



PROFESSIONAL



TREVISO e TREVISO LX

Semi-professional coffee machine, with sophisticated, stylish lines, the TREVISO model is particularly well suited to small restaurants and gathering places in which coffee drinking is a ritual that complements other food and drink (e.g., sandwich shops, pubs). Its technical features render it as efficient as larger models but with a much-reduced volume. It is also well-suited to home coffee making. It comes in two versions, with a rotating pump and plumbing hook-up or with a vibrating pump and internal water tank.



FEATURES

- Copper boiled and piping
- Single manometer
- Light indicator showing power on
- Electronic automatic level
- Coffee brewing level

Treviso

- 3,4 Lt water tank
- Vibrating pump

Treviso LX

- Plumbing hook-up
- Rotating pump

On request

- Cappuccino maker

Equipments

- With 1 steam tap
- 1 water tap
- 1 1-cup filter holder
- 1 2-cup filter holder

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		<i>Treviso</i>	<i>Treviso Lx</i>
width	mm	325	325
depth	mm	470	470
height	mm	430	430
voltage	V	230	230
capacity of boiler	Lt	1,05	1,8
power	kW	1,3	1,5
power pump	W	48	120
net weight	kg	21,1	22,8
gross weight	kg	23,9	25,6

