

 **PANAMA**

Innovative machine in stylish design for unique coffee enjoyment in offices and catering. Made possible through its unique module concept and the fully integrated Lattiz milk management system.

24/7-hour operation

High quality and operational reliability: Thanks to the modular concept, any affected module can be exchanged within minutes by a non-technical individual, ensuring permanent performance.

Competitive total cost of ownership

By benefiting from a unique modular concept, high quality components and a durable construction, your total cost of ownership is reduced to a minimum. Put your trust in our innovation PANAMA.

Telemetry functions

Use the state of the art telemetry and Payment system connection, such as the use of communication interfaces and comprehensive machine monitoring.

Innovative milk management

Benefit from a high and stable foam quality that can be adjusted to your needs. Our solution enables user-independent fulfilment of hygiene standards without milk cooling.



High performance

PANAMA works at high output with up to 120 cappuccinos per hour – without compromising on foam quality.

State of the art «HMI»

Our latest generation Human Machine Interface enables your customers to operate PANAMA easily and intuitively.

Silent operation

Coffee enjoyment without background noise: Smart design and high-quality materials result in an extremely silent operation.

Payment systems

Benefit from compatibility with all common payment systems and simplify the payment process for your customers.

PANAMA sets new standards in the world of coffee machines. The newly implemented modular concept and the integration of the revolutionary Lattiz milk management system in a fully automatic coffee machine enable 24/7 operation without on-site service – for low operating costs with uncompromising coffee enjoyment.

Certification

The machine is CE certified according to IEC 60335-2-15. The production is carried out in accordance to the guidelines in quality and environmental management specified by ISO 9001 and 14001.



Technical data

Material	Chrome steel housing, door made of painted plastic
Dimensions	width 490 mm, height 702 mm, depth 600 mm
Weight	65 kg net
Connectivity	230 V, 50 Hz, 13 A, 3 kW, fixed connection for fresh water, optional dirty water/set chute
Performance	180–240 cups per hour/8 liters of hot water per hour
Capacity	Bean hopper capacity for approx. 350 cups of coffee
Exchangeable modules on site (without service technician):	
	– Grinding module
	– Brewing module
	– Powder module
	– Water module
	– Lattiz module
1 type of coffee beans	(optional: machine with 2 grinders for 2 types of coffee beans)
1 powder container	for chocolate (approx. 750 grams)
Plastic brewing group	(16 grams max.) - low maintenance costs, no temperature loss during the brewing process
Accessories	On demand



Hot-Start

The unique Aequator heating system reliably ensures pleasantly hot coffee enjoyment, right from the very first



Lattiz-Milk

Hygiene-optimized Lattiz milk system for bacteriologically flawless operation - maintenance and cleaning free (meets the requirements of EU hygiene standards HACCP).



Quality control

Constant beverage aroma thanks to the automatic check and continuous fine adjustment of the grinding and coffee brewing time.



Quality control 2.0

Optimum contact time due to closed-loop pump control.