

Venezia

Espresso Equipment

By Cecitware



Nothing compliments a dessert better than a hot cup of espresso or cappuccino. That is why Venezia Espresso and Cappuccino Machines by Cecilware are your answer to your customers requests.



Industry Leading Features



- ✓ Touch Pad Control Panel
- ✓ Makes Single or Double Espresso; 1 or 2 Cups at a Time
- ✓ Double Gauge For Boiler and Pump Pressure Control
- ✓ Hot Water Dispenser
- ✓ Extra Long Movable Steam Wand
- ✓ Water Inlet Valve
- ✓ Built-in Motor Pump with In-line Filter
- ✓ 4" Adjustable Legs
- ✓ Pod Filter Adapter Included
- ✓ European Style To Fit Every Decor

Available in 1, 2, and 3 group variations, Venezia espresso equipment is easy to operate and makes a single or double Demi-tasse cup of espresso with just the right crema to satisfy the pallet of any espresso connoisseur.

The built-in microprocessor allows an operator to optimize the brewing cycle by programming up to 4 different sizes of espresso and selecting them automatically or independently for each group.

Industry Leading Features



Manufactured in Italy, exclusively for Cecilware, by a leading manufacturer with over 30 years experience in producing quality espresso equipment for the world.

Automatic Espresso Models with Volumetric Flow Control								
Model#	# of Heads	Length	Voltage	KW	Amps	Cups / Hr.*	Boiler Size (quarts)	Weight
VAE-1	1 Group	19.5"	120V	1.7	20	240	7	135 lbs.
VAE-2	2 Group	27.5"	120V	1.7	17	480	12	170 lbs.
VAE-22	2 Group	27.5"	240V	4	16.6	480	12	170 lbs.
VAE-3	3 Group	37"	240V	5	21	720	18	235 lbs.
Semi Automatic Espresso Models								
VSE-1	1 Group	19.5"	120V	1.7	20	240	7	135 lbs.
VSE-22	2 Group	27.5"	240V	4	16.6	480	12	170 lbs.

Depth: 21" Height: 20.5" * Demi-tasse cups of espresso 120 volt machines comes with 120 volt line cord.
Water pressure required: Minimum 30 PSI

Espresso Grinders

Model

Description

VG-T Time Switch Espresso Grinder - For the savvy espresso operator, the Time Switch model offers the operator control over the grinding process. With a maximum grinding time of 1 minute, simply turn the mechanical timer in intervals of seconds to properly grind the anticipated amount of espresso beans.

VG-A Automatic Espresso Grinder - For easy grinding that requires little to no effort, the Automatic Espresso Grinder always keeps the doser chute filled with espresso grinds, ready for dispensing. With an automatic start every 12 doses, the grinder stops when the chute is full.

VG-HD-A Heavy Duty Automatic Espresso Grinder - For locations where you're consistently serving Espresso or Cappuccino style beverages, this heavy duty piece of equipment grinds more espresso in less time than the rest. Perfect for coffee bars.



Industry Leading Feature

- ✓ **Micro "Grind Control" Adjustment** - An exclusive adjustment system that gives the operator infinite control over grind settings. No more preset "clicks" for grind settings.
- ✓ **Cast Aluminum Frame** - Insures perfect grind head alignment
- ✓ **Precision Machine Burrs**
- ✓ **Stroke Counter** - Comes standard to indicate how many cups of espresso have been served.

Model #	Power	Grinding Blades	Grinding Speed	Espresso Bean Container Capacity	Ground Espresso Container Capacity	Dose Adjustment	Ship Weight
VG-T	350 Watts	2.5"	1600 r.p.m; 60 hz.	2.7 lbs.	.6 lbs.	5.5 - 9 g.	29 lbs.
VG-A							44 lbs.
VG-HD-A	650 Watts	3.5"			.8 lbs.		

Comes standard with 120V line cord.



Shown with optional base



**The Easy To Use
Single Pod Espresso /
Cappuccino Machine**



Industry Leading Features

- ✓ **Quick, efficient and requires minimum setup**
- ✓ **Unique design**
- ✓ **Easy water filling and cleaning**

Model #	Description	Dimensions	Capacity	Ship Weight
PIC-1	Single Pod Espresso / Cappuccino Machine	15" x 11.75" x 9"	32 oz.	20 lbs.

Comes standard with 120V line cord.



Cecilware Corporation 43-05 20th Ave., LIC NY 11105
Tel: 800.935.2211 718.932.1414 Fax: 718.932.7860
Visit us on the web: www.cecilware.com

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