

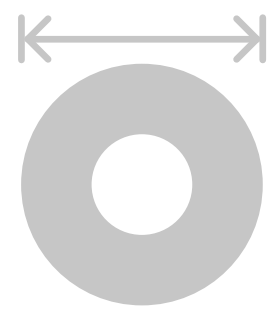
Comparative **K03921** vs **K03922**

COMPAK[®]
COFFEE GRINDING COMPANY



Comparative **K03921** vs **K03922**

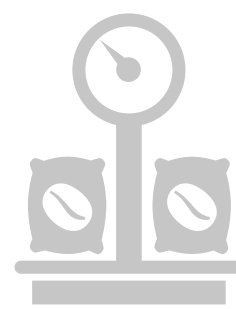
Common characteristics



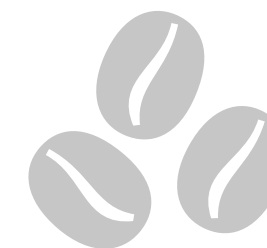
98 mm
diameter



**Special
High Resistance,**
K-110 low friction Steel



High durability
9.000 kg



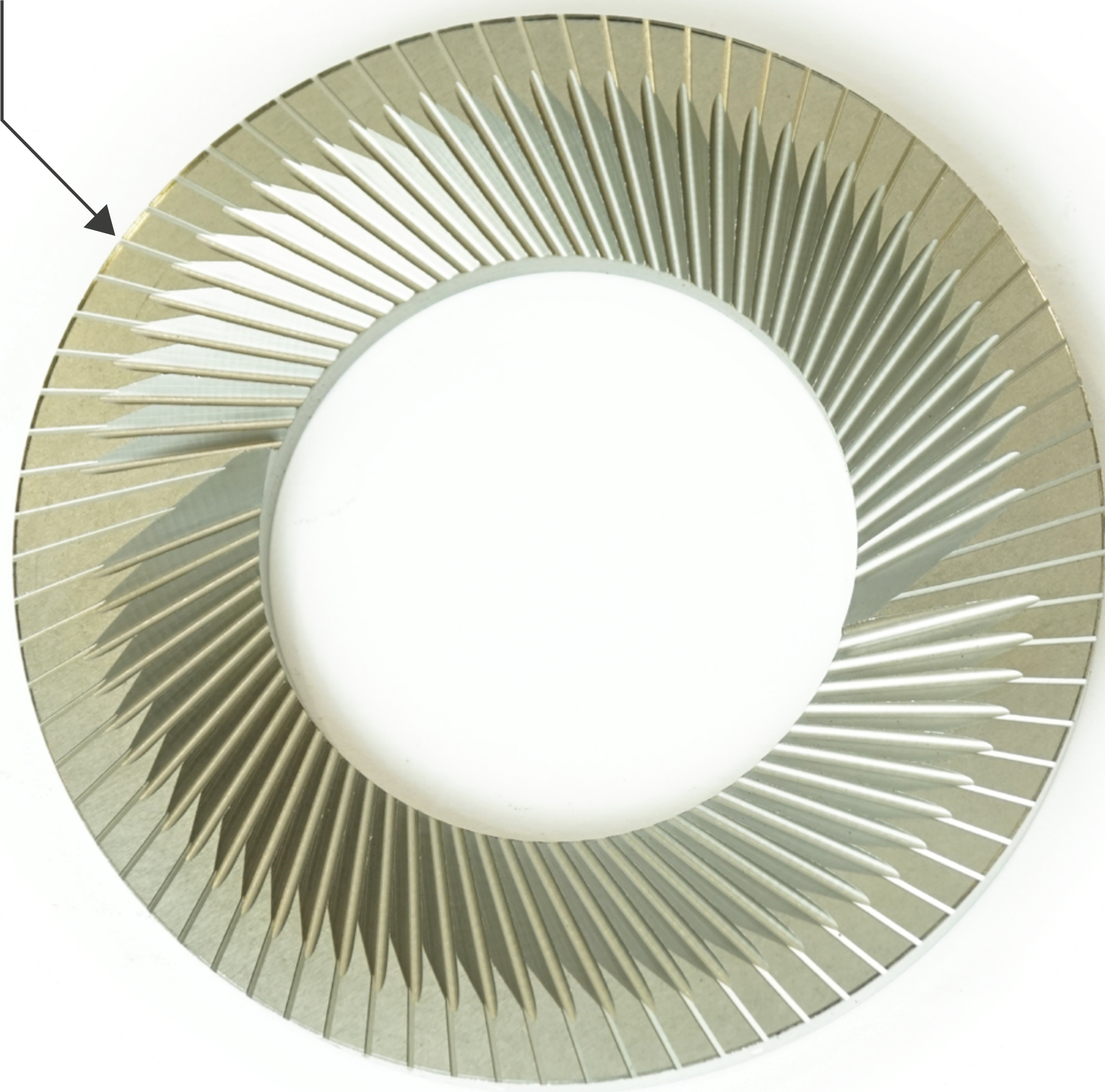
**Designed specifically
for grinding delicate
Specialty coffees,**
realized through the
progressive format of
only using 2 breakers



