

Coffee Art Plus

Performance Meets Design



Coffee Art Plus

Features and Benefits

Operational Advantages

- Steam wand with finesteam air injection and auto shut-off guarantees consistent milk texture and temperature while allowing users the freedom to multitask.
- Revolutionary PEEK steam wand material dramatically lowers the wand's surface temperature. Milk residue easily wipes clean, even later on after steaming. The PEEK steam wand is also much safer to touch right after steaming.
- Push-button operation allows even a novice to make great cappuccinos or lattes.
- Reminders can be programmed for maintenance activities such as cleaning and water softener changes, increasing operational life and reducing maintenance costs.
- Dual bean hoppers with dedicated grinders for multiple bean types.
- Espresso cleaning cycle takes only 5 minutes.
- Aesthetic design for high visibility concepts.

Capacity

- Steams 32oz of milk in 1 minute.
- 70-80 cappuccinos/lattes per hour (16oz).

Programming Flexibility

- 30 programmable selections.
- Grind, tamp and brew settings are programmable for each espresso selection.
- Temperature and texture settings (cappuccino & latte) are programmable for each steaming selection.

Specifications

- 208V, 30 Amperes
- NEMA L6-30R Receptacle
- 17" (W) x 22" (D) x 28" (H)
- 6kW Steam Boiler
- 3kW Water Boiler

- **Performance capacity indicative in nature**



Finesteam Technology



PEEK Material Steam Wand



Consistent Shot Delivery



Push-Button Operation