

FINO SCALE

SINGLE DOSE
GRINDER



COMPAK

One grinder, Every recipe

From Turkish coffee, all the way to French Press brews.

FINO is COMPAK's low-profile home grinder designed for accurate, repeatable grinding across the full brew spectrum. Its intuitive adjustment system, minimal retention design, and easy cleaning make it ideal for daily use. For precision enthusiasts, **FINO Scale** version adds an integrated scale and TFT display for precise dose control.



Common features



**High-performance
Ø63 mm conical burrs.**
Uniform particle size distributui.



**Optimized coffee
distribution and clean output.**
Even dosing and smooth grind flow.



65 g dosing cup.
Single-dose focused workflow.



Built-in coffee blower system.
Minimizes retention after each grind.



Stepless micrometric grind adjustment.
From 100 µm (Turkish coffee)
up to >850 µm (French press).



280 W motor at 270 rpm.
Stable torque, low heat, consistent performance.



Integrated high-precision scale (in Fino Scale).
Accurate, repeatable recipes—no external tools.

One grinder. Total brewing versatility.

FINO covers the full grind spectrum—from ultra-fine Turkish coffee to coarse French press.

Stepless micrometric adjustment delivers precise control across all brewing methods ensuring consistent results.

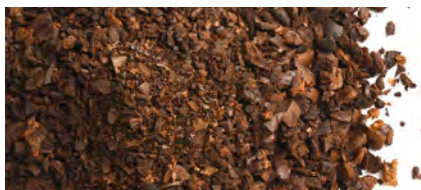




French Press



Chemex



Drip



Mokka



Espresso



Turkish coffee

Zero limits. All brews.

FINO uses 63 mm conical burrs designed for reliable performance across all coffee types and brewing methods.



Tempered 100Cr6 steel
Food-grade, high-durability material.



Certified for food-grade use



Extended lifespan
Up to 750 kg of coffee.



Ø63 mm conical burrs.
Consistent particle distribution.

Zero coffee waste

Designed to make the most out of every bean.

FINO minimizes retention to ensure each dose is fully delivered—without leftover grounds compromising your next brew.



Integrated coffee blower
Purges residual grounds from the grinding chamber and exit chute.

Magnetic coffee outlet nozzle

Quick removal and tool-free cleaning.
A clean workflow, reduced waste,
and a purer expression of every coffee.

Precision, built in

FINO integrates a high-precision load cell directly into the grinder.

By combining weighing and grinding in a single footprint, FINO streamlines your workflow.



Compact footprint, ergonomic workflow
Everything you need, exactly where you need it.

Integrated high-precision load cell
Weigh your beans directly into the dosing cup.

Safety, by design

FINO features integrated safety microswitches that prevent operation unless the grinder is correctly assembled.



Grinding chamber access and cleaning

FINO provides direct access to the grinding chamber, making routine cleaning fast and straightforward. Regular cleaning helps prevent residue buildup and preserves flavor clarity over time.

- 1 Rotate and remove the **grind adjustment ring**.



- 2 Loosen and remove the **motor shaft screw and flow control disc**.



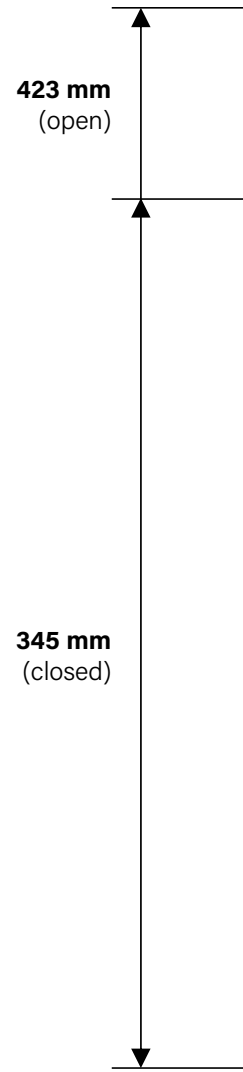
- 3 Remove burr components and **clean with the supplied brush**.



Don't Let Size Fool You



165 mm








240 mm

Technical sheet



Fino Scale/Fino

 Motor output	280	W
 RPM	270	rpm
 Ø Burrs	Conical Ø 63	mm
 Burrs durability *	750	kg
 Production *	1,4	g/s

* Production and durability based on a medium roast coffee and grinding point for Espresso.
There is a direct relation between the wear of the burrs and the increase in time per dose

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