

HAND MADE IN  MILANO ITALY.



DOMESTIC LINE

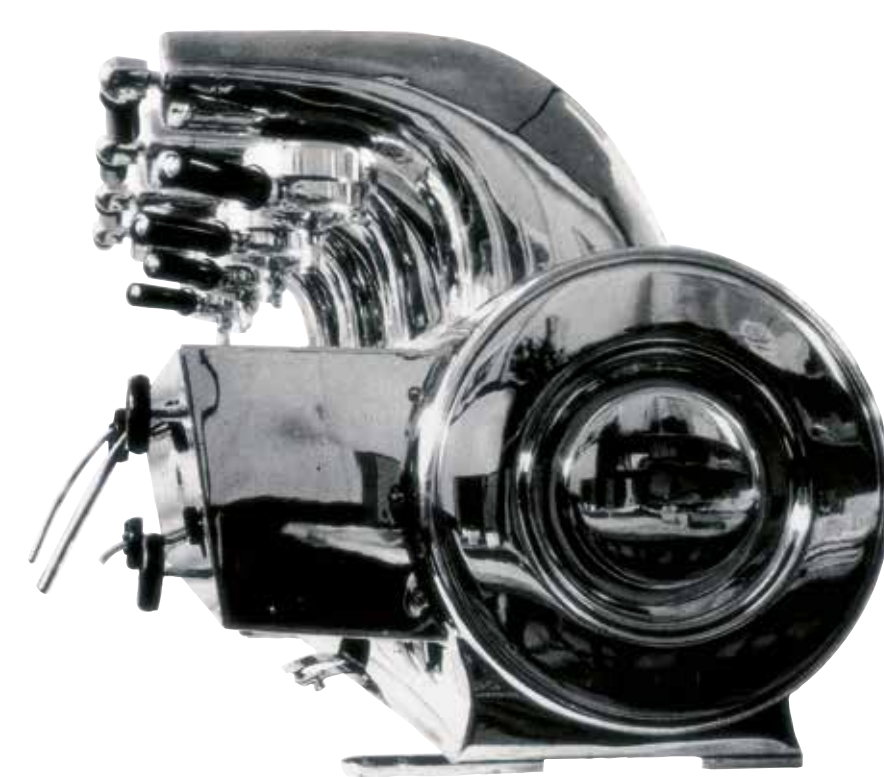
lapavoni.com

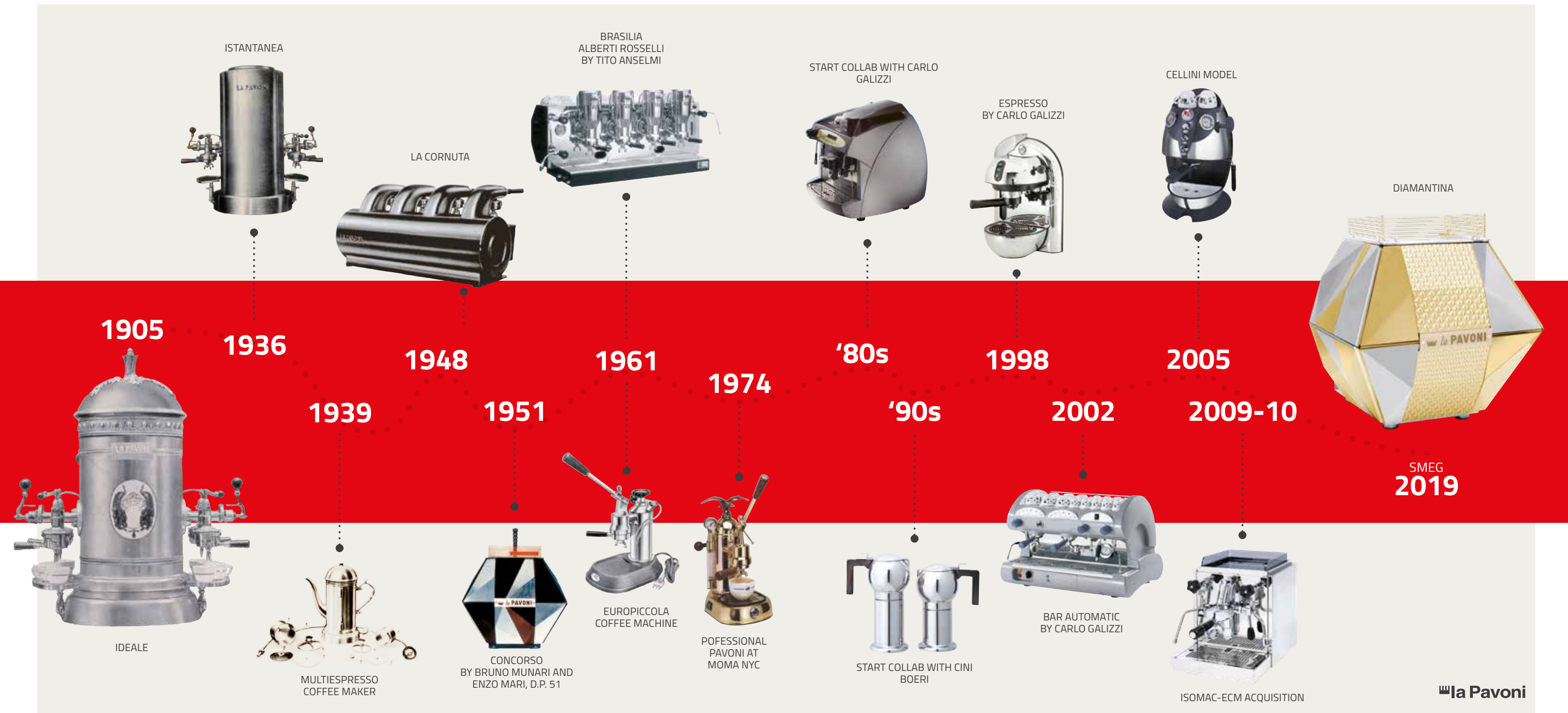
The real italian Espresso art since 1905

All over the world La Pavoni means “Espresso”, a brand that for over a century has been recognized as the Italian excellence in the production of coffee machines.

