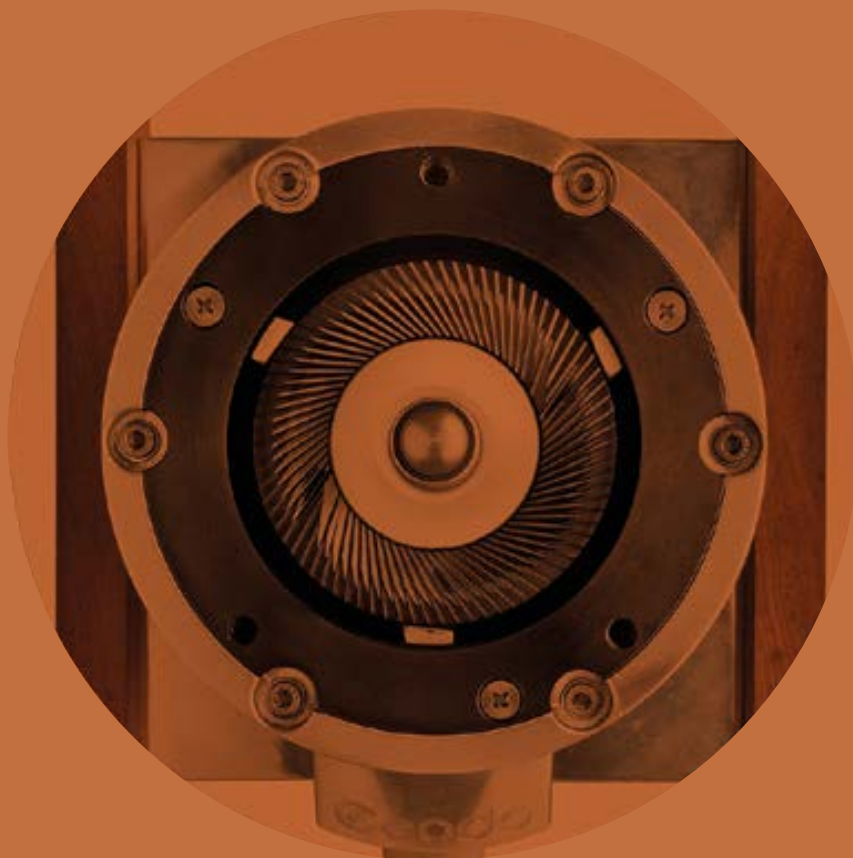


ceado.



Ceado
Coffee
Grinders

Designing **Flavor.**

ceado.

Rev Zero



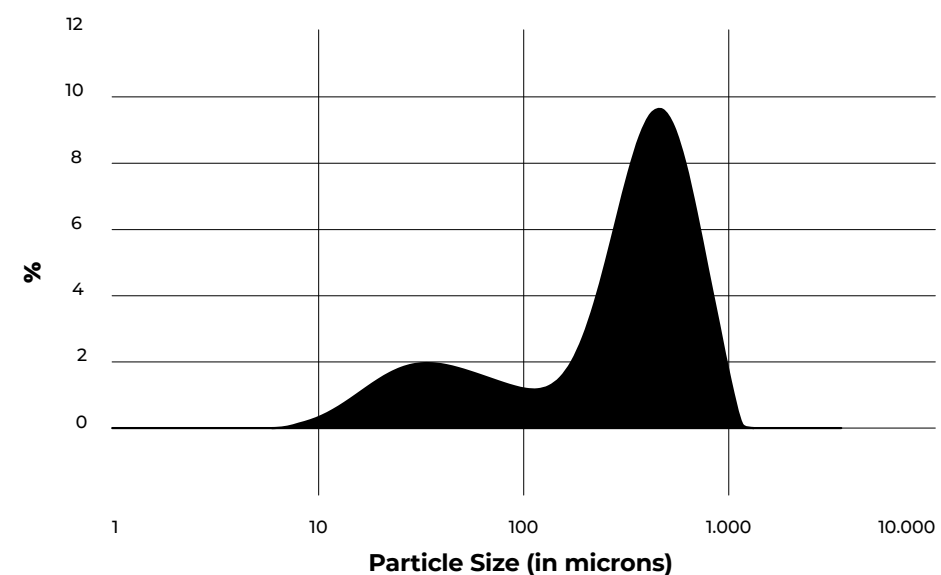
The ideal grinder to enhance **flavor clarity**, making it perfect for specialty coffee enthusiasts.

RSZ83

83 mm Red Speed coated burrs with lifespan of 4 tons.



Particle Size Distribution of Rev Zero



Designing **Flavor.**

Sweep Out Dual Spin



The Sweep-Out technology **eliminates coffee retention**, keeping every dose fresh and full of flavor.

- Preserves **volatile** compounds, enhancing aroma and complexity in the cup.
- Delivers **99% of ground coffee** into the portafilter, maximizing flavor clarity and consistency.
- **Prevents variability** caused by retained grounds affecting temperature, gas content, and taste.
- **Minimizes retention to just ~2g** between the burrs (vs. 9–13g in other grinders), saving 3–5 doses per day.
- Works in **synergy with GTM, WAM, and Steady Lock** technologies to maintain consistent dosing and grind size in all conditions.



Weight Adjustment Module

Consistent weight aids in building and monitoring flavour recipes. The Rev Series feature an **interchangeable weight module**, that can be mounted in under two minutes, even post grinder installation.



