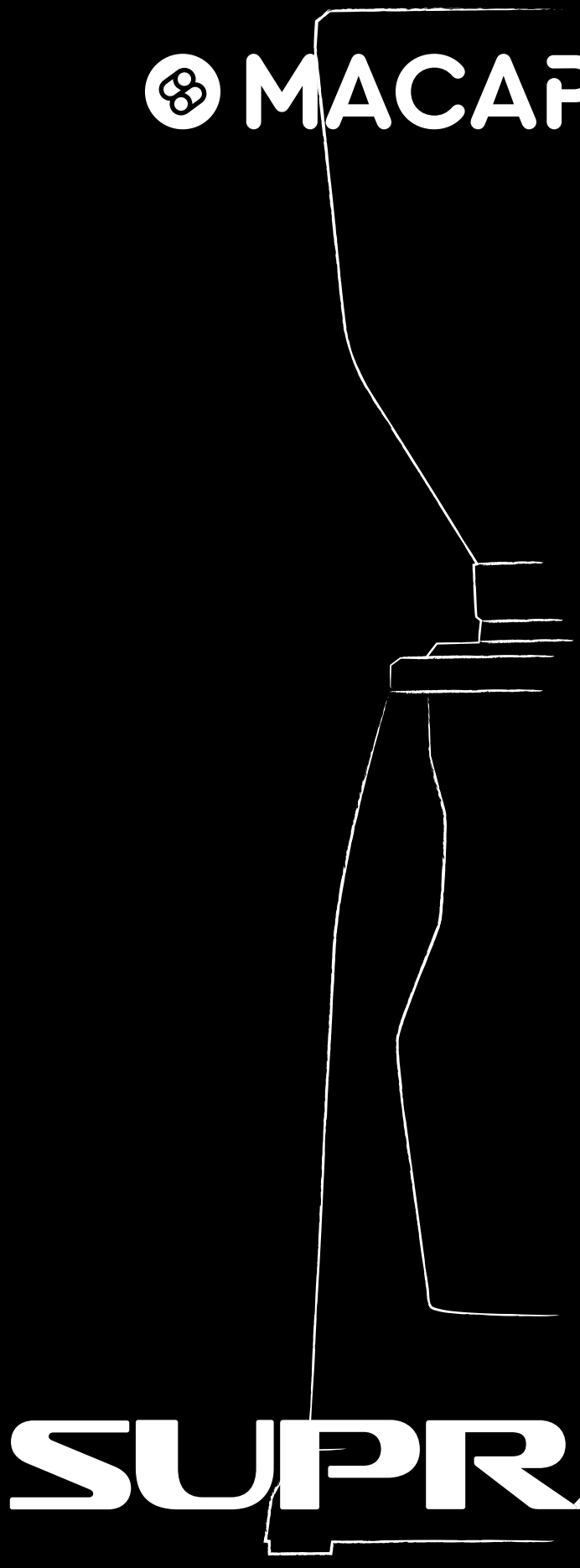
MACAP®



SUPRA

DESIGNED TO DELIVER. BUILT TO ENDURE

Introducing Supra. The next generation of high performance grinders by Macap. Designed with innovative features for demanding environments, Supra can handle the pressure of peak service.

Available in **68mm** and **83mm** burr configurations, Supra is built to match your output demands, whatever your workflow.

It delivers what every barista wants: an exceptional coffee grinding experience that captures every nuance, without compromising on speed or performance.

For busy cafes, it's one less thing to think about, and one more thing you can count on.





Fast. Capable. Supra.

