

Classic e 3 groups



Ref: 604065
(CH3.CE.400.4.7K)

Traditional Espresso Machine

- 3 Groups
- Cool Touch Steam - Hot Water - Cool Touch Steam
- Inox
- 400 V 3N 50~Hz 4,7kW
- CE/CB Certified

General Features

The Classic e's elegant lines are underlined by a control board featuring new control buttons. User-friendly and low-maintenance, it delivers features that ensure perfect coffee extraction of consistent quality, and high performance during periods of intensive use.

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Main 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 servcability, and unlimited steam.
- Maestro brew group: directly to boiler group heads are mounted for shot temperature stability.
- 4 programmable volume keys per group + Semi-automatic key for each group for manual control.
- Programmable water and steam.
- Automatic cleaning cycle.
- Manual Steamglide lever.
- Cool touch steam outlets to control steam without the risk of burns, easier to clean after each use

Construction

- Built-in cup warmer.
- Stainless steel body.
- PID (proportional–integral–derivative) Temperature control: a precise controller algorithm system that gives consistency and accuracy to brewing temperature management system.

Sustainability

- Standby mode for controlled management of energy consumption

Included Accessories

- 1 of Filter holder for one cup PNC 871002
- 3 of Filter holder for two cups PNC 871003

Optional Accessories

- Filter holder for one cup PNC 871002 ☐
- Filter holder for two cups PNC 871003 ☐
- Filter holder for three cups PNC 871004 ☐
- Filter for one cup, 12 gr PNC 871017 ☐
- Filter for two cups, 18 gr PNC 871018 ☐
- Stainless steel knock box drawer PNC 871019 ☐

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Electric

Supply voltage: 400 V/3N ph/50/60 Hz

Electrical power, max: 4.7 kW

Current consumption: 7.2 Amps

Plug type: Cable without plug

Water:

Cold water temperature
(min/max): 5 / 60 °C

Key Information:

Net weight: 76 kg

Shipping weight: 97 kg

Shipping height: 840 mm

Shipping width: 1320 mm

Shipping depth: 750 mm

Shipping volume: 0.83 m³

Certifications



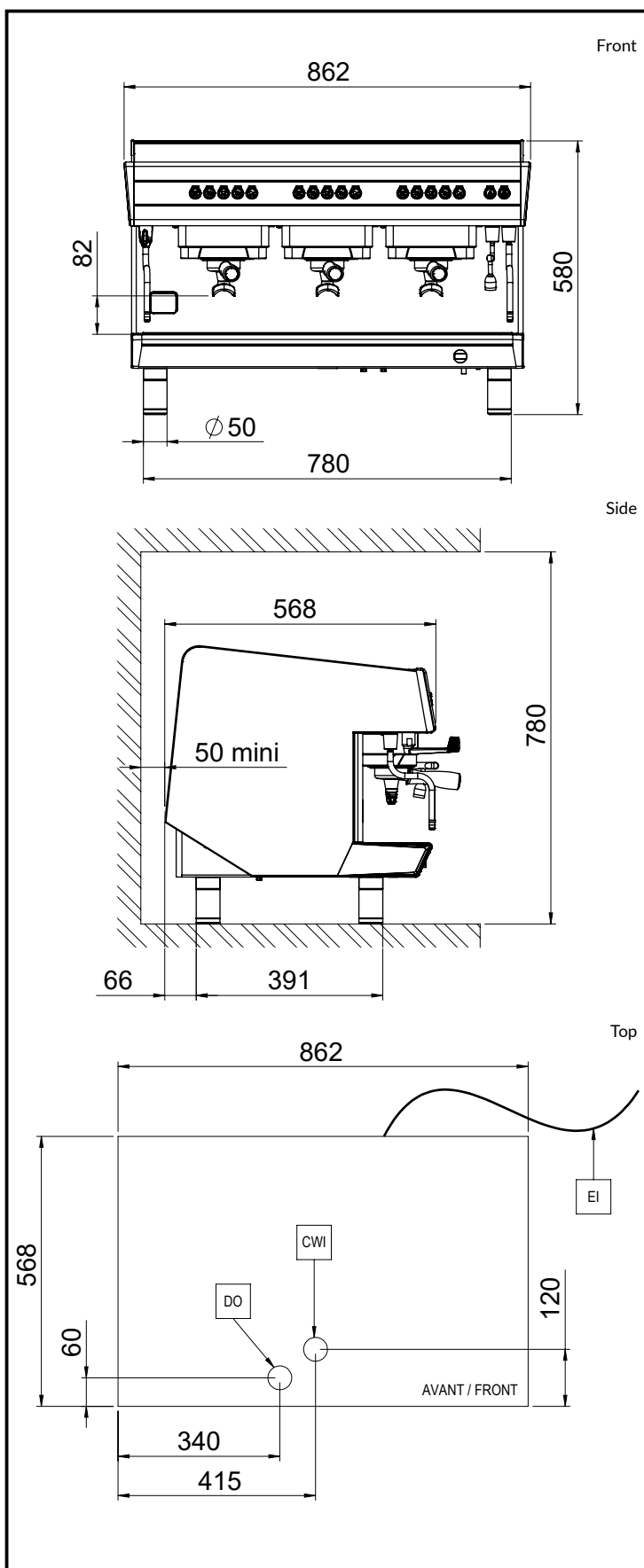
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