Blind burrs =
uniform cutting
surface and **leaves
no residual ground
coffee in burrs**

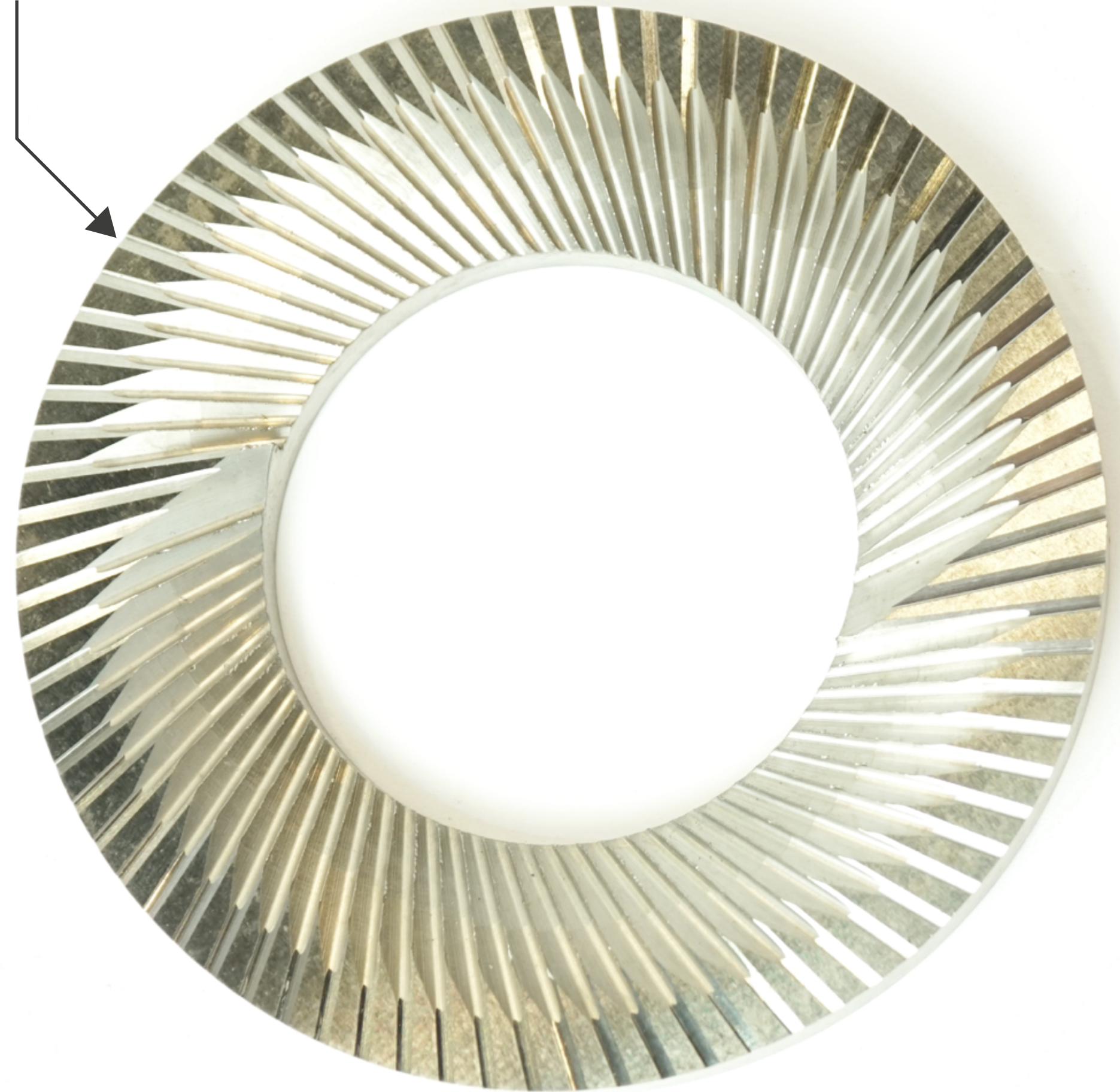
K03921 Espresso Burr

Coffee exit geometry
0,15 mm



K03922 Filter Burr

Coffee exit geometry
0,25 mm



Espresso regulation



K03921 Espresso Burr



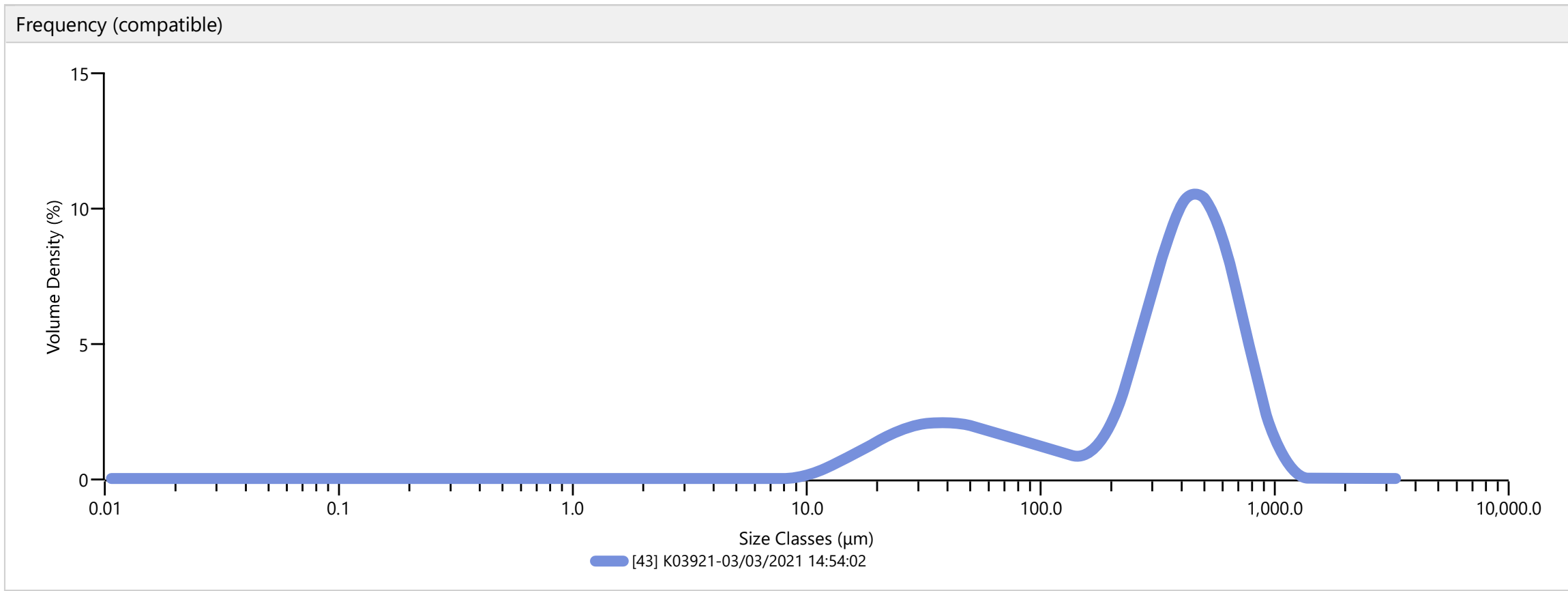
K03922 Filter Burr

K03921 Espresso Burr

Analysis



Measurement Details	Measurement Details
Sample Name K03921	Analysis Date Time 03/03/2021 14:54:02
Equipment PK100	Measurement Date Time 03/03/2021 14:54:02
S/N #250	Result Source Edited
Coffee Coffee Kids	
SOP File Name Coffee 2.msop	
Analysis	Result
Particle Name Coffee	Concentration 0,0237 %
Particle Refractive Index 1,520	Span 1,803
Particle Absorption Index 0,100	Uniformity 0,546
Dispersant Name Dry dispersion	Specific Surface Area 54,47 m ² /kg
Dispersant Refractive Index 1,000	D [3;2] 110 µm
Scattering Model Mie	D [4;3] 370 µm
Analysis Model General Purpose	Dv (10) 34,9 µm
Weighted Residual 0,51 %	Dv (50) 369 µm
Laser Obscuration 1,70 %	Dv (90) 700 µm

