



Strumenti per l'Espresso

100% made in Italy

Since 2006 made in Italy High Quality professional espresso coffee machines
traditional single copper boiler with thermosyphonic supply system with E61 groups.

Today more than ever we are sure that the craftsmanship production of traditional machines is the right philosophy as a single boiler machine conceived with the right skills (extraction and steam) performs as well as multi boiler machines or richer in electronic content but more stable, reliable, easier to use and less demanding as far as maintenance is concerned.
CRAFTSMANSHIP - HIGH QUALITY - CONSISTENCY - RELIABILITY - CUSTOMISATION - AESTHETIC VARIETIES

Why “Strumenti per l’Espresso” Instruments for Espresso

Orchestrale Strumenti per l’Espresso was born as homage to the historical and indivisible bond between the great cultures of coffee and music, with a special tribute to the user of espresso coffee machines. As in our Logo we like to see the Barista like an orchestra Conductor (Maestro) with his coffee beans notes on the 5 lines stave on his background which are the symphony (coffee and blend) he has chosen!

*“a passionate barista... the greatest conductor,
a special coffee... the best composition,
an Italian coffee machine... the finest orchestra!”*



We'd like you to play our coffee machines
just like playing musical instruments!



Etnica display TT Aut
2 gr • 3 gr



Etnica **Evo** Aut **PID** touch screen
pre-infusion and extraction Flow-Time graph
2 gr • 3 gr



Radiofonica Aut / Manual
2 gr • 3 gr



Nota Manual
Classic • PID Chrono
1 gr

Nota **Evo** Aut **PID** touch screen
pre-infusion and extraction Flow-Time graph
1 gr



Etnica and Phonica **Evo** Aut **PID** touch screen
pre-infusion and extraction Flow-Time graph
1 gr



etnica *Display TT*

AUTOMATIC

2 gr • 3 gr

Dedicated to those ethnic and folk musics, in which we research more and more an historical identity, as they maintain always their originality of sound, of melodies and materials of their instruments.



Etnica display TT is only available automatic with raised E61 brewing groups as well (2 gr. and 3 gr.) with programmable portion control, single group washing, dual gauges for boiler and pump pressure, professional sized rotary pump (2-3 gr. 204 L/h), manual and automatic boiler water loading, motor pump with water cooling, electric cup heater (with ON/OFF switch) with programmable working temperature, boiler of copper with tap for manual discharge, pipes of copper and pipe fittings of brass, bulb capillary thermostat for heating element protection, frame of pure polished super-mirror and satined stainless steel AISI 304 finished of methacrylate.



2gr Top Touchpad
joystick



3gr Top Touchpad
joystick





Etnica Display TT (Top Touchpad) automatic with touchpad above the groups, taps with joystick, covered groups and display, it represents the indivisible bond between modern and ancient, where the future is the son of history and the most modern technology matches the sounds and past.

The **alphanumeric display** after the switch-on it displays the functional test and malfunction notice, boiler filling and filling timeout. It displays boiler filling also when the boiler refills. When the machine is in use, after the functional test the alphanumeric display shows always the boiler temperature and pressure, hour, date and number of the weekday. It allows to plan/program: hour, date, day of the week, switch ON/OFF time of the coffee machine, coffee shop day off, brewing time (digit crono), cup heater working temperature, autosteamer temperature, water liters to regenerate the softener, new password to get access to the display functions, pre-infusion time for single and double coffee, single group washing, number of coffee to the next maintenance and languages (EN-CL, EN-FAH, IT, FR, DE, ES, PT); it allows to display: total used liters of water, flowmeter malfunction times, total coffee done with the automatic touchpad from installation and the boiler pressure.

