

presso

Perfezionamento



espresso italiano dal 1919

# the *espresso* *eccellente* *machine* is born

Created to offer a quality product, made in Italy, reliable, simple to use and maintain, with an excellent quality/price ratio, will guarantee constant result in the preparation of espresso and cappuccino.

Every cup of coffee has a tale to tell.

An intriguing tale that begins with the growing and picking of coffee beans in very diverse countries and parts of the world. From these countries the coffee then travels in order to continue the saga of how it is blended, roasted, and ground. These procedures are the fruits of craft traditions that are handed on from generation to generation and that have contributed to the creation of a veritable cult of coffee.

True that it may be that behind every cup of coffee there lies an evocative and charming tale, behind every cup of "espresso" there lies a good deal more! Espresso is coffee that is made "expressly for you", quickly and individually. The most important advantage of this extraordinary process stems from the capacity, which is unique to espresso, of obtaining an emulsion of the oils present in the ground coffee.

The best proof of the superiority of espresso coffee is to be found in the commercial success that this product has all over the world. Today in the best restaurants, hotels, and bars throughout the world it is possible to enjoy an "eccellente" Italian espresso.





# espresso eccellente



design & technology

*espresso eccellente* is a traditional espresso coffee machine which guarantees an excellent quality in the cup by conjugating state of the art technology and style. It has an elegant and refined design to make it suitable for any type of decor and at the same time make a coffee break a real moment of lipleaseure. It is available in 2 and 3 groups version.



The coffee grinder&coffee dispenser *espresso eccellente*



# professional espresso machine espresso eccellente

## Technical features

- Available in 2 and 3 groups version.
- Body with panels in stainless steel and plastic material.
- Boiler and pipes made of copper.
- Dual gauges for boiler and pump pressure control.
- Indicator light to inform the machine is on.

## Electronic version with volumetric dosage of brewed coffee

- 6 doses touch-pad.
- Push-button control for programming independent coffee dosages for each group.
- Manual switch for semiautomatic brewing.
- Automatic hot water.
- Electrical cup-warmer.
- External motor pump.

## Options on request

- Built-in motor pump.
- External water softner.

Groups		2	3
Rated Power	W	3.900	5.560
Voltage	V	230 - 400 V	230 - 400 V
Boiler	lt	10,5	17
Width	mm	755	955
Depth	mm	575	575
Height	mm	540	540
Net Weight	Kg	76	85
Gross Weight	Kg	86	97

# coffee grinder & coffee dispenser espresso eccellente

- Continuous micrometric grinding adjustment.
- NA Model = With manual switch.
- A Model = with automatic microswitch and choice of total or partial filling of the dispenser (F5G).
- T Model = with timer.
- Black varnishing.
- Standard fork.
- Grinding adjustment with ring nut.
- Rated Power: 350 Watt.
- Grinders flat disk of diameter 64 mm.
- Coffee bean container capacity: 1,5 Kg.
- Dispenser unit adjustment: 5, 5-8 gr.
- Net weight: 14 Kg.



espresso italiano dal 1919

## Procaffè S.p.A.

Via T. Vecellio, 73 - 32100 Belluno - Italy  
Tel. +39.0437.938111 - Export: +39.0437.938160  
Email: [export@procaffe.it](mailto:export@procaffe.it) [www.caffebristot.com](http://www.caffebristot.com)

