

- 250ml brass boiler, to keep constant its water temperature and facilitate the coffee extraction.
- 400ml stainless steel steam boiler for immediate steam.
- Three-way valve. Brew pressure is relieved as soon as the coffee extraction process is over. This allows immediate removal of the group handle (no need to wait for the pressure to dissipate)
- Professional multi-directional steam wand that enables you to prepare easily creamy cappuccinos.
- Separate hot water dispenser.
- Water level control in the tank and automatic heating element cut off in cases of lack of water.
- Level probe to control the steam boiler level and switch for the steam boiler heating element.
- Electronic card for steam boiler water recharge.
- 2 solenoid valves with switch: one for the steam supply and one for hot water supply.
- Relief valve for steam boiler pump.
- Stainless steel appliance body and cup warmer on top of the machine.
- Stainless steel, removable water tray cover for easy cleaning.
- Ready in 5 minutes.
- 57mm LELIT filterholder to be operated with ground coffee.
- Steam pressure gauge.
- Lever switches.