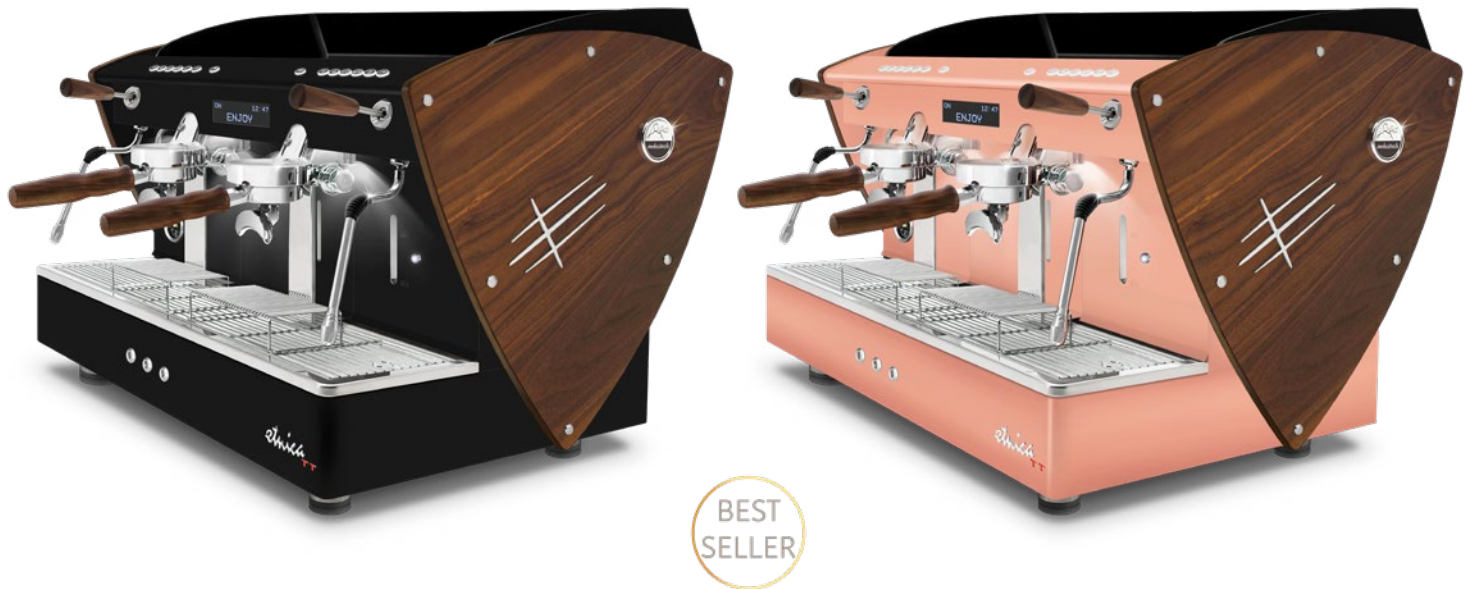


Available in different finishings. Basic model: satin steel sides with transparent methacrylate and satin steel back panel. Painting: sides and/or back panel always in satin steel or painted black, copper, blue Tiffany, rust brown, white. Finishing: nut wood sides or Limited Edition sides (super-mirror steel with satined texture). Filter holders (black standard) are also available white or nut wood while tap knobs (black standard) are also available in nut wood.



All finishings can have LED light or different color methacrylate outlines: black, white, green, red, yellow, orange, blue, violet. (Nut sides don't have methacrylate).





We are able to evaluate any kind of combination among our finishings.
Example: white front, black back and blue Tiffany sides.



etnica *Evolution*

AUTOMATIC

2 gr • 3 gr **PID** touch screen
pre infusion and extraction Flow-Time graph

Very high control of pre-infusion and dispensing, precision and reliability of temperature and pressure, energy saving and ease of maintenance.

High performance control and management **microprocessors**, both on the power board and on the display board, to manage, control and display coffee brewing parameters.

Programmable pre-infusion time and the overall volume of the doses, for each single selection and for each group.

Controlled boiler pressure via **high-precision pressure transducer** which allows adjustment of the boiler temperature with a greater adjustment range.

The transducer is supported by an **NTC probe** to provide additional safety and continuity in addition to detecting the temperature in the **12,5/18,9 L boiler** and can also control it in the event of the pressure transducer not working. The precision and speed of repetition of the readings of the pressure values leads to a stability and reactivity of the thermal of the machine as the pressure of the boiler varies by a few hundredths of a bar which is equivalent to a very limited thermal oscillation of approximately 0,2°C compared to at 3,5°C of a machine with a traditional thermoregulation system with an electromechanical pressure switch in which during thermal maintenance, pressure variations of the order of 0,2 bar occur. With this pressure control, the thermal stability is maximized even during intensive use, significantly increasing the thermal capacity.