WAM Module



WAM



PFA Module

Grounds Temperature Management

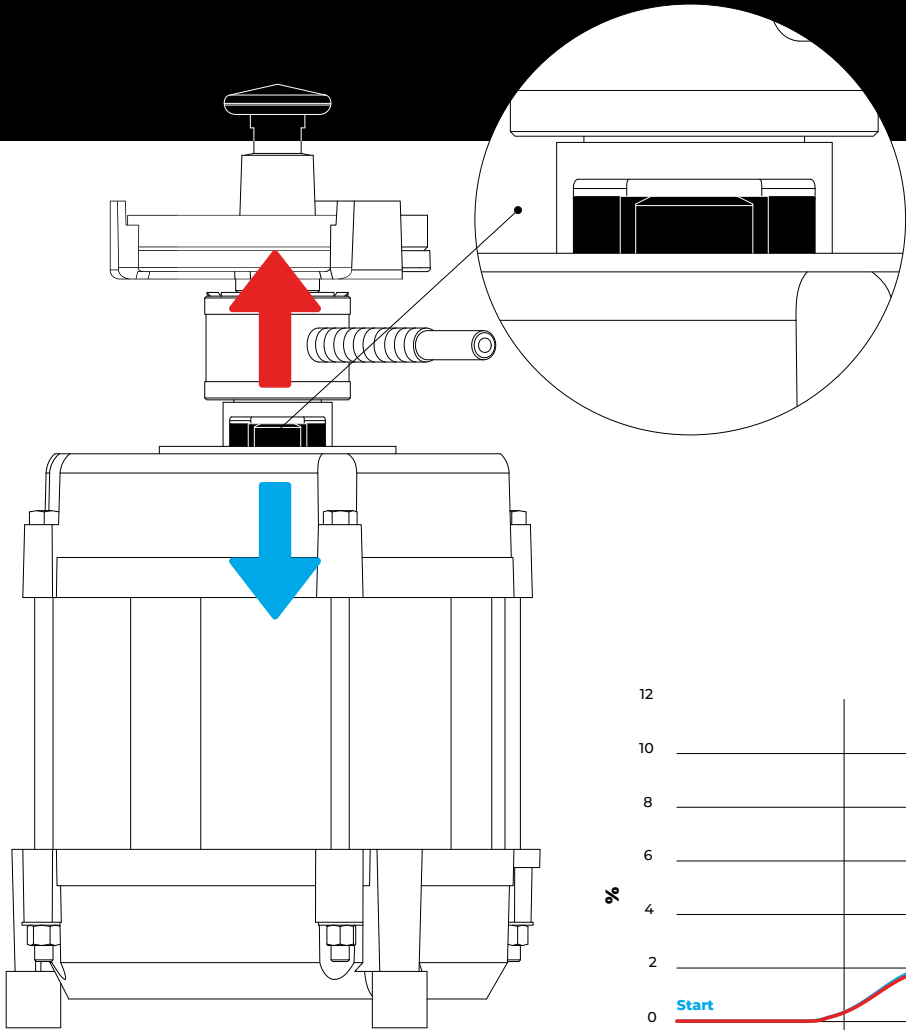
Stable and **low coffee grounds temperature** is key for consistent flavor extraction.

- 1 **2.5 kg heat sink** around the burrs to constantly remove large amounts of heat.
- 2 **Shaft** separates burrs from motor to prevent heat transmission.
- 3 **Insulation** to prevent heat transmission through the shaft.
- 4 **Active internal airflow management** to support temperature stability at any pace.

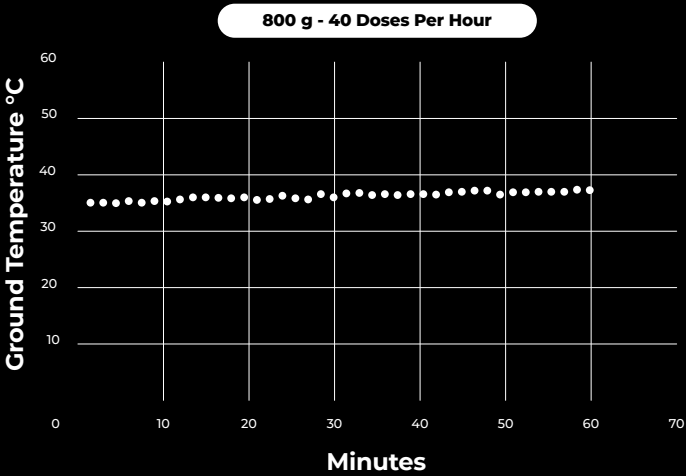


Steady Lock

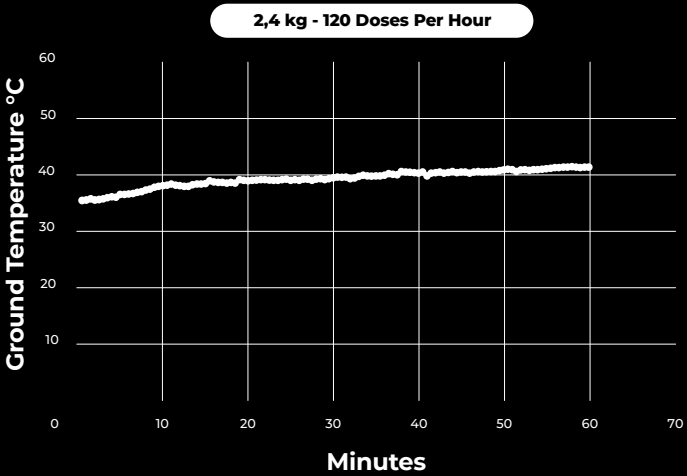
The grinder features a counteracting system that **expands in the opposite direction** of the burrs, neutralizing the effect of heat expansion. This ensures a consistent particle size at any pace, preserving the same flavor profile.



