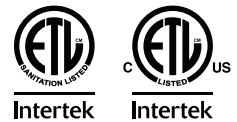


CLASSIC 1 - 220V

TRADITIONAL ESPRESSO MACHINE



General Features

Single group espresso maker with large steam boiler. This unit is typically operated for capacities upward of 10 lbs. per week. Designed for rugged commercial application, high performance during rush periods. Its most economical dimensions can place it on most counters with limited space.

- 4 programmable volume keys
- Semi-automatic key for manual control
- Integrated shot timer
- 1 Stainless steel Steam arm operated through switch with on, off and pulse positions
- 1 Hot water dispenser with flow regulation
- Direct to boiler mounted group head for shot temperature stability
- Overabundant steam supply to eliminate recovery time
- Adaptable for various coffee profiles – multiple infusion options
- Cup Warmer
- Stainless steel panels and welded steel framework
- Direct drain pan to hose connection
- Automatic Refill
- Twin pressure gauge for pump and steam
- Full sized rotary vane pump
- Overabundant steam supply to eliminate recovery time
- Built-in cup warmer

Options

- L/C foamer with 2 positions - L : for hot milk / C : for milk foam (side fridge required)
- Pod baskets for 7g (45 or 55mm) pods and 14g (55mm) pods

STANDARD SPECIFICATIONS	CLASSIC 1 - 220 V
Description	One group with double spouts, (1) SS steam arm, (1) hot water outlet
Capacity	Small capacity, 50-100 drinks daily. Brews 2 espressos simultaneously.
Boiler	6.3 Liters – 1500 watts
Power requirements	220 V – 1700 W – 20 A
Dimensions (W X D X H)	14" X 22" X 23"
Weight	86 lbs.
Shipping dimensions (W X D X H)	30" X 20" X 31"
Shipping weight	93 lbs.
Portafilters	(1) single 7g basket, (1) double 14-16g basket, (1) blank filter
Included	Stainless steel braided hose for water (1/2" NPT) and drain line 115 Volt 20 AMP cord cap