

Laura

Professional espresso machine available with two or three coffee brewing groups



Automatic coffee and hot water portion control

Heavy duty brewing head for best thermal retention

Generously dimensioned thermosyphon system with special device (pat. pend.) for easy and precise setting of infusion flow rate for best product in cup.

“Cool touch” (pat.) stainless steam and hot water wands

Boiler capacities 14 litres (2 gr) and 22 litres (3 groups)

Low drip tray only (for use of tall cups and glasses).

Bodywork: all stainless steel and steel.

Dimensions (W x D x H x mm):

2 group machines: 660 x 530 x 500

3 group machines: 900 x 530 x 500



Laura special order feature:

ECM milk foamer for push button controlled dispensing of warm frothed milk or just warm milk. System comes with push button operated hygienising system for the milk circuit.