



IMAGINING A MACHINE INSPIRED BY DNA
AND DELIVERED IN A COMPACT PACKAGE



GRINDERS

The machine can be configured with up to four grinders, offering the production and choice of four different types of beans.

MILK UNIT

In the 1-Step system, milk is frothed with air, ensuring optimal flavour and texture.



POWDER UNIT

Our engineers have designed an integrated powder unit (capacity up to 2 kg)



LÉGACY

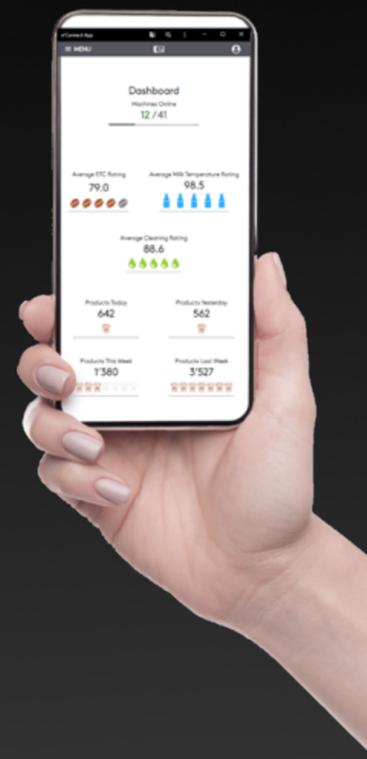
< BACK TO THE FUTURE >

AESTHETICS



TELEMETRY

E'CONNECT YOUR
COFFEE SOLUTION
TO THE FUTURE



SPECIFICATIONS

- Weight **60 KG**
- Espresso per hour **175**
- Hot water per hour (200 ml) **120**
- Powder products per hour **120**
- Cappuccino/per hour (23 s) **120**
- Auto adjustable hot water temperature
- Milk system with EMT (Electronic Milk Texturing)

- OFFICE COFFEE SOLUTION
- QUICK SERVICE RESTAURANTS
- SMALL COFFEE CHAINS
- CONVENIENCE STORES/GAS STATIONS



640 mm (25.2 in)
600 mm (23.6 in)
360 mm (14.2 in)

