



STEAMER PRO

Steamer Pro is a professional milk-frothing device built with multiple temperature modes, designed to pair seamlessly with a **Nespresso Professional** coffee machine to craft a variety of coffeehouse recipes.

FEATURES

- 3-preset-temperature modes ensure precision
- Steams dairy and plant-based milks
- Minimal, semi-automatic cleaning
- Compatible with **Nespresso** Descaling Solution (descaling required after 450 cycles)
- No direct water connection needed
- Auto-off for safety
- Small footprint for easy placement

SPECIFICATIONS

- Dimensions: 5.5" W x 14.5" H x 14.5" D
- Weight: 12.5 lb
- Electrical: 120V, 60Hz, 1430W
- Water Supply: Holds 52 fl oz (can steam 2.6 liters of milk on one full water tank = approx. 34 x 12 fl oz lattes)
- Includes 2 **Nespresso**-branded Milk Pitchers: 13.5 fl oz & 20 fl oz
- Heat-up Time: 30 seconds
- Cord Length: 35.5"
- Made in China

CLICK [HERE](#) TO LEARN MORE ABOUT STATE-OF-THE-ART **NESPRESSO** MACHINES.

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