

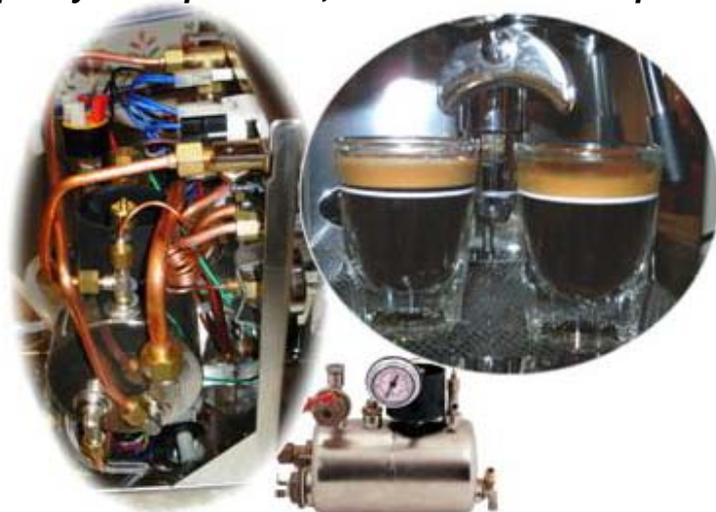


Isomac Tea *Espresso machine*



ISOMAC is an Italian company that has produced high quality espresso coffee-machines and coffee grinders since 1977. Based in Macherio, close to Milan, Isomac now operates all over the world and is renowned for the high quality of its products, both domestic and professional.

<http://www.bellabarista.co.uk>



High quality construction and components

<u>Specifications</u>	
Height - Width - Depth:	400 x 270 x 435 mm
Weight:	21 kg
Voltage & Power:	230 V-50Hz, 1400W
Water Tank :	3 litres, removable with low water sensor
Boiler:	1.2 litres
Pump Pressure:	12-14 bar
Group Head:	1 (Faema E61)
2 Filter Handle(s)	for 1 or 2 cups, Internal Diameter 58 mm, removable drip tray, cup warmer
Construction:	Heavy Gauge Stainless Steel
Water/Steam	Hot water on demand. Steam on demand
Boiler	Stainless Steel, Heat Exchanger system (HX)
Manometer Gauge:	Measures boiler pressure
Group pressure gauge	Measures brew pressure
UK User Supplement:	Detailed guide enabling you to get the best from your Tea, covering all aspects of operation and routine maintenance
Warranty:	1 year return to base
Spares:	We carry a comprehensive range of spares for the Tea
Service Backup:	We have trained service engineers for Isomac machines

Italian design and quality at its best, the Tea is another flagship machine of Isomac and based on commercial espresso machines. Professional quality that is ideal for the coffee enthusiast at home, or in a small office. It looks impressive, functions superbly and makes easy work of the entire range of gourmet coffee drinks, such as espresso, cappuccino, latte, or mocha. Hot water is always on tap for tea or other hot drinks and steam always available for foaming milk for that creamy hot chocolate or cappuccino.

Internally identical to the Millennium (except for the addition of a brew pressure gauge), the Tea's large boiler with heat exchanger can produce continuous steam and you can draw espresso shots and use steam at any time, without "preparing" the machine first (unlike cheaper machines which need to be switched into steam mode).

It has a solid construction, extremely good build quality, quality heavy-gauge polished stainless steel panels, metal components throughout and features a professional E61 group head (originally developed by Faema). Water circulates through the group head and the heat exchanger (thermosyphon), the metal of the group (8lbs of solid brass with chrome plating) helps stabilise the water temperature as you draw your espresso.

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