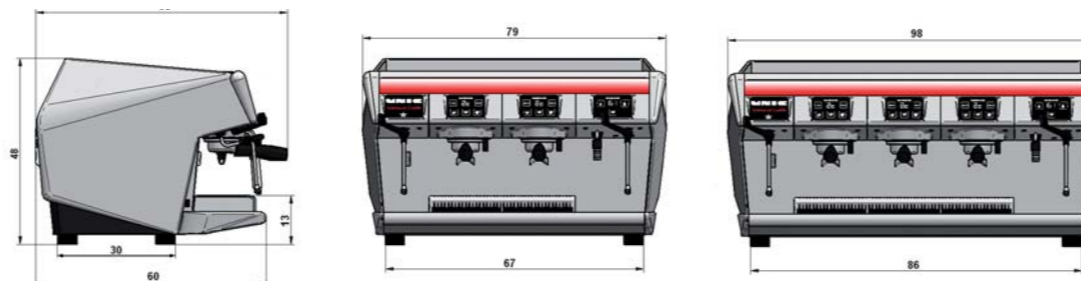


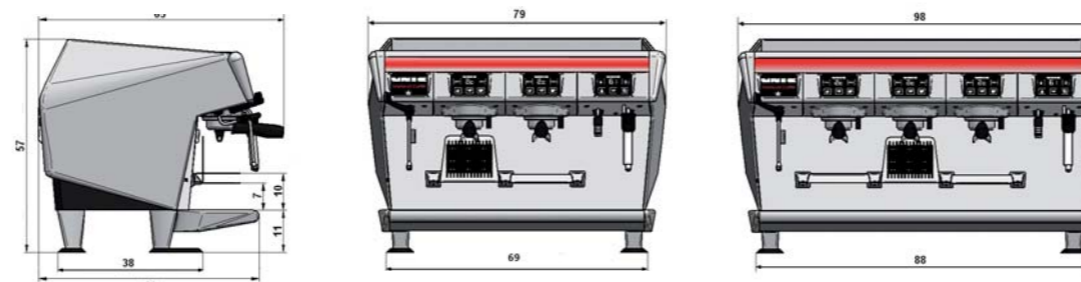
STANDARD SPECIFICATIONS	RANGE	Stella di Caffè 2	Stella di Caffè 3	Stella di Caffè 4
Height (cm)	STD / V+	48 / 57	48 / 57	48 / 57
Width (cm)	STD / V+	79	98	117
Depth (cm)	STD / V+	60	60	60
Weight (kg)	STD / V+	80	92	109
Total machine boilers capacity (L)	STD / V+	12.2	19.25	26.3
Steam boiler capacity (L)	STD / V+	8.9	14.3	19.7
Coffee boilers capacity (L)	STD / V+	3.3	4.95	6.6
Power for coffee boilers (W)	STD / V+	4000	6000	8000
Power for steam boiler (W)	STD / V+	6550	6550	6550
Total power (W)	STD / V+	6700	6700	6700
Voltage (V)	STD / V+	230 Single 400 3Phase + N	230 Single 400 3Phase + N	230 Single 400 3Phase + N
OPTIONS				
Steamair	STD / V+	1	1	1
Raised feet (cm)	STD	9	9	9
Customized front strip	STD / V+	1	1	1



STD = Standard range / V+ = Volume + range



The Stella di Caffè is available in two versions : STANDARD (STD) ou VOLUME + (V+). With its high profile, Stella di Caffè Volume + has up to a 18cm (7") cup clearance, which can be reduced to 10.5cm (4") or 8cm (3") by means of 3 position movable grills.



