



Same rich flavor, cup after cup

The art of making a coffee
with a professional machine

Coffee machines



Ready to serve your business

Give your customers a delight and your business a boost. At every hour of the day.



Coffee
Pgs. 4 - 10



Traditional Espresso Machines – AURA



Traditional Espresso Machines – Classic



Professional Espresso Grinders

When all you want is to relax over a hot cup of coffee



Coffee

Coffee time is a moment that satisfies and inspires, in early morning, late afternoon or anytime.



Reliable functionality

Fast and easy
without compromise



Perfection every time

Save energy, space,
and expenses without
compromising on quality



Traditional Espresso Machines – AURA

Perfect harmony: design and technology for perfect results.

Robust flavor, flawless performance

Looking for high performance? Consistency in the extraction process and ultimately that heavenly cup? AURA Espresso Coffee Machines will give you all that and more. Bringing together intuitive programming with its new touchscreen interface and effortless operation thanks to the EASYLOCK system that helps lock and seal the portafilter. The optional patented DOSAMAT technology recognises the size of the portafilter inserted (1 or 2 cups) and automatically doses the corresponding volume.

Express performance
Espresso pleasure

Scan to discover



How to use



How to clean





AURA

	Description	Dimensions (w x d x h)
602522	2 Maestro groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - PID Temp. control - Electronic pre infusion - Progr. steam & water - Automatic cleaning cycle - Easylock portafilter	784x593x490 mm
602523	3 Maestro groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - PID Temp. control - Electronic pre infusion - Progr. steam & water - Automatic cleaning cycle - Easylock portafilter	974x593x490 mm
	with STEAMAIR	
602528	2 Maestro groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - PID Temp. control - Electronic pre infusion - Progr. water - STEAMAIR - Automatic cleaning cycle - Easylock portafilter	784x593x490 mm
602529	3 Maestro groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - PID Temp. control - Electronic pre infusion - Progr. water - STEAMAIR - Automatic cleaning cycle - Easylock portafilter	974x593x490 mm
	with DOSAMAT	
602524	2 Maestro groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 programmable dosing program with DOSAMAT self recognition of portafilter - PID Temp. control - Electronic pre infusion - Progr. steam & water - Automatic cleaning cycle - Easylock portafilter	784x593x490 mm
602525	3 Maestro groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program with DOSAMAT self recognition of portafilter - PID Temp. control - Electronic pre infusion - Progr. steam & water - Automatic cleaning cycle - Easylock portafilter	974x593x490 mm
	with DOSAMAT & STEAMAIR	
602526	2 Maestro groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program with DOSAMAT self recognition of portafilter - PID Temp. control - Electronic pre infusion - Progr. water- STEAMAIR - Automatic cleaning cycle - Easylock portafilter	784x593x490 mm
602527	3 Maestro groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program with DOSAMAT self recognition of portafilter - PID Temp. control - Electronic pre infusion - Progr. water- STEAMAIR - Automatic cleaning cycle - Easylock portafilter	974x593x490 mm

Traditional Espresso Machines – Classic

Equipment with the heart of a barista to complement your business.

Espresso equipment designed for professional use and a sensible budget

Choose a single-group, two-group, or three-group machine. Each model features heavy duty components and welded construction, a direct mounted boiler group head for thermal stability and reliable extraction, easy access to components for uncomplicated serviceability, and unlimited steam.

Espresso for everyone

Classic 3 groups










Description	Dimensions (w x d x h)
602627 1 group - 6.3 ltrs. boiler - 4 progr. dosing program - manual steam & water - Automatic cleaning cycle - S/S body	343x570x510 mm
604036 2 groups - 9,9 ltrs. boiler - electronic panel with 4 progr. dosing program by group - manual & programmable hot water and cold touch steamwand - 200-230/1N/50/60HZ monophase	642x570x510 mm
602635 3 groups - 15,6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - manual water & steam - Automatic cleaning cycle - S/S body	862x570x510 mm
602628 1 group - 6.3 ltrs. boiler - 4 progr. dosing program - manual steam & water - Automatic cleaning cycle - S/S body - UK plug	343x570x510 mm
602643 3 groups - 15,6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - manual water & steam - Automatic cleaning cycle - S/S body - UK plug	862x570x510 mm

