

Specifications subject to change without notice.

• Hot Water Dispensing Valve.

# Venezia II Espresso Equipment

### Also Available

#### **Steamer Model ST220V**



**ST220V** 

**Steam Pressure Gauge With** 

**Endless Hot Water Supply.** 

Color Display.

100 Watt Motor.

#### Standard Features

- Two Steam Wands For Rapid & Continuous Dispensing.
- 6 Quart Stainless Steel Boiler.
- 3000 Watt Heating Element.

## Espresso Grinder Model HC-600



**HC-600** 

#### **Standard Features**

 Micro "Grind Control" Adjustment An exclusive adjustment system that gives the operator infinite control over grind settings. No more preset "clicks" for grind settings.

Micro "Grind Control" Adjustment

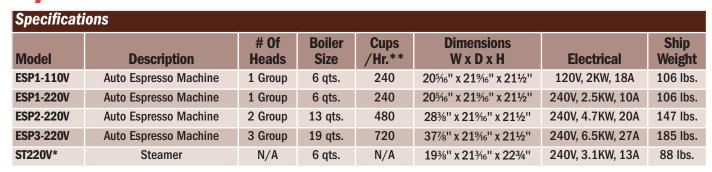
• Cast Aluminum Frame – Insures
An exclusive adjustment system

perfect grind head alignment.





### Espresso Machines & Steamer



Plumbing: ½" Male pipe thread connection required. Heating Element: ESP1-110V – 1.5KW, ESP1-220V – 2KW, ESP2-220V – 4KW, ESP3-220V – 6KW, ST220V – 3KW. Accessories: Two & one cup filter holder assemblies and hoses are included with all espresso machines. Steamers include hoses. Installation Package: Includes in-line water filter, part OPTESP, add \$600 to list price. Note: In-line water filter must be installed for warranty to be in effect. \* Model ST220V steamer is not certified by ETL or NSF. \*\* Demi Tasse Cups.

### Espresso Grinder



Specifications							
Model	Description	Grinding Blades	Grinding Speed	Ground Espresso Container Capacity	Dimensions W x D x H	Electrical	Ship Weight
HC-600	Grinder with Manual Timer	2½" dia.	1550 rpm	.6 lbs.	8½" x 13" x 22"	120V, 350W, 3A	31 lbs.

**Espresso Bean Container Capacity:** 3 lbs. **Dose Adjustment:** 5.5 - 9 g. Specifications subject to change without notice.

