

LA CIBALI® DOLCEVITA® CAPPUCCINO STATION



TECHNICAL FEATURES:

Automated grinding and shot dosing (from whole beans) with integrated automatic milk frothing (from fresh milk) for automated cappuccino/latté preparation, 2 integrated grinder/dosers, 12 automated espresso/cappuccino/latté selections, each programmable separately, built-in refrigerating units (for 2 different kind of milk), integrated computer, automatic boiler fill, 1 boiler, 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 milk circuit cleaning cycle.

LA CIBALI

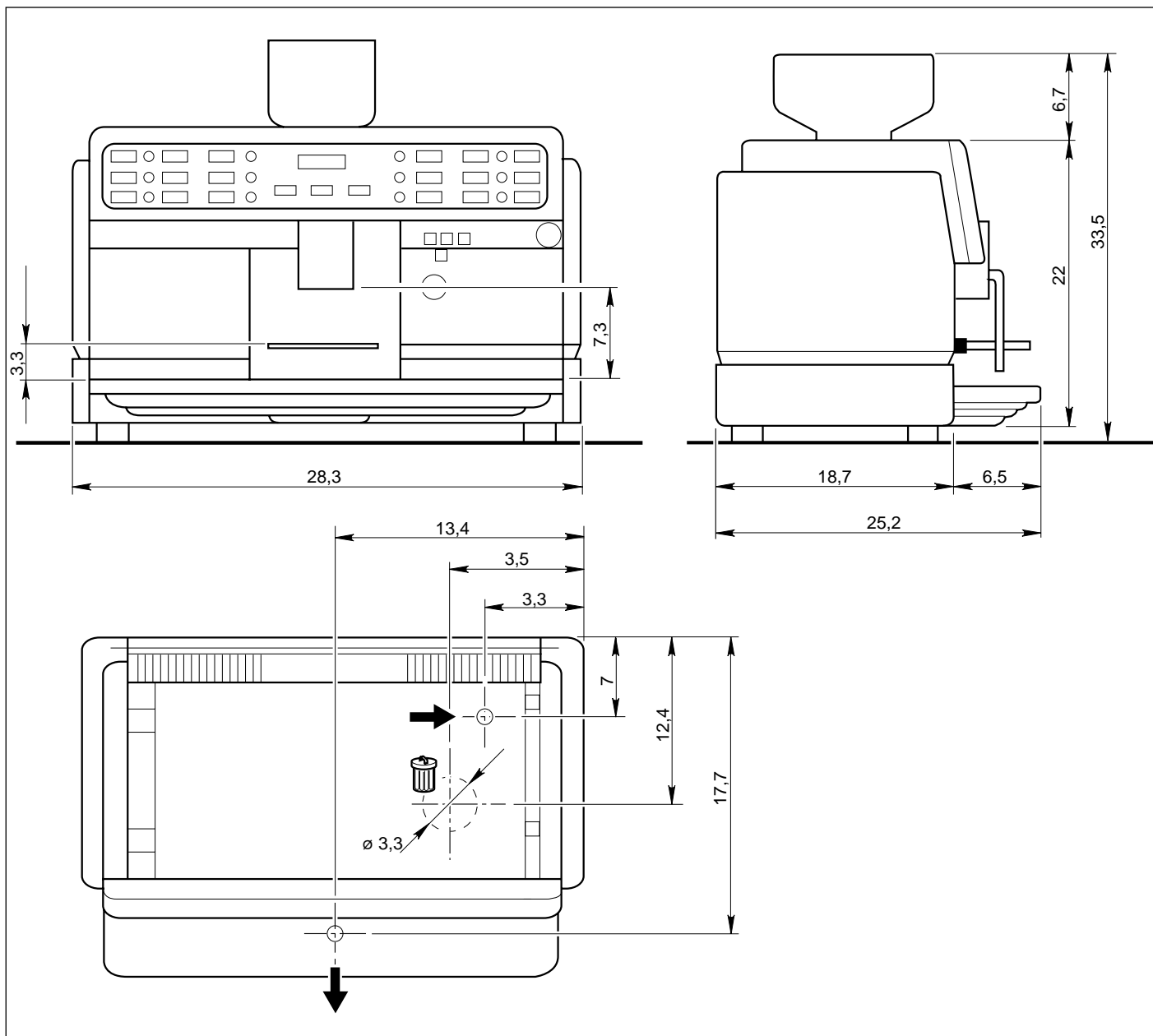
Since 1912 La Cimbali has been producing the world widest range of espresso coffee machines, from traditional to superautomatic models, in order to satisfy all its customers' needs. La Cimbali supplies a high quality pre- and after-the-sale service thanks to the high qualified job of its distributors,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

DOLCEVITA® CAPPUCCINO STATION



Voltage: 208-240V Max Power: 3000-3800W 20 Amps single-phase	Width 28.3 inches Height 33.5 inches Depth 25.2 inches Weight..... 247 pounds	1 boiler 2 integrated grinder/dosers 12 automated beverage selections 2 hot water selections 1 stainless steel steam arm 2 built-in refrigerated unit (for 2 different kind of milk)
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LA CIMBALI

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