

# HKoenig

expro980



## espresso maker with grinder

rediscover the pleasure of real espresso at home

Enjoy authentic espresso coffee with the EXPRO980 coffee machine from H.Koenig.

With 1620 watts of power and an Italian made pump with a pressure of 20 bar, this coffee machine provides the true espresso of professional baristas. Its integrated bean grinder with a capacity of 250 g, allows you to grind and recover the desired quantity directly in the percolator. The grain milling can be set at up to 15 different sizes, allowing you to adjust the intensity of your coffee.

Designed with our Thermoblock heating technology, you get the ideal and controlled temperature of an espresso after extraction. Its large removable 2.7 litre water tank is suitable for serving many cups consecutively. The machine has a 1 to 2 cup selection program and a customised dosage. You can also vary the pleasures by preparing milk drinks with creamy foam thanks to its steam nozzle.

Elegant with its stainless steel design and retro style, it will fit perfectly in your home. A wide range of accessories is included with the appliance to make the most of every feature. The EXPRO980, the art of making true espresso coffee!



### 01 other views



#### informations

Customs code: 8516710000  
DEEE: 0,2 euro HT

#### EAN code



### 02 features

- Pump pressure: 20 bars
- Water tank capacity: 2.7 L
- Coffee bean tank capacity: 250 g
- 15 grind sizes
- Italian-made pump
- Swivel steam nozzle
- Thermoblock heating system
- Customizable dosage for 1 and 2 cups
- Pressure control manometer
- Removable water tank
- Stainless steel body
- Accessories: 2 single and double stainless steel filters, 2 single and double stainless steel pressurized filters, measuring spoon, coffee tamper
- Power: 1620 W

### 03 logistical details

- QTY container: 1310 pcs
- QTY pallet 1.80m: 16 pcs
- QTY master carton: 1 pc
- Packaging dimensions: 39,5 x 37,3 x 51,5 cm (L\*D\*H)
- Product dimensions: 30,4 x 40,5 x 41,5 cm (L\*D\*H)
- Gross weight master carton: 11,4 kg
- Gross weight product: 10,5 kg
- Net weight product: 8 kg