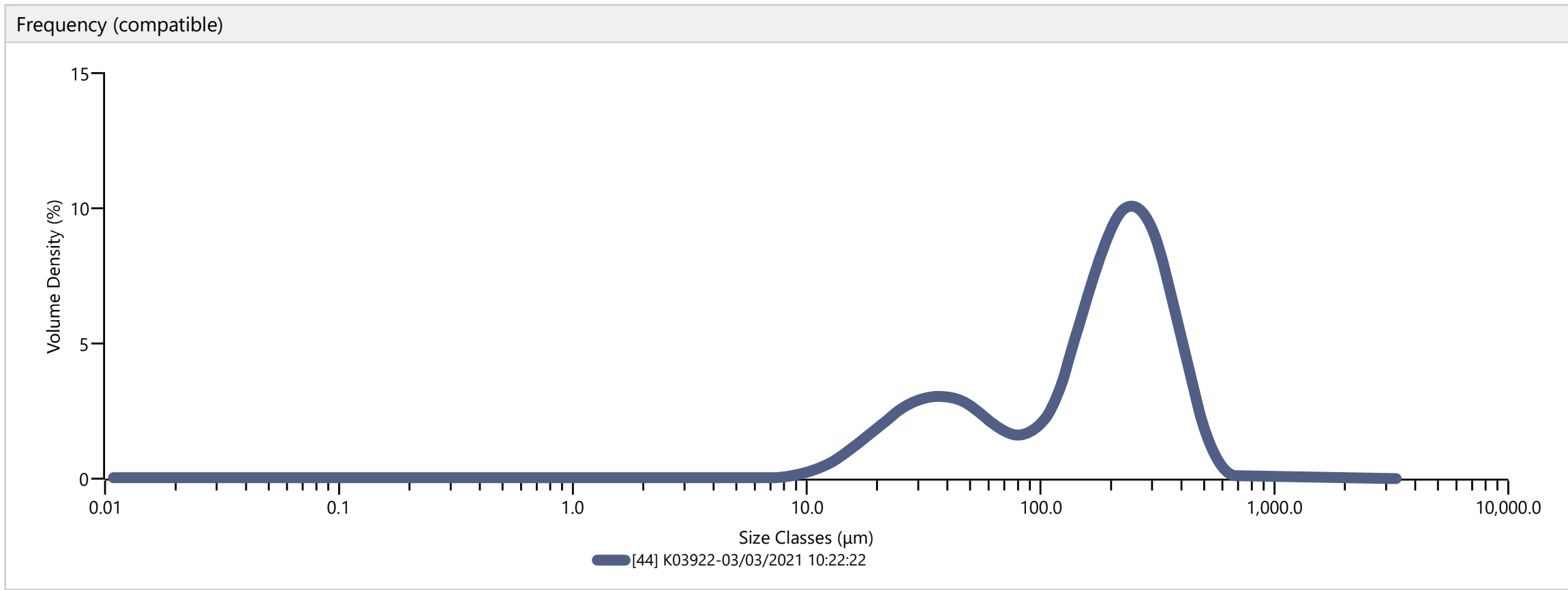


K03922 Filter Burr

Analysis



Measurement Details	Measurement Details
Sample Name K03922	Analysis Date Time 03/03/2021 10:22:22
Equipment PK100	Measurement Date Time 03/03/2021 10:22:22
S/N #85	Result Source Edited
Coffee Coffee Kids	
SOP File Name Coffee 2.msop	
Analysis	Result
Particle Name Coffee	Concentration 0,0100 %
Particle Refractive Index 1,520	Span 1,782
Particle Absorption Index 0,100	Uniformity 0,559
Dispersant Name Dry dispersion	Specific Surface Area 76,17 m ² /kg
Dispersant Refractive Index 1,000	D [3;2] 78,8 µm
Scattering Model Mie	D [4;3] 192 µm
Analysis Model General Purpose	Dv (10) 28,8 µm
Weighted Residual 0,41 %	Dv (50) 189 µm
Laser Obscuration 1,00 %	Dv (90) 365 µm



