Coffee System Aura Traditional espresso machine, 2 Maestro groups

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



602522 (AURA2)

Traditional espresso machine, 2 Maestro groups, 10,1 liter boiler, 2 independent control boxes with 4 programmable dosing program

Short Form Specification

Item No.

The professional semi-automatic AURA line owns all the technical features of a high-end traditional espresso machine, offering the perfect harmony of aesthetics and performance. With its modern design of stainless steel and chrome, the AURA displays an assertive silhouette underlined with LED lighting of the tray grill and around the electronic control boxes with touchscreen interface for an intuitive programming. AURA is dedicated to users familiar with volumetric commands that address high performance and consistency in the extraction process. The MAESTRO thermo-regulated brew groups are fitted with the EASYLOCK system that help locking and sealing the portafilter with minimal effort. The AURA line offers a set of advanced technologies that warrant an outstanding coffee extraction quality and a strong hot water/steam power.

Main Features

- Programmable water and steam.
- Automatic cleaning cycle.
- The professional semi-automatic AURA line owns all the technical features of a high-end traditional espresso machine, offering the perfect harmony of aesthetics and performance.
- Modern design of stainless steel and chrome, the AURA displays an assertive silhouette underlined with LED lighting of the tray grill and around the electronic control boxes with touchscreen interface for an intuitive programming.
- AURA is dedicated to users familiar with volumetric commands that address high performance and consistency in the extraction process.
- The MAESTRO thermo-regulated brew groups are fitted with the EASYLOCK system that help locking and sealing the portafilter with minimal effort.
- 2 Maestro groups.
- 2 independent control boxes with 4 programmable dosing selection, start/stop, shot time display.
- Electronic pre infusion.
- Double paneled cup warmer with large capacity.
- USB interface for update.

Construction

- Stainless steel body.
- PID (proportional-integral-derivative) Temperature control: a precise controller algorithm system that gives consistency and accuracy to brewing temperature management system.
- 10.1 liter boiler.
- Manual Steamglide lever.
- Easylock portafilter.
- RS-232 protocol for computer/cashier interface.

Included Accessories

- 1 of Aura filter holder for one cup PNC 871008
- 2 of Aura filter holder for two PNC 871009 cups

Optional Accessories

Aura filter holder for two cups

Doser Coffee Grinder, flat, 65mm
 Doser Coffee Grinder, flat, 75mm
 Grind-on-demand Coffee Grinder, flat, 75mm
 Aura filter holder for one cup
 PNC 602546
 PNC 602546
 PNC 871008

PNC 871009 📮

APPROVAL:





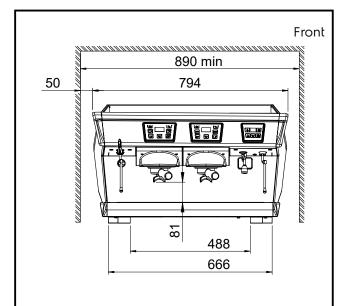
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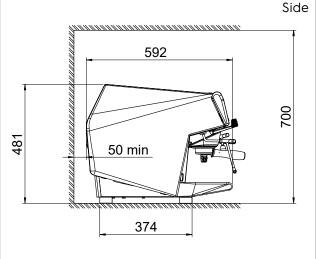
Cold touch steam wand only for machines without Steamair	PNC 871010	
Cappuccinatore/foamer device with two positions for hot milk and for foam only for machines without Steamair	PNC 871011	
Cappuccino system/auto foam device by air injection for traditional machines only for machines without Steamair	PNC 871012	
 Teflon steam wand only for machines without Steamair 	PNC 871013	
Side milk refrigerator 8 liter nominal capacity for up to 4 liter milk containers	PNC 871014	
Side milk refrigerator 8 liter nominal capacity for up to 4 liter milk containers with digital display	PNC 871015	
• Filter for one cup, 12 gr	PNC 871017	
• Filter for two cups, 18 gr	PNC 871018	
Stainless steel knock box drawer	PNC 871019	
Raised feet kit	PNC 871041	

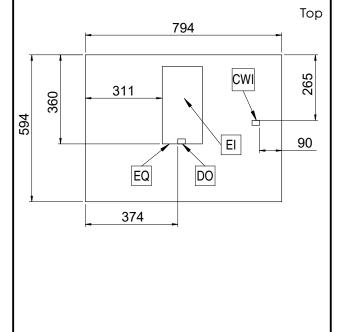




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Electric

Supply voltage:

602522 (AURA2) 400 V/3N ph/50 Hz

Electrical power max.: 4.6 kW
Current consumption: 7 Amps

Plug type: Cable without plug

Water:

Cold water temperature

(min/max): 5 / 60 °C

Key Information:

External dimensions, Width: 784 mm
External dimensions, Depth: 592 mm
External dimensions, Height: 490 mm
Net weight: 70 kg
Shipping volume: 0.69 m³

