

Q5

FOR YOUR COFFEE



Q SERIES

AROMAS AND NUANCES IN YOUR COFFEE CUP

Originality, uniqueness and elegance make the Q5 grinder the perfect accessory **for your coffee.**

Designed for all types of locations, the Q5 grinder stands out for its modern design, technology and reliability that are characteristic of the whole Q line range. This grinder has everything you need to obtain **the best aromas, nuances and flavours** in every cup of coffee.
FOR YOUR COFFEE.

Equipped with the most advanced technology to become the object of desire of any barista, not only because it guarantees a precise grind, but also because it is a grinder created for high daily workflows.

Q5 is a high-performance grinder whose calibration ring allows fine adjustments to be made in order to obtain **the perfect grind.**

The ergonomic tamper (integrated with a metal support) can be adapted to the preferences of the barista and can be adjusted to either the right or left side of the grinder.

Its unique design means the 1.54" colour display with capacitive keyboard really stand out.

The three working modes, preground, grind on demand and manual grind, allow the Q5 grinder to adapt to the needs of any barista in order to make the best espresso coffee.



FOR YOUR COFFEE

Q5

THE EXCELLENCE OF INSTANT GROUND COFFEE



STEEL GRINDING DISCS
· 59 mm diameter
· High precision cutting

1.54" TFT DISPLAY

CAPACITIVE KEYBOARD

DOSE CONTROL
- Via microswitch

STAINLESS STEEL
PORTAFILTER HOLDER

REMOVABLE TRAY

ERGONOMIC UPPER
OPENING

HOPPER
· 1.1 kg

CALIBRATION RING
· Precise dose adjustment

INCLUDES A SPECIAL
CLEANING BRUSH
· Fast and effective cleaning
of the coffee duct

ERGONOMIC TAMPER
· With metal support
· 2 positions, left or right

THE MODELS

- One or two doses at once
- Preground: Ideal for heavy workloads
- Optional kit for can or PET containers
- "Micrometric" grinding point adjustment
- Password-protected menu access
- 1.54" TFT colour display
- Ergonomic tamper with 2 positions, right or left
- Available in 4 colours

TECHNICAL DATA

Dimensions (Height x Width x Depth)	517 x 207 x 349 mm
Weight	12 kg
Colours	● ● ● ●
1.54" TFT display	•
Voltage	220-240V/50-60 Hz
Motor power	400 W
Power absorbed	492 W
Productivity	2.3 gr/s
Grinding discs Ø	59 mm



COLOURS



BRONZE



BLACK



WHITE



GREY

HOPPER

UNIQUENESS, TECHNOLOGY AND RELIABILITY

Exclusive hopper design that facilitates the natural fall of the coffee into the grinding chamber.



DISPLAY

Its intuitive interface allows for easy configuration, thanks to its 1.54" TFT colour display and capacitive keyboard.

The Q5 allows the barista to manage grind quantities and times, as well as control the number of grinds for double and single doses.

The compact display shows a wide range of functions: the working mode, the selected dose and the grinding time for each selection. It also means cleaning and change warnings for grinding discs can be viewed in order to optimise maintenance and extend the service life of the grinder.

THE ADVANTAGES OF THE Q5 INCLUDE ITS 3 WORKING MODES:



Preground

Designed for greater productivity in places with high consumption peaks. Preground doses delivered instantly.



Grind on demand

Instant grinding of the selected dose. Ideal for any barista who prefers an instant dose.



Manual grind

Continuous grinding while the micro switch is pressed. It allows the barista to showcase his or her skills.

Q SERIES





EVOCA
G R O U P

Distributed by EVOCA S.P.A. - Via Roma, 24, 24030 Valbrembo (BG), Italy - Tel. (+39) 035 606 111 - Fax (+39) 035 606 560 - www.evocagroup.com
Manufactured by QUALITY ESPRESSO S.A.U. - Motores, 1-9, 08040 Barcelona, Spain - Tel. (+34) 933 946 305 - info@qualityespresso.net

Quality Espresso offers products approved by independent laboratories supported by over 60 years of experience. All activities and systems at Quality Espresso are in compliance with ISO 9001:15. In accordance with its policy of progressive product design, Quality Espresso reserves the right to alter specifications.