

S9001

Not just a machine,
a wish come true.


Caffitaly
system



Market Overview

Every day new technologies are used to manufacture increasingly high performing coffee machines at increasingly competitive prices.

Today, Caffitaly System has exactly what it takes to make a difference in a constantly evolving market, introducing the NEW S9001 COFFEE MACHINE.

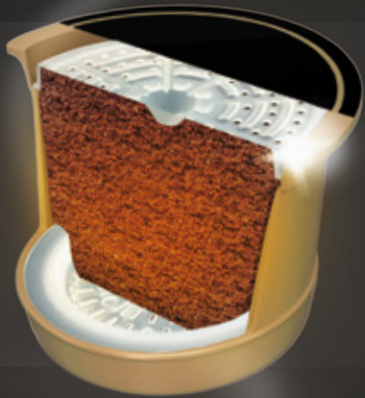


Increasing

Innovation and technology are the perfect combination to address a mature and hard to penetrate market, where Caffitaly's aim is to create a highly efficient machine at a reduced price.



The Caffitaly System



We have created an innovative capsule, leaving nothing to chance. With an innovative dual filter, designed specially to enhance the coffee aroma. Innovative also in terms of quantity: 8 full grams of ground coffee in every capsule.

All the advantages of our system, in capsules:

- The blends maintain perfect flavour and quality, thanks to our self-preserving capsule technology.
- Just a few simple steps to create any beverage in an instant
- No coffee powder wasted on the counter
- Easy cleaning of the dispensing units and other machine components

Studied down to the finest details

Caffitaly's latest brainchild, the S9001 professional machine, is the result of a research and design process that sets the objective of identifying and offering innovative solutions through our exclusive capsule system technology.



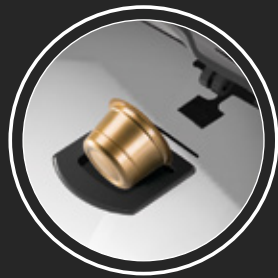
Strictly Made in Italy, and built entirely in stainless steel, the S9001 is designed to meet all the demands of a continuously evolving market.



The advantages of the S9001 professional machine



4 liter water tank with level sensors or possibility for mains water connection



Exclusive Caffitaly System coffee capsule system



Two brewing groups provided with two pumps to offer a further guarantee of correct machine operation, with independent height-adjustable dispensing spouts



Possibility for simultaneous operation of the dispensing units + hot water and steam





4.3" colour TFT display with automatic alert messages



Possibility for the user to descale the dispensing units from the special multi-language menu



Large used capsule drawer (60 used capsules) with electronic filling control and alert messages on the display with additional kit for the direct drain of the water of the drip tray



Steam and hot water nozzles for preparing hot beverages and cappuccinos



Machine Functions

The S9001 has 4 buttons for beverage dispensing from each dispensing unit and 1 for hot water and steam dispensing.

The buttons are for:



Espresso



American coffee (filter coffee)



Long Espresso



Cleaning capsule



Hot water dispensing



Steam

All capsule dispensing buttons can be re-programmed to suit the dispensed product quantities to the needs of the user (holding down the button to release the required quantity, the machine automatically records the quantity for subsequent dispensing).

+ MORE POWER - LESS CONSUMPTION



Daily cycle:



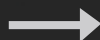
Initial heating approx. 10 min.



Test carried out with machine **in operation 24 hours**



TOTAL
100 Cups of coffee
20 dispensing steam
10 dispensing water



60 espresso coffees
(including coffee used for cappuccino)



20 long coffees



20 dispensing with filter button
(American coffee or soluble beverages)



20 dispensing steam
(45 sec)



10 dispensing hot water
(300 gr)



Daily consumption kW

Professional capsule coffee machine with two groups S9001 - 1900 W

3,61 kW

Professional powder coffee machine with two conventional groups - 4800 W

15,03 kW

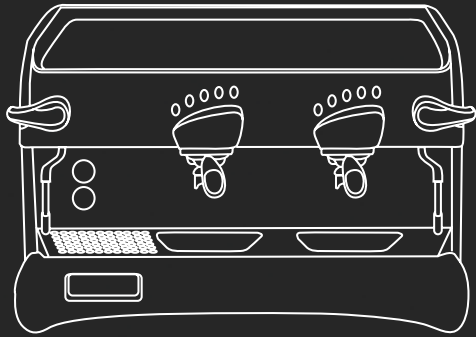


Saving:

-76%
energy costs



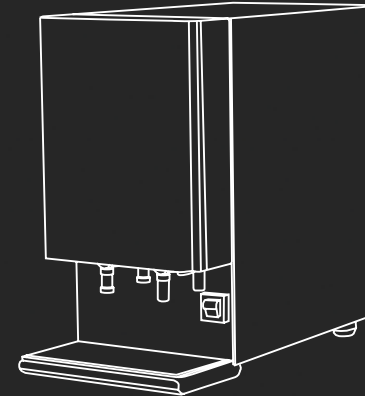
Conventional machine



Coffee grinder



Soluble products



All in one



Saving of space
on work counter



Energy saving
thanks to the use of a
single appliance



Maximum ease of use
with the combined system



Cost savings guaranteed by
reduced energy consumption



The Caffitaly System always
ensures a **perfect product**



Technical Information

| | |
|-------------------------|--|
| Power supply and output | 220-240 V, 50-60 Hz, 1900 W |
| Temperature monitoring | Variable resistor sensor (NTC) |
| Safety System | Coffee groups: 2 thermal fuse Boiler: 2 thermostats with manual reset |
| Overpressure valve | Coffee group opens at 17-19 bar / Boiler opens at 3,5-4,5 bar |
| Water tank capacity | 4 Liters |
| Empty capsules alcove | 60 capsules |
| Weight | 26 kg aprox. |
| Dimensions (H x W x D) | 395 x 545 x 435 mm |



A unique taste experience

professional.caffitaly.com