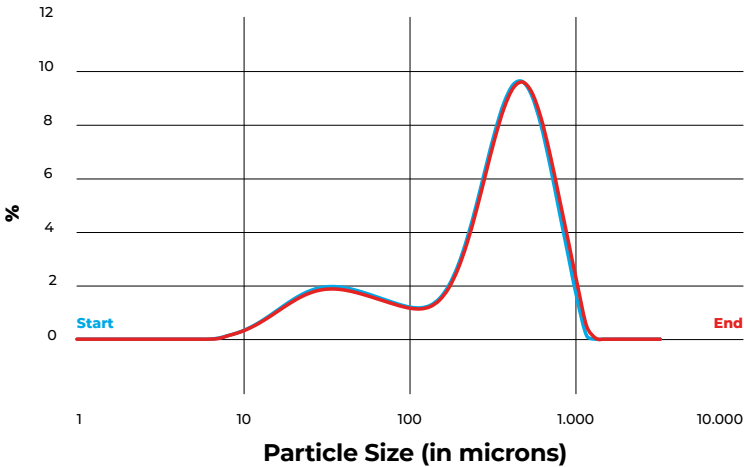
Peak Hour



Stress Test



Peak Hour Granulometry Consistency



Noise Reduction

Grinder built to **prevent vibration transmission** and **noise emissions**.

- ❶ **2.5 kg grind chamber** for higher noise insulation.
- ❷ **Rubber rings** to reduce noise propagation.
- ❸ **Motor separated from burrs** to prevent vibration transmission.
- ❹ Motor mounted on **suspension system** reduces vibration emission.



Advanced Leveling Intelligent Grinding Nexus

Align

High-precision **stepless adjustment with display** for a digital, intuitive, and quick reading of the grind setting.



Cleaning has never been easier.

Burrs are easy to clean and inspect as it takes only **3 screws** to remove the top of the grind chamber. No grind re-adjustment is needed after cleaning.



Removable Chute

It only takes **few seconds and a screwdriver** to loosen the safety screw and extract the chute along with the metal flap for cleaning. Putting it back is as easy: **four guides** quickly bring it back to the correct position with no chance of error.

Removable Air Filter

To prevent dust and dirt entering the inner parts of the grinder, an air filter is installed behind the air suction grid. A **cleaning reminder** periodically appears on display.



The user interface is designed to be state-of-the-art, ensuring **intuitive use** for all.

Scroll
Down Menu

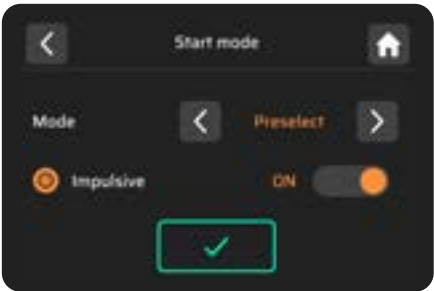


Customizable Dose Layout

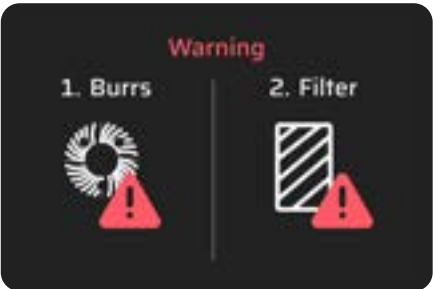
User Interface



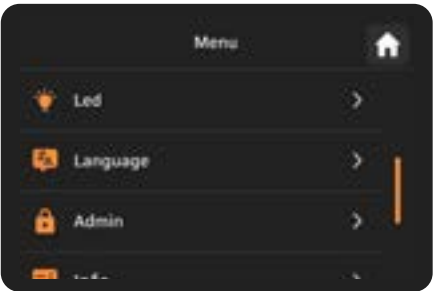
Programmable Air Flow



Five Grinding Activation Modes



Maintenance Alerts



General Settings

- Ground temperature stability
- Weight precision
- Granulometry consistency
- Zero Retention

The grinder that designs flavor.



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Ceado original burrs
RSZ83

Rev Zero

ø 83 Red Speed flat burrs



Align



Steady Lock



Gtm



WAM



Sweep Out
Dual Spin

Technical data

Voltage - Power	220-240 V • 50-60 Hz / 900 W
	110-120 V • 60 Hz / 7 A
Rpm 50 Hz / 60 Hz	1480 / 1700 rpm
Average Output (g/s)	5,2 (50 Hz) / 6 (60 Hz)
Net weight	17 kg
Gross weight	18,8 kg
Dimensions	200 x 270 x 630h mm
Burrs	RSZ83 ø 83 Red Speed flat burrs*
Hopper	Approximately 1600 g
Dose setting	Digital with grind reference on display
Display	Multifunction Touch
Noise	62 dB
Colors	● ●

*NSF version uses Steel burrs.



Rev Zero Webpage

ceado.

