

the Coffee Art Plus with finesteam®

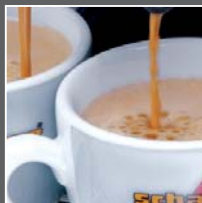


Performance
Meets Design

the Coffee Art Plus with *finesteam*®



Customized
Programming



Consistent
Shot Delivery



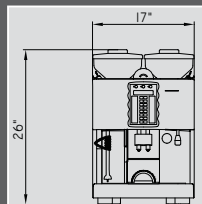
finesteam®
Technology



Dual Bean
Hoppers



Push-Button
Operation



Only 17 Inches
Wide

Operational Advantages

- Steam wand with auto shut-off guarantees consistent, accurate milk temperature and allows operator freedom to multi task
- Steam wand with *finesteam*® functionality allows for untrained labor to create professional barista quality foam with multiple milk types
- Two separate boilers allow continuous production of steam and espresso to meet peak volume demands
- Reminders can be programmed for maintenance activities such as cleaning and water softener changes, increasing operational life and reducing maintenance costs
- Dual bean hoppers with dedicated grinders for multiple bean types (regular, decaf, different roasts)
- Espresso cleaning cycle takes only 5 minutes
- Aesthetic design for high visibility concepts

Capacity

- Steams 32oz (1Ltr) of milk in 1 minute
- 70-80 cappuccinos/lattes per hour (16oz / ½Ltr cup)

Programming Flexibility

- 30 programmable selections
- Grind, tamp and brew settings are programmable for each espresso selection
- Temperature and texture settings (cappuccino & latte) are programmable for each steaming selection
- Technical diagnostics menu for authorized service vendors

Specifications

- 208V, 30 Amperes
- NEMA L6-30R Receptacle
- 17"/421mm (W) x 22"/540mm (D) x 26"/640mm (H)
- 6kW steam boiler
- 3kW boiler for espresso and hot water
- Black color only

- *Performance capacity indicative in nature*

