



TECHNICAL FEATURES:

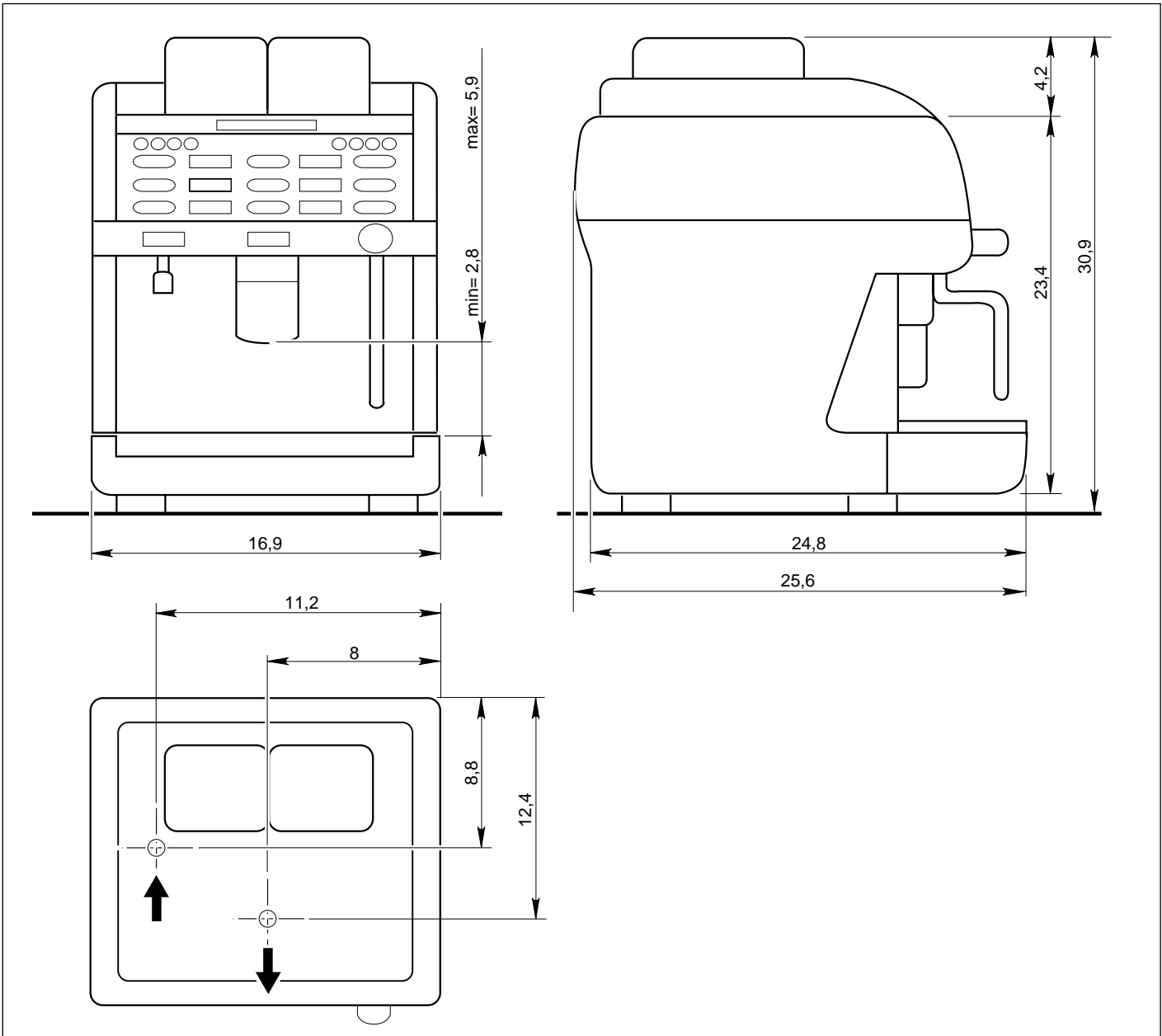
automated grinding and shot dosing (from whole beans), 1 integrated grinder/doser with 2 hoppers for 2 different kind of coffee blends, 2 coffee pre-selections, 12 automated beverage selections, each programmable separately, integrated computer, automatic boiler fill, 2 boilers, built-in volumetric pump, 1 stainless steel steam arm, 1 automatic dosing hot water tap with hot water economizer, automatic grounds disposal into dregs drawer, automated cleaning cycle.

LA CIBALI

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.



Voltage: 208-240V Max Power: 5000-6000W 20 Amps three-phase	Width16.9 inches Height30.9 inches Depth25.6 inches Weight126 pounds	2 boilers 1 integrated grinder/doser with 2 hoppers for 2 different kind of coffee blends 2 coffee pre-selections 12 automated beverage selections 1 stainless steel steam arm 1 hot water selection
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