Classic-e 2 groups











Accessories for Espresso Machines

Accessories for Traditional Espresso Coffee Machines - AURA

	Description
871041	 Raised feet kit
871008	 Aura filter holder for one cup
871009	 Aura filter holder for two cups
871010	 Cold touch steam wand only for the machine without STEAMAIR
871011	 Cappuccinatore/foamer device with two positions for hot milk and for foam only for the machine without STEAMAIR




Accessories for Traditional Espresso Coffee Machines - CLASSIC

	Description
871000	 Steam outlet with adjustable flow
871001	 Hot water with adjustable flow
871002	 Filter holder for one cup
871003	 Filter holder for two cups
871041	 Raised feet kit
871006	 Knock box drawer - 2 groups
871007	 Knock box drawer - 3 groups
871011	 Cappuccinatore/foamer device with two positions for hot milk and for foam only for the machine without STEAMAIR

See our price list for the complete range of available accessories.



Optional Accessories

Other Accessories/Consumables for Traditional Espresso Machines

	Description
871017	 Filter for one cup - 12 gr
871018	 Filter for two cups - 18 gr
871019	 S/S knock box drawer

See our price list for the complete range of optional accessories.

Water Treatment for Coffee Machines

	Description
0S1628	Purity C 150 Quell ST System - Capacity 2408 l at 10° dH with bypass 40%. Working temp. 4°C-30°C. Min/max pressure 2-8.6 bar. Head connections 3/8". Dim. Ø mm 117 x 417h. Complete with liter counter and water hardness test kit
0S1629	 Purity C 300 Quell ST System - Capacity 4000 l at 10° dH with bypass 40%. Working temp. 4°C-30°C. Min/max pressure 2-8.6 bar. Head connections 3/8". Dim. Ø mm 125 x 464h. Complete with liter counter and water hardness test kit
0S1630	 Purity C 500 Quell ST System - Capacity 6800 l at 10° dH with bypass 40%. Working temp. 4°C-30°C. Min/max pressure 2-8.6 bar. Head connections 3/8". Dim. Ø mm 149 x 553h. Complete with liter counter and water hardness test kit
0S1631	Purity C 1100 Quell ST System - Capacity 11500 l at 10° dH with bypass 40%. Working temp. 4°C-30°C. Min/max pressure 2-8.6 bar. Head connections 3/8". Dim. Ø mm 184 x 553h. Complete with liter counter and water hardness test kit

See our spare parts price list for the complete range of optional accessories.

Professional Espresso Grinders

The perfect shot to maximize your aroma.

Smooth and fine

When you look for consistently fine grind you need an exceptional espresso grinder. Our automatic flat burr grinder is easy to use and ensures a perfectly uniform grind every time.

	Description	Dimensions (w x d x h)
602543	Automatic Doser Coffee Grinder, Flat 65mm	230x370x600 mm
602544	Automatic Doser Coffee Grinder, Flat 75mm	250x360x635 mm
602546	On-demand Coffee Grinder, Flat 75mm	230x370x600 mm

For an
exceptional grind







Excellence is central to everything we do.
By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable – and truly sustainable every day.

Follow us on



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Excellence with the environment in mind

- ▶ The majority of Electrolux Professional Group factories are third-party certified according to ISO (International Organization for Standardization) standards ISO 9001 and ISO 14001, with some sites also certified ISO 5001 and ISO 45001.*
- ▶ We are focused on developing innovative and sustainable solutions designed for low water, energy and detergent consumptions and reduced emissions.
- ▶ Our products are tailored to human comfort based on ergonomic principles and according to the user's natural workflow, achieving maximum efficiency with minimum effort. We also perform third-party ergonomic certifications on certain products (ERGOCERT).
- ▶ The selection of materials and technologies for our products complies with REACH (Registration, Evaluation, Authorization and Restriction of Chemicals) and RoHS directives (Restriction of Hazardous Substances 2011/65/EU) for the protection of human health and the environment.



*for more details, refer to annual Sustainability Report at: electroluxprofessionalgroup.com