Recipe

In
21 g



Out
30 ml-30 s

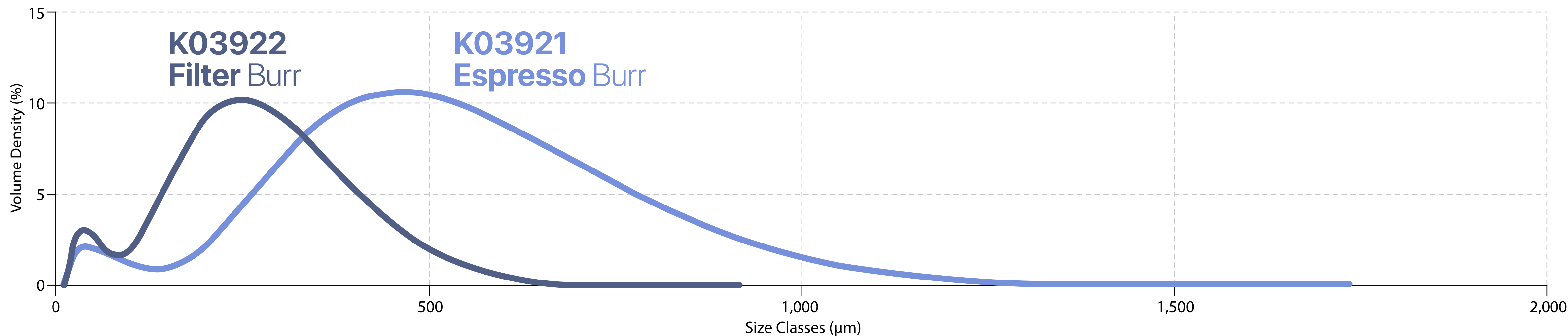
Coffee
notes

Origin: **Brazil**
Terroir: **Minas Gerais,**
Cerrado 1250 masl

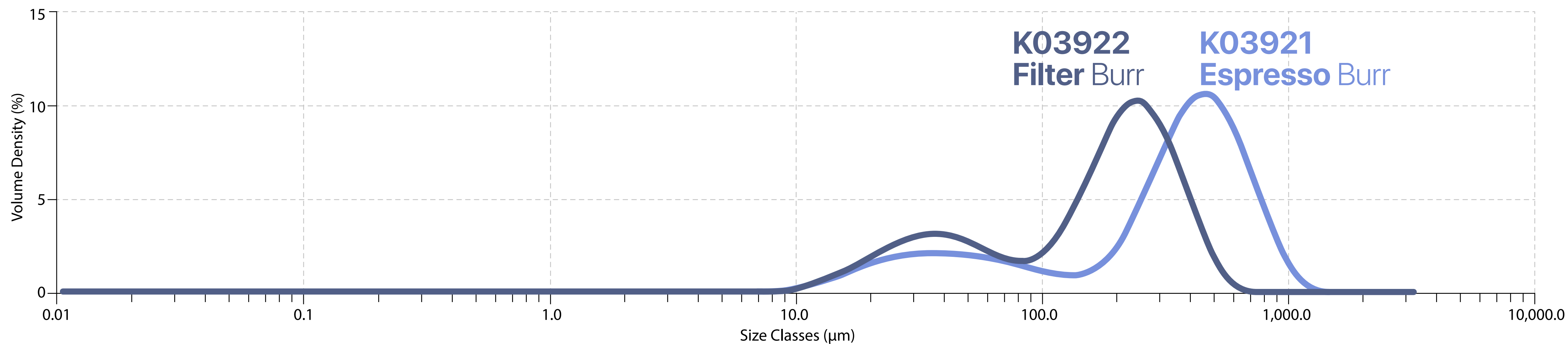
Farm: **Fazenda Dona Nenem**
Varietal: **Yellow Bourbon**
Processing: **Pulped Natural**

Drying process: **Sundried**
Aroma: **Chocolate, Caramel, Hazelnuts**
Flavour: **Cacao, Toffee, Dried plums and apricots**

