



# PERFETTA

## Description

Designed for foodservice professionals, the Perfetta Tall Cup is ideal to prepare "take away" espresso beverages as the filter holders can accommodate cups up to 13 cm tall.

## Main characteristics

- Mono-block 2 kg brass brewing units with infusion-extraction system
- Rustproof galvanised steel chassis; stainless steel working surfaces
- Copper boiler with independent thermo-siphon heat exchangers for each brewing unit
- 2 stainless steel rotational steam wands and 1 hot water wand
- Internal motor pump; electronically controlled water level

## Technical data

## Perfetta Tall Cup

### Structural specifications

Dimensions (w x h x d)	730 x 470 x 520 mm
Weight	55 kg
Colour	black or white
Chassis material	rustproof galvanized steel
Working surfaces	stainless steel

### Electrical specifications

Power supply	230 V/50-60 Hz
Absorbed power	2800 W
Heating element	2600 W

### Water specifications

Boiler capacity	13 l
Boiler material	copper
Independent thermo-siphon heat exchangers	• for each group head
Stainless steel rotational steam wand	2
Hot water wand	1
Internal motor pump	•
Electronically controlled water level	•

### Other specifications

Brewing unit	2 – 2 kg each
Infusion-extraction system	•
Standard filter holder	• 2 double filter holders for cups up to 13 cm in height
Optional supplementary grid	• for traditional espresso/cappuccino cups



White



Black