

# NEMOX<sup>®</sup>

ITALIAN GELATO MACHINES & MORE



CAFFE'  
DELL'OPERA

Equipment for your business and for your home

# CAFFÈ DELL'OPERA

## Caffè dell'opera

### Data

32x29x39 cm  
10,20 Kg  
220V-240V 50Hz/1 - 1200W

### Features

Coffee grinder with conical mills  
800rpm  
Brass boiler 200cc  
Coffee pump – max pressure  
15 bar  
Hot water spout  
Steam nozzle  
Water tank 3l



Caffè dell'OPERA your private coffee shop

Treat yourself and your friends to a real coffee-bar espresso, at any time, in your own home.

The compact Caffè dell'Opera is in stainless steel and has all the performance features of a real professional.

The appliance has a built-in coffee grinder with conical mills adjustable to the fraction of a millimetre.

The large boiler is in brass, in the old tradition of professional coffee-makers, to guarantee a thermal inertia allowing excellent control of the temperature, governed by thermostats operating with a tolerance of less than 5 °C.

The solid professional brass filter-holder retains the heat, always guaranteeing an espresso at the ideal temperature. All internal pipes are in brass.

The specially designed steam spout is equipped with a device for easy frothing of milk when making a cappuccino.

Ideal for homes, offices and small institutions.

For espresso, cappuccino, tea, chocolate, herbal teas and hot drinks

Cleaning is simple.

To clean the machine, use only a damp and soft cloth then dry.

Never use solvents, detergents, abrasives and in any case substances not suitable for contact with food. It is necessary to periodically clean the drip tray, the tank, the filters and the filter holder.

The steam dispensing spout can be removed for cleaning by pulling it firmly downwards. Cleaning must be done every time the steam / hot water wand is used to heat milk or liquids.

Accessories:

Nr 1 Coffee tamper

Nr 1 Coffee spoon

## CAFFE' DELL'OPERA

TECHNICAL SPECIFICATIONS	Caffè dell'Opera
Item	0071330260
EAN	8024872 42610 4
Rating	220-240V 50Hz/1
Power	1200W
Machine heating up time	2 *
Coffee grinder with conical mills	800 RPM
Brass boiler	1x200 cc
Stainless steel heating element	800W
Coffee thermostat	96°C
Safety thermal fuse	165°C
Coffee pump - max. pressure	1x15 bar
Solenoid valve for coffee	1
Steam thermostat	125°C
Self prime valve + 12bar safety pressure by-pass	•
Water tank	3l
Hot water / steam spout	•
Brass filter holder	•
One or two cups filters	•
Stainless steel body	•
Machine dimension	cm 32x29x39
Machine weight	10,20 kg
Shipping Carton	cm 40x40x47 -12,5 Kg