Passion and tradition distinguish la Pavoni. Since 1905 espresso coffee machines, the company mission for more than 100 years of history identify la Pavoni in the world. Know-how, creativity and style, these are the qualities that spring from la Pavoni’s Italian identity and characterise the company’s commitment to bringing coffee machines to life.

HAND MADE IN  MILANO ITALY.

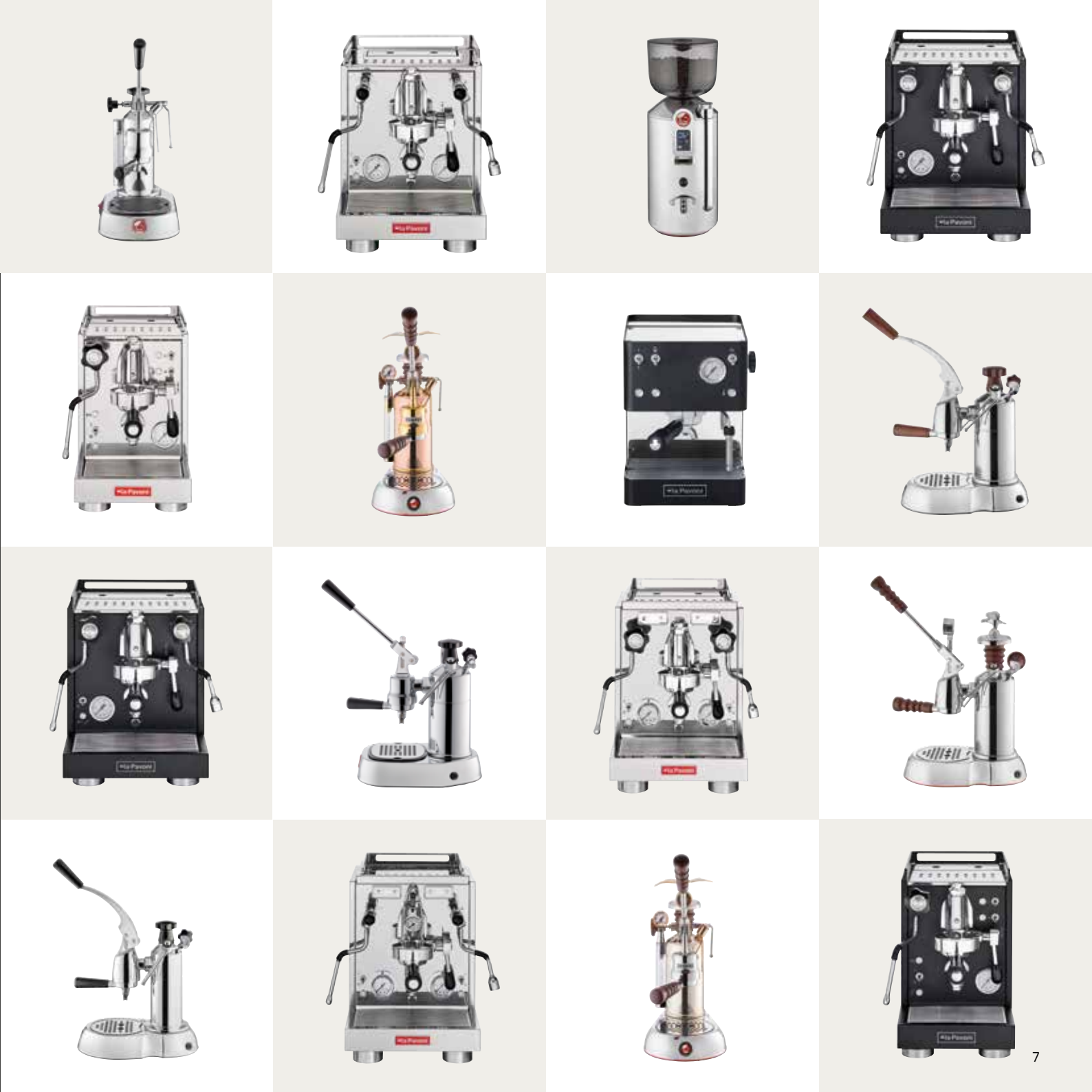




La Pavoni is a historical Heritage

Aesthetic reasons aside, La Pavoni's identity is an expression of its actual Italian origins and the fact that the company is passionate about what it does. La Pavoni aims to identify and reflect the defining characteristics of Italian design such as inventive elegance, originality and product quality.

La Pavoni, over its history, has decided to focus on one main category, and to do it in the best way. La Pavoni coffee machines have never followed mass market criteria, but it has always guaranteed high-quality products, a quality acknowledged worldwide. The ability to produce highly competitive machines from a technological point of view has always gone hand in hand with a great care for their appearance, ever since the production of the earliest models.



The secret of a real Italian Espresso Coffee

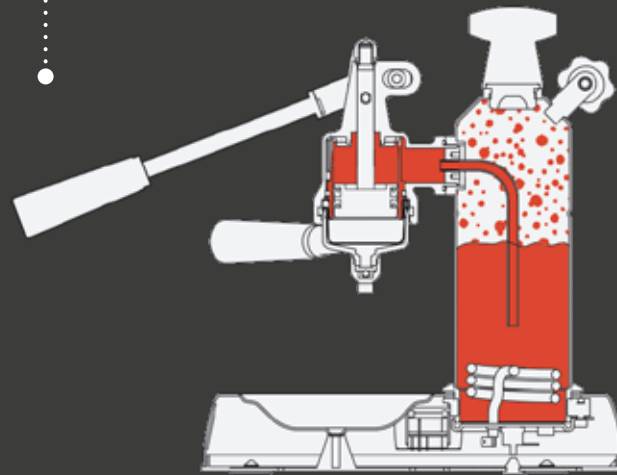
The lever machines allow a better exploitation of the coffee powders.

In this way we obtain "the cream of coffee" known as the true secret of the Espresso. Discover the step to obtain a perfect Espresso.

