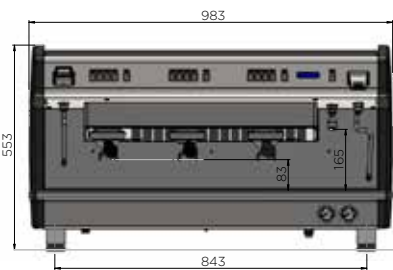




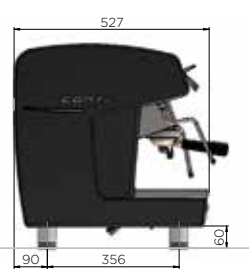
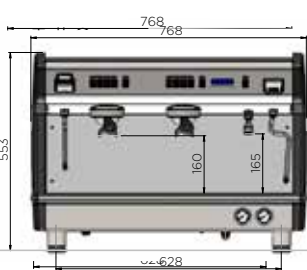
X-One

Professional, polished performance

Standard option



Tall Cup option



2 Groups

3 Groups

Height (mm)	553	553
Width (mm)	768	983
Depth (mm)	527	527
Weight (kg)	58	72
Boiler size (Litres)	13	20
Element size (W)	3500	6000
Total wattage (W)	3800	6300
Optional wattage (W)	6300 (6000 element)	



X-One

X-One

Professional, polished performance



Flow control

Professional, polished performance

01763 249 398
 conti-espresso.co.uk
 info@conti-espresso.co.uk

Unit 7 The Quadrant
 Newark Close
 Royston
 Hertfordshire
 SG8 5HL

CONTI
 ESPRESSO MACHINE



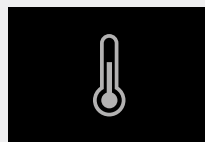
CONTI
 ESPRESSO MACHINE



Where capacity and perfect espresso cannot be compromised.

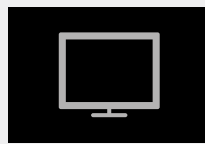


All colours including custom+ are available in 2 and 3 groups



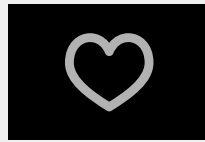
Flow Control

PID temperature control coupled with the Unique 'Flow Control' system allows incremental adjustments which result in a very stable group head temperature.



Display

Eye level digital display provides valuable information such as shot timers, boiler temperature & coffee counters



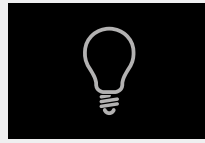
Diagnostics

Unique machine diagnostics provide the user with important maintenance advice such as cleaning, service and water filter change reminders - all displayed on digital screen.



Steam Levers

Dual Function Lever activated steam arms, making texturing milk simple and fast. These levers also feature a sprung loaded 'purge' function to help eliminate milk build up within the steam arm itself.



Barista Lights

Illuminate the vast working area to make sure the barista is working clean and the drinks are being poured to perfection



Custom Options

Fully interchangeable panels, which can be painted or wrapped to feature your preferred colour or add graphics and company logo.

Stable group temperatures

To within +/- 1.5°C tolerance.

PID

System enables the user to adjust boiler temperature which helps to find the 'sweet spot' for the chosen coffee.

'Flow control'

System controls and stabilizes the idle temperature of the coffee water (helps avoid coffee water sitting within the group, going stale and overheating).

Advanced diagnostic system

With eye-level display assist in fault diagnosis, service and filter change intervals, coffee counters, shot timers and boiler temperature.

LED 'Barista lights'

Lets you see the perfect extraction and helps the barista to work cleaner and be more efficient.

Lever activated steam arms

For ease of use with sprung-loaded 'Purge' function ensures steam arm stays free from milk build up.

Group isolation system

Allows individual groups to be serviced on whilst machine is being used limiting 'downtime' and loss of productivity.

Shot timers

To monitor consistency and espresso quality.

Tall cup machines

Available in 2 & 3 group configuration both also available (no cost option).

Optional steam control

Steam arm adds texture to milk and can be set to desired temperature (switches off once temperature is reached) - avoids scalded milk.

Variable pre-infusion

Allows you to vary the pre-infusion time ensures optimum espresso extraction.

Auto GRP cleaning function

Makes cleaning simple therefore no excuses for not being done!

Cleaning 'shut down'

If the machine is not cleaned it will not work.

Eco Mode

Drops the boiler temperature to 60°C, perfect for quiet periods or overnight and enables the machine to heat up faster for service.

Colour choice

Available in Flame Red, Gloss Black or Ice White all with neon blue LED's.

Custom colours

And finishes available (extra cost and lead time).

The X-ONE has been designed for the aspiring barista and high volume operator. We have built upon the features pioneered within the CC100 model by incorporating advanced electronics, the X-ONE allows the user to monitor coffee quality, machine performance and provides audit trails to help keep any business in touch with their sales.