

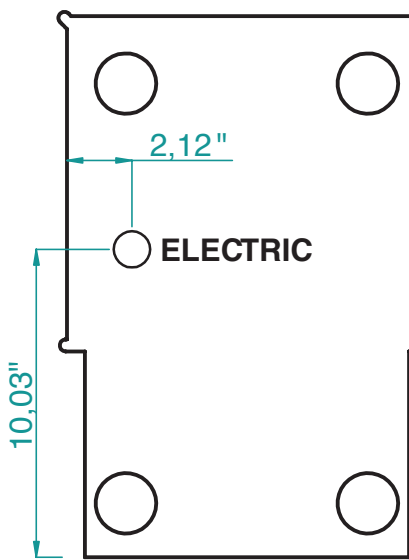
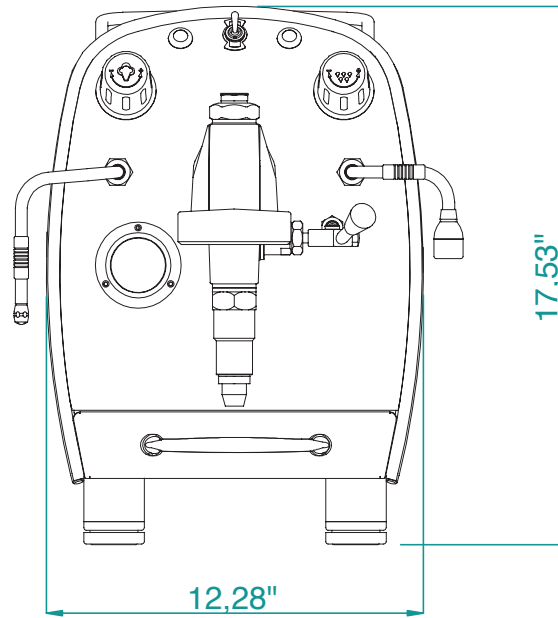


SPECIFICATIONS

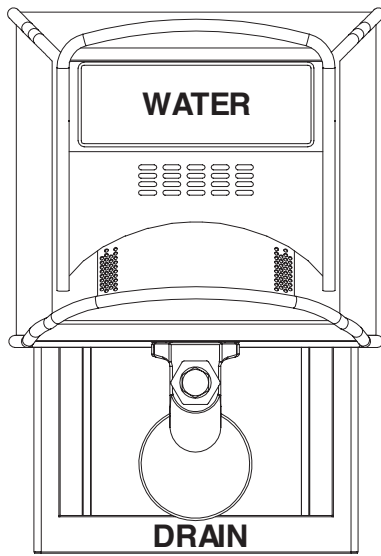
- One-group espresso machine, semi-automatic model manual lever operated, with 1 to 2 cup simultaneous delivery capability.
- Thermal heat exchanger per group guarantees a perfect cup of coffee blend or working condition.
- Heat-balancing units with pre-infusion for optimal espresso extraction.
- The generously sized cup warmer is removable for easy access to the extractable water tank that has a capacity of 3 litres (0,8 US gal).
- Ideal for any size operation of espresso bar, hotel, restaurant or cafe featuring advanced technology and ultra modern design for today's market.

City of Los Angeles. Approved.
City of New York. Approved

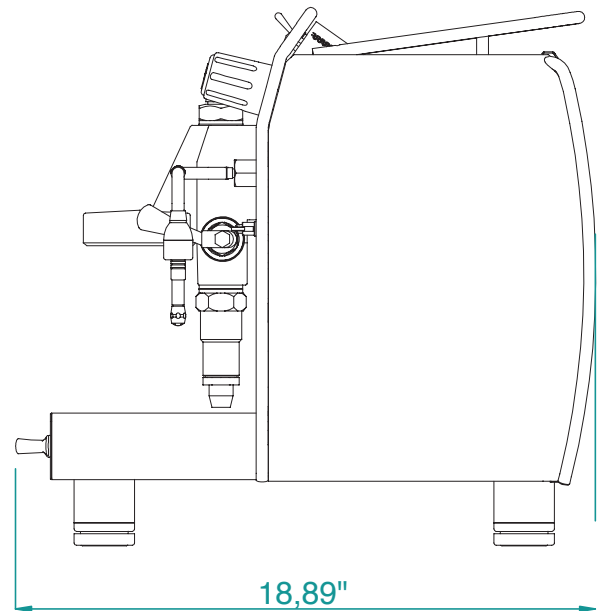
REALE



FRONT
(BOTTOM VIEW)



FRONT
(ABOVE VIEW)



BREW DEVICE	CUPS PER GROUP	W / D / H	BOILER CAP (LITERS)	V.	AMP.	PH.	Hz.	WATTS	WT. (Kg/lbs)	INCOMING H2O	DRAIN	MIN/MAX bar
		W / D / H -HIGH FOOT-							SHIP. WT. (Kg/lbs)			
1	2	12,28" 18,89" 16,41"	1,3	110	12	1	60	1315	22/48	//		2 / 5
		12,28" 18,89" 17,53"							26/57			