



If you are looking for a high performance, commercial quality one group, you found it ! No other espresso machine can make the same high quality espresso and style statement.

Designed for the Home of Office.



Upper and back panel styled with polished stainless steel for a match in any kitchen or office!

Coffee pod kit :



- No grinder needed
- Easy to use- just pop the pod in!
- No measuring coffee –
- Pre dosed coffee pod



BB004 grinder

Features:

15 Bar-rated three way solenoid valve relieves group head pressure which allows for quick and easy removal of filter handle immediately after extracting espresso

Zero recovery time - continuously extract espresso, after espresso, after espresso.....

Direct group head to boiler connection providing the MOST stable temperature because it is fitted directly next to the main boiler rather than via copper lines that lose valuable temperature.

Built-in expansion relief valve to allow excess pump water pressure be relieved into the drip tray to avoid over extraction of your espresso

Computerized safety switch will turn the machine "OFF" when the water level is low in the reservoir - this prevents heating element burnout

Additional **sensor in boiler** prevents electricity to heating element unless heating element is submerged in water - this prevents heating element burnout

High limit thermal safety device located on boiler/heating element flange prevents electricity to heating element once 115 d C is reached - this prevents heating element burnout

Quality framework completely powder-coated for anti-rust protection.



Semi automatic espresso brewing

Water reservoir

Massive 4 litre fresh water reserve. supplies water to the boiler for steaming/frothing milk and to the heat exchanger for making the espresso like the cafes!!! Water reservoir particle filter prevents particle contamination and is hidden with a stainless steel top cover.

Commercial group

100% CHROMED bronze group head and two commercial size porta-filter holders.

Commercial porta-filter holders

7 gram or 14 gram

Separate built-in water arm

for hot tea, cafe americano

Commercial steam arm

Steam while making coffee at the same time.

Under the hood:

Large, 1.5 liter copper boiler

(0.2 liter included for heat exchanger) allows for continuous production WITHOUT any delay or wait time to steam milk for cappuccino!!!

High 1200 wattage heating

element gives you less than a 12 minute warm-up time.

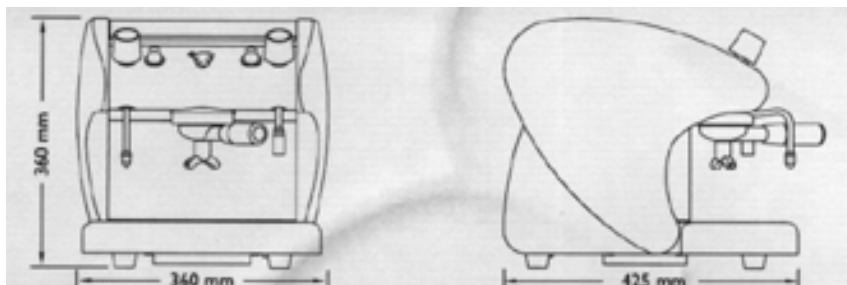
True, commercial heat exchanger

is pumped fresh water from the water reservoir to the grouphead and filter holder! Water in the boiler is not used to make espresso. **End Result: better tasting espresso coffee!!!**

Exclusive two PROBE water fill system, so you never have to worry about running your machine out of water or the resulting heating element failure or overheating of precious components.

Futuristic-designed body side panels made of ABS for thermal protection.

Removable stainless steel drip tray grate coupled with black lower ABS plastic tray



Dimensions: 360 w x 425 d x 360 h mm.

Power: 240v, single phase, 13 amps, 1.2kw.

Weight: 18kg Net, 20kg Gross.

Colours: Grey/Black or Blue.

1 year back to base warranty, (it is advisable to keep all packaging in case the unit needs to be returned for a warranty repair).

Comes with: one commercial 58mm portafilter handle, one cup filter basket, two cup filter basket, tamper, measuring scoop, and instruction manual