

Espresso9

At the hands of the most experienced barista or in the company of skilled novices, the Espresso9 advanced electronics, controls and design ensure a premium quality speciality coffee drink.



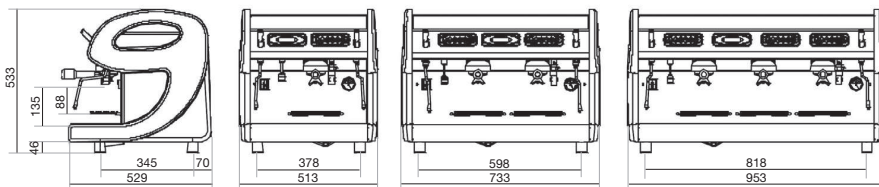
Provided with 6 back lighted selection buttons programmable as you want, in grey or red colour.



Red Grey

- Professional coffee machine with high-raised groups
- Available with automatic dosage 1, 2 and 3 groups
- Automatic milk frother with self-cleaning system after each delivery (LM version)
- 2 steam wands, 1 hot water output and programmable hot water doses
- 2 hot water doses
- Groups attached to thermostatically controlled boiler
- Programming of pre-infusion for each drink selection
- No-return system of liquids into the boiler and in the steam taps by means of vacuum valves
- Temperature probe for a constant control of steam boiler pressure
- Pressure gauge for steam boiler and pump
- User-friendly display
- Wide cup warmer in stainless steel
- Cold Water Mix for Group and tea and Barista Steam Wand available as optional

Dimensions



Technical features

Type	Power*	Boiler
1 Gr.	2.800W+300W 230V 1N~ 1.600W+350W 120V 1N~	8.0 l
2 Gr.	3.500W+350W 230V 1N~ 400V 3N~ 4.500W+350W 230V 1N~ 400V 3N~	13.5 l
3 Gr.	4.500W+350W 230V 1N~ 400V 3N~	20.0 l

Weight

Type	Net	Gross
1 Gr.	39 Kg	53 Kg
2 Gr.	54 Kg	72 Kg
3 Gr.	70 Kg	88 Kg

* More power rates are available upon request



Technologies



Certifications

