

EXPRESSO MACHINE



Would you like to rediscover the intense aromas of an Italian espresso ? Treat yourself to the quality of a professional machine with the H.Koenig EXP530.

Do you know that a real coffee needs a constant pressure between 8 and 12 bar?

The coffee needs to pour slowly in order to get a smooth and delicate foam.

The roasting, the selection of the coffee and the grinding are the essential steps to enjoy the complexity and the diversity of aromas.

The H.Koenig EXP530 espresso machine has been designed to perfectly succeed in the preparation of your Italian espresso.

For new and intense delights around coffee.

Features

- Max pressure: 15bar
- Italian manufactured pump with barometer
- Swivel steam
- Heating system: Thermoblock
- Complete stainless steel body
- Removable water tank: 1.7L
- Cup warming plate
- Power: 1450W
- 2 stainless steel filters included: «single» & «double»

Logistical details

- QTY container: 622pcs
- QTY pallet: TBC
- QTY pallet 1.80m: TBC
- QTY master carton: 1pc
- Packaging dimensions: 35.5 x 36.5 x 28.5cm (L*H*D)
- Product dimensions: TBC (L*H*D)
- Gross weight master carton: 8.3kg
- Gross weight product: 6.8kg
- Net weight product: TBC

Packaging overview



EAN Code



Informations

Customs code: TBC
DEEE: TBC