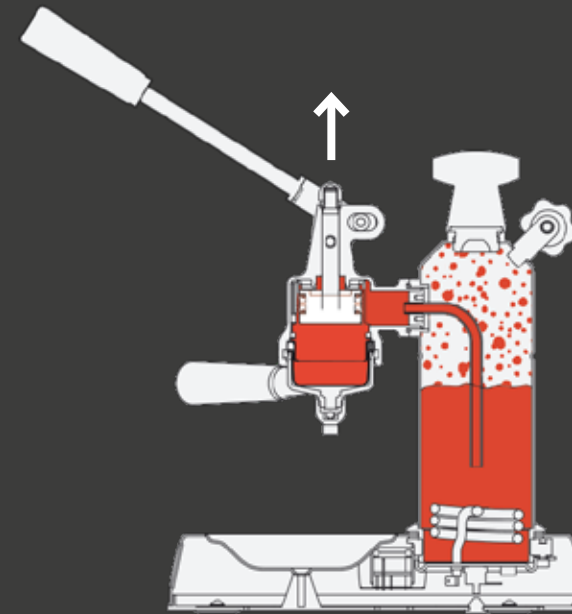
During pre-infusion phase you reach 0,8-1 bar pressure; then when you start pull the lever down, you should reach a pressure range among 6-9 bars* in the following 4-5 seconds;

After that, keep it almost stable for the following 10 seconds and then the pressure will decrease naturally till the end of extraction (after around 25 seconds).

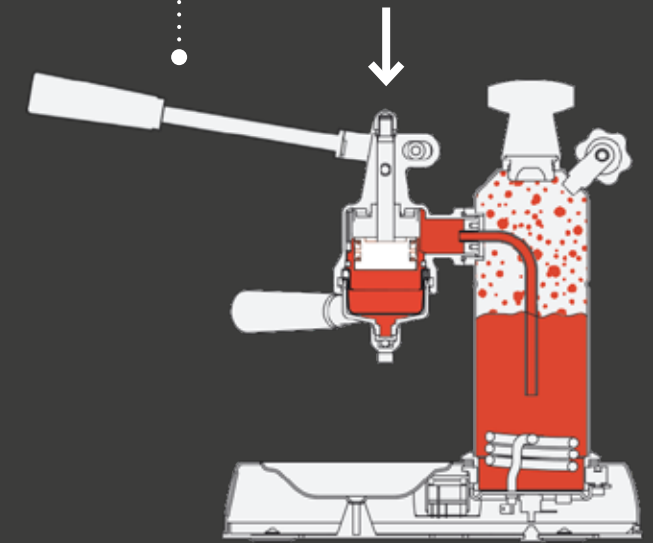
- 1 The right temperature**
 Fill in the water and, turn on the machine with the lever down. The temperature light indicator will turn on. When it turns off the machine is ready to operate.



- 2 The hydraulic pre-infusion**
 By lifting the lever up, the water enters in the brewing chamber. It reaches the right temperature, dampening the coffee powder.



- 3 The right pressure**
 By lowering the lever down with the right intensity, you can obtain the right pressure profile to extract all the coffee aromas and brew an italian espresso.



 **La Pavoni**

Lever Espresso coffee machine

The range of lever machines are iconic models, made completely by hand in the company's Milan factory. They are an important part of Italy's design history, one which has made preparing coffee a delicious art.

The perfect combination of design, tradition and technology, the lever models offer perfect brewing which allows users to enjoy a delicious coffee with abundant "crema" from a miniature espresso bar-type machine. Indeed, manual brewing incorporates the art of preparing a real Espresso in the finest Italian tradition, for a coffee with an intense, full-bodied flavour.



Lever Espresso coffee machine

ESPERTO EDOTTO

Competition machine for Espresso specialists. The temperature indicator and the pressure gauge on the group offer constant control of the pressure exerted during brewing, for an optimal result with any type of coffee or blend. Precious components and unmistakable details make this model a precious design object.



LPLESE01



Aesthetic: Esperto **Boiler Material:** Copper
Lever Handle Material: Wood **Boiler Cap Material:** Wood & Ryton **Colour:** Copper
Accessories included: Filters 1 cup/2 cups/Competition, Misurino, Tamper Inox

TECHNICAL FEATURES

Coffee Brewing: Yes
Steam delivery: Yes
Water Tank Capacity: 1,6lt
Boiler Manometer: Yes
Heating System: Single Boiler



Power: 950 W
Product Height: 410 mm
Product Depth: 290 mm
Product Width: 200 mm
Net Weight: 6,2 kg



Lever Espresso coffee machine

ESPERTO COMPETENTE

Competition machine for Espresso specialists. The temperature indicator and the pressure gauge on the group offer constant control of the pressure exerted during brewing, for an optimal result with any type of coffee or blend. Precious components and unmistakable details make this model a precious design object



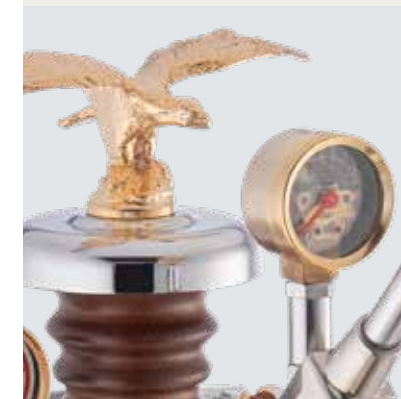
LPLESC01



Aesthetic: Esperto **Boiler Material:** Brass
Lever Handle Material: Wood **Boiler Cap Material:** Wood & Ryton **Colour:** Gold
Accessories included: Filters 1 cup/2 cups/Competition, Misurino, Tamper Inox

TECHNICAL FEATURES

Coffee Brewing: Yes
Steam delivery: Yes
Water Tank Capacity: 1,6lt
Boiler Manometer: Yes
Heating System: Single Boiler



Power: 950 W
Product Height: 410 mm
Product Depth: 290 mm
Product Width: 200 mm
Net Weight: 6,2 kg



Lever Espresso coffee machine

ESPERTO ABILE

Competition machine for Espresso specialists. The temperature indicator and the pressure gauge on the group offer constant control of the pressure exerted during brewing, for an optimal result with any type of coffee or blend. Precious components and unmistakable details make this model a precious design object



LPLESA01



Aesthetic: Esperto **Boiler Material:** Brass
Lever Handle Material: Wood **Boiler Cap Material:** Wood & Ryton **Colour:** Chromed Brass **Accessories included:** Filters 1 cup/2 cups/Competition, Misurino, Tamper Inox

TECHNICAL FEATURES

Coffee Brewing: Yes
Steam delivery: Yes
Water Tank Capacity: 1,6lt
Boiler Manometer: Yes
Heating System: Single Boiler



Power: 950 W
Product Height: 410 mm
Product Depth: 290 mm
Product Width: 200 mm
Net Weight: 6,2 kg



Lever Espresso coffee machine

EXPO

Golden design and unmistakable details, including the eagle and the filter holder combined with precious wooden handles, for this special edition lever coffee machine. A precious piece of furniture for creamy espressos and frothy cappuccinos.



