

Профессиональные кофемашины VL-300

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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Россия +7(495)268-04-70

Казахстан +(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: bat@nt-rt.ru || сайт: <https://brasilia.nt-rt.ru/>

TECHNICAL CHARACTERISTICS

PRODUCT QUALITY



B16
BREWING UNIT

Guarantees constant thermal stability, better extraction quality and increased productivity.



STATIC
PRE-INFUSION

To release the maximum aroma of freshly ground coffee.



BOILER
STAINLESS STEEL WITH DRY STEAM

Reduces the release of heavy metals into the water, and dispenses dry steam for better fresh milk frothing.



TEA CARE

Programming of 3 water temperature levels to exalt aromas and respect the right infusion for any type of tea.

WORKFLOW



EASY
SELECTION

Membrane keypad with LEDs for drink selection and programming of machine parameters.



DISPLAY
LCD

Visualization of data and parameters in the machine (pressure level in the boiler, delivery times for single group).



COFFEE CREMA
LEDS

LED lighting for the working areas, to keep the coffee cream under constant control.

MAINTENANCE



AUTO-CLEANING

Automatic cleaning, even of just one group at a time, without having to interrupt use.

VERSIONS



BL-300 2 Gr



BL-300 2 Gr Tall cup



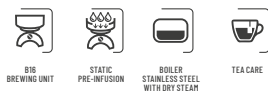
BL-300 3 Gr



BL-300 3 Gr Tall cup

Version	2 Gr	3 Gr
	Standard/Tall Cup*	Standard/Tall Cup*
Boiler	11 l - 3 kW	17,5 l - 4 kW
Installed power	3,1 kW	4,1 kW
Power supply	380-400V, 3N - 50Hz 220-240V, 1N - 50Hz	380-400V, 3N - 50Hz 220-240V, 1N - 50Hz
Water supply	3/8" F	3/8" F
Stainless steel hot water wand	1	1
Stainless steel steam wand	2	2
Cup-warmer	optional	optional
Cup holder capacity	43 cups Ø 65	60 cups Ø 65
Easy membrane keypad	standard	standard
Dimensions mm	H 511 x W 725 x D 514	H 511 x W 965 x D 514
Weight	57 kg	77 kg

* Tall Cup version: usable height for positioning cup is 140 mm



THE NUMBER-ONE RULE FOR ALL BARISTAS: CARE FOR INGREDIENTS AND **RESPECT FOR QUALITY**

The evolved systems offered by the BL-300 have been created to help baristas take care of the ingredients they have at hand, and get the best from every coffee blend, respecting sensory properties.

The proprietary B16 coffee group improves extraction quality and productivity because it guarantees constant thermal stability, while static pre-infusion allows you to release all the aroma of ground coffee.

With the stainless-steel boiler offering dry steam, you can make fresh-milk foam with the right texture for serving tasty cappuccinos. And for lovers of tea, there is Tea Care, offering mechanical water mixing to set the desired temperature for teas and infusions.



AN INTELLIGENT AND EASY TO HANDLE **MACHINE**



From preparation to extraction, BL-300 offers a simple, rapid and intuitive working experience. The machine is easy to handle and intelligent and embraces aesthetics with its clean and modern lines.

The LCD display shows machine data and parameters, such as boiler pressure and the dispensing time for each individual group. The Coffee Crema LEDs illuminate the working areas, allowing you to keep the quality of your coffee under constant control.

The ergonomics and functionality of each component are further strengths of the BL-300; the professional filter holders for rapid pressing, the ergonomic levers and the Easy LED-lit membrane keypad, easy to clean and resistant, for drink selection and machine-parameter programming. Then there are the orientable rubber-coated steam wands and the height-adjustable feet.

These are all features that make operations easier, and the optional cup warmer means that coffee can always be served at the right temperature. The BL-300 is not only ergonomically practical, but also stylish, with its glossy white side panels and the work area with stainless-steel details.



EVERYTHING IS MADE **EASIER**, INCLUDING MAINTENANCE

With the BL-300, every operation is easier, including maintenance. The Auto Cleaning function lets you activate the automatic cleaning of one group at a time, without ever interrupting your work. The surfaces of the machine are smooth, making them easier to clean. The materials used in construction are durable, and you can be certain that they will last, while the new frame offers much easier access to the groups.



AUTO-CLEANING

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