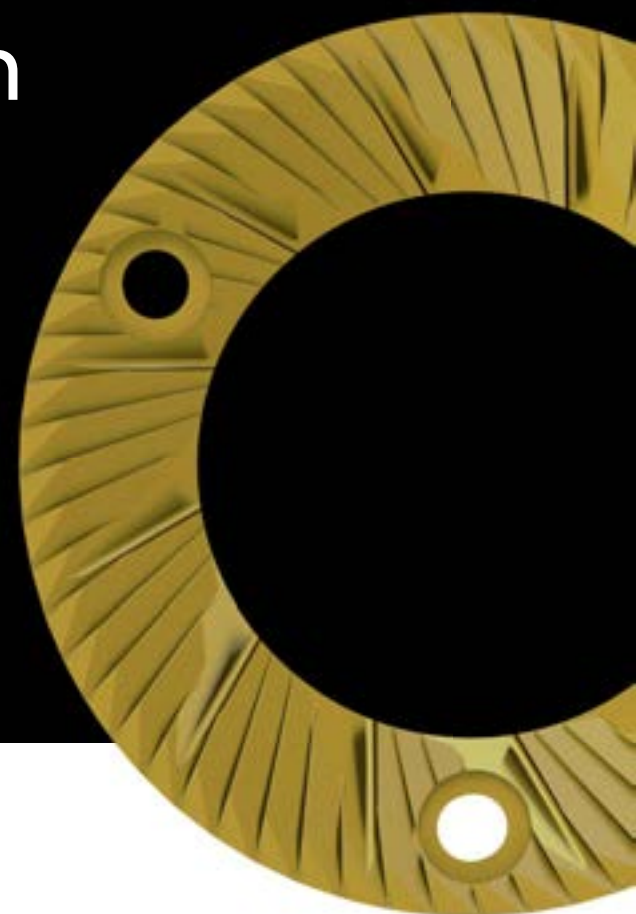
Rev Titan



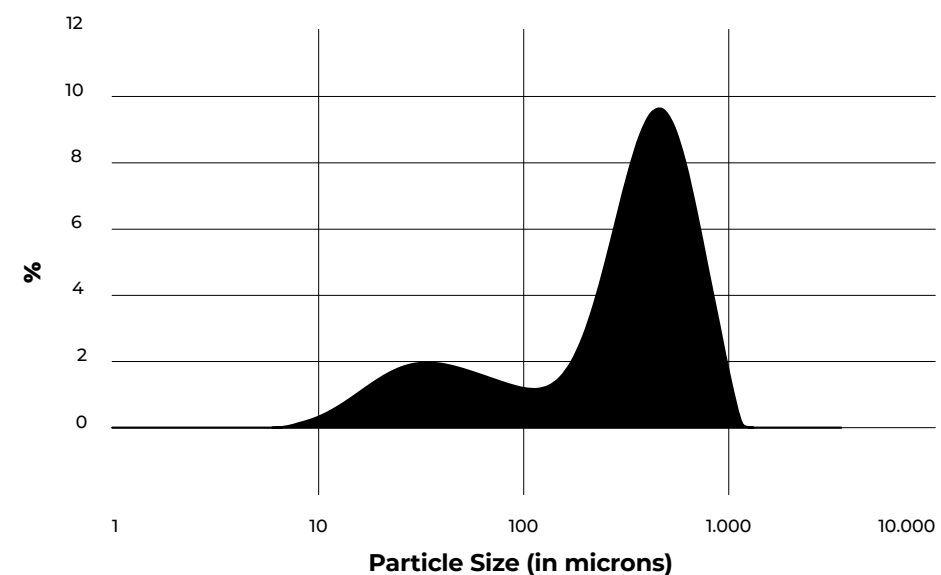
The ideal grinder for high-volume environments, **enhancing body perception** even in milk-based drinks.

HPT83

High productivity 83 mm TIN coated burrs with lifespan of 2.5 tons



Particle Size Distribution of Rev Titan



Designing **Flavor.**

Weight Adjustment Module

Consistent weight aids in building and monitoring flavour recipes. The Rev Series feature an **interchangeable weight module**, that can be mounted in under two minutes, even post grinder installation.



WAM Module



PFA Module



Grounds Temperature Management

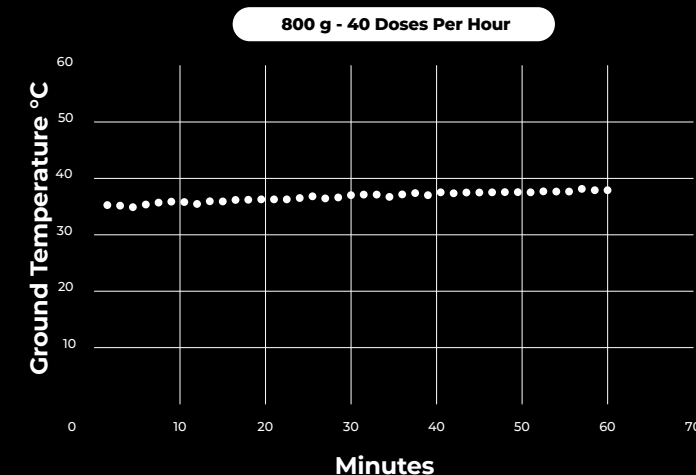
Stable and **low coffee grounds temperature** is key for consistent flavor extraction.

- 1 **2.5 kg heat sink** around the burrs to constantly remove large amounts of heat.
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- 4 **Active internal airflow management** to support temperature stability at any pace.