Linear



Logarithmic

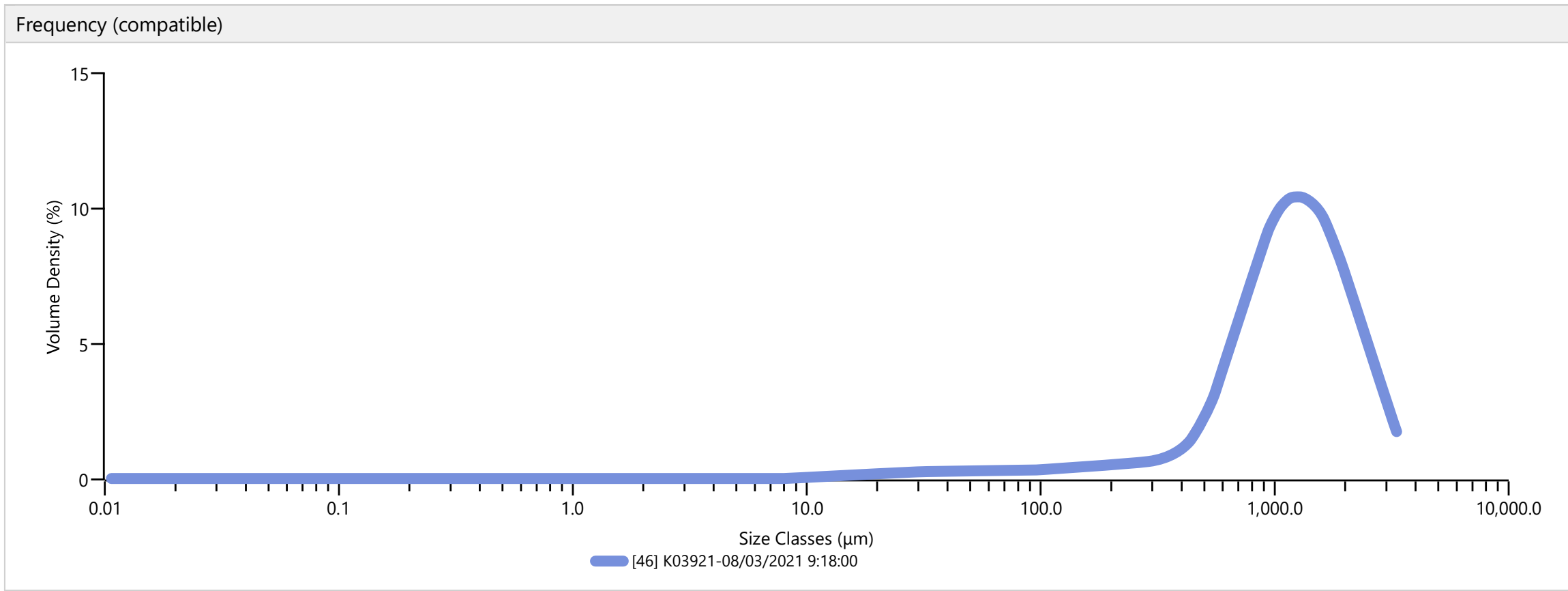


K03921 Espresso Burr

Analysis



Measurement Details	Measurement Details
Sample Name K03921	Analysis Date Time 08/03/2021 9:18:00
Equipment PK100	Measurement Date Time 08/03/2021 9:18:00
S/N #600	Result Source Edited
Coffee Coffee Kids	
SOP File Name Coffee 2.msop	
Analysis	Result
Particle Name Coffee	Concentration 0,0939 %
Particle Refractive Index 1,520	Span 1,578
Particle Absorption Index 0,100	Uniformity 0,480
Dispersant Name Dry dispersion	Specific Surface Area 12,28 m²/kg
Dispersant Refractive Index 1,000	D [3;2] 488 µm
Scattering Model Mie	D [4;3] 1290 µm
Analysis Model General Purpose	Dv (10) 452 µm
Weighted Residual 0,75 %	Dv (50) 1180 µm
Laser Obscuration 1,50 %	Dv (90) 2320 µm