LPLEXP01



Aesthetic: Expo **Boiler Material:** Brass
Lever Handle Material: Wood **Boiler Cap Material:** Wood & Ryton
Colour: Stainless steel
Accessories included: Filters 1 cup/2 cups, Misurino, Tamper

TECHNICAL FEATURES

Coffee Brewing: Yes
Steam delivery: Yes
Water Tank Capacity: 1,6lt
Boiler Manometer: Yes
Heating System: Single Boiler



Power: 950 W
Product Height: 350 mm
Product Depth: 290 mm
Product Width: 200 mm
Net Weight: 6,2 kg



Lever Espresso coffee machine

MILANO

Steel design and unmistakable details, including the eagle and the filter holder combined with precious wooden handles, for this special edition lever coffee machine. A precious piece of furniture for creamy espressos and frothy cappuccinos.



LPLMLN01



Aesthetic: Expo **Boiler Material:** Brass
Lever Handle Material: Wood **Boiler Cap Material:** Wood & Ryton
Colour: Stainless steel
Accessories included: Filters 1 cup/2 cups, Misurino, Tamper

TECHNICAL FEATURES

Coffee Brewing: Yes
Steam delivery: Yes
Water Tank Capacity: 1,6lt
Boiler Manometer: Yes
Heating System: Single Boiler



Power: 950 W
Product Height: 350 mm
Product Depth: 290 mm
Product Width: 200 mm
Net Weight: 6,2 kg



Lever Espresso coffee machine

STRADIVARI PROFESSIONAL LUSO

Lever coffee machine with an unmistakable harmonious line inspired by the violin, a precious piece of furniture with a 1.6 liter boiler for creamy espressos and frothy cappuccinos



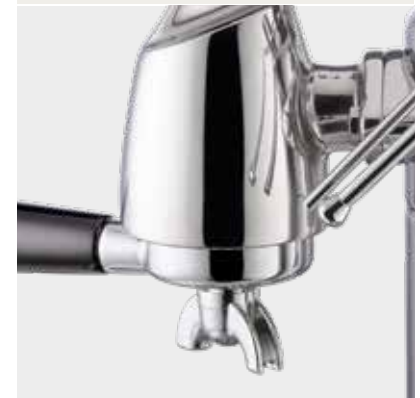
LPLSPL01



Aesthetic: Stradivari Professional **Boiler Material:** Brass
Lever Handle Material: Bakelite **Boiler Cap Material:** Wood & Ryton
Colour: Chromed Brass
Accessories included: Filters 1 cup/2 cups, Misurino, Tamper

TECHNICAL FEATURES

Coffee Brewing: Yes
Steam delivery: Yes
Water Tank Capacity: 1,6lt
Boiler Manometer: Yes
Heating System: Single Boiler



Power: 950 W
Product Height: 350 mm
Product Depth: 290 mm
Product Width: 200 mm
Net Weight: 5,5 kg



Lever Espresso coffee machine

PROFESSIONAL LUSSO

Elegance, quality, reliability are the unmistakable characteristics of this iconic la Pavoni lever model. With a 1.6-litre boiler for creamy espressos and frothy cappuccinos, it is equipped with a pressure gauge in the boiler which guarantees perfect espresso coffee delivery.



LPLPLQ01



Aesthetic: Lusso **Boiler Material:** Brass
Lever Handle Material: Bakelite **Boiler Cap Material:** Wood & Ryton
Colour: Stainless steel
Accessories included: Filters 1 cup/2 cups, Misurino, Tamper

TECHNICAL FEATURES

Coffee Brewing: Yes
Steam delivery: Yes
Water Tank Capacity: 1,6lt
Boiler Manometer: Yes
Heating System: Single Boiler



Power: 950 W
Product Height: 350 mm
Product Depth: 290 mm
Product Width: 200 mm
Net Weight: 5,5 kg



