

 **SALVADOR**

Variety of drinks and noble design – all in one.



**LED-lighting**

Fancy LED-lighting with automatic colour change.

**Adjustable outlet**

Double outlet, adjustable in height, to prepare two cups at the same time.

**Separate hot water outlet**

The separate outlet for hot water prepares always fresh water for best tea quality.

**Display with touch panel**

Menu guided Display with a touch panel.

**27 different coffee specialities**

Up to 27 coffee specialities in different sizes, by simply pressing a button.

**Cup stand for jugs up to 16 cm.**

Ideal use for meetings and conferences.

The variety of drinks and the high value design of stainless steel combined with high gloss are the features of our SALVADOR coffee machine. The touch screen with LED lighting and manometer makes it fascinating to prepare a drink.



## Technical information

**Material:** stainless steel housing, glass black or white front

**Dimensions:** (W 320 mm, H 810 mm, D 550 mm)

**Weight:** 49,4 kg net

**Electricity:** 230 V, 50 Hz, 13 A, 3 kW, Water connection for fresh water and waste water

**Performance:** 180–240 cups of coffee per hour/28 litres hot water per hour

**Capacity:** bean hopper for 200 cups of coffee approx

2 grinders for 2 varieties of coffee beans

2 instant containers for dried milk and chocolate (approx. 750 Grams)

plastic brewing unit for 16 grams – low maintenance costs, no temperature loss while brewing

## Accessories

**Payment systems:** payment system (integrated in the door), modem to connect cash registers

**Cup warmer:** space for 160 cups (W 250 mm, H 710 mm, D 370 mm)

**Various:** Trolley, Cup dispenser, Design back cover

## Approval marks

Our ISO 9001 and ISO 14001 certificates prove that the company Aequator AG fulfils the international standards of quality management and environment management.



### Hot Start System

Aequator's unique heating system creates pleasantly hot coffee enjoyment, from the very first cup.



### High Hygiene Standard

Best hygiene milk system keeps bacteria away and reduces maintenance and cleaning work (meets EU hygiene regulations HACCP).



### Grinder Control

Excellent taste guaranteed by automatic quality control of grinder and automatic adjustment of grinding and brewing times.