MACAP

SUPRA 83

MAIN FEATURES

1. Coffee hopper capacity 1.5kg
2. 83mm flat burrs
3. 3.5” Touch Screen Display
4. Dimensions (W×D×H)
   244×354×638mm
5. Motor power 750 W
6. Instant productivity
   5.5 - 6 g/s
7. CTS - Coffee Targeting System
8. FOS - Fast Opening System



SUPRA 68

MAIN FEATURES

1. Coffee hopper capacity 1.5kg
2. 68mm flat burrs
3. 3.5” Touch Screen Display
4. Dimensions (W×D×H)
   244×354×638mm
5. Motor power 550 W
6. Instant productivity
   3.8 - 4.5 g/s
7. CTS - Coffee Targeting System
8. FOS - Fast Opening System



WHY SUPRA?

We've engineered Supra from the ground up to revolutionise performance coffee grinding in ultra-high volume environments.

Every angle, line, and surface is purposeful – delivering strength without excess, and form that follows uncompromising function.

- Dependable Design
  Built from premium materials with no compromise, this grinder is engineered to handle the demands of non-stop commercial service.
- Superior Mechanics
  Inside, every mechanical component is tuned for smooth, consistent operation under load. Proven performance, engineered to keep delivering – day after day, year after year.
- Built for Heavy Workloads
  Engineered for busy environments where consistency can't slip. A grinder that doesn't slow down, even when the queue builds.
- Anti-clumping Technology with Easy Removal
  Designed to reduce retention and promote an even grind flow. Delivers smooth, even dosing without clogging.
- Ultra-quiet Grind
  Despite its power, Supra operates with a remarkably low acoustic footprint. Noise-dampening materials and thoughtful design allow it to perform at high speed without disrupting your atmosphere.



COFFEE TARGETING SYSTEM

The Supra's engineered spout can be adjusted to deliver ground coffee exactly where it needs to be — right into the centre of the portafilter.

Minimal mess, minimal waste, and even distribution from the start. For busy baristas, it's one less thing to think about and one more thing you can rely on.





FAST OPENING SYSTEM

The Fast Opening System enables an instant transition from micro to macro adjustments with a simple click – plus easy access to the burrs and grind chamber for fast, hassle-free cleaning and maintenance.

It's a simple mechanism that saves time, reduces downtime, and keeps your workflow smooth, especially when service doesn't slow down.

HMI
INTUITIVE AND CUSTOMISABLE INTERFACE

- DTS - Dosing Type Selection
  Standard, Push & Grind, Barista mode
- Dynamic homepage
- 4 programmable doses
  + continuous dosing
- Adjustable LED lighting
- Adjustable ventilation
  on 5 duration levels
- Configurable access password



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TECHNICAL DETAILS: GRINDER COMPARISON

	SUPRA 68	SUPRA 83
Performance Profile	Built for busy cafés and service-focused environments, the SUPRA 68 delivers speed, consistency, and reliability shift after shift.	Designed for ultra-high volume bars, SUPRA 83 offers even faster performance while maintaining the same precision and grind quality.
Capacity	1.5kg	1.5kg
Power	220-240V ~ 50Hz 550 W	220-240V ~ 50Hz 750 W
Technology	3,5” Touch Screen Display with HMI	3,5” Touch Screen Display with HMI
Dimensions (W×D×H)	244×354×638mm	244×354×638mm
Productivity	3.8 - 4.5 g/s	5.5 - 6 g/s
Flat burrs	Ø 68 mm	Ø 83 mm
Weight	12.7kg	14.5kg
Mode	Grinding activation from display, from microswitch or both	Grinding activation from display, from microswitch or both
Available colours	Black | White	Black | White



OUR STORY

Macap, short for Macina Caffè Petiziol, traces its roots back to 1930.

Founded by Ottorino Petiziol near Venice, the company began as a mechanical workshop, later specialising in coffee grinders and bar equipment.

Now in its third generation, led by Ottorino's grandchildren Susanna and Marco, Macap blends decades of expertise with modern processes to produce high-quality grinders trusted worldwide.



MACAP SRL
Via Toniolo 18, 30030
Maerne di Martellago, Venice Italy
T +39 041 5030466 | **F** +39 041 5030477
info@macap.it