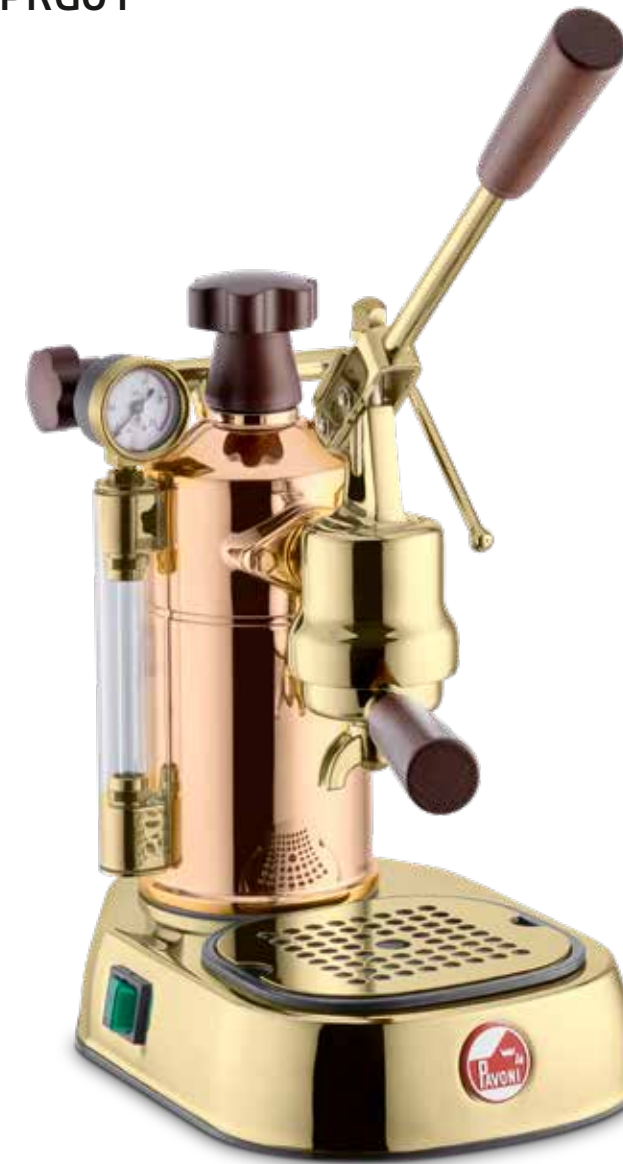
Lever Espresso coffee machine

PROFESSIONAL RAME GOLD

Precious materials, elegance, quality and reliability make the Professional Rame Gold model an unmistakable design object, a single lever machine for obtaining a perfect espresso. Equipped with a manometer indicating the pressure in the boiler, it guarantees perfect espresso coffee dispensing.



LPLPRG01



Aesthetic: Rame Gold **Boiler Material:** Brass
Lever Handle Material: Wood **Boiler Cap Material:** Wood & Ryton
Colour: Copper
Accessories included: Filters 1 cup/2 cups, Misurino, Tamper

TECHNICAL FEATURES

Coffee Brewing: Yes
Steam delivery: Yes
Water Tank Capacity: 1,6lt
Boiler Manometer: Yes
Heating System: Single Boiler



Power: 950 W
Product Height: 350 mm
Product Depth: 290 mm
Product Width: 200 mm
Net Weight: 5,5 kg



Lever Espresso coffee machine

STRADIVARI LUSSO

Precious materials, elegance, quality and reliability make the Professional Rame Gold model an unmistakable design object, a single lever machine for obtaining a perfect espresso. Equipped with a manometer indicating the pressure in the boiler, it guarantees perfect espresso coffee dispensing.



LPLSTL01



Aesthetic: Lusso **Boiler Material:** Brass
Lever Handle Material: Bakelite **Boiler Cap Material:** Wood & Ryton
Colour: Chromed Brass
Accessories included: Filters 1 cup/2 cups, Misurino, Tamper

TECHNICAL FEATURES

Coffee Brewing: Yes

Steam delivery: Yes

Water Tank Capacity: 1,6lt

Heating System: Single Boiler



Power: 950 W

Product Height: 320 mm

Product Depth: 290 mm

Product Width: 200 mm

Net Weight: 5,5 kg



Lever Espresso coffee machine

EUROPICCOLA LUSSO

Precious materials, elegance, quality and reliability make the Professional Rame Gold model an unmistakable design object, a single lever machine for obtaining a perfect espresso. Equipped with a manometer indicating the pressure in the boiler, it guarantees perfect espresso coffee dispensing.



LPLELQ01



Aesthetic: Competente **Boiler Material:** Brass
Lever Handle Material: Bakelite **Boiler Cap Material:** Wood & Ryton
Colour: Chromed Brass
Accessories included: Filters 1 cup/2 cups, Misurino, Tamper

TECHNICAL FEATURES

Coffee Brewing: Yes

Steam delivery: Yes

Water Tank Capacity: 1,6lt

Heating System: Single Boiler



Power: 950 W

Product Height: 320 mm

Product Depth: 290 mm

Product Width: 200 mm

Net Weight: 5,5 kg



 **la Pavoni**

Semi professional coffee machine

The Semi Professional range of models are Espresso coffee machines created to meet the needs of the most demanding enthusiasts, creating the atmosphere of an Italian coffee bar in your kitchen.

As well as their unique design, they offer professional performance in a compact size, ideal for those who want a real Espresso coffee as creamy as that from the best Italian coffee bars.

The Semi Professional models provide the highest levels of control over brewing and offer exceptional performance thanks to the boiler temperature control which guarantees thermal stability of the water dispensing on the basis of the different coffee blends, and for the steam supply.



Semi-professional coffee Machines

DIAMANTINA

The Diamantina is the jewel of the semipro range. It takes up the stylistic features of the historic model "Concorso" model, reinterpreting them in a modern key. Hand built piece by piece, it is based on a dual boiler technology with electronic temperature regulation. The attention to detail makes it an object for the true specialty machines lovers.



LPSDIG03



Housing Material: Stainless Steel & Gold, **Housing Finishing:** Polished

Accessories included: Filters 1 cup / 2 cups / Blind, Misurino, Cleaning Brush, Tamper Inox

TECHNICAL FEATURES

Boiler Type: Dual Boiler

Boiler Material: Copper & Brass

Coffee Boiler Capacity: 0.6 l

Steam Boiler Capacity: 1.8 l

Water Tank Capacity: 1.9 l

PID for Coffee Temperature: Yes



Power: 2400 W

Product Height: 510 mm

Product Depth: 500 mm

Product Width: 540 mm

Net Weight: 35 kg



Semi-professional coffee Machines

NEW BOTTICELLI SPECIALITY

Botticelli Specialty is the espresso coffee machine created to satisfy the most demanding espresso enthusiasts who want to obtain a creamy coffee like at the bar. Double boiler machine equipped with BPPC system, with dispensing group shower and competition filters, for an optimal result in the cup with any type of blend.



LPSBSS03



Housing Material: Stainless Steel, **Housing Finishing:** Polished
Accessories included: Filters 1 cup / 2 cups / Blind, Misurino, Cleaning Brush, Tamper

TECHNICAL FEATURES

Boiler Type: Dual Boiler

Boiler Material: Copper & Brass

Coffee Boiler Capacity: 0.6 l

Steam Boiler Capacity: 1.8 l

Water Tank Capacity: 2.9 l

PID for Coffee Temperature: Yes



Power: 2380 W

Product Height: 410 mm

Product Depth: 420 mm

Product Width: 295 mm

Net Weight: 31 kg



Semi-professional coffee Machines

NEW BOTTICELLI EVOLUTION

Botticelli Evoluzione is an espresso and cappuccino machine equipped with an electronic device that allows the regulation and control of the temperature ensuring the thermal stability of the water supply for different coffee blends and for the steam supply, for an perfect coffee .



