

CLASSIC 3

TRADITIONAL ESPRESSO MACHINE



General Features

Three group espresso maker with large steam boiler. This unit is typically operated for capacities upward of 40 lbs. per week. Designed for rugged commercial application, high performance during rush periods.

- 4 programmable volume keys per group
- Semi-automatic key for manual control
- Integrated shot timer
- 2 Stainless steel arms operated through switches with on, off and pulse positions
- 1 Hot water dispenser with flow regulation
- Direct to boiler mounted group head for shot temperature stability
- Overabundant steam supply to eliminate recovery time
- Adaptable for various coffee profiles – multiple infusion options
- Cup Warmer
- Stainless steel panels and welded steel framework
- Direct drain pan to hose connection
- Automatic Refill
- Twin pressure gauge for pump and steam
- Full sized rotary vane pump
- Overabundant steam supply to eliminate recovery time
- Built-in cup warmer

Options

- L/C foamer with 2 positions - L : for hot milk / C : for milk foam (side fridge required)
- Pod baskets for 7g (45 or 55mm) pods and 14g (55mm) pods

STANDARD SPECIFICATIONS	CLASSIC 3
Description	Three groups with double spouts, (2) SS steam arms, (1) hot water outlet
Capacity	High volume capacity, 200-300 drinks daily. Brews 6 espressos simultaneously.
Boiler	16 Liters – 4300 watts
Power requirements	230 V – 4600 W – 30 A – Single Phase
Dimensions (W X D X H)	34" X 23" X 23"
Weight	168 lbs.
Shipping dimensions (W X D X H)	53" X 30" X 33"
Shipping weight	218 lbs.
Portafilters	(1) single 7g basket, (3) double 14-16g basket, (1) blank filter
Included	Stainless steel braided hose for water (1/2" NPT) and drain line