



T O R R E   P R O   G R A D E   L I N E



# TASTE OF ITALY

tradition and technology

A Torre coffee machine is the results of more than 20 years of experience in design, development and construction of espresso coffee machines. Thanks to our commitment we are able to offer a wide selection of domestic and professional products.

The attention to detail, the use of the best components available on the market, combined with perfect thermal stability make Torre's machines a product of excellence. The introduction of simple, functional and aesthetically satisfying solutions such as the ERGOLIFT™ dispensing lever, characterize and distinguish Torre's products.

*Better is not enough*



# PROGRADE LINE

## **PEPPINA EVO MARIUCCIA ADELE**

### **MULTIBOILER TECHNOLOGY**

Peppina, Adele and Mariuccia are designed for maximum stability and performance. Multiboiler technology ensures precise temperature control, allowing users to control any parameters of the machine to gain the perfect coffee experience.

## **TERESINA TIMER LUIGINO TSP ALFREDO**

### **HX BOILER TECHNOLOGY**

Teresina, Luigino, and Alfredo are HX Boiler machines. Luigino and Alfredo are equipped with Torre's exclusive Smart PID technology: every function and parameter can be managed with a single button and monitored on the OLED display.

## **PIERINO**

### **SINGLE BOILER TECHNOLOGY**

Compact yet powerful, Pierino is the single boiler machine built for versatility and ease of use. Ideal for home baristas focused on espresso, it offers consistent quality without compromise.

### **Elevate your daily espresso to professional standards**

The Prograde line by Torre Espresso represents the perfect fusion of Italian tradition and modern technology. Built for both professional baristas and passionate coffee lovers, each machine is designed to deliver consistency, precision, and exceptional performance. With robust engineering, refined aesthetics, and innovative features, the Prograde line turns every espresso into a true expression of craftsmanship and excellence.

