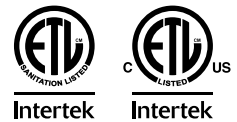


CLASSIC 2

TRADITIONAL ESPRESSO MACHINE



General Features

Two group espresso maker with large steam boiler. This unit is typically operated for capacities upward of 25 lbs. per week. Designed for rugged commercial application, high performance during rush periods.

- 4 programmable volume keys
- Semi-automatic key for manual control
- Integrated shot timer
- 2 Stainless steel arms operated through switches 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 2
Description	Two groups with double spouts, (2) SS steam arms, (1) hot water outlet
Capacity	Medium capacity, 150-200 drinks daily. Brews 4 espressos simultaneously.
Boiler	10 Liters – 4300 watts
Power requirements	230 V – 4600 W – 30 A – Single Phase
Dimensions (W X D X H)	25" X 23" X 23"
Weight	122 lbs.
Shipping dimensions (W X D X H)	44" X 30" X 33"
Shipping weight	166 lbs.
Portafilters	(1) single 7g basket, (2) double 14-16g basket, (1) blank filter
Included	Stainless steel braided hose for water (1/2" NPT) and drain line