

STELLA EPIC 2, white color



Ref: 602679
(EPIC2W)

Multi-boilers espresso machine white esthetic color, 2 groups, 2 x 1.65 liter boilers for coffee, 8.9 liter hot water & steam boiler, Central control LCD Touch screen, 2 independent control boxes with 4 programmable dosing program, Thermalink Network, programmable pre-infusion time per group, Steamglide, programmable steam cool touch & water, automatic cleaning cycle, Easylock portafilter, stainless steel body

General Features

The Stella Epic is the flagship for UNIC, with an assertive design inspired from the 50's and a technology fully deep-seated in the digital era, it offers high-end features geared towards the barista keen to explore coffees aromas with high precision.

The Stella Epic is a multi-boiler traditional espresso machine machine that guarantees exceptional brewing with its Thermalink Network® technology and a PID controller for a consistent brewing temperature. Its expert mode gives full control of the settings and allows saving up to 5 recordable extraction profiles per group to enhance high quality coffees extraction. Its brew groups are fitted with the EASYLOCK system that help locking and sealing the portafilter with minimal effort. Customization and several options exist and complete the Stella Epic standard equipment, so make it Yours! The Stella Epic is the ideal commercial espresso machine for baristas, as well as for coffee shops and businesses offering specialty coffee beverages that call for precise adjustments and maximum steam capacity.

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Main Features

- 8.9 liter hot water & steam boiler
- Cool touch steam outlets to control steam without the risk of burns, easier to clean after each use
- White esthetic color body
- 2 x 1.65 liter boilers for coffee
- LED lights on group head
- Programmable water and steam.
- Automatic cleaning cycle.
- Electronic pre infusion.
- Double paneled cup warmer with large capacity.
- USB interface for update.
- LCD touchscreen to take control of the settings, in expert mode it allows saving up to 5 recordable extraction profiles per group to enhance high quality coffees extraction.
- 2 independent control boxes with 4 programmable dosing selection, start/stop, pre and post infusion profiling manual control, infusion pressure curve and shot time display
- Easily height-adjustable drip tray to adapt the working area
- Manual Steamglide lever.

Construction

- PID (proportional-integral-derivative) Temperature control: a precise controller algorithm system that gives consistency and accuracy to brewing temperature management system.
- Easylock portafilter.
- RS-232 protocol for computer/cashier interface.
- Built-in cup warmer.