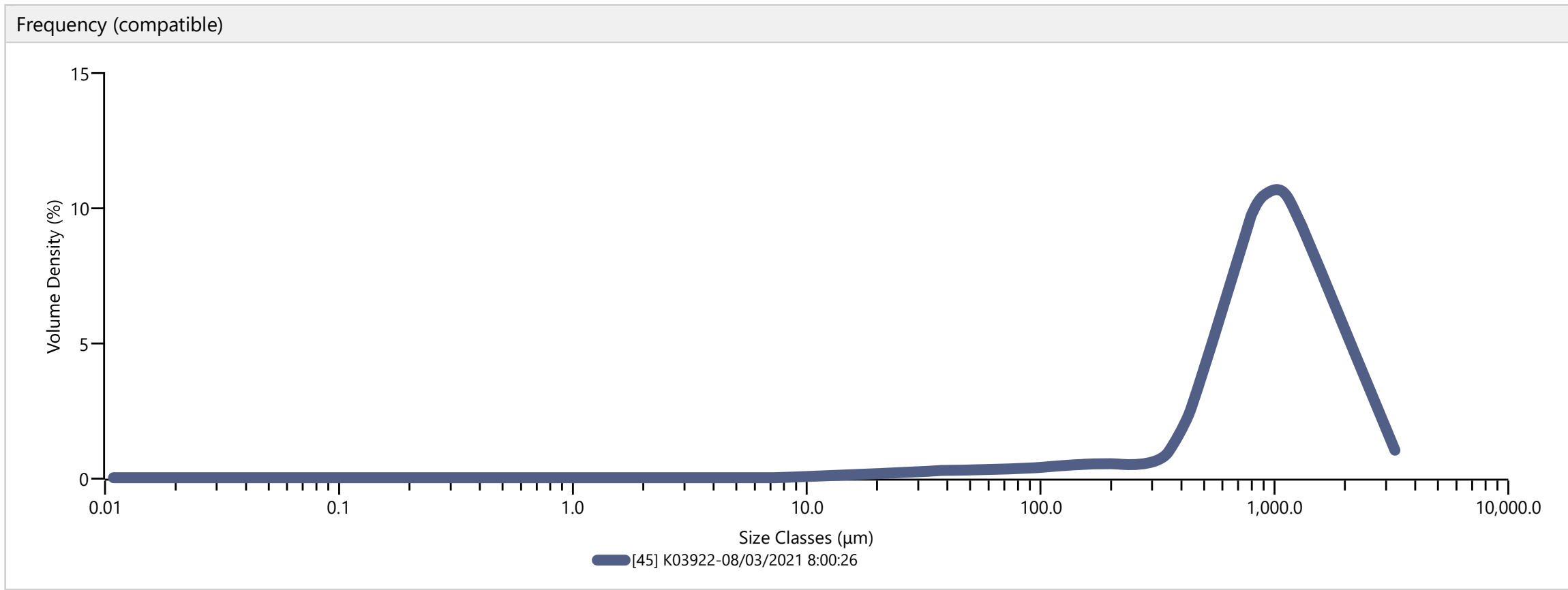


K03922 Filter Burr

Analysis



Measurement Details	Measurement Details
Sample Name K03922	Analysis Date Time 08/03/2021 8:00:26
Equipment PK100	Measurement Date Time 08/03/2021 8:00:26
S/N #500	Result Source Edited
Coffee Coffee Kids	
SOP File Name Coffee 2.msop	
Analysis	Result
Particle Name Coffee	Concentration 0,0916 %
Particle Refractive Index 1,520	Span 1,621
Particle Absorption Index 0,100	Uniformity 0,497
Dispersant Name Dry dispersion	Specific Surface Area 13,13 m²/kg
Dispersant Refractive Index 1,000	D [3;2] 457 µm
Scattering Model Mie	D [4;3] 1120 µm
Analysis Model General Purpose	Dv (10) 417 µm
Weighted Residual 1,04 %	Dv (50) 1000 µm
Laser Obscuration 1,57 %	Dv (90) 2040 µm



