



Strumenti per l'Espresso

*nota* Evolution

**AUTOMATIC PID**  
touch screen  
preinfusion and extraction Flow-Time graph  
1 gr



Optional:  
all white painting,  
nut wood sides and kit  
(filter holders and knobs)

Optional:  
joystick taps,  
LED light sides,  
all black painting

**Integrated touchscreen with flow rate and digit chrono,**  
4 doses and 4 preinfusions programming and 3 programmed profiles:

**Extraction** profile for a perfect extraction and for single-origin coffee or blend testing

**Latte/Steam** profile for an excellent steam performance and Latte Art

**Hybrid** profile for an optimal balance between extraction and steaming



*The essence of espresso, under total control !*

In your small coffee shop, catering service, coffee truck or your own coffee station at home!

TECHNICAL FEATURES	AUTOMATIC
Espresso coffee and cappuccino machine with thermosiphon system	1 gr
E 61 brewing group (filter holder Ø 58 mm) with <b>PURGE</b>	●
Frame of satin-finished stainless steel AISI 304	●
Copper boiler (3 litres), copper pipes and brass pipe fittings	●
Water loading from tank (2,2 litres) with <b>capacitive level detector</b>	●
Water loading from water system	●
<b>Automatic</b> boiler water loading	●
Programmable portion control / Group cleaning	●
Built-in <b>RPM single-phase motor pump</b> with <b>AIR</b> cooling / <b>100 L/h Fluid-o-Tech GA rotary pump</b>	●
Protection thermostat for heating element	●
Pressure transducer for pump pressure	●
NTC probe to adjust the boiler temperature	●
1 luminous electromechanical button to switch ON/OFF the machine	●
1 luminous electromechanical button for <b>manual coffee brewing</b>	●
1 multidirectional stainless steel steam wand with manual control from the tap knob	●
1 multidirectional stainless steel hot water wand with manual control from the tap knob	●
1 filter holder for 1 cup, 1 filter holder for 2 cups and 1 blind filter	●

## TOUCH SCREEN DISPLAY

After turning on the machine displays the functional test.

**The Barista can view:** current profile, 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).

**The Barista can set and view:** date, time, day of the week, auto ON/OFF, day off, language, counters page and the malfunction/alarm notifications, change barista password. **If enabled from the Technician the Barista can set:** profile selection, dose programming, preinfusion programming, boiler temperature programming.

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

**The Technician can enable or disable:** profile selection, dose programming, preinfusion programming, boiler temperature programming, level tank sensor.

## OPTIONAL ON DEMAND

<b>Joystick taps</b>	●
Sides in white or black extralight tempered glass, painted steel (white, black, rust brown, octanium, blue Tiffany, oxide, copper), Limited Edition super mirror steel with satin texture, nut wood, LED back light satin methacrylate outlines	●
Nut wood kit: filter holders and knobs	●
Black or white filter holder E.S.E. pod and capsule adapter	●
Steam and water wands with teflon inside cold touch	●
<b>Color options and aesthetic customisation</b>	●

TECHNICAL DATA		1 gr
Voltage/Power	110 - 120 V (1F)	1500 W
	230 - 240 V (1F)	1800 W
Frequency	Hz	50 - 60
Boiler	L	3
Width	mm	367 - 389
Depth	mm	440
Height	mm	452
Net weight	kg	35 - 36,5