EK

OMNIA



MARIOT
KITCHEN EQUIPMENT

EK OMNIA

The EK Omnia is the epitome of Mahlkönig's relentless pursuit of excellence and a new leap forward in coffee-grinding innovation. Built on the legacy of the iconic EK43 and a remarkable addition to our Mahlkönig EK range, the EK Omnia is our new flagship grinder designed for unprecedented consistency and efficiency as it introduces our most recent and ground-breaking technology to the iconic EK. For coffee aficionados who want excellent grinding quality but need more convenience and a faster workflow, the EK Omnia unlocks a new era for coffee quality.

The EK Omnia grinder is equipped with a suite of advancements that make it an indispensable tool for high-demand, high-expectation settings. The new technological innovation of Library Mode allows users to save their favorite grinding recipes, including notes for the bean name and target coffee grams, for the EK Omnia to automatically adjust to the exact burr distance in microns and grind time, according to the recipe. The pre-dosing hopper unit adds volumetric coffee dosing, which is automatically adjusted when used with Library Mode. The front-facing LED screen is a powerful and easy-to-use interface to set ultra-preci- se micro-adjustments of the grind size.

With the EK Omnia, Mahlkönig sets the new standard for grinder performance and design again.

TECHNICAL DETAILS	
Voltage // frequencies // phases	200-240 V // 50
Idle speed	1500 rpm (50 Hz)
Burr diameter	98 mm
Burr material	Cast steel
Average grinding capacity*	11.5 - 13.5 g/s
Bean hopper capacity	approx. 250 g
Max. nominal power	750 W
Dimensions (w x h x d)	21.4 x 66.3 x 39 cm
Dimensions of packing (w x h x d)	25.9 x 62.6 x 59 cm
Net weight	24 kg
Gross weight	28 kg
Certifications	CE, CB, ETL Safety, ETL Sanitation
Standards	IEC/EN 60335-1 IEC/EN 60335-2-64 ANSI/UL 763 CSA-C22.2 No. 195
Standard colors (other colors on request)	Fine textured finish, matte black Fine textured finish, matte white
OPTIONAL ACCESSORIES	Adjustable Portafilter Holder (can be switched with removable front cover)
	Pre-Dosing Unit (PDU) = Volumetric dosing hopper 250g

KEY FEATURES

- Three grinding modes:
  I. Classic mode: Keep the same routine and stay with the classic routine
  II. Time mode: Time-based grinding ideal for espresso
  III. Library mode: Save up to 10 recipes, grind size is automatically adjusted, and volumetric dosing hopper unit doses the right amount of beans
- Combined manual and automatic grind size adjustment enables fine and ultra-precise micro-adjustments
- Ultra-efficient BLDC Motor for nearly silent and heatless grinding, higher energy efficiency, reduced vibration, and reduced coffee spray
- Proven 98 mm cast steel burrs made in Germany – same burrs as in our beloved and iconic EK43
- HMI display with touchscreen and unlimited possibilities
- Special back cover design with cooling ribs to transfer out heat
- Easily removable chute with bag holder and integrated spotlight
- Start/Stop button with status LED = illuminating O ring
- WiFi module for updates and remote access
- Magnetic drip tray with 360 positioning



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