Constant, perfect espresso taste. The Series 20.03 brings about a revolution in the world of the traditional espresso coffee machines.

An overview of the convincing advantages:

- · absolute temperature stability through the Temperature Control System (DTCS)
- \cdot utmost flexibility through independently operated brewing units
- \cdot each brewing unit and the water boiler can be turned on and off separately
- \cdot the temperature of each brewing unit and the water boiler can be separately regulated
- $\cdot \ \mathsf{espresso} \ \mathsf{quality} \ \mathsf{independent} \ \mathsf{of} \ \mathsf{time} \ \mathsf{and} \ \mathsf{place} \ \mathsf{thanks} \ \mathsf{to} \ \mathsf{a} \ \mathsf{special} \ \mathsf{Online} \ \mathsf{Control} \ \mathsf{System} \ \mathsf{(OCS)} \ \mathsf{(optional)}$
- \cdot programming of all parameters through an external palm-pad
- · automatic control of all possible problems, which can be identified and dealt-with
- $\cdot \ automatic \ interaction \ between \ the \ machine \ and \ the \ grinder \ by \ means \ of \ the \ Grind \ Control \ System \ (GCS) \ (optional)$
- · low service and maintenance costs
- \cdot 30% energy savings with respect to "comparable" machines
- · automatic boiler cleaning
- · 2 hot water doses programmed by a timer
- · motor-pump mounted on a sound absorbing damper
- \cdot 2 manometers to control the pressure for the water boiler and the hot water system
- \cdot connection for the cash register is available

Special Feature "Evolution"

· double system for programming the water dosage for coffee and tea (manual Start/Stop in the "Classic")

Technical specifications:

Dimensions in mm: $1.940 \times d.525 \times h.530$

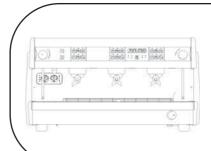
Thermal output: max. 4,8 kW Connected load: 400 Volt 3N

Weight: 83 kg









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