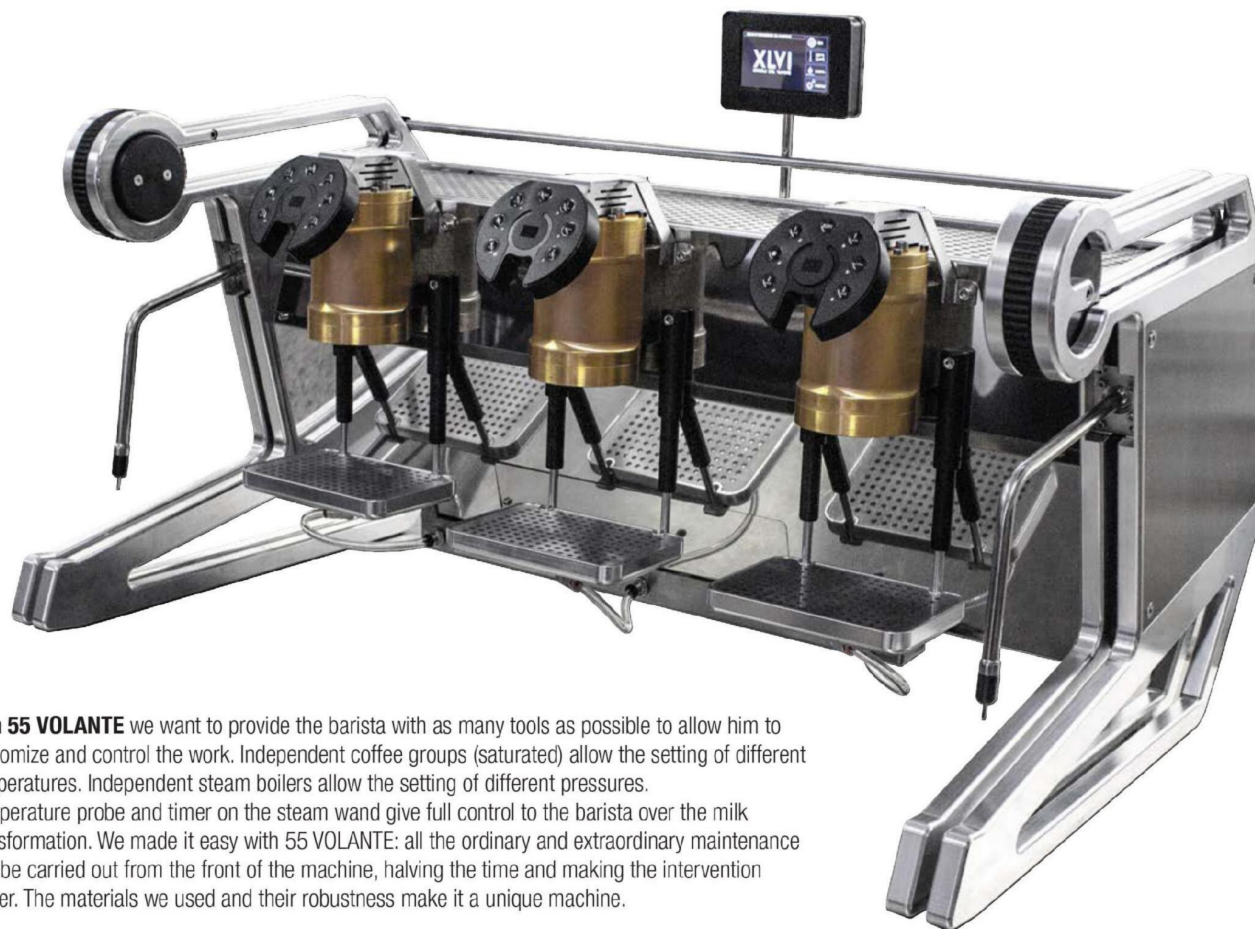


# 55 VOLANTE



**XLVI**  
OPERAI DEL VAPORE



With **55 VOLANTE** we want to provide the barista with as many tools as possible to allow him to customize and control the work. Independent coffee groups (saturated) allow the setting of different temperatures. Independent steam boilers allow the setting of different pressures. Temperature probe and timer on the steam wand give full control to the barista over the milk transformation. We made it easy with 55 VOLANTE: all the ordinary and extraordinary maintenance can be carried out from the front of the machine, halving the time and making the intervention easier. The materials we used and their robustness make it a unique machine.



Key features:

- **Multiboiler / Multisteam**
- **P.I.D. heating system**
- **Display TFT touch screen (colors)**
- **Steam pipe probe temperature**
- **Coffee and steam extraction**
- **Automatic switch off**
- **Energy saving**
- **Coffee counter**
- **Automatic washing**
- **Maintenance warns**
- **Ligth led**
- **Smooth flow:** dispensing flow sweet and steady for an espresso made with velvety homogeneous texture
- **Fingerboard "easy use":** it's conceived in a very intuitive way and to be comfortable to the touch
- **Mug bowl:** the adjustable in 4 position grid facilitates the management of different sized cups.

# XLVI

## OPERAI DEL VAPORE

### TECHNICAL CHARACTERISTICS

	<i>2 groups</i>	
<i>Net weight</i>	82 Kg	
<i>Power</i>	6000W	
<i>Voltage</i>	380 V	
<i>Size</i>	depth	62 cm
	width	76 cm
	height	60 cm

	<i>3 groups</i>	
<i>Net weight</i>	92 Kg	
<i>Power</i>	7300 W	
<i>Voltage</i>	380 V	
<i>Size</i>	depth	62 cm
	width	96 cm
	height	60 cm

[www.xlvi.nl](http://www.xlvi.nl)