



# Isomac Zaffiro *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>	
<b>Height - Width - Depth:</b>	400 x 230 x 410 mm
<b>Weight:</b>	19 kg
<b>Voltage &amp; Power:</b>	230 V-50Hz, 1400W
<b>Water Tank :</b>	3 litres, removable with low water sensor
<b>Boiler:</b>	0.7 litres
<b>Pump Pressure:</b>	12-14 bar
<b>Group Head:</b>	1 (Faema E61)
<b>2 Filter Handle(s)</b>	for 1 or 2 cups, Internal Diameter 58 mm, removable drip tray, cup warmer
<b>Construction:</b>	Heavy Gauge Stainless Steel
<b>Water/Steam</b>	Hot water on demand. Steam via steam switch (60-90 sec warm up)
<b>Boiler</b>	Nickel plated brass
<b>Manometer Gauge:</b>	Measures grouphead pressure (brew pressure)
<b>UK User Supplement:</b>	Detailed guide enabling you to get the best from your Zaffiro, covering all aspects of operation and routine maintenance
<b>Warranty:</b>	1 year return to base
<b>Spares:</b>	We carry a comprehensive range of spares for the Zaffiro
<b>Service Backup:</b>	We have trained service engineers for Isomac machines

The Zaffiro design is based on commercial espresso machines and adapted for use within the domestic environment. A professional quality machine that is ideal for the coffee enthusiast functions impeccably and looks great. It 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 and other hot drinks. Switching into steam mode gives steam within a minute or two, so you can foam milk to make that creamy hot chocolate, cappuccino or latte.

Just like its larger commercial cousins the large boiler gives you the ability to draw multiple espresso "shots", without any delay and gives good thermal stability. A large boiler also makes plenty of hot water available for other hot drinks such as Tea or Americanos.

It is solidly constructed with quality heavy-gauge polished stainless steel panels and frame. High quality fittings are used internally and externally. The Zaffiro features a professional E61 group head (originally developed by Faema). Water from the boiler circulates through the group head (thermosyphon), and warms the metal of the group (8lbs of solid brass with chrome plating) this helps stabilise the water temperature as you draw your espresso.

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