



CLASSE 6 E

[1] Compact Version

Exceptional performance in optimal space: 2 groups in 22 inches.

[2] Removable side drain-tray extensions

Removable side drain-tray extensions make the machine is easy to fit in limited space.

[3] Lever Version

The Classe 6 is also available in a lever version, equipped with today's technologically advanced components.

Durability and efficiency meet the ease and reliability of lever performance.

CLASSE 6

Available versions

- 2 groups, 2 group compact and 3 groups
- **E**: automatic dosing
- **S**: manual dosing

Affidabilità e durata nelle prestazioni

- ideal for establishments with an average volume of espresso consumption
- body made of painted stainless steel

Ease of use and versatility

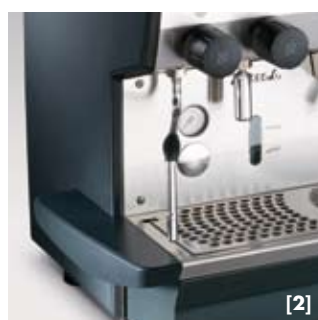
- easy to use touch pad
- Compact Version, 2 groups in 2.2 inch.

Fresh, modern image

- simple and linear design



[1]



[2]



[3]

TECHNICAL FEATURES CLASSE 6

	E	S
independent heat exchangers	●	●
electric heating	●	●
built-in volumetric pump	●	●
pump pressure gauge	●	●
automatic water level control	●	●
reduction 2/3 maximum power	●	○
electronic boiler pressure/temperature control	●	○
mechanical pressure stat for boiler pressure	○	●
stainless steel machine body	●	●

COLORS

stainless steel with charcoal - grey painted panels

TECHNICAL DATA

groups	dimensions (WxDxH)	boiler	voltage	power	weight
2 comp.	690 (570) x 500 x 490 mm	5 Lt	220-240 / 380-415V3N	3000 W	55 Kg
	27.1 (22.4) x 19.6 x 19.2 inch	1.3 UKgal	220-240 / 380-415V3N 110 V	3000 W 2700 W	121.2 lbs
2	850 (730) x 500 x 490 mm	11 Lt	220-240 / 380-415V3N	4300 W	76 Kg
	33.4 (28.7) x 19.6 x 19.2 inch	2.9 UKgal	220-240 / 380-415V3N 110 V	4300 W 2700 W	167.2 lbs
3	1090 (970) x 500 x 490 mm	16 Lt	220-240 / 380-415V3N	6000 W	94 Kg
	42.9 x (38.1) x 19.6 x 19.2 inch	4.2 UKgal	220-240 / 380-415V3N	6000 W	207.2 lbs

STANDARD MODEL - OPTIONAL - ACCESSORIES

STANDARD MODEL

1 filter holder for two cups per group // 1 filter holder for one cup // 2 steam wands // 1 hot water dispenser (programmable dosage quantity on E) // coffee tamper, measuring scoop and disks for cleaning // feet extensions // removable side drain-tray extensions

OPTIONAL

gas heating (not for 2gr compact) // electric cup warmer

ACCESSORIES

DP water softener with automatic or manual control // MD dosing grinder



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