



Strumenti per l'Espresso

etnica Evolution

AUTOMATIC PID
touch screen
preinfusion and extraction Flow-Time graph
2 gr • 3 gr



Full optional

Developed as an evolution of the Etnica TT, it preserves the iconic design admired worldwide, blending time-tested classic engineering with innovative technology to deliver outstanding performance.

Exceptional control over pre-infusion and dispensing, precision and reliability in both temperature and pressure management, energy efficiency and ease of maintenance.



TECHNICAL FEATURES	AUTOMATIC	
	2gr	3gr
Espresso coffee and cappuccino machine with thermosiphon system, pressure transducer and temperature probe		
E 61 brewing groups (filter holder Ø 58 mm) with 1 PURGE button per group	●	●
Body of stainless steel AISI 304. Finishing of transparent methacrylate	●	●
Copper boiler with certified 10mm thick insulation with tap for manual discharge, copper pipes and brass pipe fittings	●	●
Mixed hot water outlet	●	●
High-precision pressure transducer and temperature probe (NTC probe)	●	●
Single gauge for pump pressure	●	●
Manual and automatic boiler water loading	●	●
Programmable portion control / Single group cleaning	●	●
Built-in RPM motor pump with AIR cooling / Fluid-o-Tech 200 L/h rotary pump	●	●
Waterproof silicone touchpad for each group with 21 mm diam. pushbuttons: 4 volumetric metering selections programmable from the touchpad directly, 1 programming/hot water button and 1 PURGE button	●	●
3 luminous electromechanical buttons: 2 for manual coffee brewing and 1 for manual water dispensing	●	●
3 luminous electromechanical buttons to switch ON/OFF: the machine, all LED lights and the electric cup heater	●	●
LED indicator for boiler water level (filling - level reached - timeout)	●	●
Glass tube for boiler water level	●	●
Serial interface for external connection to the cash register	●	●
2 multidirectional stainless steel steam wands with manual control from the joystick taps	●	●
1 multidirectional stainless steel hot water wand with manual control from its dedicated button	●	●

OPTIONAL ON DEMAND		
Flanged boiler of copper with certified 10 mm thick insulation with tap for manual discharge	●	●
Frame entirely in stainless steel AISI 304	●	●
Front panel of pure polished super-mirror stainless steel AISI 304	●	●
LED cup lighting	●	●
Nut wood kit: filter holders and knobs	●	●
Color options and aesthetic customisation	●	●

TOUCH SCREEN DISPLAY After turning on the machine displays the functional test and malfunction notice.

The Barista can view: operating status of the 3 independent legs of the heating element, Chrono (the quantity of water and its time both in preinfusion and dispensing are displayed in real time), flow-time graph FLOW RATE (it traces the profile of the preinfusion and dispensing flow of coffee spaced over time). These parameters are also displayed with simultaneous dispensing from each group.

The Barista can set and view: date, time, day of the week, auto ON/OFF, day off, language, cup warmer temperature, change barista password, counters page and the malfunction/alarm notifications.

If enabled from the Technician the Barista can set: consumption management through the 3 elements of the heating element, boiler temperature and pressure, programming coffee and hot water doses group 1 and 2, programming preinfusion group 1 and 2.

The Technician can set: water sensitivity, service cycles, water filter, load with coffee, filling up timeout, temperature units, economy timeout, brewing page, ON/OFF touchpad buttons LED lights idle, change technician password (and all the other barista's settings).

The Technician can enable or disable: power limitation, dose programming setpoint, preinfusion setpoint group 1 and 2, boiler temperature and pressure setpoint.

TECHNICAL DATA		2 gr	3 gr
Voltage/Power	220 - 240 V (1F)	4200 W	5500 W
	380 - 415 V (3F)	4200 W	5500 W
Frequency	Hz	50 - 60	
Boiler	L	12,5 / 13 (flanged)	18,9 / 19,4 (flanged)
Width	mm	740 - 762	980 - 1000
Depth	mm	590	
Height	mm	540	
Net weight	kg	83 - 84,5	105 - 106,5