

Aurelia II T3.



 **nuova
SIMONELLI**
espresso coffee machines

Precision. Reliability. Performance.

The Aurelia incorporates innovative T3 technology, developed with scientific support from prestigious universities and experiences WBC championship Baristas.

The Aurelia II sets new standards in terms of precision, reliability and performance.

	2 Group	3 Group
Dimensions (mm)	1.815 d.565 h.565	1.1045 d.565 h.565
Weight (kg)	84	98
Boiler (lt)	14	17
Voltage (Volt)	230	415
Power (Watt)	7300	9100

T3 Technology.

Three different barista controlled temperature parameters for extraction and profile accuracy:

1. Water & steam boiler
2. Individual group head boiler
3. Group head heating element.

Top of the Class.

WCE Championship accredited machine of choice 2012-2014.

SIS Soft Infusion System.

Gradual increases in water pressure pre-wets 85% of the coffee cake increasing espresso extraction efficiency and consistency.

Smooth Handling.

Ergonomic design considers; push/pull steam levers, milk lights, raised groupheads, reverse mirror, and a high visibility work surface.

Brew Safely.

Teflon-coated portafilters and dual 'cool touch' steam wands with auto-steam option ensure coffee volume and consistency is maintained.

LCD Display.

The new TFT graphic display with rotary switch menu enables bespoke output parameters e.g. shot timing, group temperature and energy saving settings.

Semi-Automatic Cleaning.

Allows independent cleaning of each individual group.



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together with