Energy saving during all stand-by thanks to the independent electronic control of each one of 3 legs of the heating element, where the consumption drops to 1400 W from a peak of 4200 W in the 2gr. and to 1833 W from 5500 W in the 3gr. Moreover equipped with a certified 10mm thick insulation for further energy saving.

Backup: 2 semiautomatic buttons for coffee and 1 semiautomatic button for tea, manual refilling, NTC probe support.



full optional

*Developed in the evolution of the Etnica TT,
maintaining the iconic design appreciated throughout the World, it blends consolidated classic
technical concepts with innovative technology obtaining very high performance*



Using the **touch screen**, the quantity of water and its time both in pre-infusion and dispensing are displayed in real time. For coffee roasters and professional baristas it is also possible to view a real time **Flow-Time graph** (FLOW RATE) that traces the profile of the pre-infusion and dispensing flow of coffee spaced over time.

P PRE-INFUSION
milliliters - seconds

E EXTRACTION
milliliters - seconds



REAL TIME
WATER FLOW

These parameters are also displayed with simultaneous dispensing from each group



With small additional side panel (optional) Etnica Evolution is available in the same different finishes as the Etnica display TT, also combined with each other. Basic model always with satin steel sides with transparent methacrylate and satin steel back panel. Painting: sides and/or back panel in satin steel or matt painted white, black, blue Tiffany, rust brown, copper. Finishing: nut wood sides or Limited Edition sides (super-mirror steel with satined texture).





All finishings can have LED light or different colour methacrylate outlines: black, white, green, red, yellow, orange, blue, violet. (Nut sides don't have methacrylate). Filter holders (black standard) are also available white or nut wood while tap knobs (black standard) are also available in nut wood.

We are able to evaluate any kind of combination among our finishings.



radiofonica

MANUAL "L" • AUTOMATIC

2 gr • 3 gr



Radiofonica "L" manual with 2 raised E61 "Levetta" (lever) brewing groups, has the same features of Radiofonica automatic except for: groups without lever, joystick taps, glass tube for boiler water level and the second multidirectional stainless steel steam wand.

Radiofonica automatic with raised E61 brewing groups, joystick taps, programmable portion control, single group washing, dual gauges for boiler and pump pressure, professional sized rotary pump (200 L/h), automatic boiler water loading, motor pump with air cooling, boiler of copper with tap for manual discharge, pipes of copper and pipe fittings of brass, bulb capillary thermostat for heating element protection, frame of satined stainless steel AISI 304 painted in different standard color options.



Manual

Automatic
digit chrono and alphanumeric display optional



Radiofonica is inspired by the radio orchestra (orchestra radiofonica) born almost a century ago, that allowed to many people to be able to listen to real orchestras that previously could not attend. With the same spirit Radiofonica is born as a traditional machine that wants to give an easier and simpler opportunity to many more people all around the World to enjoy a good and traditional coffee extraction.



Radiofonica and Radiofonica "L" are available painted in different standard color options: satin steel with blue Tiffany, white, copper, rust brown, black finishings or totally painted blue Tiffany, white, copper, rust brown, black.





We are able to evaluate any kind of combination among our finishings.
Example: white front, black back and blue Tiffany sides.





**professional
MANUAL**
Classic • PID Chrono
1 gr

Nota is a 1 group professional espresso coffee machine with thermosiphonic supply system, E61 “Levetta” (lever) brewing raised group, 3 litres copper boiler, switch for water loading selection (from the water system or from the tank of 2,2 litres with capacitive level detector with signal lamp for water lack in the tank), professional sized rotary pump (150 L/h), automatic boiler water loading, motor pump with air cooling, pipes of copper and pipe fittings of brass, thermostat for heating element protection, separate boiler pressure and pump pressure gauges, easy to adjust boiler pressure switch essential for different coffee types and blends, frame of satined stainless steel AISI 304.



Nota with Thermo PID (F°/C°) and Digit Chrono created for expert and less experienced baristas, guaranteeing very high performance of coffee extraction and steam without needing a double boiler. Perfect for barista and latte art training courses and coffee taste testing.