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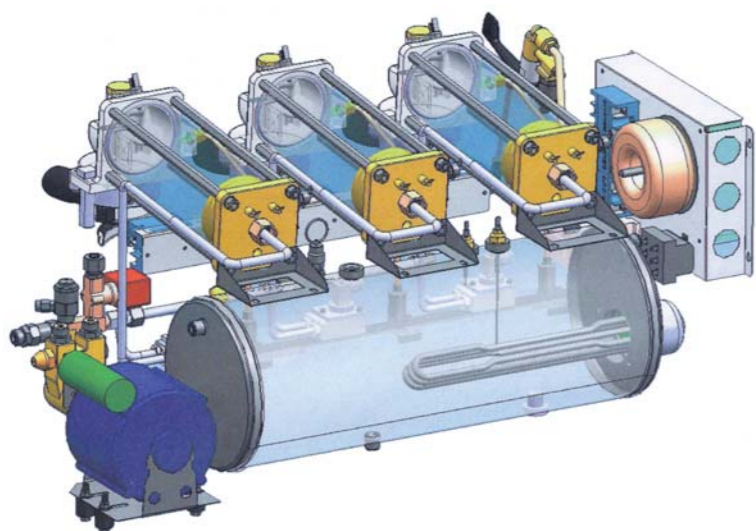


Transform your espresso with THERMALINK NETWORK® technology

Stella di Caffè 3 groups,
with Steamair autofrother



Stella di Caffè is an evolved multi-boiler espresso machine that has pioneered systems in intelligent energy distribution with the THERMALINK NETWORK® technology. This results in consistent brewing temperatures through precise PID control.



- Use of maximum simultaneous power 6700W limiting power consumption while ensuring optimal performance of each function
- Multi independent 1.65 L coffee boilers per group, fully working and controlled independently from each other
- Large independent steam boiler PID thermally regulated with pressure sensor

Infusion profiling systems:

- Mechanical pre-infusion with 3 lung sizes (0, 3, 6, seconds)
- Electronic pre-infusion, VIPER SYSTEM up to 10 seconds (option)
- Manual pressure profiling pre-infusion through levers (STELLA DCL)

TECHNICAL FEATURES

- **CENTRAL CONTROL LCD TOUCH SCREEN** 4.2" color LCD screen vividly displays menu options and allows for data transfer through available USB port, intuitive programming and ease of use thanks to touch screen, evolutive lighting, automatic night/day mode with timer program for energy saving, programming menus (drinks counter, automatic cleaning cycle, alarms for maintenance...)
- **INDEPENDENT PER GROUP TOUCH CONTROL BOXES** equipped with up to 5 dosing selection (other existing configuration). The group control boxes communicate with each other serially to post information on the main control screen
- **STEAM GLIDE LEVER®** High precision manual steam wand controlled horizontally through a ceramic cartridge
- **EASY-LOCK PORTAFILTER®** Hydraulically assisted locking group for a perfect seal with minimal effort
- **DOSAMAT®** Exclusive patented technology enables the Stella to recognize the size of the portafilter inserted (1 or 2 cups) and automatically dose the corresponding volume. All volumes are completely adjustable and up to 6 different settings can be stored for each group.
- **ENERGY GRIP®** Filter handle 6° inclined, made with special rubber that absorbs shocks and vibrations
- **STEAMAIR** Exclusive system that automatically foams milk with temperature control



- **HOT WATER** programmable and adjustable
- **PRECISION FILTER BASKETS** Using advanced fabrication technologies, UNIC is able to produce filter baskets of uncompromising quality. Each one is inspected and tested to make sure hole patterns and sizes are consistent throughout the base of the basket. This enable us to produce a quality extraction, free of improper water channeling, time after time.

With its **INNOVATIVE TOUCH SCREEN**,
Stella di Caffè is barista-friendly
and intuitive to use



Stella di Caffè 2 groups,
2 manual steam wands

BE UNIQUE with your **CUSTOMIZED**
STELLA DI CAFFÈ



Stella di Caffè DCL 3 groups,
customized painted bodywork
and front strip

A unique machine with customized color bodywork, personalized retro light front and back strip,...
design your own STELLA !

DIAL IN EXTRACTION WITH THE STELLA DI CAFFÈ DCL

Stella di Caffè DCL, Dual Command Lever machine replicates the VIPER system for those baristi who want more control. The Variable Infusion Pressure and Extraction Regulation system allows the barista to make pressure adjustments throughout the pre-infusion process. The innovation of the Stella di Caffè DCL allows an experienced barista control and a beginner barista to work electronically on the same machine. That's the barista choice!

