

Strumenti per l'Espresso

Amich Display

AUTOMATIC 2 gr • 3 gr



It is the top of the range and an evolution of the Etnica model.

lighting cup's LED, nut wood kit (knobs and filter holders), Limited Edition sides and electronic injection autosteamer

Automatic, with covered groups and display, it represents the indivisible bond between modern and ancient, where the future is son of history and the most modern technology matches with sounds and past time.







Anich Display

## AUTOMATIC

2 gr • 3 gr



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TECHNICAL FEATURES	AUTOMATIC	
Espresso coffee and cappuccino machine with thermosiphonic system	2gr	3gr
E 61 brewing groups (filter holder Ø 58 mm)	•	•
Frame of pure polished super-mirror and satined stainless steel AISI 304. Finishing of transparent methacrylate	•	•
Flanged boiler of copper with tap for manual discharge, pipes of copper and pipe fittings of brass	•	•
Dual gauges for boiler and pump pressure	•	•
Manual and automatic boiler water loading	•	•
Programmable portion control / Single group washing	•	•
Built-in RPM motor pump with <b>WATER</b> cooling / Fluid-o-Tech rotary pump	•	•
Touchpad for each group with pilot lights for activated brewing buttons:	•	
6 volumetric metering selections programmable from the touchpad directly and 1 programming button		
1 electromechanical button for every group for brewing choice (only for 2 groups in the 3 groups version)	•	•
Indicator to inform that machine and cup heater are ON	•	•
LED lights on the back panel (with ON/OFF switch)	•	•
Electric cup heater (with ON/OFF switch) with programmable working temperature	•	•
Glass tube for boiler water level	•	•
2 multidirectional stainless steel steam wands with manual control from the tap knobs	•	•
1 multidirectional stainless steel hot water wand with manual control from its dedicated button	•	•
ALPHAMERIC DISPLAY After the switch-on it displays the functional test and malfunction notice, boiler filling, filling timeout. It displays boiler filling also when the DISPLAY When the machine is in use, after the functional test the alphameric display shows always the boiler temperature and pressure, hour, date, number of		
allows to plan/program:PREINF. SINGLE: pre-infusion time for single and double coffeeCLOCK SETUP: hour, date, number of the weekdayWASHING GROUP IN PROGRESS: single group washingAUTO ON/OFF: switching ON/OFF time of the machineMAINTENANCE: number of coffee to the next maintenanceWORKING DAYS: coffee shop day offLANGUAGE: ENGL-CEL, ENGL-FAH, ITALIANO, FRANCAIS, DEUTSCHE, ESPANOL, PORTUGUESDELIVERY TEST CRONO: brewing time (digit chrono)allows to display:CUP HEATER: cup heater working temperatureCOUNTER LITERS: total used litres of waterAUTOSTEAMER: autosteamer temperatureDOSER ALARM: flowmeter malfunction timesREGEN. SOFTNER: water litres to regenerate the softnerTOTAL COFFEES: total coffee done with the automatic touchpad from installationCHANGE PASSWORD: new password to get access to the display functionsBOILER PRESSURE: boiler pressure	•	•
OPTIONAL ON DEMAND		
Mixed hot water outlet	•	•
External motor pump (air cooling)	•	•
Raised groups	•	•
Cappuccino maker / Milk frothing wand	•	•
Electronic injection autosteamer with adjustable control of speed and of pump capacity. Wand with directing holes for an elliptical steam brewing	٠	•
Serial interface for external connection to the cash register	٠	•
Lighting cup's LED	•	•
White filter holders for 1 and 2 cups	٠	•
Nut wood kit: filter holders and knobs	•	•
Color options and aesthetic customisation	•	•
TECHNICAL DATA 2 gr 3 gr		
120 V (1F)     2600 - 2930 W       Voltage/Power     000 - 040 V (45)		
220 - 240 V (1F) / 380 - 415 V (3F) 3000 - 6650 W 4500 - 6700	UW	
Frequency Hz 50-60		
Boiler Lt 12 17		
Length mm 740 980		
Width mm 600		
Height mm 560		
Net weight Kg 65 96   D.I.D. srl reserves the right to modify the appliances presented in this publica		

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