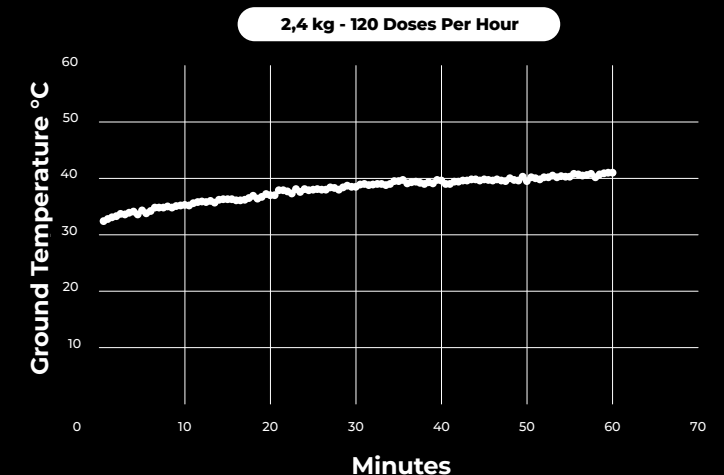
gtm



Peak Hour



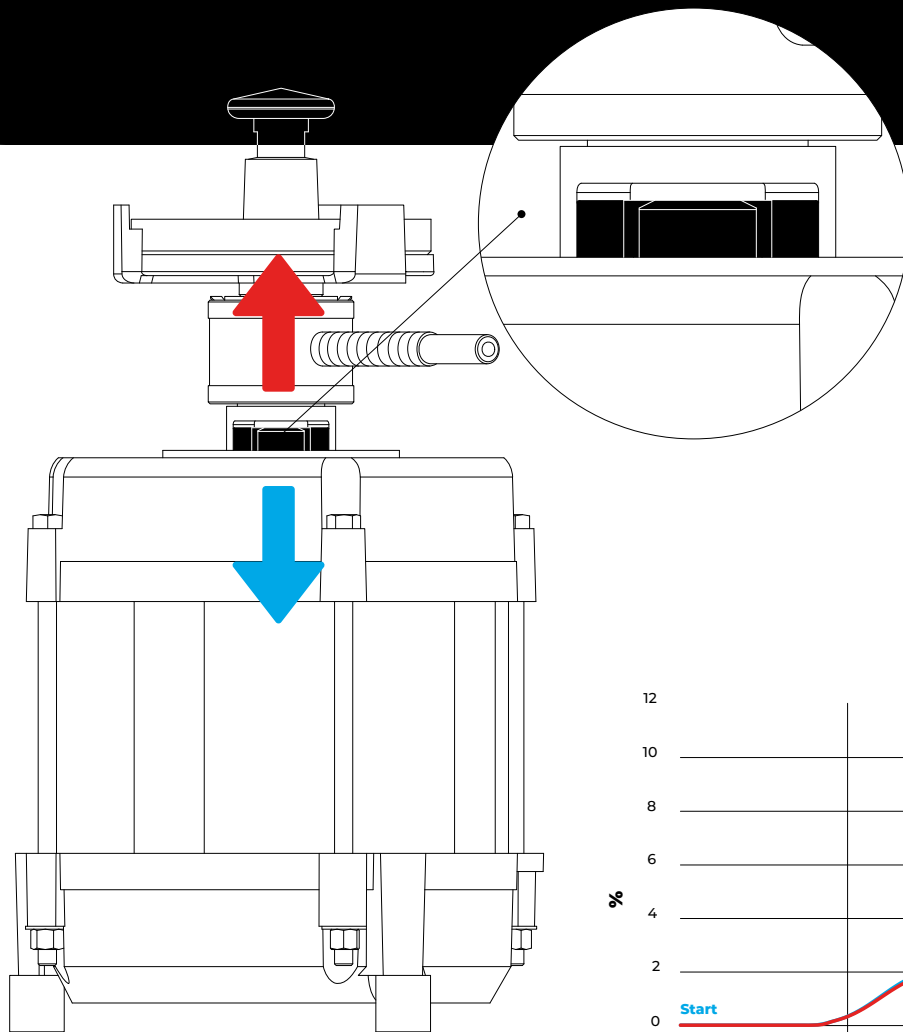
Stress Test



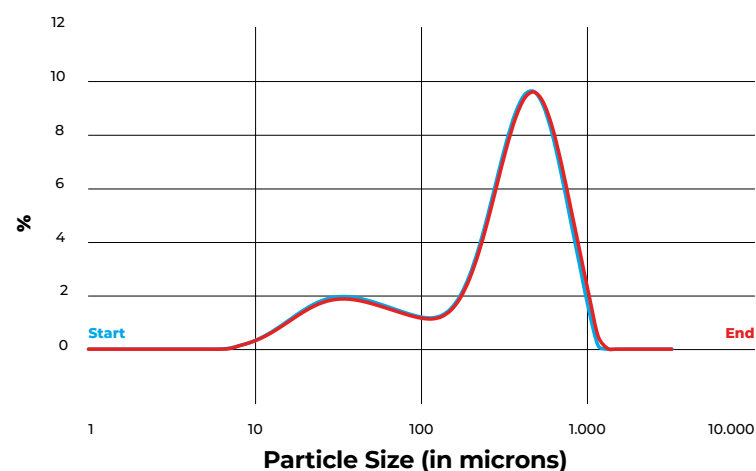
Steady Lock



The grinder features a counteracting system that **expands in the opposite direction** of the burrs, neutralizing the effect of heat expansion. This ensures a consistent particle size at any pace, preserving the same flavor profile.



Peak Hour
Granulometry Consistency



Noise Reduction



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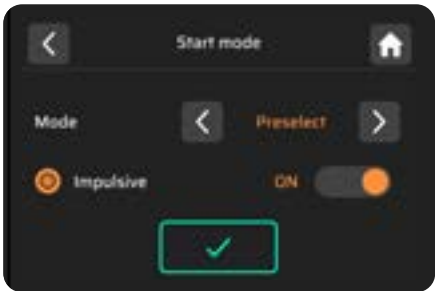
Customizable Dose Layout

Scroll Down Menu

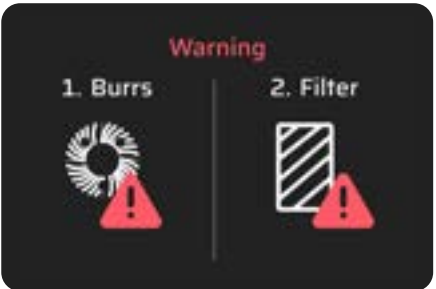
User Interface



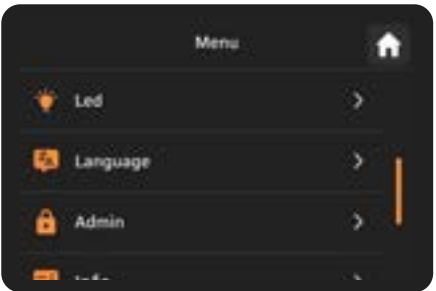
Programmable Air Flow



Five Grinding Activation Modes



Maintenance Alerts



General Settings

- Ground temperature stability
- Weight precision
- Granulometry consistency

Same flavor
at any pace.



Ceado original burrs
HPT83



Rev Titan

ø 83 HP Titanium flat burrs

Technical data

Voltage - Power	220-240 V • 50-60 Hz / 740 W 110-120 V • 60 Hz / 6 A
Rpm 50 Hz / 60 Hz	1480 / 1700 rpm
Average Output (g/s)	5 (50 Hz) / 6 (60 Hz)
Net weight	17 kg
Gross weight	18.8 kg
Dimensions	200 x 270 x 630h mm
Burrs	HPT83 ø 83 HP Titanium flat burrs*
Hopper	Approximately 1600 g
Dose setting	Digital with grind reference on display
Display	Multifunction Touch
Noise	67 dB
Colors	● ●

*NSF version uses Steel burrs.