# PEPPINA

## EVO



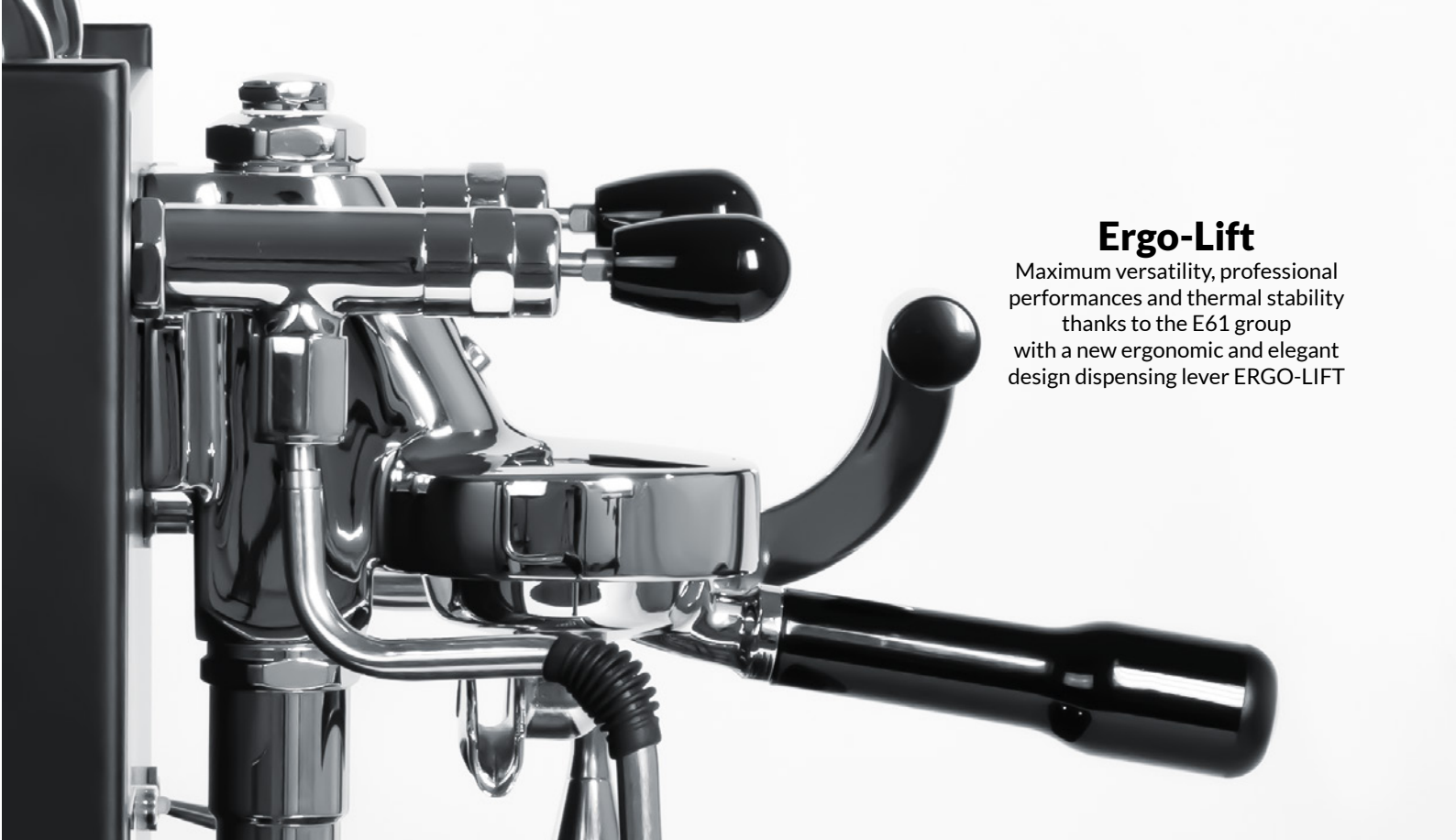
the best is now  
**SUPERLATIVE**



**Touch screen technology  
meets elegance and tradition**

Two separate boilers to be able to deliver espresso and steam independently, without altering the thermal equilibrium also severe working conditions, thanks also to the volumetric pump and the possibility of direct connection to the water mains.

Insulated AISI316 stainless steel water / steam boiler controlled by pressure transducer, with pressure settings directly from touch screen Insulated AISI 316 stainless steel coffee boiler with temperature control managed by a PID thermostat integrated in the display controller which allows you to adjust the temperature of the water delivered by the group in a range from 80 to 100 C°, in order to optimize extraction according to the different types of coffee and 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 Peppina

#### Always included:

Single spout filter holder  
Double spout filter holder  
Cleaning cloth  
Spoon  
Tamper

E61 group with thermosiphonic circulation  
ERGO-LIFT dispensing lever  
Volumetric pump  
AISI 316 stainless steel water / steam boiler 1,5 lt.  
AISI 316 stainless steel coffee boiler 0,75 lt.  
Auto electronic level  
PID electronic thermostat integrated  
Touch screen display 3,5"  
CHRONO function  
Boiler pressure gauge integrated on the display

Pump pressure gauge integrated on the display  
Large removable cup warmer surface  
Removable tank  
Direct water net connection  
Removable drip tray  
Also available with Wood knobs version  
Stainless steel frame  
Steam tap  
Water tap

### Premium Dotation Top-Tier premium accessories

Wooden/Stainless steel tamper  
Bottomless filter holder  
3 holes additional steam tip

4 holes additional steam tip  
18-20 additional basket  
9-12 additional basket

Cleaner kit  
Resin filter bag

# CONTROL EVERYTHING

## Exclusive Torre Steam pro balance to manage the water level in the steam boiler

**Chrono function** during espresso delivery, which allows the user to monitor the timing of extraction.

**Auto-Start functions** Independent for each boiler with weekly programming and time bands.

**Diagnostic** with filter replacement programming.

**Washing / Maintenance** alert.

**Coffee counter.**

**Double tap independent steam and hot water** for espresso and cappuccino lovers.

**Water level** in the boiler managed electronically.

**Double pressure gauge integrated** in the display to control boiler pressure and pump pressure.

**Maximum instant power consumption 1400W** thanks to the electronic management of the power.



## Technical features

| main supply                                    | heating          | boilers       | pump       | feeding         | width  | depth  | height | weight |
|------------------------------------------------|------------------|---------------|------------|-----------------|--------|--------|--------|--------|
| 110-120Vac / 50-60 Hz<br>220-240Vac / 50-60 Hz | 1100 W<br>1400 W | 0,75 + 1,5 lt | volumetric | Tank 2,4 lt/Net | 325 mm | 440 mm | 405 mm | 30 kg  |

# MARIUCCIA



always  
**DELIVER**



**High technology  
and premium finishes**

Two separate boilers to be able to deliver espresso and steam independently, without altering the thermal equilibrium also severe working conditions, thanks also to the volumetric pump and the possibility of direct connection to the water mains.

