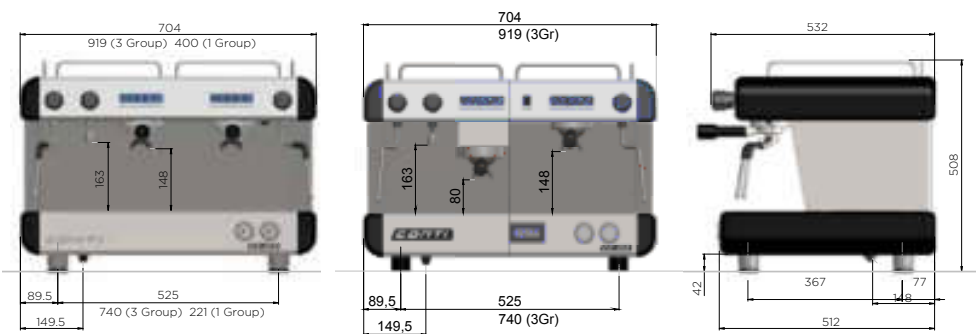




CC100

Performance and efficiency



	1 Group	2 Group	3 Group
Height (mm)	500	500	500
Width (mm)	410	704	919
Depth (mm)	512	512	512
Weight (kg)	40	58	72
Boiler size (Litres)	5	11	18
Element size (W)	2500	2850/3600	4700
Total wattage (W)	2700	3050/3800	5000
Optional wattage (W)			6300 (6000 element)

CC100



CC100

Performance and efficiency



Performance and efficiency

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SG8 5HL

CONTI
ESPRESSO MACHINE



CONTI
ESPRESSO MACHINE



The CC100 series features exceptional build quality, consistent espresso extraction, compact size and incredible value for money.

Available in numerous colours and configurations from small and compact 1 group through to a 3 group for higher volume location.

Simplicity and flexibility equals incredible performance.



All colours are available in 1, 2 and 3 groups



Espresso or tall cup machine

Available – no extra cost for tall cup.

Multiple configurations

1 Group, 2 Group Compact, 2 Group or 3 Group.

Attractive design

Full stainless steel construction, including optional colour side panels in red, white or black.

PID temperature control

This allows the user to adjust water temperature to perfectly complement their coffee.

Great temperature stability

Through Thermal Siphon system – utilises fresh water for each shot.

Optional display

Feature to assist in fault diagnosis, service and filter change intervals.

Pre-infusion

One espresso and double espresso buttons – this ensures consistent extraction and helps ‘smooth out’ poor tamping.

Auto GRP cleaning

Function to ensure perfect performance.

Cleaning kit

Included with every machine.

Eco mode

Drops boiler temp to 60°C at the touch of two buttons – perfect for overnight or during quiet/closed periods.

Pod and capsule

Adaptors available.

Large cup warmer tray

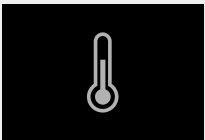
Saves space on counter top.

Dual pressure gauges

One to measure mains and pump pressure, one for boiler pressure.

Choice of element rating

2 Group - 2850w (13amp or 3600w (20amp) and 4700W(30amp)



PID

Boiler temperature controlled via PID, which not only maintains fantastic thermal stability for consistent espresso taste but also allows temperature to be adjusted easily to perfectly match the coffee profile/ type.



Pre Infusion

Pre-Infusion setting to increase extraction consistency and help iron out user error during the dosing and tamping stage.



Eco Mode

Drops the boiler temperature to 60°C when not in use, reducing power consumption and saving money – with the added bonus of reaching working temperature faster, for service.



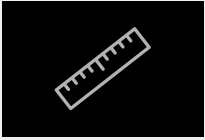
Auto Clean

Cleaning cycle – ensures machine is kept clean for optimum - tasting drinks and increased intervals between servicing.



Tall Cup

Option available at no extra cost on all models – making serving a larger take away cup or tall glass simple and efficient



Compact

Our latest configuration features a perfectly compact design with 2 Groups, 2 steam arms, a 7 litre boiler plus PID – this is a real bench mark machine and a great solution for many outlets.