LPSBVS03



Housing Material: Stainless Steel, **Housing Finishing:** Polished
Accessories included: Filters 1 cup / 2 cups / Blind, Misurino, Cleaning Brush, Tamper

TECHNICAL FEATURES

Boiler Type: Dual Boiler

Boiler Material: Copper & Brass

Coffee Boiler: Capacity: 0.6 l

Steam Boiler Capacity: 1.8 l

Water Tank Capacity: 2.9 l

PID for Coffee Temperature: Yes



Power: 2380 W

Product Height: 410 mm

Product Depth: 420 mm

Product Width: 295 mm

Net Weight: 31 kg



Semi-professional coffee Machines

NEW CELLINI EVOLUTION

Semi-professional machine equipped with copper boiler with brass flange, with external insulation for greater thermal stability and energy saving. Sheet Metal in AISI 304 stainless steel



LPSCVS01



Housing Material: Stainless Steel, **Housing Finishing:** Glossy
Accessories included: Filters 1 cup / 2 cups / Blind, Misurino, Cleaning Brush, Tamper

TECHNICAL FEATURES

Boiler Type: Single Boiler
Boiler Material: Copper & Brass
Boiler Capacity: 1.8 l
Water Tank Capacity: 2.9 l
Brewing group: E61



Power: 1520 W
Product Height: 380 mm
Product Depth: 430 mm
Product Width: 295 mm
Net Weight: 29 kg



Semi-professional coffee Machines

NEW CELLINI CLASSIC BLACK

Semi-professional machine equipped with copper boiler with brass flange, with external insulation for greater thermal stability and energy saving.



LPSCCB01



Housing Material: Stainless Steel, **Housing Finishing:** Painted black
Accessories included: Filters 1 cup / 2 cups / Blind, Misurino, Cleaning Brush, Tamper

TECHNICAL FEATURES

Boiler Type: Single Boiler
Boiler Material: Copper & Brass
Boiler Capacity: 1.8 l
Water Tank Capacity: 2.9 l
Brewing group: E61



Power: 1400 W
Product Height: 365 mm
Product Depth: 430 mm
Product Width: 295 mm
Net Weight: 23 kg



Semi-professional coffee Machines

NEW CELLINI CLASSIC

Semi-professional machine equipped with copper boiler with brass flange, with external insulation for greater thermal stability and energy saving. Sheet Metal in AISI 304 stainless steel



LPSCCS01



Housing Material: Stainless Steel, **Housing Finishing:** Glossy
Accessories included: Filters 1 cup / 2 cups / Blind, Misurino, Cleaning Brush, Tamper

TECHNICAL FEATURES

Boiler Type: Single Boiler

Boiler Material: Copper & Brass

Boiler Capacity: 1.8 l

Water Tank Capacity: 2.9 l

Brewing group: E61



Power: 1400 W

Product Height: 365 mm

Product Depth: 430 mm

Product Width: 295 mm

Net Weight: 23 kg



Semi-professional coffee Machines

MINI CELLINI BLACK

Semi-professional machine equipped with
Inox boiler . Sheet Metal in stainless steel



LPSCCB01



Housing Material: Stainless Steel, **Housing Finishing:** Painted black
Accessories included: Filters 1 cup / 2 cups / Blind, Misurino, Cleaning Brush, Tamper

TECHNICAL FEATURES

Boiler Type: Single Boiler

Boiler Material: Copper & Brass

Boiler Capacity: 0.8 l

Water Tank Capacity: 2.9 l

Brewing group: E61



Power: 1400 W

Product Height: 370 mm

Product Depth: 430 mm

Product Width: 240 mm

Net Weight: 20 kg



Semi-professional coffee Machines

MINI CELLINI

Semi-professional machine equipped with
Inox boiler . Sheet Metal in stainless steel



LPSMCS01



Housing Material: Stainless Steel, **Housing Finishing:** Glossy
Accessories included: Filters 1 cup / 2 cups / Blind, Misurino, Cleaning Brush, Tamper

TECHNICAL FEATURES

Boiler Type: Single Boiler

Boiler Material: Copper & Brass

Boiler Capacity: 0.8 l

Water Tank Capacity: 2.9 l

Brewing group: E61



Power: 1400 W

Product Height: 370 mm

Product Depth: 430 mm

Product Width: 240 mm

Net Weight: 20 kg



 **La Pavoni**

Manual coffee machines

La Pavoni presents its extensive range of Manual models which allows you to choose between different solutions designed to meet every requirement an Espresso coffee lover could have.

All available with a polished or painted stainless-steel body, brass group, professional filter holder and dedicated boiler, the models of the Manual range combine the best of La Pavoni's know-how, guaranteeing the best possible Espresso coffee and outstanding thermal stability.



Manual coffee Machines

CASA BAR PID

Espresso and cappuccino machine with body in polished stainless steel equipped with a coffee temperature adjustment program that allows the user to adjust the coffee temperature between 80° and 100° C. The semi-professional choice for espresso and the perfect cappuccino even at home.



LPMCSR02



Housing material: Stainless Steel

Accessories included: Filters 1 cup / 2 cups , Cleaning Brush, Tamper, Misurino

TECHNICAL FEATURES

Boiler Type: Single Boiler

Brewing Unit Material: Brass

PID for Coffee Temperature: Yes

Water Tank Capacity: 3 l

Pump Pressure: 15 bar



Power: 1320 W

Product Height: 370 mm

Product Depth: 295 mm

Product Width: 265 mm

Net Weight: 8 kg



Manual coffee Machines

NEW DOMUS BAR

Compact coffee machine with stainless steel body, equipped with pump pressure gauge, built-in 7-position adjustable coffee grinder, large cup warmer and removable water tank. Domus Bar is the semi-professional choice for the perfect espresso and cappuccino even at home.



LPCDMB02



Housing material: Stainless Steel

Accessories included: Filters 1 cup / 2 cups / Paper pods adapter

TECHNICAL FEATURES

Boiler Type: Single Boiler

Brewing Unit Material: Brass

Bean Coffee Container: 130 g

Water Tank Capacity: 2.7 l

Pump Pressure: 15 bar



Power: 1320 W

Product Height: 370 mm

Product Depth: 250 mm

Product Width: 300 mm

Net Weight: 10,5 kg



Manual coffee Machines

NEW CASA BAR BLACK

Espresso and Cappuccino coffee machine with body in black steel and compact design. Pump pressure gauge, toggle switches with LEDs for each machine function, for a perfect Espresso even at home.



