

Tema Style

espresso, café crème, caffè latte,
cappuccino, latte macchiato,
mocha, caffè macchiato, ristretto

CARIMALI
MACCHINE PER CAFFÈ DAL 1919



Il caffè per ogni occasione

A stylish, traditional espresso machine, with a modern and contemporary look, in grey colour matched with stainless steel. Using state-of-the-art technology, the Tema Style machine provides the ideal solution for any customer. Showing the brewing time, the display allows the barista to have perfect control over coffee extraction and delivery, and also to adjust coffee grinding; the large boilers provide a constant, large quantity of hot water and steam.



1 group



3 groups

Available with automatic (e) or manual dosage (p).





Technical Specifications

Characteristics

- Six selection buttons, programmable as desired
- Espresso machine available with automatic (e) or manual dosage (p)
- Built-in motor pump
- Groups attached to thermostatically controlled boiler: adjustable brewing temperature for consistently superior flavour shot after shot
- Temperature probe for constant control of steam boiler pressure
- Boiler and pump pressure gauge
- No-return system of liquids into the boiler and in the steam taps by means of vacuum valves
- Thermostat safety sensor for boiler heating element
- Two automatic dosages of hot water
- Two steam levers

Software & Display

- Counting of dispensed drinks
- Counting of extraction time
- Programming of pre-infusion for all key buttons of each group
- Access to programming by means of password
- Boiler temperature and clock displayable
- Programming of machine maintenance after programmable number of coffee doses
- Programming of litres for water softener renewal
- Programming of switching on and off of the machine and of one rest-day
- PC board having 32 KB rewritable flash memory

Optional

- Barista steam wand
- Water softeners (8 or 12 litre)
- Manual milk frother
- Adjustable filter holder for coffee pods
- RS232 serial connection for Interface I/O 26 relé and cash register

Technische Daten

Daten

- 6 Produkttasten, frei programmierbar
- Espresso-Spezialitätenmaschine in automatischer (e) oder manueller (p) Ausführung
- Eingebaute Pumpe
- Die Brühgruppen sind mit dem thermostatgesteuerten Kessel verbunden: einstellbare Brühtemperatur, um Tasse für Tasse höchsten Qualitätsansprüchen zu genügen
- Temperatur-Messfühler zur konstanten Steuerung des Dampfkesseldrucks
- Kessel- und Pumpendruck-Anzeige
- Belüftungsventile, die ein Zurückfließen von Flüssigkeiten in den Kessel und in das Dampfsystem verhindern
- Sicherheitsthermostat für die Kesselheizung
- Zwei Heißwasser-Dosiermengen
- Zwei Dampfhebel

Software & Display

- Getränke-zähler
- Auslaufzeit-Zähler
- Programmierung der Pre-Infusion für alle Produkttasten
- Zugang zur Programmierung über Passwordeingabe
- Kesseltemperatur- und Zeitanzeigemöglichkeit
- Programmierung der gewünschten Wartungszyklen
- Programmierung der Austauschintervalle für den Wasserfilter (in Litern)
- Programmierung von automatischen Ein- und Ausschaltzeiten und Ruhetagen
- Platine mit 32 KB Flash-Memory

Optional

- Barista Dampfhahn mit Temperaturfühler
- Wasserenthärtungsanlage (8 oder 12 Liter)
- manueller Cappuccinatore
- Umbau-Kit für den Betrieb mit Kaffee-Pouches
- serielle RS232-Schnittstelle für den Anschluss an einen PC und/oder eine Registrierkasse

Drink Selections / Getränke-Optionen



espresso



cappuccino



latte macchiato



café crème



hot milk



frothy milk



hot water

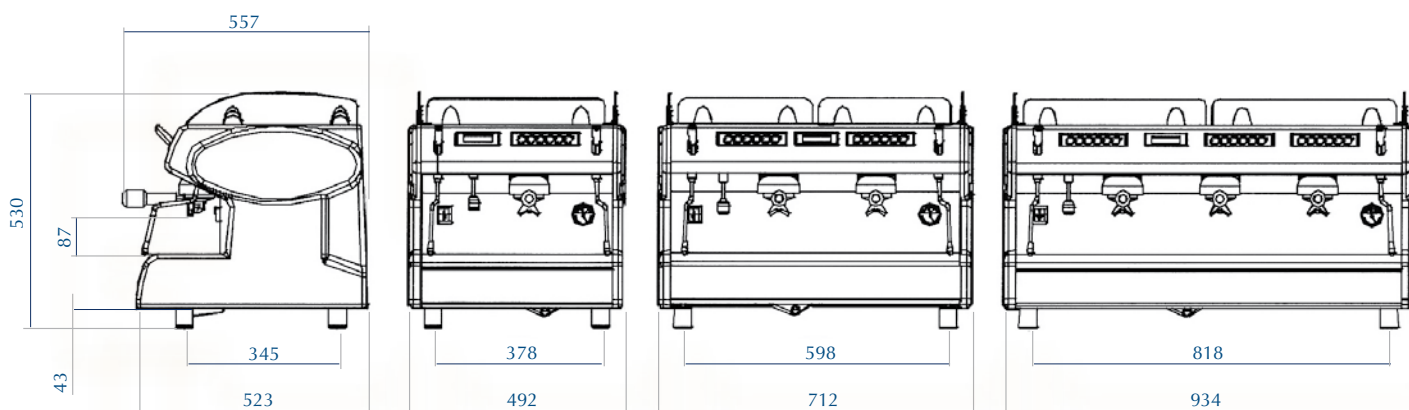


Barista steam wand





Steam wand allowing to steam and froth milk AUTOMATICALLY, with temperature probe that cuts off automatically once the set temperature is reached or that can be manually stopped.

Barista Steam Dampfahh mit Temperaturfühler

Dieser Dampfauslauf dient zum AUTOMATISCHEN Schäumen und Erhitzen der Milch. Der Dampfauslauf wird vom Anwender manuell eingeschaltet, stoppt aber, sobald die eingestellte Temperatur erreicht ist.



Technical features / Technische Merkmale

				
1 group	2.800W+300W 230V 1N~ 1.600W+350W 120V 1N~	8,0 l	38 Kg	50 Kg
2 group	3.500W+350W 230V 1N~ 400V 3N~ 4.500W+350W 230V 1N~ 400V 3N~	13,5 l	50 Kg	66 Kg
3 group	4.500W+350W 230V 1N~ 400V 3N~	20,0 l	63 Kg	80 Kg



Milk Frother Cleaner
- Breaks down milk buildup
- Cleans steam wands and pitchers



Cleaning Tablets
- Cleaning detergent tablets
- 120 tablets per jar

Approvals / Zulassungen



The Manufacturer reserves the right to modify the equipment presented in this publication without notice.