



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



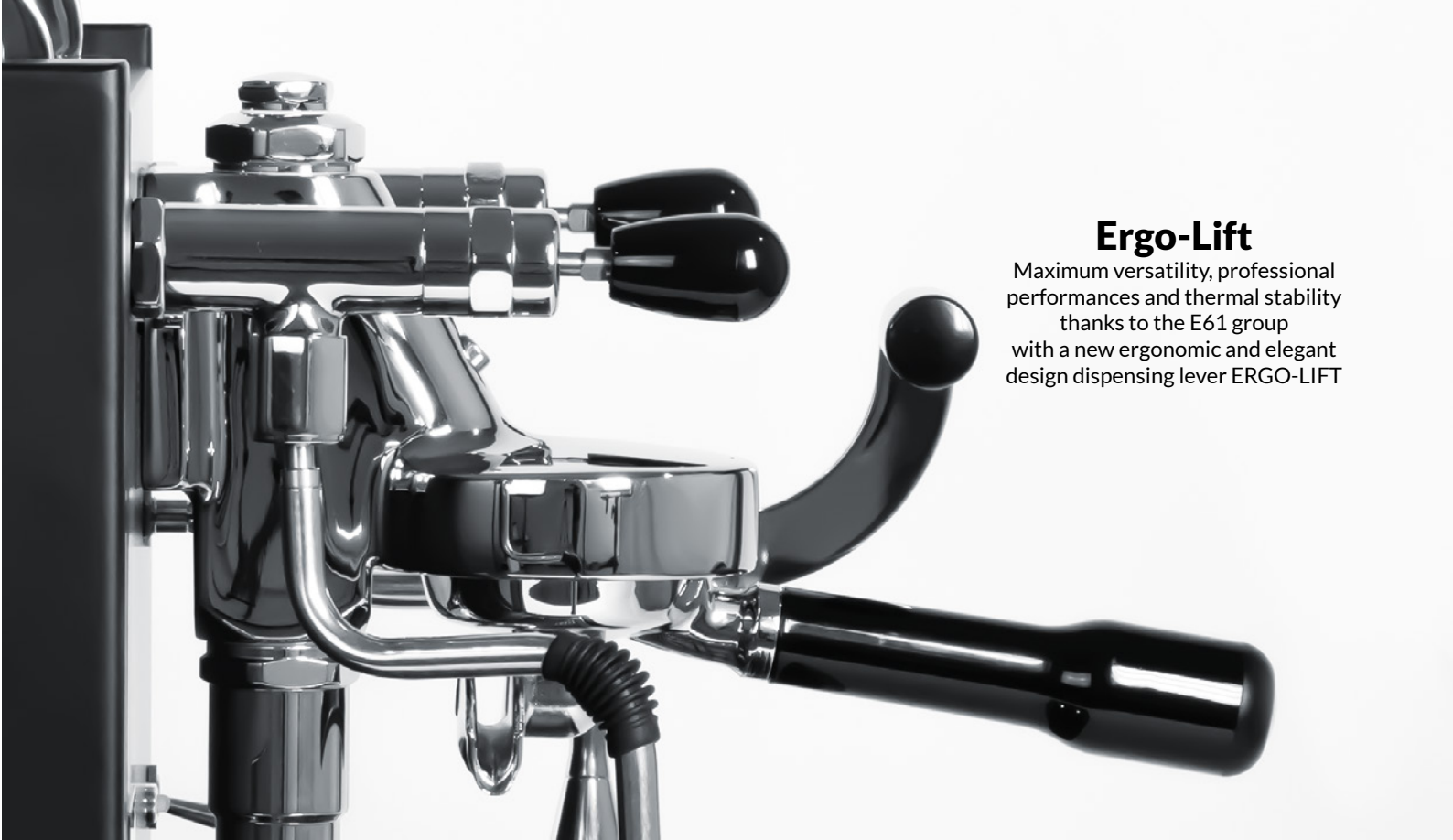
the best is now
SUPERLATIVE



**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 220-240Vac / 50-60 Hz	1100 W 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 220-240Vac / 50-60 Hz	1100 W 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 220-240Vac / 50-60 Hz	1100 W 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.

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	2x1400 W	2,3 lt	vibration	Tank 2,4 lt/Net	325 mm	440 mm	405 mm	24 kg (std.) 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 220-240Vac / 50-60 Hz	2x1100 W	1,5 lt	vibration or rotary	Tank 2,4 lt/Net	260 mm	410 mm	385 mm	20,5 kg (Vibration pump) 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 220-240Vac / 50-60 Hz	1100 W	1,5 lt	vibration or rotary	Tank 2,4 lt	275 mm	410 mm	385 mm	24 kg (Vibration pump) 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 220-240Vac / 50-60 Hz	2x1100 W	0,75 lt	vibration	Tank 2,5 lt	325 mm	440 mm	405 mm	24 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







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