Recipe



In
18 g-250 ml



Out
180 ml-130 s

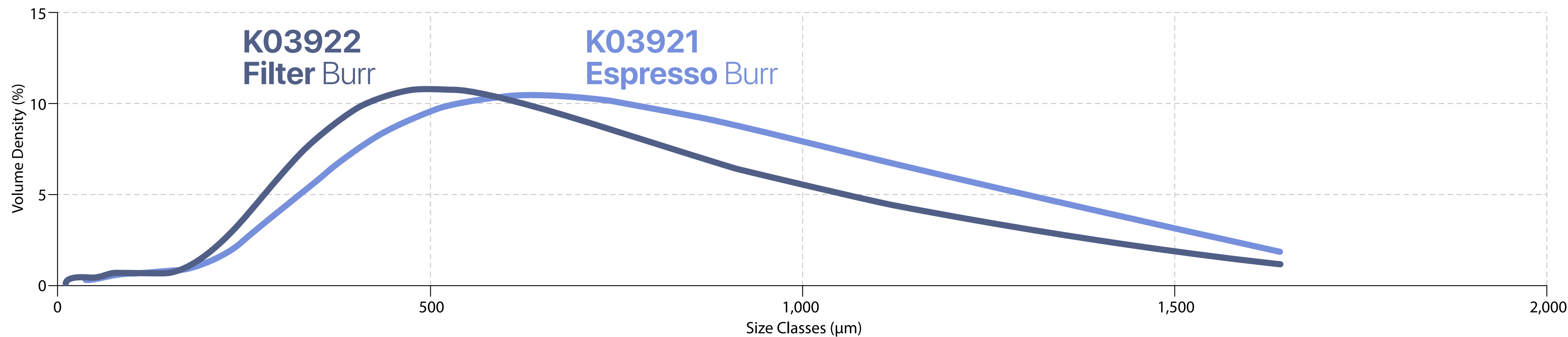
Coffee notes

Origin: **Brazil**
Terroir: **Minas Gerais, Cerrado 1250 masl**

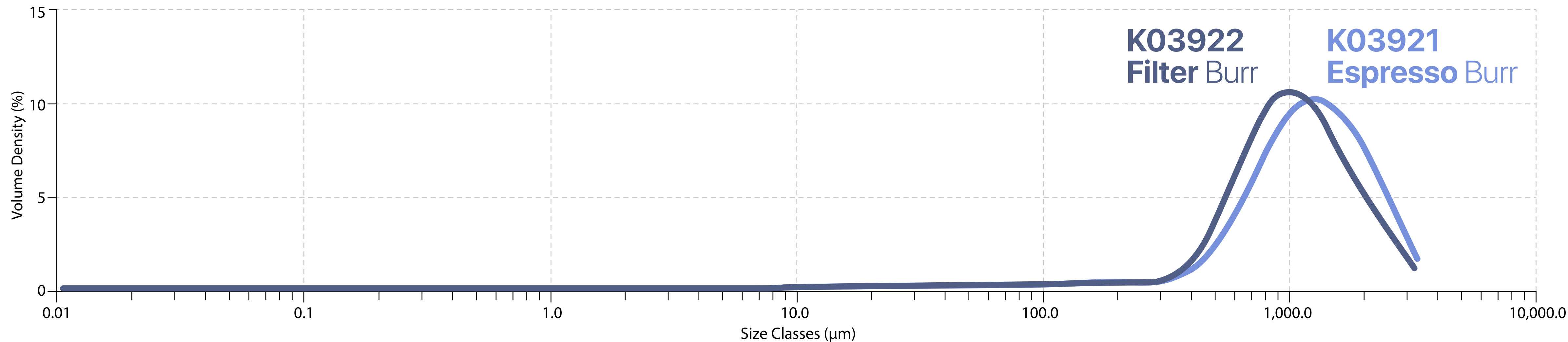
Farm: **Fazenda Dona Nenem**
Varietal: **Yellow Bourbon**
Processing: **Pulped Natural**

Drying process: **Sundried**
Aroma: **Chocolate, Caramel, Hazelnuts**
Flavour: **Cacao, Toffee, Dried plums and apricots**

Linear



Logarithmic



Choose your Burr

K03921 Espresso Burr

Recommended Espresso < 18 g

 Greater grind adjustment range from 0 to 250 microns

 Medium to Dark Roast

 Low volume filter coffee

1:2 Ideal for brew recipes in the 1:2 ratio

 Coffees with more body

K03922 Filter Burr

Recommended Espresso > 18 g

 Espresso range from 0 to 85 microns

 Light-Medium Roast

 Ideal for locations with high volume filter brewing

+1:2 Ideal for Espresso brew recipes in the 1:2,25 ratio and above

 Coffees with clean and Sweet profiles with long extractions

 Require better distribution in the portafilter to avoid channeling

Espresso Burr

Stronger coffee
Bitter
More body

Filter Burr

Softer coffee
Sweet
Less body



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Compak Coffee Grinders, s.a.

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