



Macchine da caffè professionali
Professional coffee machines
Professionelle Espresso Kaffeemaschinen



PROCCIDA

LaMacatec®

Stand: 09.03.2020



PROCIDA

- Erogazione manuale con levetta delle dosi caffè
- Vaschetta regolabile su due altezze per «coffee-to-go»
- Carrozzeria in acciaio inox
- Lancia vapore e acqua in acciaio inox
- Riscaldamento con circolazione termosifonica
- Caldaia in rame (Cu 99,5) con trattamento antiossidante

- *Manual coffee water **over traditional lever technology***
- *Dip tray on two variable heights for «Coffee-to-go»*
- *Stainless steel bodywork*
- *Stainless steel steam and water wands*
- *Thermosiphon circulation*
- *Copper boiler (Cu 99,5) with anti-oxidant treatment*

- Manueller Kaffee Auslass **traditionelle Handhebeltechnik**
- Verstellbare Austropfschale geeignet für «Coffee-to-go»
- Edelstahl Karosserie
- Edelstahl Dampf und Wasserlanze
- Thermosiphonsystem Wasserkreis
- Kupfer Kessel (Cu 99,5) mit anti-Oxidation Behandlung



Opzioni - Options – Optionen: Scaldatazze elettrico - *Electrical cupheater* - Elektrischer Tassenwärmer –

***WORLD WIDE NEW COMPOSITION* - CHOOSE YOUR GROUPS!**

COMBINE LEVA WITH EB61 GROUPS TO STAY FLEXIBLE. TAKE THE LEVA GROUP FOR TRADITIONAL ESPRESSO AND THE EB61 FOR A PERFECT COFFEE CREMA – ALL THIS IN EVEN ONE MACHINE!

Caratteristiche tecniche – Technical features – Technische Eigenschaften

Art. No.	Gruppen	Leistung Watt	Spannung Volt	Boiler Liter	Maße BxTxH	Dampf	Heißw.	Gewicht KG
LM 552	2	3000	230	12	71x52x85 51	2	1	70
LM 553	3	5000	380	18	100x54x85 51	2	1	83
LM 551 +1	2	3000	230	12	71x52x85 51	2	1	70
LM 552 +1	3	5000	380	18	100x54x85 51	2	1	83