



Royal Coffee Bar

Description

The user-friendly, versatile Royal Coffee Bar is a fully automatic coffee machine that is ideal for small offices. It produces not only high quality espresso coffee, but also hot water for making tisanes or tea. Milk may be frothed manually using the steam wand or through the automatic cappuccino maker by simply pressing a button.

There is also a cup-warming shelf and shots of coffee can be adjusted.

Main features

- Saeco Brewing Group: top-quality espresso, easy cleaning and maintenance
- Adjustable brewing group (6-9 g)
- Double boiler: coffee boiler made of two aluminium half-shells and steam boiler
- Rapid Steam
- Brass turbine
- Hot water and steam wand
- Automatic cappuccinatore
- Active cup warmer
- Standard water supply
- Customisable settings
- Simultaneous preparation of 2 cups
- Possibility to use pre-ground coffee
- Automatic decalcifying cycle

Accessories

- Milk Cooler

Technical data**Royal Coffee Bar****Structural specifications**

Dimensions (w x h x d)	380 x 395 x 480 mm
Weight	15 kg
Framework material	metal
Housing material	ABS
Water container	removable

Electrical specifications

Power supply	230-240V/50 Hz - 120-220V/60 Hz
Power consumption	1500 W

Water specifications

Boiler	2
Boiler material	aluminium
Articulated hot water/steam wand	•
Rapid Steam	•
Pump pressure	18 bar

Water connections

Water supply	water supply or autonomous water tank
Water connection	3/4" (1-8 bar)

Other specifications

Coffee beans container	1
Water container	1
Coffee beans container capacity	300 gr
Water container capacity	2.4 l
Coffee grounds container capacity	30
Dosing grinder equipped with steel conical blades	•
Removable brewing group	6-9 gr
Height-adjustable coffee spout	•
Adjustable grinding degree	•
Electronic pre-brewing	•
Adjustable servings	•
Pre-grinding option	•
Automatic cappuccinatore	•
Digital display	•
Swivel base	•
Automatic decalcifying cycle	•
Simultaneous preparation of 2 cups	•
Number of selections	5
Number of pre-selections	1

Performances

Hot water production/hour (150 cc cup)	140
Coffee preparations/hour (30 cc cup)	30

CE, VDE, CSA, KTL, CCC and C-Tick Mark approved

