

Press release

Precision in grind size – Premium coffee mill EKM 600
From Rommelsbacher

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Precision in grind size – the EKM 600 premium coffee mill from Rommelsbacher

Dinkelsbühl, 29 May 2026 | Anyone who has discovered the fascination of espresso and portafilter coffee quickly learns a golden barista rule: the mill is the heart of the preparation process – even more so than the coffee itself. Only a consistent grind of the bean allows the delicate aromas to unfold in the cup. With the new EKM 600 premium coffee mill, Rommelsbacher presents an appliance that combines high functional standards with a clean, minimalist design and offers exceptionally fine adjustment in this price range.

Coffee is a sensitive natural product. Factors such as the roast date, humidity and variety constantly alter the behaviour of the bean. Precise control of the grind is crucial for consistently flawless results in the cup. To this end, the EKM 600 offers 75 finely graded grind settings – from extra fine for espresso to coarse for French press – to perfectly match the full flavour profile of every bean.

The secret to the perfect crema: measurable grind consistency

The uniformity of the ground coffee is crucial to the quality of the result. Even slight variations in grind fineness lead to uncontrolled extraction and thus to bitter or watery results. The EKM 600 achieves a high proportion of particles in the optimal range of less than 355 micrometres (0.355 mm), and this grind consistency supports stable flavour development as well as a dense, even and voluminous crema.

Full aroma thanks to bellows and minimal dead space

A challenge with conventional mills is the so-called dead space – areas inside where ground coffee from the previous grinding process gets stuck. During the development of the EKM 600, this dead space was structurally limited to less than 0.5 grams (finest grind setting). In practical terms, this means that only the amount needed for fresh brewing is ground. This prevents flavour carry-over between grinding cycles. For absolute coffee enthusiasts for whom even this is not enough, Rommelsbacher provides the perfect solution as well. A clever, attachable bellows blows out even the last remnants from the mill and the powder outlet after the grinding process. An integrated anti-static function also ensures particularly clean handling of finely ground coffee: the powder does not stick to the container walls or outlet openings due to static electricity. The ground coffee is dispensed completely, cleanly and consistently.

Gentle, quiet and seamlessly compatible

The high-quality stainless steel conical mill is driven at an aroma-preserving speed of just 450 revolutions per minute. This proven slow speed effectively minimises the heating of the ground coffee. Heat build-up remains low, and the

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bean's essential oils retain their full integrity. At the same time, this technology – combined with the optimised design – makes the EKM 600 the quietest coffee mill to date in the Dinkelsbühl-based manufacturer's range. The mechanical construction deliberately avoids digital complexity and focuses on long-lasting precision. For direct use, two holders for standard portafilter sizes (51/54 mm and 58 mm Ø) are included, which can be conveniently attached magnetically to the back of the appliance and are thus always to hand. The ground coffee can be poured directly into the portafilter without the need for a separate container – Rommelsbacher supplies two dosing aids to ensure precise measurement into the portafilter. This reduces waste and simplifies the workflow.

Functionally well thought-out down to the smallest detail

The bean hopper offers sufficient capacity for several brews, whilst the removable grinding mechanism allows for easy cleaning. The EKM 600 is aimed at users who value consistent results and controlled coffee preparation – regardless of brewing method or roast.

The premium EKM 600 coffee mill from Rommelsbacher is available in shops at a price of €149.99 – an excellent investment in consistent flavour and long-lasting craftsmanship.

About ROMMELSBACHER ElektroHausgeräte GmbH:

Our roots are in Stuttgart, where Dipl.-Ing. Gustav Rommelsbacher started his business in the year 1928 with the design and production of loudspeaker systems. He was an inventive genius with innovative ideas and the good instinct for the trends and needs of his time. After World War II, Dinkelsbühl/Germany became his new home. He started his production in a garage, with all materials he could get hold of, and made electric appliances which were urgently needed at that time. Radiators, electric irons and mobile cooking plates were manufactured under the brand robusta and soon delivered to many countries. The first brick-built factory was designed and expanded in the years that followed. His son, his daughter and his son-in-law joined the team and robusta became ROMMELSBACHER. In a spirit of great commitment, with high quality appliances and the strengths of a family-owned company, they developed a brand which is well-known for its first-class products.

In 1991, the third generation entered the business and in 1995, ROMMELSBACHER moved premises to a larger block of buildings which formed the perfect basis for further growth.

Modernization and expansion started in 2014, making the Dinkelsbühl/Germany premises fit for the future, since the fourth generation is already waiting in the wings.

Please find further information on our website www.rommelsbacher.de as well as on our social media channels:

Facebook: [@ROMMELSBACHER.de](https://www.facebook.com/ROMMELSBACHER.de) · Instagram: [@rommelsbacher](https://www.instagram.com/rommelsbacher) · Pinterest: [rommelsbacher](https://www.pinterest.com/rommelsbacher) · YouTube: [c/ROMMELSBACHER1928](https://www.youtube.com/c/ROMMELSBACHER1928) ·

TikTok: [@rommelsbacherdeutschland](https://www.tiktok.com/@rommelsbacherdeutschland)

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