



Strumenti per l'Espresso

phonica *Evolution*

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



Optional:
LED light sides,
all black painting
nut wood kit (filter holders and knobs)

Developed in the evolution of the Phonica 1gr. 2020, maintaining its design that recalls the shape of the microphones of an unforgettable epoch with a digital soul, it combines the structural and technical power of Etnica Evolution 2-3gr. in a more compact format with a new intuitive touchscreen display.

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
Espresso coffee and cappuccino machine with thermosiphon system, pressure transducer and temperature probe	1gr
E 61 brewing group (filter holder Ø 58 mm) with PURGE	●
Body of stainless steel AISI 304. Finishing of black 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 / Group cleaning	●
Built-in RPM motor pump with AIR cooling / Fluid-o-Tech 150 L/h rotary pump	●
Protection thermostat for heating element	●
3 luminous electromechanical buttons to switch ON/OFF: the machine, all LED lights and the electric cup heater	●
1 luminous electromechanical button for manual coffee brewing	●
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: 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).

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

If enabled from the Technician the Barista can set: consumption management through the 3 elements of the heating element, dose programming, preinfusion programming, boiler temperature and pressure 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: power limitation, dose programming, preinfusion programming, boiler temperature and pressure programming.

OPTIONAL ON DEMAND

Joystick taps	●
Nut wood kit: filter holders and knobs	●
Color options and aesthetic customisation	●

TECHNICAL DATA		1 gr
Voltage/Power	220 - 240 V (1F)	3000 W
	380 - 415 V (3F)	3000 W
Frequency	Hz	50 - 60
Boiler	L	6,5
Width	mm	630
Depth	mm	560
Height	mm	540
Net weight	kg	62