Rev Titan Webpage



ceado.

Rev Steel

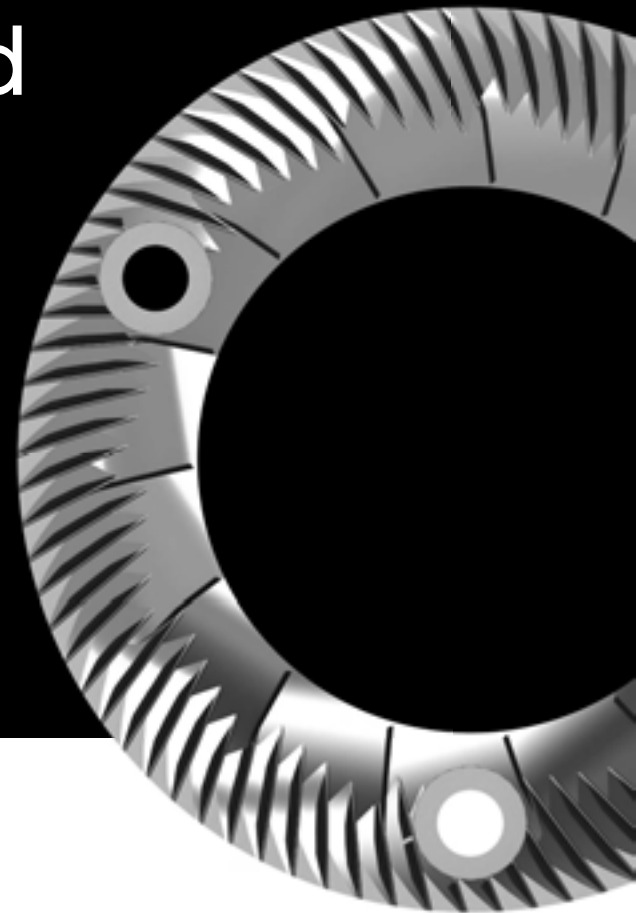


Designing **Flavor.**

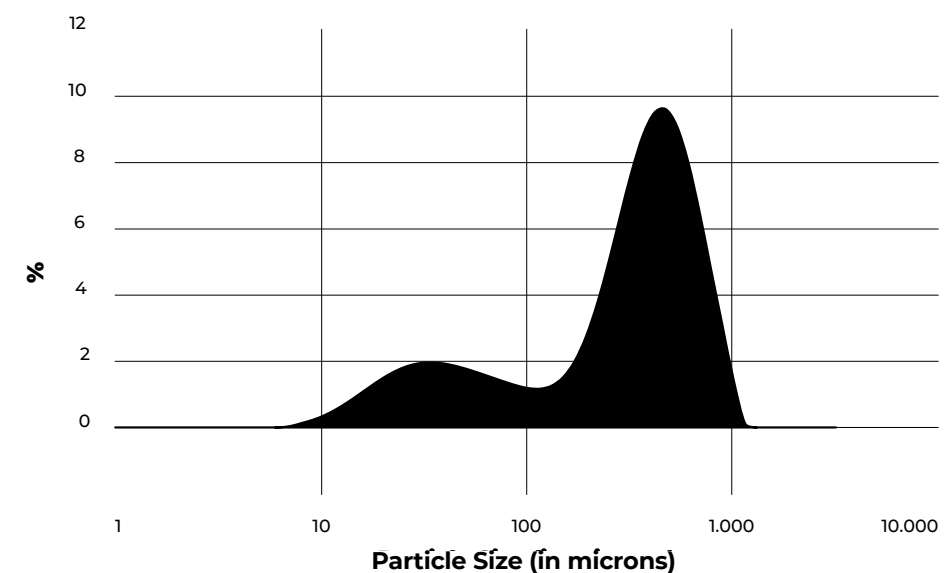
The ideal grinder for espresso blends that provides a **great balance between body and flavor clarity.**

C83

83 mm steel flat burrs with lifespan of 900 kg



Particle Size Distribution of Rev Steel



Weight Adjustment Module

Consistent weight aids in building and monitoring flavour recipes. The Rev Series feature an **interchangeable weight module**, that can be mounted in under two minutes, even post grinder installation.



WAM Module



PFA Module



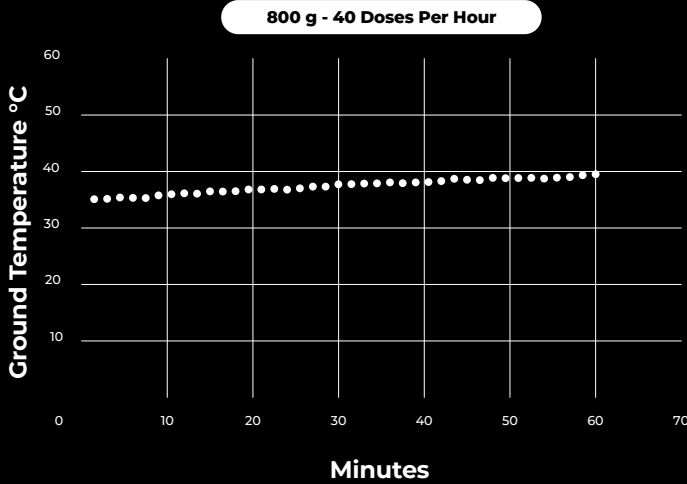
Grounds Temperature Management

Stable and **low coffee grounds temperature** is key for consistent flavor extraction.

