



SE 50 Professional Coffee Machine

Description

SE 50 is the perfect solution for locations where low consumption and small space are important. It has a strong, solid stainless steel body, easy to clean, and an always heated brewing unit thanks to the "triple thermoblock" technology: 3 independent boilers for the coffee, water and steam circuits.

Main characteristics

- Professional performance, compact, strong and long lasting machine, with a solid stainless steel body
- Heated dispenser, to maintain the ideal temperature and an always ready machine
- Three thermoblock boilers and a pressure gauge
- Single or double espresso, whose quantity can be programmed or determined manually with a lever
- Simultaneous coffee and steam delivery
- LCD display that provides the opportunity of setting the coffee dispensing and of managing the cleaning and descaling cycles

Technical Data**SE 50****Structural characteristics**

Dimensions (w x h x d)	280 x 477 x 425 mm
Weight	20 kg
Body material	stainless steel
Chassis material	stainless steel

Electrical characteristics

Power supply	220-230 V/50-60 Hz
Absorbed power	2600 W
Cup warmer	•

Hydraulic characteristics

Boiler	3 thermoblock
Boiler material	stainless steel
Independently heated stainless steel units	1
Swivel steam spout	•
Swivel hot water dispenser	•
Boiler and pump pressure gauge	•
Delivery pressure gauge	•

Water connections

Water supply	autonomous tank
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Other characteristics

Number of selections	2
Removable autonomous tank	• (2,5 l)
Level sensor for water tank	•
Removable drip tray	•
Washing/Cleaning function	•
LCD display	•
Adjustable feet	•

Included accessories

Metal cup warming grid	•
Tamper	•
Carafe	• (600 ml – stainless steel)
Blind filter (rubber disc for cleaning)	•
Ground coffee measuring spoon	•
Single cup filter	•
Two-cup filter	•

CE approved