CLASSIC PLUS 2 - High Profile

TRADITIONAL ESPRESSO MACHINE



Portafilters

Included







General Features

High profile Two group espresso maker with large steam boiler for direct preparation into large to-go cups. This unit is typically operated for capacities upward of 25 lbs. per week. Designed for rugged commercial application, high performance during rush periods.

- Tall cup clearance up to 7"
- 4 programmable volume keys
- Semi-automatic key for manual control
- Integrated shot timer
- 1 Steam glide lever on the left side for high precision manual steam wand control
- 1 Steam arm operated through volumetric command
- 1 Hot water dispenser with flow regulation and programmable time
- Direct to boiler mounted group head for shot temperature
- Overabundant steam supply to eliminate recovery time
- Adaptable for various coffee profiles multiple infusion
- 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
- 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	REF: 602978
Description	Two groups with double spouts, (2) Steam arms, (1) hot water outlet
Capacity	Medium capacity, 150-200 drinks daily. Brews 4 espressos simultaneously.
Boiler	10 Liters – 4300 watts
Power requirements	230 V - 4600 W - 30 A - 60Hz
Dimensions (W X D X H)	25" X 23" X 26"
Weight	139 lbs.
Shipping dimensions (W X D X H)	44" X 30" X 33"
Shipping weight	166 lbs.

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(1) single 7g basket, (2) double 14-16g

basket, (1) blank filter

Stainless steel braided hose for water

(1/2" NPT) and drain line