



The **Domus Galatea from Bezzera** is an EB61 heat exchanger lever machine with huge boiler, great thermo stability and attractive retro styling. Latte and cappuccino drinkers will love its rapid steaming capacity. The Domus offers superior Italian build quality and has an easy fill water reservoir and well sized drip tray. Ball-jointed steam arm and hot water spout, elegant taps and cup rail, and a superior level of components and finish round out this beautiful and easy to live with machine



BB004 grinder



E 61 brew group



Polished stainless steel body with a chrome-plated, solid brass **E61 group head** that provides exceptional espresso extractions - the group head, where you lock the filter handle into, has water circulating with water from the boiler's heat exchanger. This heats of the group head first allowing a 2 sec pre-infusion then brews the coffee.. Brew and steam at the same time.

**Key Features & Benefits**

- Retro Italian Styling
- Premium craftsmanship and quality
- Ability to Froth 1 Litre Jugs
- Stainless Steel Commercial Steam Arm & Water Spout
- Fully Flexible Steam & Water Arms
- Dual Boiler Probe System provides superior safety and greater thermal stability
- Eye Level Pressure Gauge
- Built-in Cup Warmer
- Boiler for Consistent Steam Flow
- Automatic Boiler Refilling
- Options Available: Tank or Plumbed-In
- Commercial rotary pump** With plumbed model



Coffee pod kit :



- No grinder needed
- Easy to use- just pop the pod in!
- No measuring coffee -pre dosed coffee pods
- Press coffee button -automatically stops



Great for the home or office! The Galatea is designed to be left "ON" all day! A powerful **pump** (EAP5 made by ULKA) and swivel steam wand make the Bezzera one of the few home machines that can **brew espresso and steam milk at the same time!**



AISI 304 Stainless Steel  
polished body and legs



Dual steam  
water /  
pressure  
gauge.

**Specification**

Power: V240 / 50-60Hz  
Heating Element: **1472 Watts**  
Tank: 4 Litre  
Water Connected: **Rotary Pump**  
Boiler: **2 Litre**  
Single and Double Commercial Handles  
Net Weight: 22.7 Kgs  
Dimensions: 360mmW x 455mmD x 450mmH

**Water reservoir**

Large 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

**Stainless steel water arm**

for hot tea, cafe americano

**Stainless steel steam arm**

steam while making coffee at the same time.

**Pressure Gauge**

The front mounted pressure gauges monitor the brewing pressure to help insure a proper "extraction." Extracts at .9 bar pressure for maximum taste from the coffee. The boiler pressure gauge informs you when the machine is powered up, and when it is at the proper temperature .

**E61 Brew group**

Provides pre- infusion which allows for maximum espresso extraction from any blend.

**Under the hood:**

**Large, 2 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 1300 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.