AISI316 stainless steel water / steam boiler controlled by pressure switch, with exclusion switch for energy saving. AISI 316 stainless steel coffee boiler with temperature control managed by a PID thermostat, which allows you to adjust the temperature of the water supplied 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 different roasts**, while maintaining constant thermal stability.



## Premium finishes

Torre trademark, superlative design  
and extreme attention to every detail

### Premium Equipment Top-Tier standard features that comes with your Mariuccia

E61 group with thermosiphonic circulation  
ERGO-LIFT dispensing lever  
Volumetric pump  
Professional Joystick Steam tap  
with cold touch wand  
Professional Joystick hot water tap  
with cold touch wand  
Aisi 316 stainless steel water/steam boiler  
1,4 lt. improved capacity  
Aisi 316 stainless steel coffee boiler 0,75 lt.

Electronic water level  
PID electronic thermostat new design  
CHRONO function  
Boiler pressure gauge  
Pump pressure gauge  
Large removable cup warmer surface  
Removable tank  
Possibility of direct water connection  
Removable drip tray  
Stainless steel frame

### Premium Dotation Top-Tier premium accessories

Also available with Wood knobs version

# THE BEST EXTRACTION

## Exclusive Torre Steam pro balance to manage the water level in the steam boiler

**Chrono function** during delivery, which allows the user to monitor the timing of extractions

**Double independent tap for steam and hot water** for lovers of espresso and cappuccino

**Water level** in the boiler managed electronically.

**Double pressure gauge** to display boiler pressure and pump pressure and pressure.

**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          | boilers       | pump       | feeding         | width  | depth  | height | weight |
|------------------------------------------------|------------------|---------------|------------|-----------------|--------|--------|--------|--------|
| 110-120Vac / 50-60 Hz<br>220-240Vac / 50-60 Hz | 1100 W<br>1400 W | 0,75 + 1,5 lt | volumetric | Tank 2,4 lt/Net | 325 mm | 440 mm | 405 mm | 29 kg  |



**ADELE**

# MODERNITY

in all its forms



## Premium Multi-Boiler technology

Sloping and taut lines are the signature of Adele, where each facet is a hand-crafted weld, polished by master craftsmen. The monolithic feet with a unique design profoundly characterize a product of absolute excellence and elegance.

Two separate boilers to be able to deliver espresso and steam independently, without altering the thermal equilibrium also severe working conditions, thanks also to the volumetric pump and the possibility of direct connection to the water mains. AISI316 stainless steel water / steam boiler controlled by pressure transducer, with pressure settings directly from touch screen display AISI 316 stainless steel coffee boiler with temperature control managed by a PID thermostat integrated in the display controller, 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 the different roasts, maintaining constant thermal stability.



### **Premium Equipment** **Top-Tier standard features** **that comes with your Adele**

#### **Always included:**

Single spout filter holder  
Double spout filter holder  
Cleaning cloth  
Spoon  
Tamper

E61 group with thermosiphonic circulation  
ERGO-LIFT dispensing lever  
Volumetric pump  
AISI 316 stainless steel water / steam boiler 1,4 lt.  
AISI 316 stainless steel coffee boiler 0,75 lt.  
Auto electronic level  
PID electronic thermostat integrated  
Touch screen display 3,5"  
CHRONO function  
Boiler pressure gauge integrated on the display

Pump pressure gauge integrated on the display  
Large removable cup warmer surface  
Removable tank  
Direct water net connection  
Removable drip tray  
Also available with Wood knobs version  
Stainless steel frame  
Steam tap  
Water tap