The Thermo PID allows you to use 3 programmed profiles:

- Extraction profile** suitable for a perfect extraction and for single origin coffee or blend testing,
- Latte/Steam profile** suitable for an excellent steam performance and Latte Art,
- Hybrid profile** suitable for an optimal balance between extraction and steaming.

Moreover experienced baristas can set their personal profile adjusting 5 parameters from the menu:
Proportional, Integrative, Derivative, Band and Displayed temperature alignment.



1gr Manual



+ Thermo PID
and Digit Chrono



1gr Manual
with joystick taps



+ Thermo PID
and Digit Chrono



*In the music and singing art, one of the most important qualities is the control on every note.
"Nota" embodies the essence of the skill, the study, the technique and of the Italian taste...
the essence of shapes and contents with the right technique and the right control.*

***In your small coffee shop, micro roastery, catering,
coffee truck or your own coffee station at home!***



Limited Edition



Available with many aesthetic options: LED light sides, side panels in extra-light tempered glass black or white, sides and/or back panel steel painted black, white, blue Tiffany, oxide, rust brown, copper, nut wood sides, Limited Edition sides (super-mirror steel with satined texture).





BEST
SELLER

We are able to evaluate any kind of combination among our finishings.
Example: white front, black back and blue Tiffany sides.





Evolution
professional
AUTOMATIC

1gr **PID** touch screen
pre-infusion and extraction Flow-Time graph
and 3 extraction profiles

New **Nota Evolution automatic 1 gr. PID Touch screen** is born to maximize control and the quality of professional espresso in a compact and sophisticated machine just like the manual Nota 1gr.

Always with E61 brewing raised group, **3 litres copper boiler**, switch for water loading selection (from the water system or from the tank of 2,2 litres with capacitive level detector), now enhanced with a new **100 L/h Fluid-o-Tech GA rotary pump**, new RPM motor, a new control unit, 1 semiautomatic backup function button, a **pressure transducer** for monitoring the rotary pump pressure, a **NTC probe** and an intuitive modern touch interface, also featured in the Etnica and Phonica Evo 1gr.

Integrated touch screen

A modern, intuitive interface that combines ergonomics and barista control for perfect repeatable extractions with advanced customization options with quick settings and full access to all operating parameters.

- Temperature (PID)
- 4 doses and 4 pre-infusions programming
- FLOW RATE + digit chrono
- Shot timer and counter
- Service and maintenance parameters
- General settings
- 3 programmed profiles:

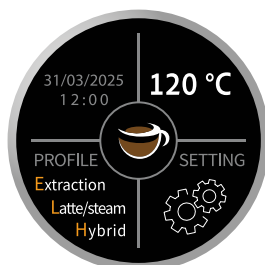
Extraction,
Latte/Steam,
Hybrid.



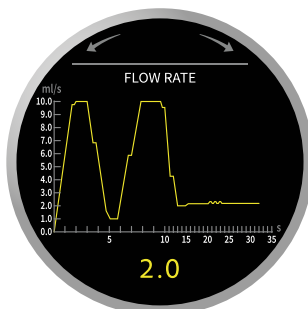
with standard taps



with joystick taps



home



flow rate



digit chrono

P PRE-INFUSION
milliliters - seconds
E EXTRACTION
milliliters - seconds

*Professional by Nature. Exceptional at Home.
The essence of espresso under total control.*



doses + purge



dose
setting



technician/barista/factory
setting



menu
setting

*For the most demanding small coffee shop, catering service,
coffee truck or your own coffee station at home!*



Limited Edition



Available with many aesthetic options: LED light sides, side panels in extra-light tempered glass black or white, sides and/or back panel steel painted black, white, blue Tiffany, oxide, rust brown, copper, nut wood sides, Limited Edition sides (super-mirror steel with satined texture).





BEST
SELLER

We are able to evaluate any kind of combination among our finishings.
Example: white front, black back and blue Tiffany sides.



etnica *Evolution*

New **Etnica Evolution automatic 1 gr. PID Touch screen**, evolution of the Etnica 1 gr. 2020, offers modern and complete control of extraction ideal for coffee shops, expert baristas, roasters or enthusiasts who demand high performance for high coffee consumption in a professional 1 group machine. Built with the same professional structure as the Etnica Evolution 2-3 groups, with **6,5 L insulated copper boiler and a 150 L/h Fluid-o-Tech rotary pump**, it integrates a high precision transducer, supported by an NTC probe for safety and backup. This system ensures wider and more accurate temperature control, reducing thermal fluctuations to about 0,2°C compared to 3,5°C in traditional systems. As a result, the Etnica Evolution achieves superior thermal stability and capacity, even under intensive use.

