



Strumenti per l'Espresso

etnica Evolution

AUTOMATIC PID

touch screen
preinfusion and extraction Flow-Time graph
2 gr • 3 gr



Full optional

Exceptional control over pre-infusion and dispensing, precision and reliability in both temperature and pressure management, energy efficiency and ease of maintenance.

Developed as an evolution of the Etnica TT, it preserves the iconic design admired worldwide, blending time-tested classic engineering with innovative technology to deliver outstanding performance.



TECHNICAL FEATURES	AUTOMATIC	
	2gr	3gr
Espresso coffee and cappuccino machine with thermosiphon system, pressure transducer and temperature probe		
E 61 brewing groups (filter holder Ø 58 mm) with 1 PURGE button per group	●	●
Body of stainless steel AISI 304. Finishing of transparent methacrylate	●	●
Copper boiler with certified 10mm thick insulation with tap for manual discharge, copper pipes and brass pipe fittings	●	●
Mixed hot water outlet	●	●
High-precision pressure transducer and temperature probe (NTC probe)	●	●
Single gauge for pump pressure	●	●
Manual and automatic boiler water loading	●	●
Programmable portion control / Single group washing	●	●
Built-in RPM motor pump with AIR cooling / Fluid-o-Tech 200 L rotary pump	●	●
Waterproof silicone touchpad for each group with 21 mm diam. pushbuttons:	●	●
4 volumetric metering selections programmable from the touchpad directly, 1 programming/hot water button and 1 PURGE button		
2 luminous anti-ice lower mechanical buttons (1 per group) for coffee brewing choice and 1 for water dispensing	●	●
Luminous anti-ice lower mechanical buttons, to switch ON/OFF the machine, the LED lights on the back and/or sides panel and the electric cup heater	●	●
LED indicator for boiler water level (filling - level reached - timeout)	●	●
Glass tube for boiler water level	●	●
Serial interface for external connection to the cash register	●	●
2 multidirectional stainless steel steam wands with manual control from the joystick taps	●	●
1 multidirectional stainless steel hot water wand with manual control from its dedicated button	●	●

OPTIONAL ON DEMAND		
Flanged boiler of copper with certified 10 mm thick insulation with tap for manual discharge	●	●
Frame entirely in stainless steel AISI 304	●	●
Front panel of pure polished super-mirror stainless steel AISI 304	●	●
LED cup lighting	●	●
Nut wood kit: filter holders and knobs	●	●
Color options and aesthetic customisation	●	●

TOUCH SCREEN DISPLAY	After turning on the machine displays the functional test and malfunction notice.
<p>The Barista can view: operating status of the 3 independent legs of the heating element, Chrono (the quantity of water and its time both in preinfusion and dispensing are displayed in real time), flow-time graph FLOW RATE (it traces the profile of the preinfusion and dispensing flow of coffee spaced over time). These parameters are also displayed with simultaneous dispensing from each group.</p> <p>The Barista can set and view: date, time, day of the week, auto ON/OFF, day off, language, cup warmer temperature, change barista password, counters page and the malfunction/alarm notifications.</p> <p>If enabled from the Technician the Barista can set: consumption management through the 3 elements of the heating element, boiler temperature and pressure, programming coffee and hot water doses group 1 and 2, programming preinfusion group 1 and 2.</p> <p>The Technician can set: temperature sensor and pressure transducer, water sensitivity, service cycles, water filter, load with coffee, filling up timeout, temperature units, economy timeout, brewing page, ON/OFF touchpad buttons LED lights idle, change technician password (and all the other barista's settings).</p> <p>The Technician can enable or disable: dose programming setpoint, preinfusion setpoint group 1 and 2, boiler temperature and pressure setpoint, power limitation, number heating resistors.</p>	

TECHNICAL DATA		2 gr	3 gr
Voltage/Power	220 - 240 V (1F)	4200 W	5500 W
	380 - 415 V (3F)	4200 W	5500 W
Frequency	Hz	50 - 60	
Boiler	L	12,5 / 13 (flanged)	18,9 / 19,4 (flanged)
Width	mm	740	980
Depth	mm	600	
Height	mm	560	
Net weight	kg	85	116

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