Primo Bean to cup











The new face of bean-to-cup tabletop machines -large capacity, easy-to-operate, delivering exceptional drink choice and taste

Take a Look at our website for more information www.gwyneddteaandcoffee.co.uk







Optimum drink quality with minimal maintenance



Base Cabinet

PaymentModule

Features

- n Italian high pressure espresso brewing system
- World renowned Swiss made Ditting ceramic grinder for consistent drink quality - every drink, every time
- n Easy-to-fill ingredient canisters for self operation
- n Large bean hopper- more than 25% larger capacity than a market equivalent
- n Separate delivery outlet for hot water- pure and simple
- n Programmable LEDmulti-Illumination mood lighting- an impressive feature for any meeting room or showroom
- n Automatic and easy-to-operate cleansing programmes
- n High quality rotary vane pump delivers consistent water pressure for a perfectly extracted espresso
- Moveable cup stand for jug fill facility for those all important meetings
- n Intelligent energy saving mode- a key feature for all environmentally conscious businesses
- n Stylish payment module available for change giver









Cup Stand

Dimensions			
Height with bean hopper (mm)	792	792	
Width without payment module (mm	n) 402	402	
Width with payment module (mm)	485	485	
Depth with door (mm)	564	564	
Weight (kg approx)	36 Empty /	36 Empty / 40 Full	
Electrical Services & Ratings - Powe	er		
Voltage (Volts AC +/- 10%)	230	230	
Current (amps)	13	13	
Frequency (Hz)	50		
Energy Consumption			
Idle Phase (watt / 24hr)	682	682	
EVA/ EMP Rating	A+	A+	
Water Requirements			
Pressure		200 kpa (2 Bar)min 600 kpa (6 Bar)max	
Supply	15 mm BSF	15 mm BSPfrom rising main	
Pump and tank kit (option)			
Ingredient Capacity (approxmax)			
Whole coffee beans (gm)	1500	150 Drinks	
Granulated Whitener (gm)	500	100 Drinks	
Chocolate (gm)	1200	80 Drinks	
Waste capacity (Itr)	6.7	150 Drinks	

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