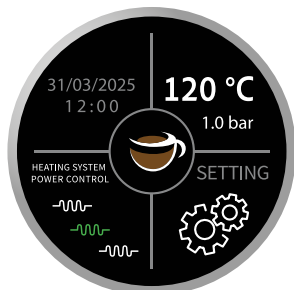
Integrated touch screen

A modern, intuitive interface that combines ergonomics and barista control for perfect repeatable extractions with advanced customization options with quick settings and full access to all operating parameters:

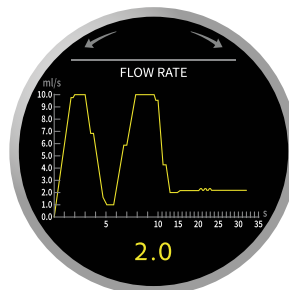
- **Temperature (PID)**
- **4 doses and 4 pre-infusions programming**
- **FLOW RATE + digit chrono**
- **Shot timer and counter**
- **Service and maintenance parameters**
- **General settings**

- Energy Saving

Independent electronic control of each one of 3 legs of the heating element



home



flow rate



digit chrono

AUTOMATIC

1 gr **PID** touch screen

pre-infusion and extraction Flow-Time graph



Backup functions

1 semiautomatic button for coffee, manual refilling, NTC probe support.

Easy maintenance through:

- pull-out holder containing all the electrical and electronic controls of the machine
- intuitive and tidy wiring
- manual boiler water filling
- easy replacement of boiler water inlet solenoid valve



For the most demanding small coffee shops and baristas.



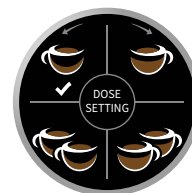
with standard taps



with joystick taps



doses + purge



dose setting



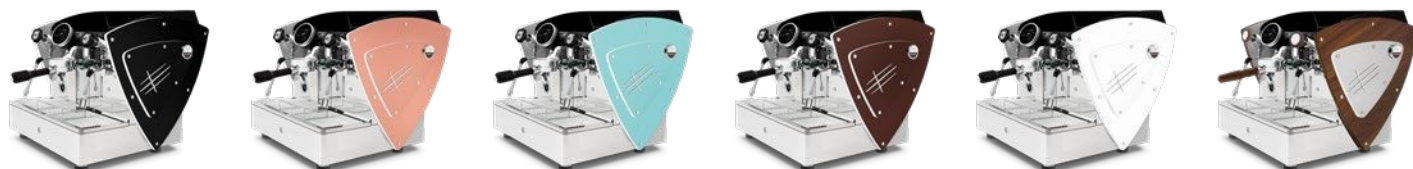
technician/barista/factory
setting



menu
setting



Available in different finishings. Basic model: satin steel sides with transparent methacrylate and satin steel back panel. Painting: sides and/or back panel always in satin steel or painted black, copper, blue Tiffany, rust brown, white. Finishing: nut wood sides or Limited Edition sides (super-mirror steel with satined texture). Filter holders (black standard) are also available white or nut wood while tap knobs (black standard) are also available in nut wood.



All finishings can have LED light or different color methacrylate outlines: black, white, green, red, yellow, orange, blue, violet. (Nut sides don't have methacrylate).





BEST
SELLER



We are able to evaluate any kind of combination among our finishings.
Example: white front, black back and blue Tiffany sides.



phonica *Evolution*

AUTOMATIC

1 gr **PID** touch screen

pre-infusion and extraction Flow-Time graph

New **Phonica Evolution automatic 1 gr. PID Touch screen**, evolution of the Phonica 1 gr. 2020, offers modern and complete control of extraction ideal for coffee shops, expert baristas, roasters or enthusiasts who demand high performance for high coffee consumption in a professional 1 group machine. Built with the same professional structure as the Etnica Evolution 2-3 groups, with **6,5 L insulated copper boiler and a 150 L/h Fluid-o-Tech rotary pump**, it integrates a high precision transducer, supported by an NTC probe for safety and backup. This system ensures wider and more accurate temperature control, reducing thermal fluctuations to about 0,2°C compared to 3,5°C in traditional systems. As a result, the Phonica Evolution achieves superior thermal stability and capacity, even under intensive use.