LPMCBN01



Housing material: Stainless Steel Matt Black
Accessories included: Filters 1 cup / 2 cups , Cleaning Brush, Tamper, Misurino

TECHNICAL FEATURES

Boiler Type: Single Boiler
Brewing Unit Material: Brass
Body Material: Stainless Steel
Water Tank Capacity: 2.9 l
Pump Pressure: 15 bar



Power: 950 W
Product Height: 320 mm
Product Depth: 270 mm
Product Width: 220 mm
Net Weight: 8 kg



Manual coffee Machines

NEW CASA BAR STEEL

Espresso and Cappuccino coffee machine with body in polished stainless steel and compact design. Pump pressure gauge, toggle switches with LEDs for each machine function, for a perfect Espresso even at home.



LPMCBS01



Housing material: Stainless Steel

Accessories included: Filters 1 cup / 2 cups , Cleaning Brush, Tamper, Misurino

TECHNICAL FEATURES

Boiler Type: Single Boiler

Brewing Unit Material: Brass

Body Material: Stainless Steel

Water Tank Capacity: 2.9 l

Pump Pressure: 15 bar



Power: 950 W

Product Height: 320 mm

Product Depth: 270 mm

Product Width: 220 mm

Net Weight: 8 kg



 **La Pavoni**

Coffee grinders

Good coffee starts with the right grind. Obtaining a fragrant coffee blend ground to the right level is essential if you want to taste a genuinely unique espresso in the comfort of your own home.

Use of La Pavoni's professional coffee grinders allows true coffee lovers to enjoy their own favourite blend freshly ground, the key to turning this daily pleasure into an unforgettable moment.

La Pavoni's coffee grinders are designed to meet the needs of real coffee lovers who desire the freshest flavour and consistent aroma.



Coffee Grinder

CILINDRO

New La Pavoni coffee grinder with soft and elegant lines, chromed aluminum body, 500 g Tritan bell and LCD display for selecting the different grinding programs.



LPGGRI01



Colour: Chrome

TECHNICAL FEATURES

Bean Hopper Capacity: 500 g

Body Material: Aluminium

Display: Yes

Burr Type: Flat



Power: 310 W

Product Height: 410 mm

Product Depth: 230 mm

Product Width: 154 mm

Net Weight: 5,3 kg



Coffee Grinder

NEW KUBE MILL

Aluminum body, 300g bean container,
50mm flat burrs, micrometric
adjustment with easy setting for perfect
instant grinding



LPGKBN02



LPGKBS02



Body material: Aluminum

TECHNICAL FEATURES

Bean Hopper Capacity: 300 g

Adjustable coffee grinding level: Yes

Burr Type: Flat

Burr Diameter: 50 mm



Power: 310 W

Product Height: 330 mm

Product Depth: 190 mm

Product Width: 130 mm

Net Weight: 5 kg



Coffee Grinder

KUBE MILL

Stainless steel coffee grinder with container for coffee beans with a capacity of 300 gr. which allows a wide adjustment of the coffee grinding level. Instant grinding for each dose, in order to always obtain constant aroma and fragrance.



LPGKBM01



Colour: Stainless steel

TECHNICAL FEATURES

Bean Hopper Capacity: 300 g

Adjustable coffee grinding level: Yes

Burr Type: Conical



Power: 100 W

Product Height: 310 mm

Product Depth: 200 mm

Product Width: 130 mm

Net Weight: 3 kg



Accessories



KIT EAGLE

LPAAQUCR01- CHROMED
LPAAQUDO01- GOLDEN



KIT WOOD HANDLES FOR LEVER MACHINE

LPAHANLWO01 - WOOD
LPAHANLBL01 - BLACK
LPAHANLRD01- RED



APRON

LPAAPROBL01



JUG MILK 35CL WITH LOGO

LPJUGSS01



CUP TRAY

LPAGPELS01



CUP TRAY

LPAGPSTS01



LEVELER WITH LOGO FOR HOLDER SEMIPROFESSIONAL COFFEE MACHINE

LPADOSBL01 - BLACK
LPADOSRD01 - RED



KIT 6 CERAMIC CAPPUCCINO CUPS

LPAMUGCE01



STAINLESS STEEL COFFEE TAMPER LEVER MACHINES

LPAPRELE01



STAINLESS STEEL COFFEE TAMPER SEMIPRO MACHINE

LPAPPREPR01



KIT 6 CERAMIC COFFEE CUPS

LPACUPCE01



KIT 6 GLASS COFFEE CUPS

LPACUGLO1

Lever Espresso coffee machine



		LPLELQ01	LPLPLQ01	LPLPRG01	LPLSTL01
AESTETIC	Series	Europiccola	Professional	Professional	Stradivari Europiccola
	Aesthetics	Lusso	Lusso	Rame Gold	Lusso
	Boiler material	Brass	Brass	Copper	Brass
	Lever handle material	Bakelite	Bakelite	Wood	Bakelite
	Boiler Cap Material	Bakelie & Ryton	Bakelie & Ryton	Wood & Ryton	Bakelie & Ryton
FUNCTIONS	Coffee brewing	Yes, Manual pressure	Yes, Manual pressure	Yes, Manual pressure	Yes, Manual pressure
	Steam delivery	Yes	Yes	Yes	Yes
TECHNICAL FEATURES	Water tank capacity	0,8 Lt	1,6 Lt	1,6 Lt	0,8 Lt
	Manometer for boiler pressure	No	Yes	Yes	No
	Brewing pressure manometer	No	No	No	No
ELECTRICAL CONNECTION LOGISTIC INFORMATION	Power	950 W	950 W	950 W	950 W
	WxDxH	200x290x320	200x290x350	200x290x350	200x290x350
	Net Weight	5,5 Kg	6,5 Kg	6,5 Kg	5,5 Kg



