

S3 – SHOP GRINDER

PRECISION, POWER PERFECTION



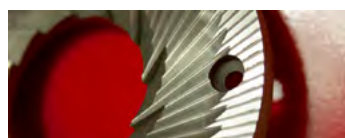
EXHIBITED AT ALLPACK 2025 – READY FOR TRIALS AT YOUR FACTORY, READY FOR IMMEDIATE PURCHASE.
CONTACT OUR TEAM TODAY TO BOOK YOUR TRIAL SESSION WITH THE PETRONCINI GRINDER DIRECTLY AT YOUR FACTORY.

SHOP GRINDER

The Petroncini S3 is built to satisfy the highest standards of coffee professionals. With nearly a century of expertise, it delivers **exceptional reliability, efficiency, and precision** — ensuring perfect grinding results from **Turkish to filter**, without overheating or compromising aroma and flavor.

Key Features:

- **Glass hopper** with **magnetic safety device** to trap metal particles
- **Chrome–magnesium hard steel blades**
- **Micrometric grinding adjuster** for consistent results
- **Manual feed gate & bag-holder lever**
- All coffee-contact parts are **metallic** to prevent static



PRESERVE THE FLAVOR. PERFECT THE GRIND.

ENGINEERING | MACHINERY | SERVICES

360° customized industrial solutions

For all addresses and contact information of our local offices please visit our website: www.rieckermann.com.
We will be pleased to be of assistance.

CONTACT US TO LEARN MORE

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