



ZERO PURE COFFEE

MEDIUM TO LOW VOLUME SUPER AUTOMATIC ESPRESSO MACHINE



ESPRESSO MACHINE SPECIFICATIONS

Versatile and multifunctional, Egro ZERO accommodates up to 16 different high-quality espresso beverages. The EGRO ZERO Pure Coffee is equipped with an easy-to-use keypad interface. This medium-to-low volume super automatic espresso machine is perfect for adding espresso to any restaurants' breakfast or dinner menu. It grinds, tamps, brews, and extracts fresh authentic espresso on-demand. The water for the Americano is delivered separately, before or after the espresso is brewed, and does not run through the brew chamber, producing authentic Americano at the push of a button. Dual grinders from Ditting™ and an 18-gram brew chamber enable this machine to deliver the best espresso of any super automatic in its class. Milk is steamed using the manual steam wand to create lattes and cappuccinos. This unit is the perfect addition to any independent or chain restaurant, hotel, or resort where quality and consistency is important and daily drink volumes are expected to be less than 100 cups a day.

MULTIFUNCTIONAL BACKLIT USER INTERFACE



ESPRESSO MACHINE STANDARD FEATURES

- Grinds, tamps, brews, and extracts fresh authentic espresso on-demand
- Manual steam wand for creating lattes and cappuccinos
- Centralized hot water outlet with different temperature options
- Americano bypass enables machine to deliver authentic Americanos into a single cup
- Multifunctional and intuitive user interface with backlit keypad that enables up to 16 high-quality drink products
- Stainless steel 18-gram patented advanced brewing technology
- Dual grinders by Ditting™
- Made of painted steel and ABS plastic
- Easy step-by-step daily cleaning program
- LED illuminated work area
- Powder inlet for pre-ground regular and decaf coffee
- USB makes it easy to save drink parameters and make software and programming updates
- Single component two-piece dispensing outlet for easy cleaning
- 110 V power saving requirement
- 2-year parts warranty

ESPRESSO MACHINE OPTIONS

- Tank Version:** Self-contained water reservoir and drain reservoir
- Under Counter Grounds Chute:** chute that diverts ground coffee to under the counter waste container; not available when an under the counter fridge is installed directly under the machine
- External Hot Water Outlet:** Hot water delivered through a separate outlet to the right of the drink spout
- Locks Package:** Locks for hopper, grounds drawer, and fridge
- Powder Module:** Enables machine to deliver up to two types of powder, for example, chocolate for mochas and hot chocolate

ESPRESSO MACHINE STANDARD ACCESSORIES

- Plastic grounds bin container
- One month supply of daily cleaning products
- Container for daily cleaning
- User manual
- Foot extensions

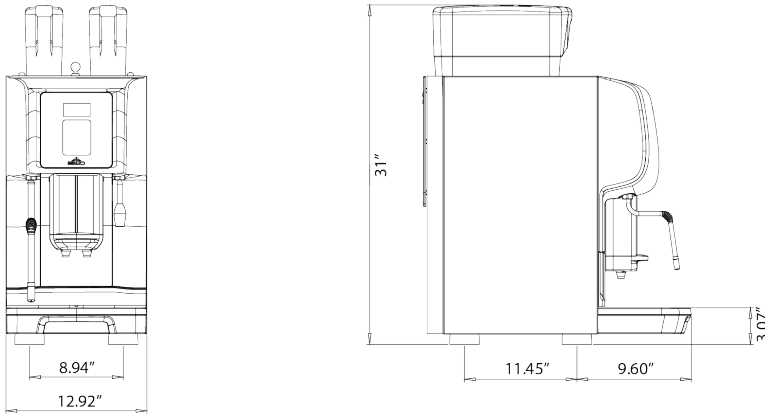
ESPRESSO MACHINE DATA SPECIFICATIONS

- Weight: 99 lbs
- Power Supply: 110 - 120 V
- Power Rating: 1400 W
- Tank Version: 4.5 Liters (1.19 gallons)



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SPACE REQUIREMENTS

Allow 1.5" of clearance on all sides of the machine.
 Allow space to fill bean hoppers from the top 4" minimum 12" preferred.
 Allow 24" x 5" of space for in-line filter. Filter can be mounted behind the machine or under the counter.

SERVICE CONNECTIONS

ELECTRICAL CONNECTIONS:

Espresso Machine

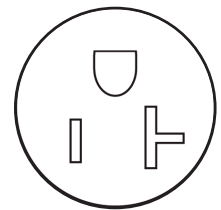
Voltage Range: 110 - 120 V

Watts: 1400

Circuit Size: 15 Amps

Suggested Receptacle: 5-20R

Suggested Receptacle for Espresso Machine



5-20R

TOTAL COUNTER-TOP REQUIREMENTS

Width: 13" **Depth:** 24" **Height:** 31" **Weight:** 99 lbs

SHIPPING DIMENSIONS AND WEIGHT

Length: 36" **Width:** 36" **Height:** 33" **Weight:** 152 lbs

PLEASE NOTE: Power can be installed under or above the counter. Please allow 3.5" - 4" of space for the plug, especially when placing power above the counter and behind the machine.

WATER CONNECTION:

Dedicated cold water access line with standard female 3/8" NPT fitting and manual shut-off valve within 4' of the machine.

DRAIN REQUIREMENTS:

Open gravity drain with minimum 2" I.D. within 4' of the machine.

WATER QUALITY STATEMENT:

The fact that water is potable is no guarantee that it is suitable for espresso machines. Your water supply must be within these general guidelines:

SUPPLY PRESSURE: 30-70 psi

HARDNESS: 2-4 GPG*

*17.1 ppm = 1 grain of hardness

Water entering the espresso machine should have a water hardness level of 2-3 GPG at all times. If the water supply is not within this range, a dedicated water softener is required for the espresso machine to operate correctly over time.

NEW COFFEE SYSTEM SPECIFICATIONS

The new dispensing spout with a single component is easy to remove and dismantle into two pieces for easy cleaning. Designed with the use of food safety materials particularly resistant to high temperature, the new brewing spout is durable and can withstand simultaneous delivery of high-quality espresso beverages.

NEW COFFEE SYSTEM

