

# La Spaziale S5 2 and 3 Group

## Traditional Coffee Machine

The S5 from La Spaziale is a traditional espresso machine with cutting edge technology and Italian handmade beauty. The machine includes an automatic boiler refill system, 2 steam wands and a hot water nozzle.

Available as a 2 group or 3 group, in either compact, standard or takeaway models.

At the heart of the S5 is the patented heat exchange system, which optimise's the temperature of the water and reduces the build up of scale that occurs with regular espresso machines.



# La Spaziale S5 2 or 3 Group



## BENEFITS

- 20 Amp power requirement to drive 3 powerful elements for quick recovery in busy periods
- Patented steam heat exchanger reduces risk of scale damage and enables stable brew temperatures
- Right-angled steam wand for fast and easy milk texturing. Lever on-off for ease of use
- Narrow 53mm baskets create a deep coffee bed for consistent brewing
- Automatic group-heads deliver up to four dosed shot sizes per group
- User friendly adjustable boiler for optimised brewing



# TECHNICAL SPECIFICATIONS

## Dimensions:

2 Group - W:770 H:520 D:530  
3 Group - W:1000 H:520 D:530  
Takeaway - W:770 H:600 D:530  
Compact - W:580 H:530 D:520

## Electrical Specifications:

400/220/240V - 50/60Hz  
2 Group - 3500W  
3 Group - 4500W

## Weight:

2 Group - 65kg  
3 Group - 70kg  
Compact Model - 54kg

## Team this with the Astro manual grinder:

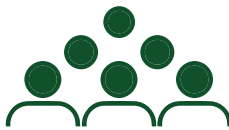
An easy to use manual grinder, perfect for any small to medium sized location. Grind in small doses to ensure freshness. Ask a member of the team for further details.



# FURTHER DETAILS



Traditional



High Use



ITC



Free Barista Kit



Barista Training  
Available

R S L