### **Premium Dotation** **Top-Tier premium accessories**

Wooden/Stainless steel tamper  
Bottomless filter holder  
3 holes additional steam tip

4 holes additional steam tip  
18-20 additional basket  
9-12 additional basket

Cleaner kit  
Resin filter bag

# THE FINEST EXPRESSION

## Exclusive Torre Steam pro balance to manage the water level in the steam boiler

**Chrono function** during espresso delivery, which allows the user to monitor the timing of extraction.

**Auto-Start functions** Independent for each boiler with weekly programming and time bands.

**Diagnostic** with filter replacement programming.

**Washing / Maintenance** alert.

**Coffee counter.**

**Double tap independent steam and hot water** for espresso and cappuccino lovers.

**Water level** in the boiler managed electronically.

**Double pressure gauge integrated** in the display to control boiler pressure and pump pressure.

**Maximum instant power consumption 1400W** thanks to the electronic management of the power.



| main supply                                    | heating          | boilers       | pump       | feeding         | width  | depth  | height | weight |
|------------------------------------------------|------------------|---------------|------------|-----------------|--------|--------|--------|--------|
| 110-120Vac / 50-60 Hz<br>220-240Vac / 50-60 Hz | 1100 W<br>1400 W | 0,75 + 1,5 lt | volumetric | Tank 2,4 lt/Net | 325 mm | 440 mm | 405 mm | 29 kg  |

# TOTAL BLACK

## **Total Black Editions**

Our espresso machine is now available in an all-black variant, offering the same professional build and reliable performance as the chromed version, but with a striking monochrome design

A bold reimagining of our iconic espresso machine. The classic brilliance of chrome gives way to a deep matte black finish—modern, refined, and made to stand out in any setting. The Total Black Edition combines cutting-edge performance with a design aesthetic that exudes sophistication and minimalism.





# TERESINA

## TIMER



# professional PERFORMANCES



## **Professional-grade MODEL with chrono function**

A domestic machine entirely made in Stainless steel, with professional components and premium line finishing.

Double tap Independent steam and hot water for espresso and cappuccino lovers, Electronic Water level control. Large 2.3lt boiler with internal heat exchanger that allows the simultaneous delivery of Espresso, Steam and hot water just like at the bar. The large boiler makes this machine usable also by small bars and catering. Pressure control with pressure switch and double pressure gauge to display boiler pressure and pump pressure.

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

## Oled display

Oled Display with integrated functions:  
Shot timer.  
Adjustable electronic pre infusion.  
Adjustable ECO modus.



### Premium Equipment Top-Tier standard features that comes with your Teresina

E61 group with thermosiphonic circulation  
ERGO-LIFT dispensing lever  
Vibration pump  
Joystick steam tap with cold touch wand  
Joystick water tap with cold touch wand  
2300cc Aisi 316 stainless steel boiler  
with internal heat exchanger

Boiler pressure gauge  
Pump pressure gauge  
Relay SSR power (great reliability)  
Large removable cup warmer top  
Removable tank with sensor  
Removable drip tray  
Stainless steel frame

### Optional Dotation Top-Tier variations

Available in RS version with volumetric  
pump with direct net connection

Also available with aluminum  
style feet machined from billet

# ESPRESSO LIKE A PRO

## Professional-grade performances a machine with premium finishes and component

CHRONO function during delivery allows the user to monitor the timing of extraction. 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<br>220-240Vac / 50-60 Hz | 2x1400 W | 2,3 lt | vibration /<br>rotary (RS) | Tank 2,4 lt/Net | 325 mm | 440 mm | 405 mm | 24 kg (std.)<br>27,7 kg (RS) |

# LUIGINO

## TSP



## elevate to **PROFESSIONAL**



### **Compact and reliable with professional heart**

Compact design that well integrates into every environment, offering performance comparable to professional products.

