

BUYING GUIDE

ESPRESSO MACHINES COMPACT ESPRESSO MACHINES TEAPRESSO MACHINES

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BUYING GUIDE

espresso MACHINES

Best for Cafes, Restaurants, Diners, Coffee Shops, Bars, and Hotels







ltem #	236ECEM1	236ECEM2	236ECEM3
Groups	1	2	3
Boiler Capacity	1.5 Gallons	3.25 Gallons	4.75 Gallons
Dimensions (In) W x D x H	19 ¼" x 21 ¼" x 22 %"	27 ½" x 21 ¼" x 22 %"	37" x 21 ¼" x 22 ¾"
Weight	180 lb.	230 lb.	235 lb.
Volts/Watts	120V / 2,000W	220-240V / 4,700W	220-240V / 6,500W
Stainless Steel	1	1	✓
Hot Water Faucet	1	1	✓
Number of Steam Wands	1	2	2
Style	Automatic	Automatic	Automatic
Direct Connection	\checkmark	1	1



EACH MACHINE FEATURES:

- 5" clearance to accommodate a variety of cups.
- User-friendly controls make it simple to use.
- Efficient design with continuous flow option.
- Stainless steel construction to withstand wear and tear of daily use.
- Hot water outlet and steam wands.
- Top storage area for espresso cups to save space.
- Programmable settings for each group head allow for dispensing single or double shots.
- Automatic cleaning for easy maintenance.
- Steam and pressure gauges show when the unit is ready to pull the perfect shot.



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COMPACT ESPRESSO

Best for Hotels, Rental Properties, Cafes, Bars, Small Coffee Shops, Offices, Salons, and Markets





ltem #	236ECEM1C	236ECEM2C
Groups (Compact)	1	2
Boiler Capacity	5 Liters	8 Liters
Dimensions (In) W x D x H	20 ½" x 17 ½" x 16 ½"	20 ¹⁵ / ₁₆ " x 22 ¹ / ₂ " x 16 ¹ / ₂ "
Weight	77.16 lb.	101.41 lb.
Volts/Watts	230V / 2,700W	230V / 3,200W
LED-Illuminated Working Area	1	\checkmark
LED-Illuminated Chrome Pushbuttons	\checkmark	\checkmark
Minimalist Design	✓	\checkmark
Cup Rails	-	\checkmark



EACH MACHINE FEATURES:

- 3 % distance between the cup tray and the coffee spout.
- Electronic control of the boiler water level.
- Remote control of functions and performance via SMARTIA platform.
- Ergonomic steam and hot water knobs activate with a rotation of just 90 degrees.
- Copper boiler with independent heat exchanger for each group.
- Filter holder kits suitable for professional capsules and ESE-certified paper pods.



BUYING GUIDE

teapresso MACHINES

Best for Cafes, Bubble Tea Shops, Restaurants, and Sushi Restaurants



ltem #	236ECTPM2	236ECTPM3
Groups	2	3 with 1 Espresso Group
Boiler Capacity	6.34 Qt.	Tea: 6.34 Qt. / Coffee: 12.68 Qt.
Dimensions (In) W x D x H	28 5⁄8" x 21 3⁄4" x 22 5⁄8"	38 ½16" x 21 ¾" x 22 5⁄8"
Weight	169 lb.	176 lb.
Volts/Watts	220-240V / 4,500W	220-240V / 7,000W
(1) Steam Wand & (1) Hot Water Outlet	<i>✓</i>	1
Keyboard Panel	<i>✓</i>	<i>✓</i>
Multiple Forms of Drinks	1	
Multi-Boiler Preheating and Heat Cycle System	1	\checkmark
Minimalist Design	1	



WHY CHOOSE TEAPRESSO:

- 90-second tea extraction eliminates the use of tea barrels.
- Provides greater health benefits by reducing tannins and caffeine.
- Reliable and consistent hot water supply.
- Customizable brewing parameter setting that allows user to set water, time, and temperature with 4 settings for each tea group head.
- Create many different styles of tea beverages, including traditional tea, herbal tea, and fruit tea.
- PID temperature control for stable supply quantity.
- · Easy cleaning and maintenance with automatic back flushing.