

## LPLEXP01AU

### EXPO 2015



#### FEATURES

Dimensions	200mmW x 290mmD x 350mmH
Aesthetic Line	Expo
Finish	Chromed brass filter holder + group head Stainless steel body Wooden handles Gold chromed highlights
Weight	9 kg
Pre-infusion	Manual
Coffee brewing function	Manual lever
Steam function	Yes
Heating system	Boiler
Water tank capacity	1.6L
Water level indicator	Yes
Boiler pressure gauge	Yes
Brass Portafilter	Standard
Cappuccino Automatic	Yes
Steam wand	3 hole nozzle - Ø 1.2mm
Power	220-240V, 50/60Hz 950W 10A Connection
Warranty	Two years parts and labour

#### ACCESSORIES

- 1 x 1 cup filter basket
- 1 x 2 cup filter basket
- 1 x Double spout portafilter
- 1 x Bottomless potafilter
- 1 x Tamper
- 1 x Measuring spoon
- 1 x Cappuccino automatic
- 1 x Eagle cap ornament

#### 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.

#### REMOVABLE DRIP TRAY

The drip tray is removable for accommodating larger coffee cups and for easy cleaning and maintenance.

#### WOODEN COMPONENTS / S.S AND GOLD 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, stainless steel and gold chrome body, La Pavoni machines are premium appliances built to endure the rigours of producing coffee of the highest standard.

#### STEAM WAND

The stainless steel steam wand is durable and easy to clean. Access steam on demand with a twist of the steam dial to texture milk for creamy lattes and cappuccinos.

#### BOILER GAUGE

When it comes to brewing great espresso coffee there are many variables that can affect the quality of extraction. The boiler gauge monitors pressure to create the optimal conditions for the best coffee extraction, allowing for a perfectly brewed coffee everytime.

