

ceado.

E37Z-Naked Competition



Designing **Flavor.**

Built for competition

The E37Z-Naked Competition is a competition-oriented configuration of the E37Z-Naked, developed to ease workflow and interaction through a series of cosmetic and ergonomic refinements.

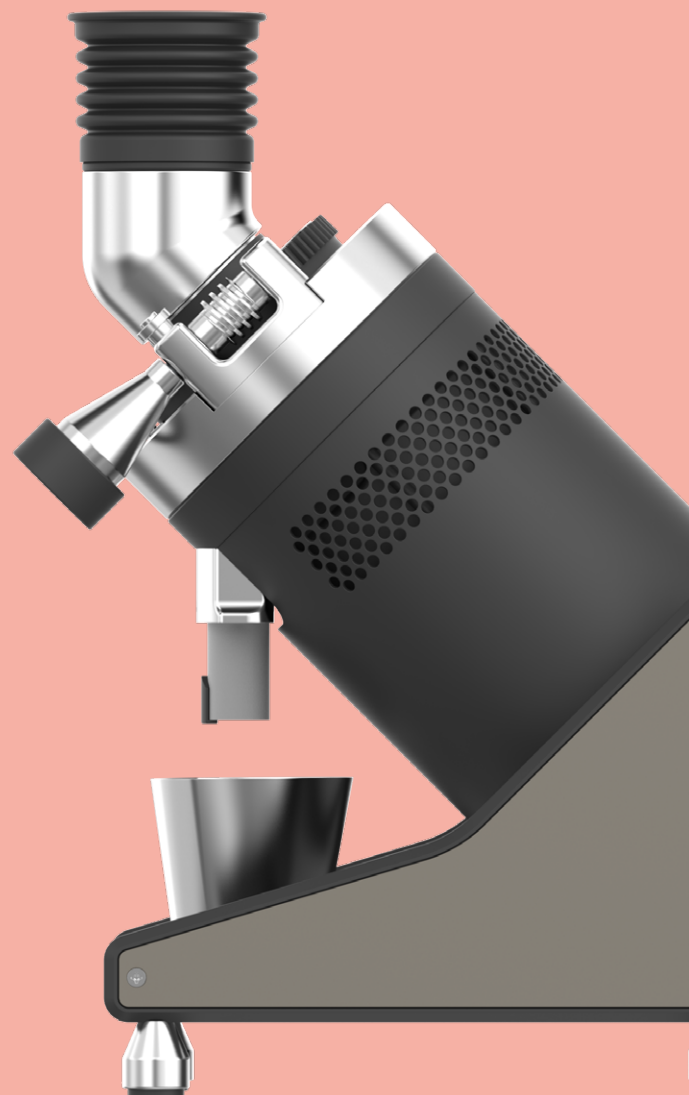
It builds on the same E37Z-Naked platform already familiar to baristas, maintaining its established grinding architecture and performance profile while introducing updates focused on usability and competition workflows.

The E37Z-Naked was selected as the Qualified Espresso Grinder Sponsor for the World Barista Championship 2026–2027. The E37Z-Naked Competition will be the version used on stage during the competition in Panama.

The goal remains unchanged: giving baristas maximum control over extraction, transforming technical precision into sensory expression.

Main features

- DLC-coated grinding chamber
- Integrated fan
- Dosing cup
- Anti-static spout
- Anti-static spray



New side panels

The new aluminum side panels improve structural stability and enhance solidity during transport.

The side panel inserts are fully customizable and available in multiple finishes. The grinder is offered in black or white versions, while the side panels can be configured with: black painted metal, white painted metal, metal gray and oak wood.

Custom finishes are available upon request beyond the standard range, with additional cost.

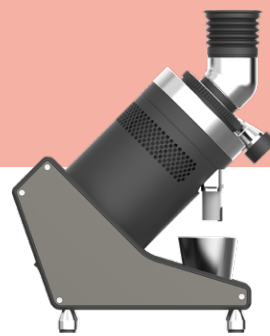
A modular approach that combines technical robustness with a customizable visual identity.



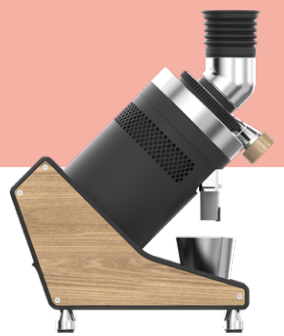
**black painted
metal**



**white painted
metal**



metal gray



oak wood

Grinding head refinement

The grinding head has been refined to improve ergonomics and interaction during competition workflows, as well as in everyday use, both in cafés and at home.

The metal feeding elbow remains perfectly vertical, independent of grind adjustment. Its internal surface features a polished finish to reduce retention and facilitate cleaning.

The updated adjustment system provides a more direct and comfortable grip experience during grind setting changes.



Ground Temperature Management

The GTM system controls heat generated during grinding, reducing thermal impact on the coffee and preserving its aromatic profile.



Steady Lock

Steady Lock technology maintains constant burr distance, ensuring stable and repeatable particle size over time.



