

Project

Date

Models

CS1-110
CS1-220
CS2-220
CS3-220

Item#

Quantity



model CS2-220



model CS1-110

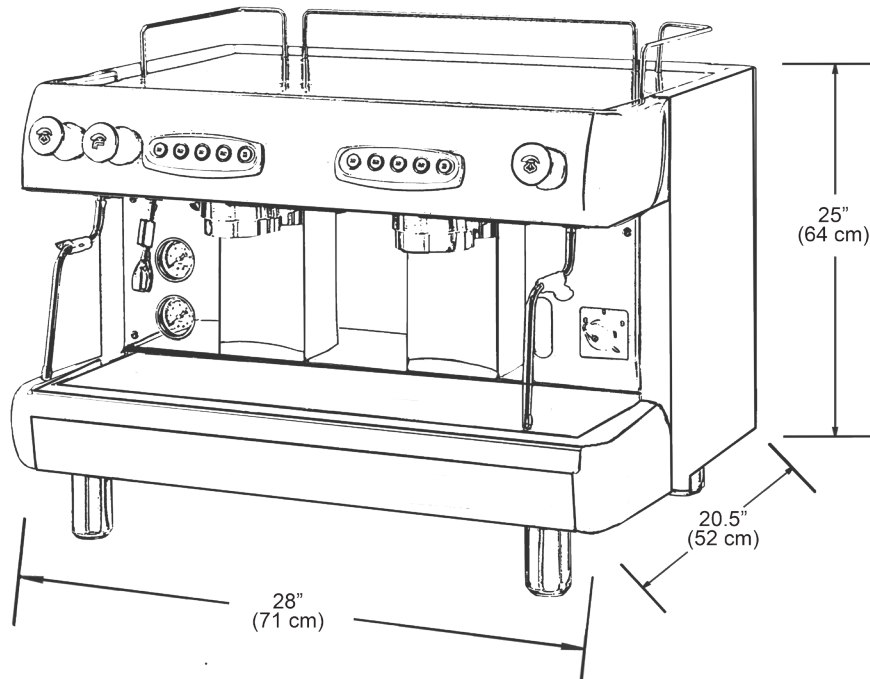
FEATURES

- Elegant streamlined design and exacting control.
- Separate water and pressure gauges for easy and precise monitoring.
- Separate independent auto back-flushing allows convenient machine maintenance.
- PID control provides boiler temperature stability at 217.4° F (103° C).
- Custom grouphead - closed circuit of water goes through the boiler, heating and maintaining the temperature of the grouphead at steady 199.4° F (93° C).
- Hot water dispense wand and steam knob feature two easy-to-use methods of operation, either rotating or pull-out operation.
- Safety valves in boiler allow pressure release ensuring safe operation.
- Boiler low water safety feature prevents machine from overheating without water.
- (4) programmable and (1) manual drink volume buttons per grouphead. Duplicable pre-programmed dosage.





CLASSIC SERIES AUTOMATIC ESPRESSO MACHINES



model CS2-220



MODELS & SPECIFICATIONS

| Model | Description | Capacity | Portafilters | Boiler | Electrical | Product Dimensions (H x W x D) | Ship Weight |
|------------------------------|--|--|---------------------------|------------------------------|----------------------------------|--|---------------------|
| CS1-110 (1008-000) | One group, stainless steel heat exchange boiler, with brass rotary vane pump. Pair with VGT Timer Grinder-Doser | Small capacity, up to 50 drinks daily. Brews 2 espressos simultaneously. | (1) single (1) double | 1.6 gal (6 L) 2500 W | 110/120V 2 kW 18A / 1 Ph | 25" x 19" x 20.5" (64 cm x 48 cm x 52 cm) | 104 lbs. (47 kg) |
| CS1-220 (1008-001) | One group, stainless steel heat exchange boiler, with brass rotary vane pump. Pair with VGT Timer Grinder-Doser | Small capacity, up to 50 drinks daily. Brews 2 espressos simultaneously. | (1) single (1) double | 1.6 gal (6 L) 2500 W | 220/240V 2 kW 10A / 1 Ph | 25" x 19" x 20.5" (64 cm x 48 cm x 52 cm) | 104 lbs. (47 kg) |
| CS2-220 (1008-002) | Two groups, stainless steel heat exchange boiler, with brass rotary vane pump. Pair with VGA Automatic Grinder-Doser | Medium capacity, 150-200 drinks daily. Brews 4 espressos simultaneously. | (1) single (2) doubles | 3.17 gal (12 L) 4700 W | 220/240V 4.7 kW 20A / 1 Ph | 25" x 28" x 20.5" (64 cm x 71 cm x 52 cm) | 115 lbs. (52 kg) |
| CS3-220 (1008-003) | Three groups, stainless steel heat exchange boiler, with brass rotary vane pump. Pair with VGHDA Automatic Grinder-Doser | High capacity, 200-300 drinks daily. Brews 6 espressos simultaneously. | (1) single (2) doubles | 4.76 gal (18 L) 6500 W | 220/240V 6.5 kW 27A / 1 Ph | 25" x 37" x 20.5" (64 cm x 94 cm x 52 cm) | 148 lbs. (67 kg) |

Plumbing: Unit attaches to 0.75" hose connection, 0.5" water line required. Water pressure between 20 PSI and 120 PSI. Use regulator for higher pressure.

Note: 4" clearance required on side and rear.

Note: Installation of this model must be performed by a Grindmaster-Cecilware certified service provider, and water filtration must be utilized to qualify for factory warranty.

OPTIONS

Installation Package (80598) - Required for the Classic Series to qualify for factory warranty.