coffee shops, stores, roasters laboratories and large supermarkets for self service
- Precise stepless grinding adjustment for powder (Turkish), espresso and filter coffee
- Original design provides cooling of the grinding block inside and outside by two independent fans and provides low temperature ground coffee
- Grinding without loss of aroma and flavour
- Special designed grinding burrs provide precise homogenous grinding in wide range – for Turkish, espresso and filter coffee
- Grinding burrs from high quality instrumental steel with high wear resistance and hardness
- Special technology for burrs hardening in vacuum provides them hardness in the whole range and enable multiple sharpening
- Reliable, easy to operate, maintain and service
- Quick and easy to clean, ensuring opportunity to grind coffee beans of various aroma
- Vibrating device tight closing all standard coffee bag sizes
- Vibrating device guarantees collecting all quantity ground coffee in the bag
- Stainless steel body

## STAINLESS STEEL BODY

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Technical details		NB 80 SS VS	NB 98 SS VS	NB 120 SS VS
Voltage	V	230~	400~3N	400~3N
Frequency	Hz	50	50	50
Power	W	1100	1500	1500
Grinding burrs capacity	tr/min	1350	1350	1350
Average grinding capacity*	g/min	450	650	850
Coffee bean container	g	1000	1000	1000
Grinding burrs	mm	80	98	120
Net weight	Kg	27	28	29
Width	mm	260	260	260
Depth	mm	300	300	300
Height	mm	670	670	670

\*All measured values under laboratory conditions and depends on the type of coffee beans and the chosen degree of fineness