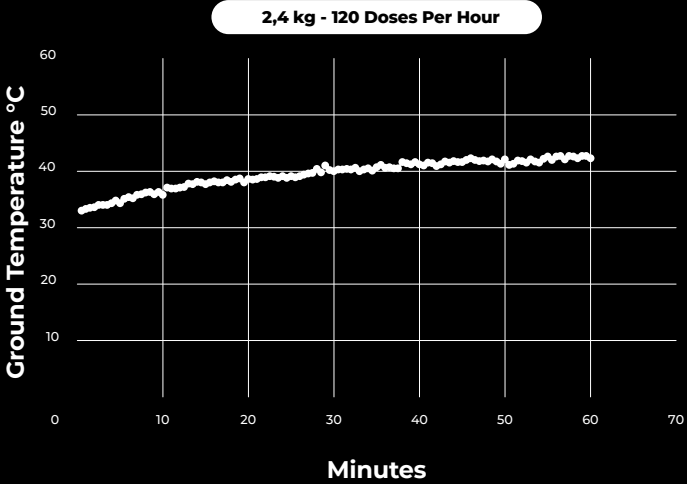
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Peak Hour



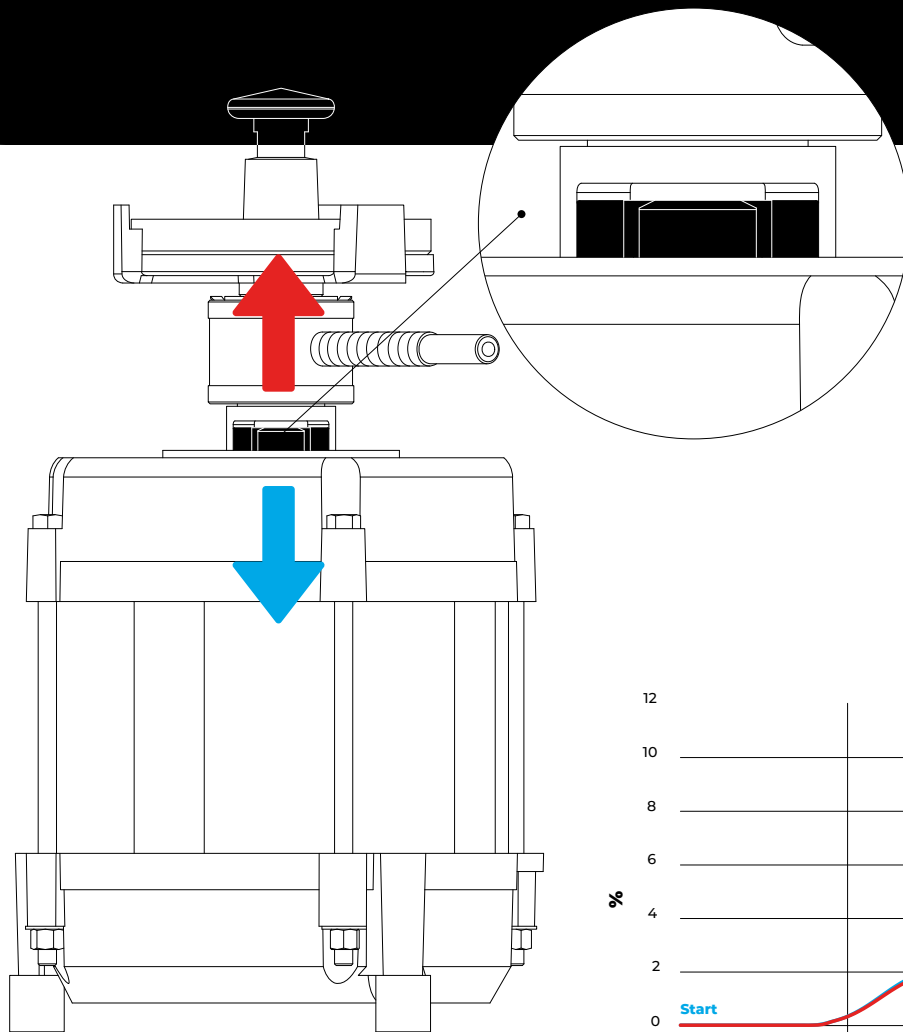
Stress Test



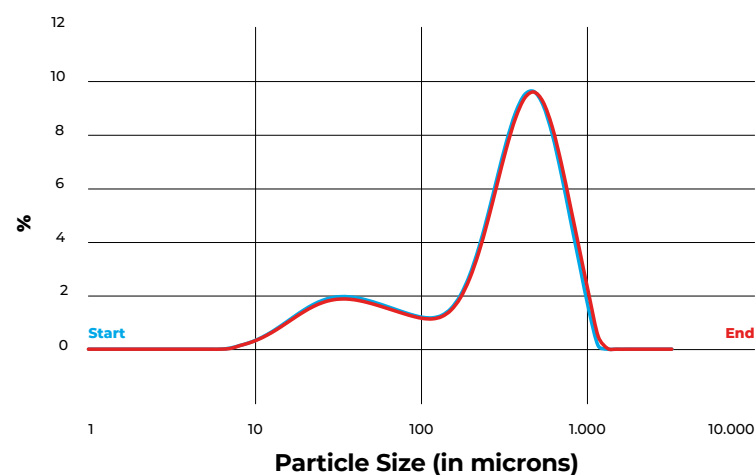
Steady Lock



The grinder features a counteracting system that **expands in the opposite direction** of the burrs, neutralizing the effect of heat expansion. This ensures a consistent particle size at any pace, preserving the same flavor profile.