A PRO GRADE compact machine entirely made in Stainless steel, with professional components. Double Independent taps for steam and hot water for espresso and cappuccino lovers. Electronic Water level control. 1,5 lt boiler with internal heat exchanger that allows the simultaneous delivery of Espresso, Steam and hot water just like at the bar. **PID Temperatures control and double pressure gauge to display boiler pressure and pump pressure.**

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



## TSP Torre Smart Pid

The Exclusive new Torre smart control to manage all the primary functions of your machine. It gives you complete control on your espresso experience

### Premium Equipment

**Top-Tier standard features that comes with your Luigino**

#### Always included:

Single spout filter holder  
Double spout filter holder  
Cleaning cloth  
Spoon  
Tamper

E61 group with thermosiphonic circulation  
ERGO-LIFT dispensing lever  
Stainless steel frame  
Vibration pump low noise  
Steam tap with cold touch wand (*Joystick option*)  
Water tap with cold touch wand (*Joystick option*)  
1500cc Copper boiler with internal exchanger  
1100W heating element power

Electronic level  
Boiler pressure gauge  
Pump pressure gauge  
Relay SSR power (*great reliability*)  
Large removable cup warmer top with stainless steel cup rail  
Removable tank with sensor  
Removable drip tray

### Optional Dotation

**Top-Tier variations**

Available in version with stainless steel rotary pump

Also available with Wood knobs version

# ELEVATE YOUR STYLE

## Exclusive TSP Torre Smart Pid with oled display and action button

Four different temperatures setting with PID control.

Adjustable electronic pre infusion.

Adjustable ECO modus.

Steam Boost Functions to obtain maximum steam in all conditions.

Shot timer.

Anti overheat algorithm integrated.

Intelligent tank level alarm (even with an empty tank the machine remains warm, just fill the tank without having to wait for it to heat up).



## Technical features

| main supply                                    | heating  | boiler | pump                   | feeding         | width  | depth  | height | weight                                            |
|------------------------------------------------|----------|--------|------------------------|-----------------|--------|--------|--------|---------------------------------------------------|
| 110-120Vac / 50-60 Hz<br>220-240Vac / 50-60 Hz | 2x1100 W | 1,5 lt | vibration<br>or rotary | Tank 2,4 lt/Net | 260 mm | 410 mm | 385 mm | 20,5 kg (Vibration pump)<br>22,5 kg (Rotary pump) |



**ALFREDO**

# hire your personal **BARTENDER**



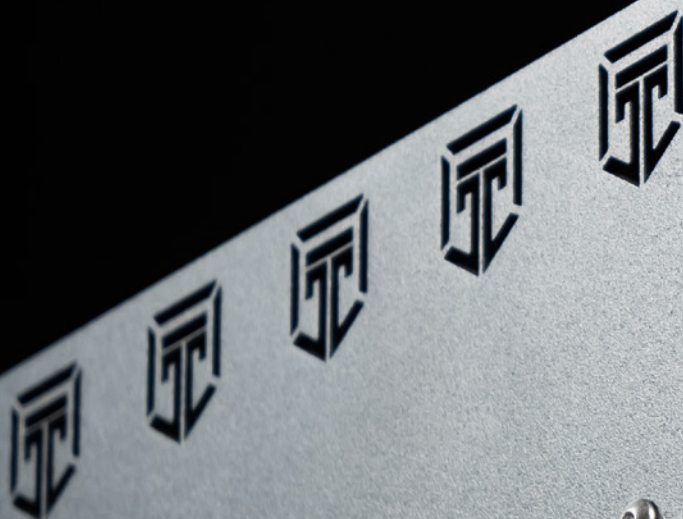
## **Compact all-steel with professional style**

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.**

## New Design

A new instant-classic design  
with unmistakably Torre signature



### Premium Equipment

**Top-Tier standard features  
that comes with your Alfredo**

#### Always included:

Single spout filter holder  
Double spout filter holder  
Cleaning cloth  
Spoon  
Tamper

E61 group with thermosiphonic circulation  
ERGO-LIFT dispensing lever  
Stainless steel frame

**Vibration pump with low noise  
or Stainless steel rotary pump**

Joystick steam tap with cold touch wand  
Joystick water tap with cold touch wand  
1500cc Copper boiler with internal exchanger

1100W heating element power  
Electronic level  
Boiler pressure gauge  
Pump pressure gauge  
Relay SSR power (great reliability)  
Removable tank with sensor  
Removable drip tray

### Optional Dotation

**Top-Tier variations**

Also available with Wood knobs version

# UPGRADE YOUR COFFEE

## Exclusive TSP Torre Smart Pid with oled display and action button

Four different temperatures setting with PID control.

