



Piazza d'Oro Piston

L'ARTISTA DELL'ESPRESSO



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Espresso is more than coffee alone. Espresso is a sign of quality. A professional cup of rich Italian espresso shows just how much you appreciate your customers and their sophisticated tastes.

That's what makes espresso so attractive. Apart from giving your establishment more ambience, caffè macchiato, caffè latte and cappuccino are simply good for business. After all, indulging your customers with distinctive coffee can significantly boost your turnover.

Piazza d'Oro is the key to such moments of indulgence. An international espresso concept combining select blends, impeccable service and professional equipment, Piazza d'Oro provides everything you need to create the perfect espresso experience.

What better way to cater to the needs of quality-conscious customers than by serving up the rich world of Italian espresso in all of its variations – with Piazza d'Oro.

SELECT BLENDS

First-class espresso begins with a blend of the highest quality Arabica – the source of its unique flavour and intense aroma. Piazza d'Oro espresso comes in five blends: Intenso, Estremo, Forza, Dolce and Amabile. So you can, together with our espresso specialist, select the blend that suits your specific situation.

IMPECCABLE SERVICE

The proper blend is, however, only the beginning. Training and advice are just as important – such as on the right grind of bean and regional coffee tastes around the globe. Our espresso consultants can also provide tips on presentation, including our exclusive Piazza d'Oro cups and saucers and other stylish accessories – to complete the espresso experience.

PROFESSIONAL EQUIPMENT

Specially developed for use with Piazza d'Oro espresso – the Piazza d'Oro Piston is the heart of Italian espresso culture. With its gleaming chrome and traditional design, the Piazza d'Oro Piston is a feast for the eyes – and a dream for professionals. The clicking of its pistons and the aroma of freshly ground beans complete the atmosphere of an authentic Italian café.

To operate the Piazza d'Oro Piston like a real expert, we provide all the necessary training. The Piazza d'Oro Piston is equipped for even the most demanding situations. Using the 2 or 3 group machine, you can reach the capacity up to 120 – 480 cups an hour. Thanks to its built-in fridge for storing milk for cappuccino and caffè latte, the Piazza d'Oro Piston is also hygienic and saves space.

Advantages of the Piazza d'Oro Piston

- Available with 1, 2 or 3 groups to suit any demand
- Built in fridge (2-3 group models only) for milk varieties like cappuccino etc.
- Stunning looks
- Robust and very complete
- Highly professional

Today's customers expect the very best. And their standards are especially high when it comes to coffee. With the Piazza d'Oro Piston and the Piazza d'Oro concept, you know for certain that you're getting excellent quality and added value.





SPECIAL FEATURES OF THE PIAZZA D'ORO PISTON

The Piazza d'Oro Piston has the following special features.

FEATURE	ADVANTAGE
Control panel	Small yet with all the necessary buttons for the various selections
	Flat and easy to clean
Built-in fridge (not available in models with only 1 group) with cappuccino/latte maker	Milk stays cool, even in the tubes
	Space saving, no extra bottles of milk
	Foam and hot milk device
	Removable for optimal hygiene
	Excellent results (e.g. thick, creamy foam that you can really sink your teeth into)
Adjustable hot water/milk outlet	Minimum spillage
	Reaches tall and small glasses
Filter holder	Special ergonomic grip
Manometer	Allows you to check pressure and boiler temperature
Automatic grinder	Handy dosing system
	Freshly ground beans at any moment of the day
Large cup warming surface	Ample room to display and pre-warm cups
Manual and automatic water dosing	The freedom to make coffee your way
1, 2 and 3 groups	Available in your choice



MAINTENANCE AND CLEANING

Espresso contains ethereal oils that can cling to pipes and filters in the espresso machine, giving coffee a rancid flavour. To ensure a final product of the highest quality cup after cup, the Piazza d'Oro Piston has its own daily cleaning programme, which can be run at your convenience. The entire cleaning process takes only about five minutes a day.



PRODUCT SUPPORT

Piazza d'Oro machines are constructed for easy access to all parts. Moreover, our service technicians are trained to keep your Piazza d'Oro machine in tip-top shape – year in and year out – so that you can focus on doing business.



TECHNICAL SPECIFICATIONS PIAZZA D'ORO PISTON

Model	Number of groups	kW	Voltage (V)	Weight (kg)	Dimensions (W x D x H)
AEP	1	2	230	51	500 x 570 x 530 mm
AEP	2	2.6	230	80	720 x 570 x 530 mm
SAE	1	2	230	51	500 x 570 x 530 mm
SAE	2	2.6	230	80	720 x 570 x 530 mm
SAE	3	3.7	380 or 230	97	970 x 570 x 530 mm

AEP = manual water dosage (1 or 2 groups)

SAE = automatic water dosage (1, 2 or 3 groups)

Automatic grinder Voltage: 230 V/0.25 kW

Automatic stop

Weight: 12 kg

Size: 530 x 720 x 570 mm

FOR MORE INFORMATION



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