

III M32 CLASS C/2



TECHNICAL FEATURES:

2-group, semi-automatic shot dosing, "Milk System", automatic boiler fill, built-in volumetric pump, electrical heating, 1 stainless steel steam arm, hot water tap with hot water economizer, Cadet automatic coffee grinder and M32 CLASS BASE UNIT with integrated grounds disposal drawer/knock box (see grinders and accessories sections).



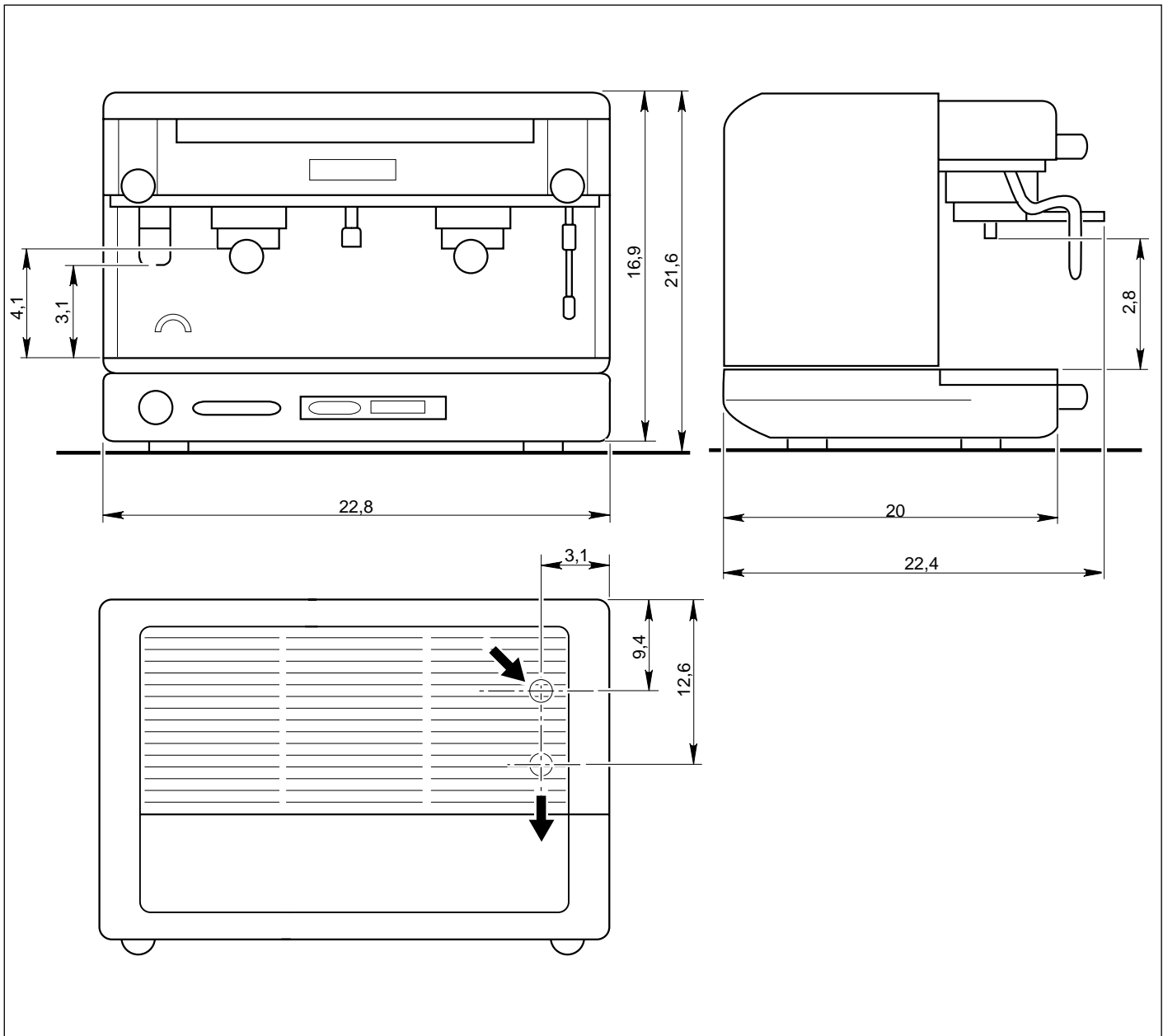
Since 1912 La Cimbali has been producing the world widest range of espresso coffee machines, from traditional to superautomatic models, in order to satisfy all its customers' needs. La Cimbali supplies a high quality pre- and after-the-sale service thanks to the high qualified job of its distributors, 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.

M32 CLASS C/2



<p>Voltage: 208-240V Max Power: 2700-3600W 20 Amps single-phase</p>	<p>Width22.8 inches Height21.6 inches Depth20 inches</p> <p>Weight.....130 pounds</p> <p>Boiler capacity.....1.3 US gal.</p>	<p>2-group semi-automatic shot dosing, "Milk System", automatic boiler fill, built-in volumetric pump, 1 stainless steel steam arm, automatic dosing hot water tap with hot water economizer.</p>
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