

LPSBSS03EU

Product Family

Type

Espresso Coffee Machine

Semi-Professional Coffee machine



Aesthetics

Aesthetic	Specialty	Water Wand Material	St. Steel-Cool Touch
Series	Botticelli	Drip tray drawer material	Stainless Steel
Colour	Stainless steel	Steam Wand Material	Stainless Steel-Cool Touch
Finishing	Polished/Satin	Cup Grid Material	Stainless steel
Body Material	Stainless Steel	Knob type	Lever
Brewing Unit Material	Brass	Knob material	ABS Black
Brewing Unit Color	Chromed		

Technical Features

Water Tank Capacity	2,9 l	Water supply connection	Yes
Boiler Type	Dual Boiler	Water Outlet	Yes
Steam Boiler Capacity	1.8 l	Filter holder internal diameter (with filter)	58 mm
Removable Water Tank	Yes	Temperature light indicator	Yes
Coffee Boiler Capacity	0.6 l	Removable Drip Tray	Yes
Steam Boiler	Copper & Brass	Brewing group	E61
Tipologia di pompa	Rotary	Electronic automatic water level	Yes
Boiler Manometer	Yes	Anti- Vacuum Valve	Yes
Pump Manometer	Yes	Brewing Pressure Profiling Control (BPPC)	Yes
Brewing Unit Manometer	Yes	Cup Warmer	Passive
Pump Pressure	8 - 9 bar	Steam Wand	Yes-Cool touch
PID for Coffee Temperature	Yes	Water Wand	Yes-Cool Touch
PID for Steam Temperature	Yes		

Accessories Included

Filters	Blind/ Competition 16 gr/ Competition 20 gr	Filter Holder	Double Spouted, Fascino
Cleaning Brush	Yes	Filter Gasket	Yes
Tamper Inox	Yes	Tube for water supply connection	Yes
Misurino	Yes	Tube for water drainage	Yes

Electrical Connection

Plug	(F;E) Schuko	Frequency (Hz)	50/60 Hz
Power	2380 W	Power Cord Lenght	1.8 m
Voltage (V)	220-240 V		

Logistic Information

Product Depth	450 mm	Packaged depth	400 mm
Product Width	300 mm	Height (mm) packed	550 mm
Product Height	415 mm	Net weight (kg)	31,000 kg
Packed width	510 mm	Gross weight (kg)	34,930 kg

Compatible Accessories



LPAAPROBL01



LPACEVNC01



LPACEVRO01



LPACUPCE01



LPACUPGL01



LPADOSBL01



LPADOSRD01



LPAJUGSS01



LPAKEYBL01



LPAKEYRD01



LPAMUGCE01



LPAPREPR01

Stainless steel coffee tamper, 58mm diameter to fit all Semi-Pro coffee machines.



LPASBOBC01

Benefit (TT)

Boiler manometer

Boiler pressure manometer ensures quality and consistency in every espresso extraction.

Fascino filter holder

Bottomless portafilter for enhanced consistency, richer crema, and improved espresso flavor.

Cellini Steam Wand

The stainless steel steam wand delivers perfectly smooth and velvety milk froth

Pressure manometer

Precise pressure control: the built-in manometer ensures easy and accurate monitoring for consistently perfect extractions

Water supply connection

Possibility to connect directly to the mains water supply for continuous operation

Dual PID

Dual PID system for precise control of both steam and coffee temperatures, ensuring flawless extractions

BPPC manometer

Pressure manometer on the brewing group to monitor and adjust the water pressure during extraction.

Dual boiler

The dual boiler system with electronic temperature control ensures consistent heat and allows simultaneous preparation of coffee and milk froth

Control levers

Easy-shift levers for simple activation of steam and hot water

Portafiltro diam.58 mm LP

Professional 58 mm portafilter: engineered for consistent extractions and exceptional coffee quality

Drip tray

Removable drip tray for easy and effortless cleaning.