

IM29 BASIC



TECHNICAL FEATURES:

- semi-automatic shot dosing,
- automatic boiler fill,
- built-in volumetric pump,
- 2 stainless steel steam arms,
- hot water tap with hot water economizer, EDS.
- Optional: electric cup-warmer.



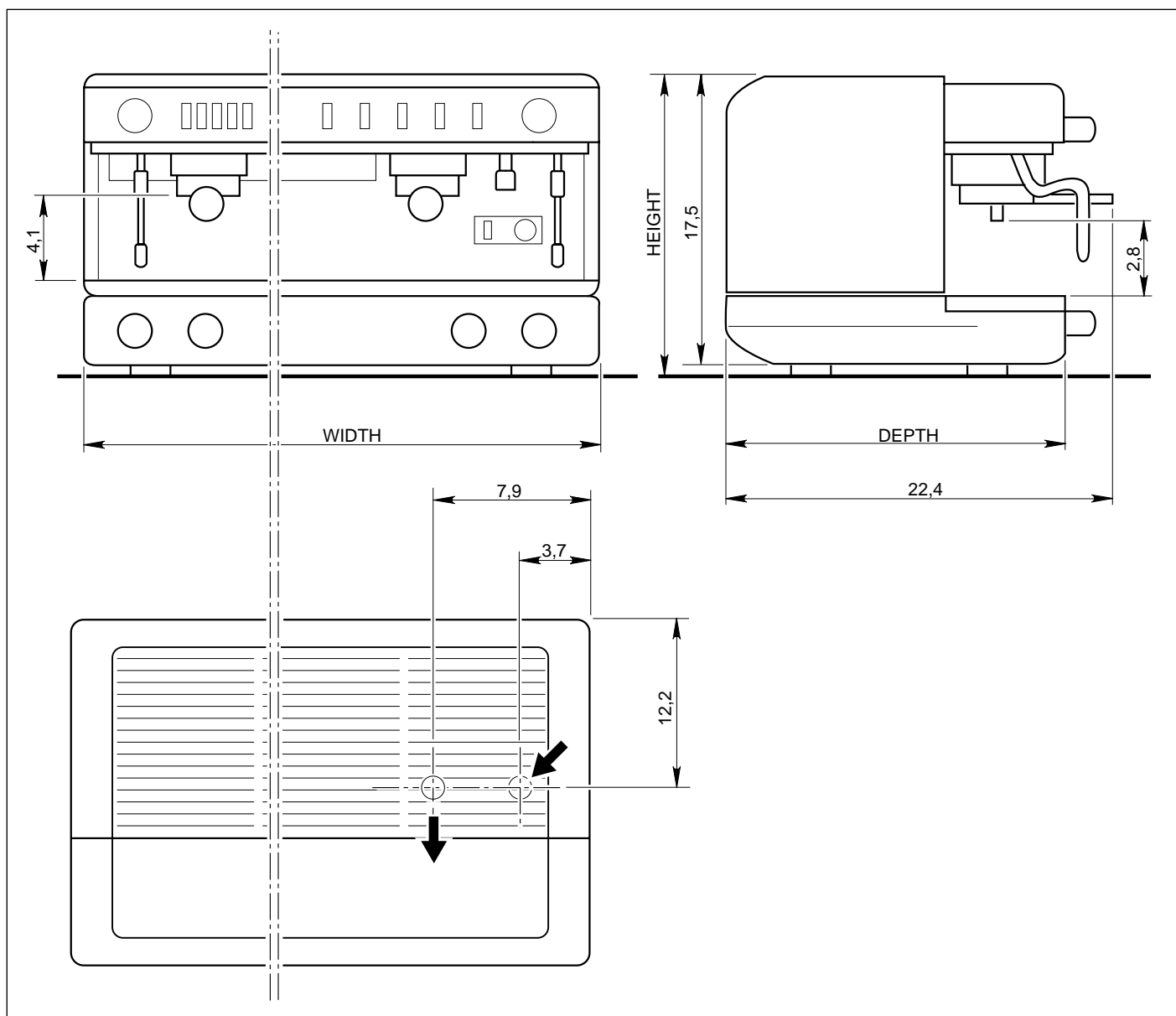
Since 1912 La Cimbali has been producing the world widest range of espresso coffee machines, from traditional to superautomatic models, in order to satisfy all its customers' needs. La Cimbali supplies a high quality pre- and after-the-sale service thanks to the high qualified job of its distributors, all trained at La Cimbali Training Centre in Italy, and all engaged in maintaining the most comprehensive consulting and training programs with their customers.

SERVINGS

Portion size	Your figures
Selling price
Less food cost
Profit
Multiply serving per day	X
Profit per day
Multiply days open per year	X
Profit per year

Please, use the above chart to check your own profit potential.

M29 BASIC



Semi-automatic shot dosing, automatic boiler fill, built-in volumetric pump,
 2 stainless steel steam arms, hot water tap with hot water economizer,
 EDS (Electronic Drying System).
 Optional: electric cup warmer.

Model	Voltage	Max Power	Electrical Requirements	Width	Height	Depth	Weight	Boiler capacity
M29 BASIC C/2	208-240V	4200-5500W	30 Amps single-phase or three phase	30.3 inches	22.2 inches	20 inches	165 pounds	2.6 US gal.
M29 BASIC C/3	208-240V	6050-8400W	40 Amps single-phase or three phase	38.2 inches	22.2 inches	20 inches	209 pounds	4 US gal.
M29 BASIC C/4	208-240V	6050-8400W	40 Amps single-phase or three phase	46 inches	22.2 inches	20 inches	242 pounds	5.3 US gal.

LA CIBALI

Via A. Manzoni, 17 • 20082 BINASCO (MI) • ITALY • Tel.: +39 02 90 04 91 • Fax: +39 02 90 54 818 • Toll Free: 1-800-7 CIBALI
 www.cimbali.it • E-mail: cimbali@cimbali.it

The manufacturer reserves the right to modify the appliances presented in this publication without notice.