



since 1905

# CELLINI CEM

la Pavoni semi-commercial pour-in espresso/cappuccino machine, fully portable.

Packed full of features normally found in larger commercial machines. The Cellini is a high performance, single boiler espresso machine suitable for home or light commercial applications. The body is made of full polished AISI 304 stainless steel case.

The internal copper and insulated boiler increases energy saving with its thermal stability. The Cellini features separate steam, water and espresso functions, each with its own solenoid so you can operate the functions at the same time. Cool touch wands feature plastic inserts, no more burnt fingers!

The E-61 58mm. commercial coffee group ensure creamy espresso every time. Easy to transport it also makes a reliable catering unit.

### Cellini Specifications

- Model: CEM
- 1.8 lit copper hot water boiler
- 2.9 liter fresh water reservoir
- 58 mm E-61 Group
- 15 bar Vibration pump
- Group pressure gauge
- Boiler pressure gauge.
- Heating element, 1400 watts
- Single spout serving portafilter
- Double spout serving portafilter
- Cool touch wands
- Re-set thermostats
- ASI 304 stainless steel body
- W13"x H16"x D17"
- V120/1400 Watts- Net. 53 lbs
- ETL Certified
- MADE IN ITALY



Model: CEM



- Model: KUBE
- Burr Coffee Grinder
- 300 gram hopper container Grind settings from coarse to fine Instant auto/button starts grinding Manual on/ off switch
- 38 mm steel burrs
- 120V / 100 watts
- L 5.0 x D 8 x H 12 - 7 lbs.
- Made in Italy

