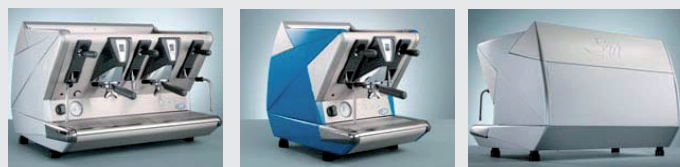


Macchine per espresso - Tradizionali

Serie 100



LIGHT YEARS AHEAD

Futuristic lines, metal colours, aggressive look: these are the features of 100 E that is characterised by lines originality and unique design.

PERFORMANCES

100S:.

Thermosiphonic circulation system with pre-infuser and flow variator. The flow variator permits to regulate the coffee brewing temperature with relation to the coffee blend used without changing the temperature in the boiler and therefore the capacity of the machine of producing hot water and steam .

100S DTC:.

Thermosiphonic circulation system with pre-infuser and DTC (dual temperature control). The DTC system adapts two heater exchangers (one inside the boiler and the second inside every group): it is La San Marco most sophisticated control temperature system particularly indicated for coffee consumption peaks.

Technical features:

Pressure regulation (temperature in the boiler) directly from outside the metal body.

Quick and easy access to the inside of the machine.

Electronic autofill with water filling indicator.

Self distinguish materials.

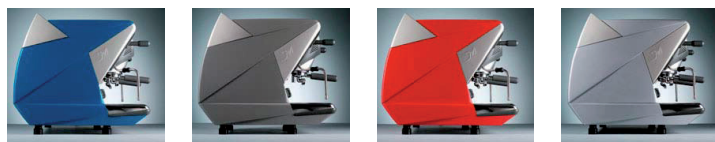
Big size cupwarmer plate.

Inclined ergonomic handles.

Metal colours: red, grey, sky blue and anthracite.

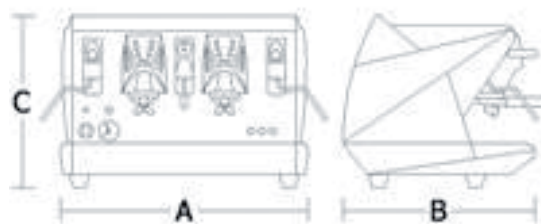
Chromed finishing (optional).

Cupwarmer with thermostat (optional).



Misure

N° gruppi	A (mm)	B (mm)	C (mm)
1	410	570	515
2	650	570	515
2	735	570	515
3	975	570	515
4	1215	570	515



Dati tecnici

N° gruppi	Capacità (l)	* P.a. monofase	* P.a. trifase	* P.a. pompa	* P.a. tazze	Peso (kg)
1	4,3	2000	-	275		39
2	5,6	3000	4500	275		56
2	12	3500-4500	3500-4500	300		60
3	19	5500-7000	5500-7000	300		74
4	25	7000	7000-9000	300		94

* I valori mostrano il consumo in watt

p.a. = Potenza assorbita. Confronta i dati con gli altri modelli