Peak Hour
Granulometry Consistency



Noise Reduction



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Advanced Leveling Intelligent Grinding Nexus

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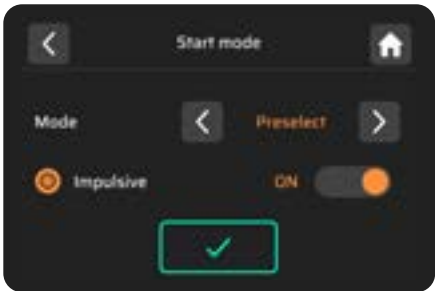
Customizable Dose Layout

Scroll
Down Menu

User Interface



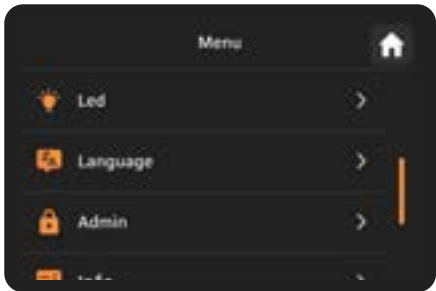
Programmable Air Flow



Five Grinding Activation Modes



Maintenance Alerts



General Settings

- Ground temperature stability
- Weight precision
- Granulometry consistency

Same flavor
for everyone.



Ceado original burrs
C83

Rev Steel

ø 83 flat burrs

Technical data

Voltage - Power	220-240 V • 50-60 Hz / 500 W 110-120 V • 60 Hz / 5 A
Rpm 50 Hz / 60 Hz	1480 / 1700 rpm
Average Output (g/s)	4 (50 Hz) / 5 (60 Hz)
Net weight	14.4 kg
Gross weight	16.2 kg
Dimensions	200 x 270 x 590h mm
Burrs	C83 ø 83 flat burrs*
Hopper	Approximately 1600 g
Dose setting	Digital with grind reference on display
Display	Multifunction Touch
Noise	66 dB
Colors	● ●

*Red speed burrs available.



Align



Steady Lock



Gtm



WAM



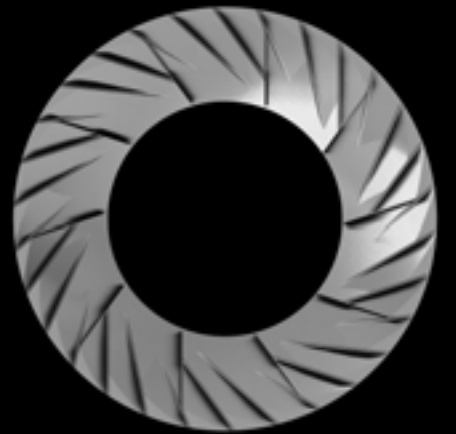
Rev Steel Webpage



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Life S

GOOD
DESIGN



Ceado original burrs
XB50

- Low retention grind chamber

Specialized for espresso.



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Life S

ø 50 blind flat burrs multi-purpose

Technical data

Voltage - Power	220-240 V • 50-60 Hz / 300 W 110-120 V • 60 Hz / 3 A
Rpm 50 Hz / 60 Hz	1380 / 1650 rpm
Average Output (g/s)	1.6 (50 Hz) / 1.9 (60 Hz)
Net weight	5.2 kg
Gross weight	5.8 kg
Dimensions	150 x 200 x 355h mm
Burrs	XB50 ø 50 blind flat burrs multi-purpose
Hopper	Approximately 300 g
Dose setting	2 Programmable Times / Manual Dosing
Colors	



Life S Webpage

Designing Flavor.

ceado.

E6C Chameleon



Maximizes flavor

- Multipurpose geometry.
- Coating for RDT technology.
- Powerful motor for high density beans.
- **30 degree** incline and bellow for virtually zero retention.
- Blade for clumps – minimal regrinding.
- **No clumps** even for espresso.



Versatile

Easy to switch between settings from full bodied espresso to super clean juicy filter.



Designing **Flavor.**

Easy to buy, to use, to clean

Clean taste

- **Easy to access and clean** thanks to detachable chute and only three screws to access burr chamber.
- **Resettable dial** to easily identify the zero setting.



Ergonomic

- **Led light** during operation to illuminate work area and signal that the grinder is on.
- Easy to read **dial**.
- High **grip collar** for quick switch between settings.



- Maximizes flavor
- Versatile
- Easy to clean
- Ergonomic

Big flavor on a small budget.



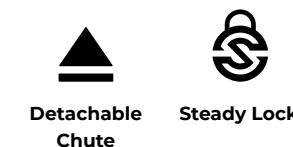
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Ceado original burrs
OGX64

E6C Chameleon

ø 64 Opalglide™ flat burrs



Technical data

Voltage - Power	220-240V · 50-60 Hz / 550 W
	110-120V · 60 Hz · 4 A
Rpm 50hz / 60hz	1480 / 1700 rpm
Net weight	9.7 kg
Gross weight	10.8 kg
Dimensions	185 x 215 x 390h mm
Burrs	OGX64 ø 64 Opalglide™ flat burrs*
Funnel	Approximately 100 g
Dose setting	Single Dose



E6C Chameleon Webpage

Note: Additional voltage models available.
*US version uses Steel burrs only.

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E6P Brewing



Designing Flavor.

- Ground temperature stability
- Granulometry consistency

Welcome to the brew generation!



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Ceado original burrs
FOG64

E6P Brewing

Ø 64 flat burrs in Opalglide



Technical data

Voltage - Power	220-240V · 50-60 Hz / 300 W
	110-120V · 60 Hz · 5 A
Rpm 50 Hz / 60 Hz	1380 / 1650
Average Output (g/s)	2.5 (50hz) / 3 (60hz)
Net weight	8.7 kg
Gross weight	10.7 kg
Dimensions	178 x 212 x 440h mm
Burrs	FOG64 Ø 64 Opalglide flat burrs
Grinding adjustment type	Micrometrical stepless
Dose setting	Digital
Dosing	Free and Pre-set
Start	Pulse button



Note: Additional voltage models available
*Average output is calculated at standard Italian Espresso Consistency.

E6P Brewing Webpage

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F +39 041 5038413
info@ceado.com
www.ceado.com



Certifications list

Please confirm with Ceado Srl whether your product of choice has one or more of the certifications listed below:



info@ceado.com

www.ceado.com



**hand made
in venice.**