Adjustable electronic pre infusion.

Adjustable ECO modus.

Steam Boost Functions to obtain maximum steam in all conditions.

Shot timer.

Anti overhear algorithm integrated.

Intelligent tank level alarm (even with an empty tank the machine remains warm, just fill the tank without having to wait for it to heat up).



## Technical features

| main supply                                    | heating | boiler | pump                   | feeding     | width  | depth  | height | weight                                        |
|------------------------------------------------|---------|--------|------------------------|-------------|--------|--------|--------|-----------------------------------------------|
| 110-120Vac / 50-60 Hz<br>220-240Vac / 50-60 Hz | 1100 W  | 1,5 lt | vibration<br>or rotary | Tank 2,4 lt | 275 mm | 410 mm | 385 mm | 24 kg (Vibration pump)<br>26 kg (Rotary pump) |



# SUPERLATIVE FINISHES

## **Extreme attention to details**

**Every machine is built with supreme finishes and meticulous attention to detail, ensuring not only outstanding performance but also timeless elegance.**

Designed for both professional baristas and passionate coffee lovers, our machines deliver consistency, precision, and reliability in every cup. With robust engineering, refined aesthetics, and innovative features, it transforms espresso preparation into a true expression of craftsmanship and excellence.



# 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<br>220-240Vac / 50-60 Hz | 2x1100 W | 0,75 lt | vibration | Tank 2,5 lt | 260 mm | 410 mm | 405 mm | 20 kg  |



# ACCESSORIES

Top-Tier TORRE Equipments



## PREMIUM ACCESSORIES



### Filter Holders universal

Available single or double



### Tampers Ø58mm

Stainless Steel  
Available with walnut  
or alloy handle



### Stand universal

Stand for temper



### Battifondi (Knock Box) domestic

Stainless Steel Body



### Battifondi (Knock Box) professional

Stainless Steel Body



### Milk Jug professional

Available three color:  
Black, White, Chrome.



### Kit Barista Featured:

Wooden box with logo  
Bottomless filter holder  
with walnut handle complete with filter  
Milk jug  
Stainless steel tamper  
58mm with walnut handle  
Stainless steel tamper stand



### Kit Levetta Featured:

Wooden box with logo  
2 cup filter holder  
with walnut handle complete with filter  
1 cup filter holder  
with walnut handle complete with filter  
1 walnut group lever  
2 Joystick walnut lever



### Kit Volantino Featured:

Wooden box with logo  
2-cup filter holder  
with walnut handle complete with filter  
1 cup filter holder  
with walnut handle complete with filter  
1 walnut group lever  
2 walnut tap Handle  
with chromed brass caps

## WOOD CASES

Exclusive TORRE Accessories Kit



**Torre A01**  
**Commercial Line**

Engine: 480W 1480 g/min  
Burrs: Flat Food Friendly Ø64mm  
Grinding setting: Micrometric  
Hopper: 1,2 Kg  
Size: w189 x d283 x h590mm  
Weight: 12,1 kg  
Colors: Black, White, Silver, Inox, Red  
Features:  
Touchscreen Display 2,8"  
Automatic recognition of portafilter  
with instant dose dispensing.  
Cooling System (*optional*)



**Torre Q50**  
**Pro Grade Line**

Engine: 350W 1400 g/min  
Burrs: Flat Food Friendly Ø54mm  
Grinding setting: Step by step  
Hopper: 1,2Kg  
Size: 175 x 260 x h520mm  
Weight: 7 kg  
Colors: Black, White, Red, Alluminium  
Features:  
Alluminium body  
Automatic or manual setting

# COFFEE GRINDERS

The best espresso begins with the best grinding



## FLOW CONTROL

**Torre Flow Control Device**

The flow control device suitable for all Torre coffee machines available with wood or plastic knob.

**Featured:** Flow control, Dedicated Gauge Stainless steel lever



 TORRE





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