



## *La Spaziale NEW EK*

### Consistent Brewing Temperatures, Shot After Shot

Consistent brewing temperature is one of the many requirements for brewing great espresso. Once an espresso machine is calibrated for a particular blend of espresso coffee, the brewing water temperature should fluctuate as little as possible to achieve the best results. Most espresso machine manufacturers try to minimize temperature fluctuations by using various types of “heat exchangers” whereby the boiler water is used to heat the coffee brewing water. Most of these systems however, are still prone to temperature fluctuations.

The NEW EK has a unique, patented “exchanger” that uses steam instead of boiler water to heat the brewing water. This advanced design provides a high level of temperature consistency. Therefore, the machines maintain the ideal brewing temperature cup after cup, ensuring top quality espresso drinks every time. Added benefits of this unique design include a reduction of the impact of mineral scale build up on water temperature, a lower consumption of energy, and less maintenance.

#### FEATURES

- ❖ Thermally balanced brew groups
- ❖ Automatic control of dosing
- ❖ Automatic boiler fill
- ❖ Internal rotary pump
- ❖ Dual gauge to monitor boiler and pump pressures
- ❖ Sight gauge to monitor boiler water level
- ❖ Hot water tap
- ❖ ETL electrical and sanitation Listings
- ❖ Pod adaptors are optional
- ❖ Stainless steel steam wands



# New Ek

## SPECIFICATIONS

### ONE GROUP

Depth 21.7"  
Height 18.1"  
Width 18.1"

Boiler 3 Liters  
Element 2200 Watts  
Voltage 110 Volt, 60 Hz

Steam Wands: 1

Color: Chrome with black

### TWO GROUP

Depth 21.7"  
Height 18.1"  
Width 27.6"

Boiler 10 Liters  
Element 3700 Watts  
Voltage 220 Volt, 60 Hz

Steam Wands: 2

Color: Chrome with black

### THREE GROUP

Depth 21.7"  
Height 18.1"  
Width 36.6"

Boiler 15 Liters  
Element 5800 Watts  
Voltage 220 Volt, 60 Hz

Steam Wands: 2

Color: Chrome with black

*Note: Other electrical configurations are available upon request.*

### Requirements for installation

- Electrical: 1 Group -- 110V, 20 Amp grounded outlet (dedicated line)  
2 Group -- 220V, 30 Amp, 1 Phase grounded outlet (2 pole 3 wire grounding)  
3 Group -- 220V, 30 Amp, 1 Phase grounded outlet (2 pole 3 wire grounding)
- Plumbing: Cold water line, 3/8" w/ shut off valve w/in 3 feet of machine  
Drain within 5 feet of machine

Note: Electrical and plumbing connections must be readily accessible to the technician installing the machine. Space must be made available for water filtration systems.

### **Options:**

- Auto-frother
- Pod adaptors
- Various water filtration systems

### **Accessories:**

- Espresso grinders
- Stainless steel frothing pitchers
- Frothing thermometers
- Knock boxes
- Tampers
- Tamping mats



Optional Grinders

Cora Italian Specialties  
9630 Joliet Road  
Countryside, IL 60525  
708-482-4660