

LPSMxB02AU

MINI CELLINI X



FEATURES

Dimensions	240mmW x 430mmD x 360mmH
Aesthetic Line	Mini
Finish	Black Stainless steel body Chromed brass group head and portafilter Canaletto Walnut wood touch points
Weight	24.4 kg
Internal components	Stainless steel
Pressure release valve	Yes
Heating system	Heat Exchange
PID Control	Boiler temperature
Shot timer	Yes
Boiler capacity	1.5L
Water tank capacity	1.7L
Boiler & Pump gauge	Yes
Professional Portafilter	Double spouted
Steam wand	1 x Insulated
Pump	15 bar (ULKA Vibrating Pump)
Cup warming tray	Yes
Power	220–240V, 50/60Hz 1350W 10A Connection
Warranty	Two years parts and labour

ACCESSORIES

- 1 x 1 cup filter basket
- 1 x 2 cup filter basket
- 1 x Blind filter
- 1 x S.S Milk Jug
- 1 x S.S Tamper
- 1 x Measuring spoon
- 1 x Cleaning brush
- 1 x Double spout portafilter

HANDMADE IN MILAN

Since 1905 La Pavoni's passion has been creating innovative, high-quality coffee machines made by hand in Milan. Know-how, creativity and style spring from this Italian identity and characterise the company's commitment to designing timeless machines that produce the finest café-quality coffee. La Pavoni reflects the defining characteristics of Italian design - elegance, originality and premium performance.

HEAT EXCHANGER

The La Pavoni heat exchanger machine allows you to brew and steam at the same time. Not only does this feature save time but it ensures superior milk-based coffees with high pressure steam on demand.

COMPACT DESIGN

With a built in water tank, the Mini Cellini X can fit into any part of your kitchen. Designed to make delicious espressos but also steam milk to create silky cappuccinos or lattes.

BRASS COMPONENTS / S.S BODY

La Pavoni coffee machines are made by hand in Milan demonstrating a dedication to perfecting coffee for over a century. Crafted with a refined brass finish and a stainless steel body, La Pavoni machines are premium appliances built to endure the rigours of producing coffee of the highest standard.

PID CONTROL AND INTEGRATED FUNCTIONS

A hidden PID interface beneath the drip tray ensures exceptional thermal precision, while enabling advanced functions—including ECO and standby modes, water connection management, and a built-in shot timer—for a seamless, refined home barista experience.

