CONTI CC100



Efficient, robust and competitive

- Available in 1, 2 and 3 groups
- Integrated rotative pump to ensure perfect water control for pre-infusion of grinds and to ensure continuous pressure during espresso brewing
- Copper boiler
- Thermosyphon system
- PID temperature control system giving unsurpassed temperature stability throughout the espresso extraction process
- Volumetric dosing
- 2 pressure gauges: boiler pressure and pump pressure
- 2x steam wands and 1x hot water (except 1 group: 2x steam wands and 1x hot water)
- Automatic fill up of the boiler
- · Heating element protected by klixon

Number of Groups	1G	2G	3G
Height (in.)	20	20	20
Depth (in.)	20	20	20
Width (in.)	16	28	36
Boiler capacity (ltr.)	5	11	18
Power (W)	1900	3050	4700
Voltage (V)	120	208	208
Amperage	20	20	30
Weight (lbs.)	88	128	159







Options:

- Display
- Solo kit (machine can work on a water tank)
- Cappuccinatore
- Porter filter 3 cups
- Available in black