

## Solis Grind & Infuse Perfetta Espresso Black



## DESCRIPTION

The Solis Grind & Infuse Perfetta is a semi-automatic espresso machine that has everything you need to make the perfect espresso, cappuccino or other coffee variation.

The ZERO STATIC™ grinder with 25 grinding settings ensures that your coffee beans are perfectly ground for a delicious cup of coffee. Its micro timer and memory function ensure accurate dosing to the tenth of a second, every time.

The soft pre-infusion gently moistens ground coffee under low pressure prior to extraction at high pressure for a balanced taste.

In addition, this coffee machine features an adaptive PID controller continuously monitoring and stabilising the water temperature. The right temperature is important to fully develop the aromas of your coffee. You can also set the coffee brewing temperature up to 5Â°C higher or lower, so you can enjoy your perfect coffee again and again.

With the professional 360-degree steam wand with hot water function, you create barista-quality milk foam with a sweet, balanced taste. This way you can enjoy the tastiest cappuccino or latte macchiato, right at your own kitchen table.

The machine is equipped with an easily removable 2.6-litre water tank including BRITA INTENZA water filter to improve the water quality and coffee taste.





Thanks to the digital micro timer, you have full control over your coffee. The multifunctional 3-digit display indicates the grinding and brewing time to the tenth of a second as well as support messages.

A product developed with a passion for coffee to get the best out of every single coffee bean. The perfect tool to create coffee as a real barista does.

This semi-automatic espresso machine is quiet in use and allows you to enjoy a delicious custom cup of coffee or tea. This home-sized coffee shop machine heats up within 45 seconds, enabling you to get the first cup within just one minute. The manometer shows the pressure at which the espresso is being prepared. The perfect extraction pressure during brewing is between 8 and 12 bar.

The machine can be configured if you want to tweak and get the most out of your coffee beans. You choose the quantity of coffee per cup and the brewing temperature. The machine memorises the settings until these are changed or reset. To save energy, the Solis Barista Perfetta Plus switches to standby mode after 10 minutes and can additionally be adjusted to 30 or even 120 minutes. After 20 minutes of standby mode, the machine automatically shuts down.

## DIMENSIONS

 Width	<b>300</b>
 Depth	<b>380</b>
 Height	<b>400</b>
 Volume	<b>2.6</b>

## COLOURS



Black