

UNBEATABLE RELIABILITY & SIMPLICITY

Since 1967 at Quality Espresso in Barcelona, Visacrem espresso machines are crafted in a traditional manner, using the highest quality materials and components to manufacture a professional product.

Rust resistant chassis, stainless steel, side panels with painted steel

Stainless steel working area (illuminated in electronic models)

Ergonomic and non-slip filterholders



Quarter turn steam tap

Chrome pushbuttons with integrated LED. 4 programmable dose selections and continuous button for each group

Hard-wearing and anti-slip feet

Two group full size model

2 stainless steel steam arm
1 hot water tap

Optional

Capsule adaptor group handle and tamper kit
Tall cup model

TECHNICAL FEATURES

- Two rotational stainless steel steam outlets with Easy Latte System
- Independent solid brass 5lb thermo-siphon group heads with infusion-extraction system for each head ensuring the water is always fresh and at the correct temperature for maximum coffee extraction
- Heating element safety thermostat to protect against overheating
- Copper boiler with independent thermo-siphon heat exchangers for each group head for the best heat retention and long life

WATER REQUIREMENTS

- 3/8 dedicated cold water line with shut-off valve and compression fitting
- Water hardness cannot exceed 3gpg a water softener must be installed
- Minimum incoming water flow rate of 35 GPH and maximum line pressure of 70 PSI / 5 BAR

POWER REQUIREMENTS

- 230 Volts / 2600 Watts / 12 Amp draw

Height 16,5"

Width 28,7"

Depth 20,8"

Weight 115 lb

Boiler 13 Lt



QUALITY ESPRESSO
Capture the Essence

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