CLASSIC PLUS 1 Steamair - High Profile

TRADITIONAL ESPRESSO MACHINE









General Features

High profile Single group espresso maker with large steam boiler for direct preparation into large to-go cups. This unit is typically operated for capacities upward of 10 lbs. per week. Designed for rugged commercial application, high performance during rush periods. Its most economical dimensions can place it on most counters with limited space.

- Tall cup clearance up to 7"
- 4 programmable volume keys
- Semi-automatic key for manual control
- Integrated shot timer
- 1 SteamAir Auto foam and Auto temperature control
- 1 Hot water dispenser with flow regulation and programmable time
- 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
- 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	CLASSIC PLUS 1 HIGH PROFILE REF: 602943
Description	One group with double spouts, (1) steam arm, (1) hot water outlet
Capacity	Small capacity, 50-100 drinks daily. Brews 2 espressos simultaneously.
Boiler	6.3 Liters – 1500 watts
Power requirements	110 V - 1700 W - 20 A - 60Hz
Dimensions (W X D X H)	14" X 22" X 26"
Weight	99 lbs.
Shipping dimensions (W X D X H)	30" X 20" X 31"
Shipping weight	121 lbs.
Portafilters	(1) single 7g basket, (1) double 14-16g basket, (1) blank filter
Included	Stainless steel braided hose for water (1/2" NPT) and drain line

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115 Volt 20 AMP cord cap