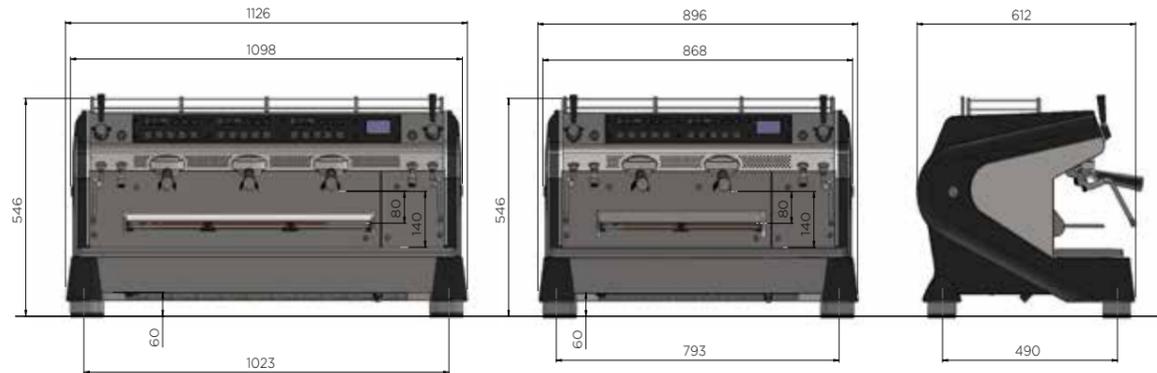


Monte Carlo

Beauty, technology, incredible



2 Groups

3 Groups

Height (mm)	546	546
Width (mm)	896	1126
Depth (mm)	612	612
Weight (kg)	89	99
Boiler size (Litres)	10 / 2 x 0.9	14 / 3 x 0.9
Element size (W)	4200 / 2 x 1000	6000 / 3 x 1000
Total wattage (W)	6700	9600
Adjustable power *	1900/3300/4700/5700/6700	2600/4600/6600/7600/8600/9600

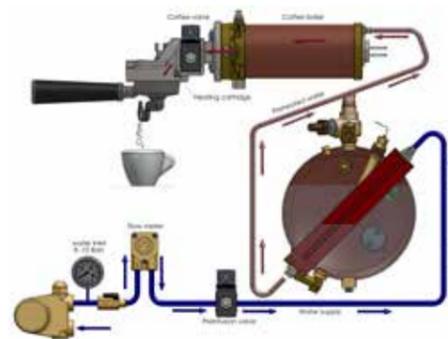
*Please note the Monte Carlo features adjustable power within the electronic programming

Monte Carlo



Monte Carlo

Beauty, Technology, Incredible



The incredible hydraulic network in actions shows how we achieve near perfect temperature stability and flavour within every espresso.



Beauty, Technology, Incredible



01763 249 398
conti-espresso.co.uk
info@conti-espresso.co.uk

Unit 7 The Quadrant
Newark Close
Royston
Hertfordshire
SG8 5HL

CONTI
ESPRESSO MACHINE



CONTI
ESPRESSO MACHINE



Our incredible multi boiler flagship, incorporates years of design and research into one beautifully modelled machine.

We have combined pre-heated coffee boilers with a PID-controlled group head heating cartridge to perfectly polish the espresso temperature and achieve incredible results in the cup



New multi-boiler technology with innovative pre-infusion system.



All colours including custom+ are available in 2 and 3 groups



CUSTOM



Multi boiler configuration

Separate steam boiler coupled with thermally insulated independent coffee boilers, all controlled by PID.

Pre-heated coffee boiler water

Incoming water is warmed via the steam boiler to ensure the adjustment made by the coffee boilers is kept to a minimum.

Individually heated group heads

To ensure perfect temperature control on the final part of the extraction.

Soft pre-infusion

Replicates lever style groups and allows the coffee to 'bloom' without pump pressure or exhausting (wasting) the initial coffee water which is crucial to balanced espresso.

Independent group head displays

Allows the barista instantaneous access to group temp, coffee boiler temp, dose and pre-infusion settings, perfect for the 'Guest Espresso' scenario.

'Touch screen' main display

Gives ultimate control over all machine settings and parameters; this is password protected to avoid unwanted changes being made.

USB interface

Allows software updates to be made - ensuring the latest technology is available.

Shot & volumetric counters

Shown on each group display, allows the Barista to perfectly control each shot to ensure consistency.

Teflon lined portafilters

Reduces coffee oil build-up to help maintain perfect flavour and speed up cleaning process.

Cool touch, non-stick

Steam wands, make for safer use and easier to clean.

Retractable cup stands

Slide inside the machine when not in use, housing mirrored and angled to see espresso extraction with naked porta-filters.

Competition showers and baskets

Allows the barista to explore dose and grind size to optimise coffee flavour.

External pump option

Not only is the pump adjustable from the outside, we can transform the machine into 'stealth mode' by mounting the pump and motor externally on a custom built anti vibration platform.



Triple Heat Zone

With multiple PID controlled heating zones, we have achieved our most stable machine to date.



Display

Eye level individual group displays, allow the barista to monitor real time temperature and make minor adjustments to temperature, dose and pre-infusion settings to help perfect their espresso.



Shot Timers

Shot timers are supplemented by volumetric displays, allowing the user to monitor extraction ratios and fine tune consistency.



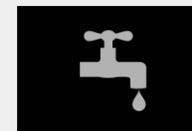
Main Display

Password protected main display, allows advanced settings and diagnostics to be accessed, perfect to monitor machines performance and maintenance schedule. This coupled with a USB port for software updates helps 'future proof' your investment.



'Cool Touch'

Steam wands, Teflon lined portafilters and retractable cup stands offer great usability and ensure the machine stays looking and performing at its best for years to come.



Soft Pre Brew

Unique Pre-Brewing system mimics the iconic and revered Lever machine, utilising mains water pressure to softly infuse the coffee grounds and avoids the initial pre-brew espresso yield from being exhausted as it is on traditional pump systems.