

PIERINO



household EXCELLENCE



A domestic machine with professional components

An all-steel household machine, with professional components, dedicated to those who want to achieve maximum accuracy and versatility as to espresso extraction.

The temperature control is in fact managed by a PID thermostat with new design which allows you to adjust the temperature of the water delivered by the group in a range from 80 to 100 degrees °C in order to optimize extraction according to the different types of coffee, and of the different roasts, maintaining constant thermal stability.



ERGO LIFT

Maximum versatility, professional performances and thermal stability thanks to the E61 group with a new ergonomic and elegant design dispensing lever ERGO-LIFT

Premium Equipment Top-Tier standard features that comes with your Pierino

E61 group with thermosiphonic circulation
ERGO-LIFT dispensing lever
Vibration pump
Single steam / water tap
750cc Single boiler
PID electronic thermostat
Chrono function

Relay SSR power (great reliability)
Stainless Steel Frame
Pump pressure gauge
Large removable cup warmer top
Removable tank
Removable drip tray

Optional Dotation Top-Tier variations

Also available with **aluminum style feet**
machined from billet

Also available with Wood knobs
version

UPGRADE YOUR COFFEE

Household professional machine
a professional espresso machine for your home

CHRONO function during delivery allows the user to monitor the timing of extraction.
Steam and hot water are dispensed via the steam wand, switching the machine to **STEAM** mode by acting on the PID thermostat.
Maximum versatility, professional performances and thermal stability thanks to the E61 group with a new ergonomic and elegant design dispensing lever **ERGO-LIFT**.



Technical features

main supply	heating	boiler	pump	feeding	width	depth	height	weight
110-120Vac / 50-60 Hz 220-240Vac / 50-60 Hz	2x1100 W	0,75 lt	vibration	Tank 2,5 lt	260 mm	410 mm	405 mm	20 kg