LPLSPL01	LPLMLN01	LPLEXP01	LPLESA01	LPLESC01	LPLESE01
Stradivari Profes- sional	Esperto	Esperto	Esperto	Esperto	Esperto
Lusso	Abile	Abile	Abile	Competente	Edotto
Brass	Brass	Brass	Brass	Brass	Copper
Bakelite	Wood	Wood	Wood	Wood	Wood
Bakelie & Ryton	Wood & Ryton	Wood & Ryton	Wood & Ryton	Wood & Ryton	Wood & Ryton
Yes, Manual pressure	Yes, Manual pressure	Yes, Manual pressure	Yes, Manual pressure	Yes, Manual pressure	Yes, Manual pressure
Yes	Yes	Yes	Yes	Yes	Yes
1,6 Lt	1,6 Lt	1,6 Lt	1,6 Lt	1,6 Lt	1,6 Lt
Yes	Yes	Yes	Yes	Yes	Yes
No	No	No	Yes	Yes	Yes
950 W	950 W	950 W	950 W	950 W	950 W
200x290x350	200x290x410	200x290x410	200x290x410	200x290x410	200x290x410
6,5 Kg	6,2 Kg	6,2 Kg	6,2 Kg	6,2 Kg	6,2 Kg

Semi-professional coffee Machines



GENERAL	Code	LPSMCS01	LPSMCB01	LPSCCS01
AESTETIC	Series	Mini Cellini	Mini Cellini Nera	New Cellini
	Housing Material	Stainless Steel	Stainless Steel	Stainless Steel
	Housing Finishing	Polished	Painted Black	Polished
TECHNICAL FEATURES	Heating system	Single boiler	Single boiler	Boiler & heat exchanger
	Boiler material	Stainless steel	Stainless steel	Copper
	Boiler capacity	0.8 Lt	0.8 Lt	1.8 Lt
	Coffee Boiler capacity	N.a.	N.a.	N.a.
	Steam Boiler capacity	N.a.	N.a.	N.a.
	Brewing group	E 16	E 16	E 16
	Pump type	Vibration Pump	Vibration Pump	Vibration Pump
	Pump pressure	MAX 15 Bar	MAX 15 Bar	MAX 15 Bar
	Pressure switch			Mater
	PID for Coffee temperature	No	No	No
	PID for Steam temperature	No	No	No
	Pressure manometer for pump	No	No	No
	Pressure manometer for boiler	Yes	Yes	Yes
	Water tank capacity	2,9 Lt	2,9 Lt	2,9 Lt
	BPPC System	No	No	No
ELECTRICAL CONNECTION LOGISTIC INFORMATION	Power	1400 W	1400 W	1400 W
	WxDxH	240x420x370	240x420x370	240x420x370
	Net Weight	20 Kg	20 Kg	23 Kg

LPSCCB01	LPSCV501	LPSBV503	LPSBSS03	LPSDIG03
New Cellini Nera	New Cellini	New Botticelli	New Botticelli	Diamantina
Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel & Gold
Painted Black	Polished	Polished	Polished	Polished
Boiler & heat exchanger	Boiler & heat exchanger	Double boiler	Double boiler	Double boiler
Copper	Copper	Copper	Copper	Copper
1.8 Lt	0.8 Lt	N.a.	N.a.	N.a.
N.a.	N.a.	0.6 Lt	0.6 Lt	0.6 Lt
N.a.	N.a.	1.8 Lt	1.8 Lt	1.8 Lt
E 16	E 16	E 16	E 16	E 16
Vibration Pump	Rotary Pump	Rotary Pump	Rotary Pump	Rotary Pump
MAX 15 Bar	N.a.	N.a.	N.a.	N.a.
Mater	Sirai			
No	No	Yes	Yes	Yes
No	No	Yes	Yes	Yes
No	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
2,9 Lt	2,9 Lt	2,9 Lt	2,9 Lt	1,9 Lt
No	No	No	Yes	Yes
1400 W	1520 W	2400 W	2400 W	2400 W
295x430x370	295x430x380	300x450x415	300x450x415	510x500x540
23 Kg	28 Kg	28 Kg	28 Kg	35 Kg

Manual coffee Machines



GENERAL	Code	LPMCBS01	LPMCBN01
AESTETIC	Series	Casa Bar	Casa Bar
	Housing Material	Stainless Steel	Stainless Steel
TECHNICAL FEATURES	Heating system	Brass Boiler	Brass Boiler
	Boiler capacity	0,22-0,25 L	0,22-0,25 L
	Pump type	Vibration Pump	Vibration Pump
	Pump pressure	15 Bar	15 Bar
	PID	No	No
	Water tank capacity	2,9 Lt	2,9 Lt
	Burr type		
	Burr diameter		
	Coffee Bean container capacity		
ELECTRICAL CONNECTION LOGISTIC INFORMATION	Power	950 W	950 W
	WxDxH	220x298x268	220x298x268
	Net Weight	8 Kg	8 Kg

LPMCSR02	LPCDMB02
Casa Bar Termo Pid	Domus Bar
Stainless Steel	Stainless Steel
Brass Boiler	Brass Boiler
0,3 L	0.25 L
Vibration Pump	Vibration Pump
15 Bar	15 Bar
Yes	
2,9 Lt	2,7 Lt
	Conical stainless steel
	38 mm
	130 g
1300 W	950 W
295x430x370	300x370x250
14 Kg	10,2 Kg

Coffee grinders



GENERAL	Code	LPGGRI01	LPGKBN02
AESTETIC	Series	Cilindro	New Kube Mill
	Body Material:	Aluminium	Aluminium
TECHNICAL FEATURES	Bean Hopper Material:	Tritan	Tritan
	Bean Hopper Capacity:	500 gr	300 gr
	Display:	Yes	No
	Adjustable coffee grinding level:	Yes	Yes
	Burr Type:	Flat	Flat
	Burr diameter:	50 mm	50 mm
ELECTRICAL CONNECTION LOGISTIC INFORMATION	Power	310 W	310 W
	WxDxH	154x230x410	130x190x330
	Net Weight	5,3 Kg	5 Kg

LPGKBS02	LPGKBM01
New Kube Mill	Kube Mill
Aluminium	Stainless Steel
Tritan	Plastic
300 gr	300 gr
No	No
Yes	Yes
Flat	Conical
50 mm	38 mm
310 W	100 W
130x190x330	130x200x310
5 Kg	3 Kg

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