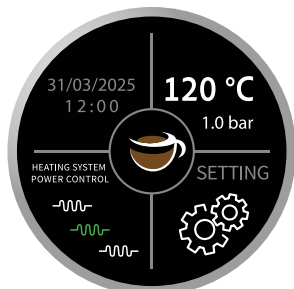
Integrated touch screen

A modern, intuitive interface that combines ergonomics and barista control for perfect repeatable extractions with advanced customization options with quick settings and full access to all operating parameters:

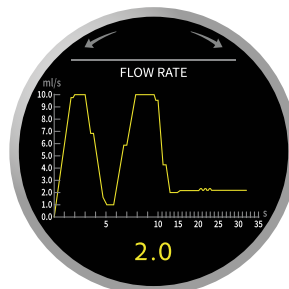
- **Temperature (PID)**
- **4 doses and 4 pre-infusions programming**
- **FLOW RATE + digit chrono**
- **Shot timer and counter**
- **Service and maintenance parameters**
- **General settings**

- Energy Saving

Independent electronic control of each one of 3 legs of the heating element



home



flow rate



digit chrono



Backup functions

1 semiautomatic button for coffee, manual refilling, NTC probe support.

Easy maintenance through:

- pull-out holder containing all the electrical and electronic controls of the machine
- intuitive and tidy wiring
- manual boiler water filling
- easy replacement of boiler water inlet solenoid valve

Inspired by the life of Ray Charles with a design that recalls the shape of the microphones of an unforgettable era, wants to be a tribute to those great and unrepeatable voices of the 20th century, that will always remain in the history of music.



For the most demanding small coffee shops and baristas.



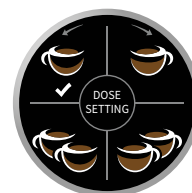
with standard taps



with joystick taps



doses + purge



dose setting



technician/barista/factory
setting



menu
setting



BEST
SELLER



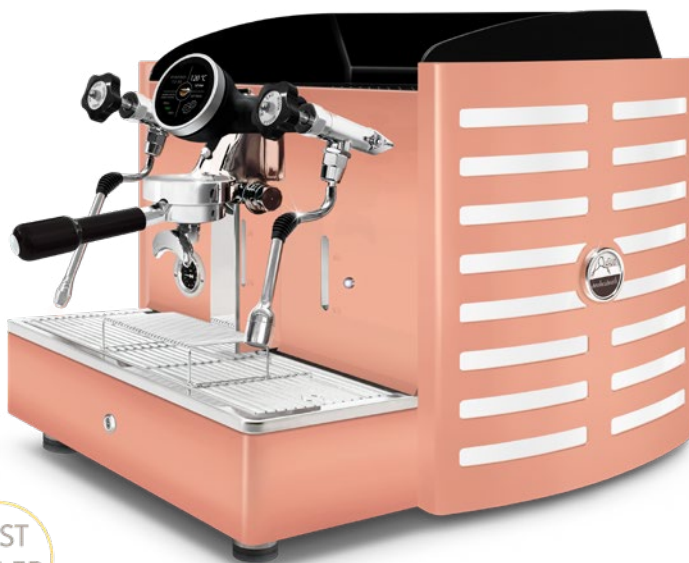
NEW
backlight side panel

Available in different finishings. Basic model: satin steel sides with black methacrylate and satin steel back panel. Painting: sides and back panel always in satin steel or painted black, copper, blue Tiffany, rust brown, white. Filter holders (black standard) are also available white or nut wood while tap knobs (black standard) are also available in nut wood.



All finishings can have LED backlight or different color methacrylate panel:
white, green, red, yellow, orange, blue, violet, silver or gold mirror (not LED backlight available)





BEST
SELLER

We are able to evaluate any kind of combination among our finishings.
Example: white front, black back and blue Tiffany sides.





Strumenti per l' Espresso

100% made in Italy

www.orchestrale.com



Orchestrale Coffee Machines

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