



Rosita Bisani
SPECIALTY FOOD SERVICE EQUIPMENT

Espresso by
ROYAL

SYNCHRO RS



SPECIFICATIONS

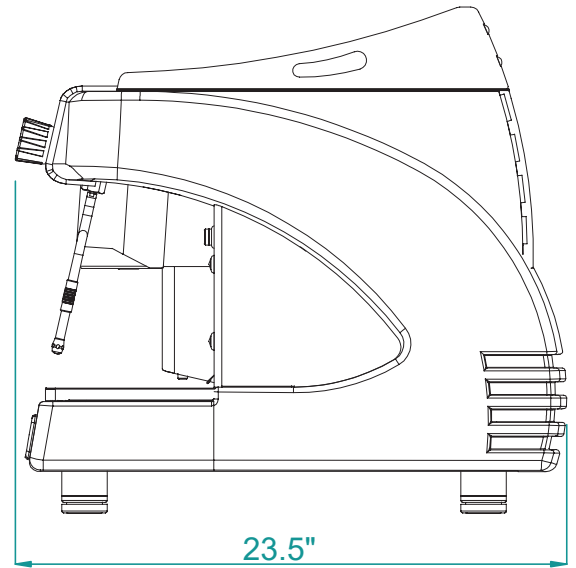
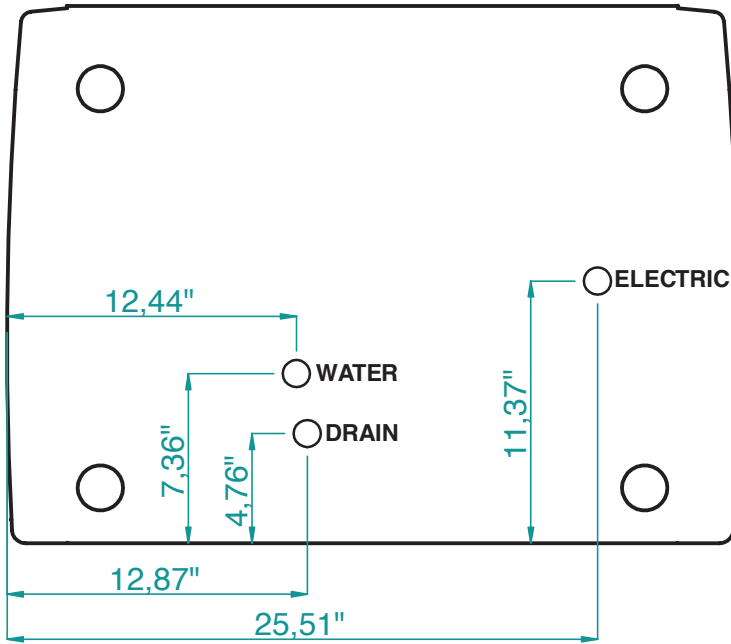
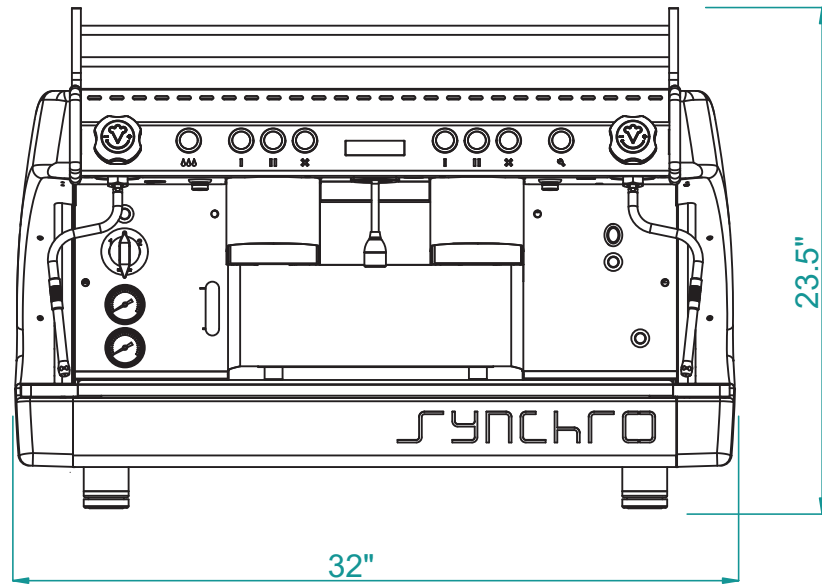
- Two-group fully automatic electronic espresso machine with 1 to 4 cup simultaneous delivery capability.
- Elevated group to fit tall size cups. Available also with deep drip tray, little grid sliding and little spout to accommodate cups from 3,15" to 5,90".
- Large-capacity of nickel-plated copper boiler for continuous dispensing and strong steam supply.
- Automatic water refill.
- Heat-balancing units with pre-infusion for optimal espresso extraction.
- Coffee delivery independently controlled by a microprocessor system that allows user to program dosage level.
- LCD Display with variety of programmable parameters such as date, time, shot timers, service info.
- Three portion selectors for group with continuous delivery and a stop button.
- Stainless steam jet and hot water spout.
- Automatic back flush cleaning per group.
- Ideal for any size operation of espresso bar, hotel, restaurant or cafe featuring advanced technology and ultra modern design for today's market.



3157939



SYNCHROS



FRONT (BOTTOM 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
									SHIP. WT. (Kg/lbs)			
2	4	32" W 23.5" D 23.5" H	14	220	19	1	60	4,000	70/154	3/8" MALE	Ø9mm INTERNAL	2 / 5
									77/170			