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SIMONELLI* AURELIA II 2 GROUP

The global espresso standard. Complete control. Unprecedented accuracy. World Barista Championship approved T3 Technology was developed by Simonelli with the support of university research and work with the world's leading Baristas. It allows for complete ownership of the temperature at each delivery phase, giving experienced baristas the freedom to adapt the Aurelia's capabilities to extract desired flavour profiles.

KEY STATISTICS

Number of groups: 2

Power (watts): 4500

Boiler Size (litres): 14

Product Code: 5925



COLLABORATIVE. COMMITTED. COMMERCIAL.

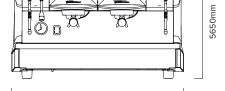
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The global espresso standard. Quality production. Quality performance. Quality coffee.

- Delivering more of everything you need more hot water, more steam, more coffee, whilst maintaining the high quality Nuova Simonelli is famed for.
- Style and substance the Aurelia II doesn't just look great, it's been designed to make service efficient for the most demanding coffee professionals. From the touch panels to the raised group heads, the Aurelia II is designed from the bottom up with the barista in mind.
- Optimum extraction the Soft Infusion System (SIS) gently pre-wets the coffee cake, allowing gentle, even extraction resulting in maximum flavour.
- Key features high-visibility work surface, semi-automatic cleaning, built-in volumetric dosing and cool touch push and pull steam wands.

SPECIFICATIONS

Water connection	2-5 BAR isolated 15mm feed, 3/4" BSP screw fitting
Filter type	Brita Purity 600/1200 C50
Waste	1.5" downpipe to P-trap, minimum length 8"
Power (watts)	4500
Boiler size (litres)	14
Power requirements	1 x 230Vac 32A single phase commando socket Optional - must be specified when ordered 1 x 415Vac three phase commando socket 16A per phase
Breaker	В
Weight (kg)	76
Dimensions w x d x h (mm)	815 x 565 x 565



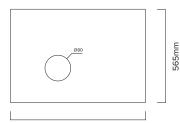
815mm

565mm

RECOMMENDED PRODUCTS







815mm Hole is required through the counter

