

 **SAO PAULO**

Variety of drinks and freedom – all in one

Permanent safety.

Two strong grinders for best coffee quality and permanent safety.

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 19 cm.

Ideal use for meetings and conferences.

SAO PAULO

This coffee machine stands for freedom of your individual coffee pleasure. The integrated touch screen allows you to increase the available drinks and thus to define a new coffee feeling. A simple and compact solution for the decentralized distribution of coffee specialities on different floors of company buildings, at bars or behind the counter.



Technical information

Material: stainless steel housing, glass black or white front

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

Weight: 49,8 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.