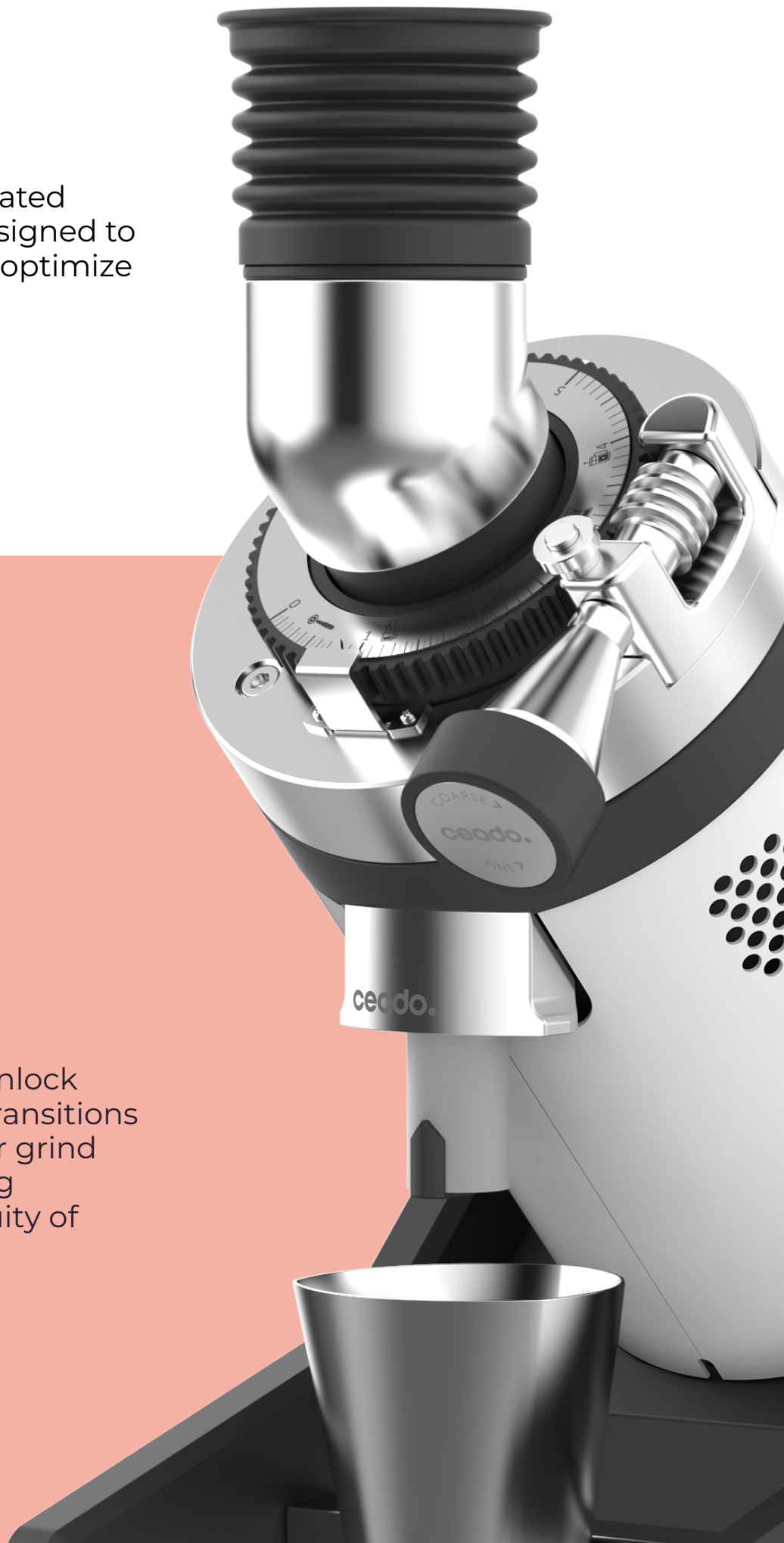
Total Coating

A 45° inclined DLC-coated grinding chamber designed to reduce retention and optimize coffee flow.



Quick Set Gear Unlock

The Quick Set Gear Unlock system allows rapid transitions from espresso to filter grind size while maintaining precision and continuity of adjustment.

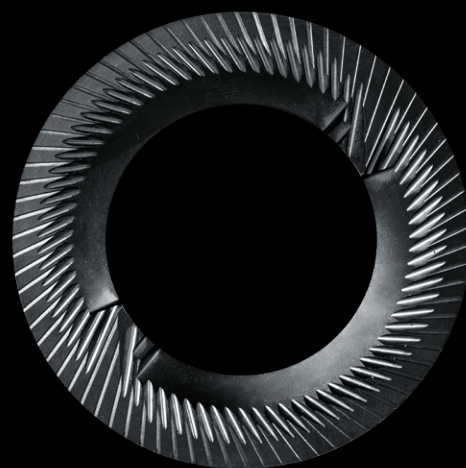


- Fast granulometry management
- Ground temperature stability
- Granulometry consistency
- Zero retention

Flavor clarity in competition.



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**Ceado original burrs
DLCB83**

E37Z-Naked Competition

ø 83 DLC blind burrs



Grinding
Chamber



No Screw
Burrs



Direct Input
& Output



Steady Lock



Quick Set
Gear Unlock



Gtm

Technical data

Voltage - Power	220-240 V • 50-60 Hz / 740 W
	110-120V • 60 Hz
	100 V • 50-60 Hz
Rpm 50 Hz / 60 Hz	980 / 1180
Average Output (g/s)	5.2 (50 Hz) / 6 (60 Hz)
Net weight	19.5 kg
Gross weight	21.5 kg
Dimensions	215 x 355 x 400h mm
Burrs	DLCB83 ø 83 DLC blind burrs
Grinding adjustment type	Infinitesimal stepless
Dosing	Free
Start	Pulse button
Colors	● ●
Side panel insert finishes	● ● ● ● *



*Additional finishes available upon request, with additional cost.

E37Z-Naked Competition Webpage