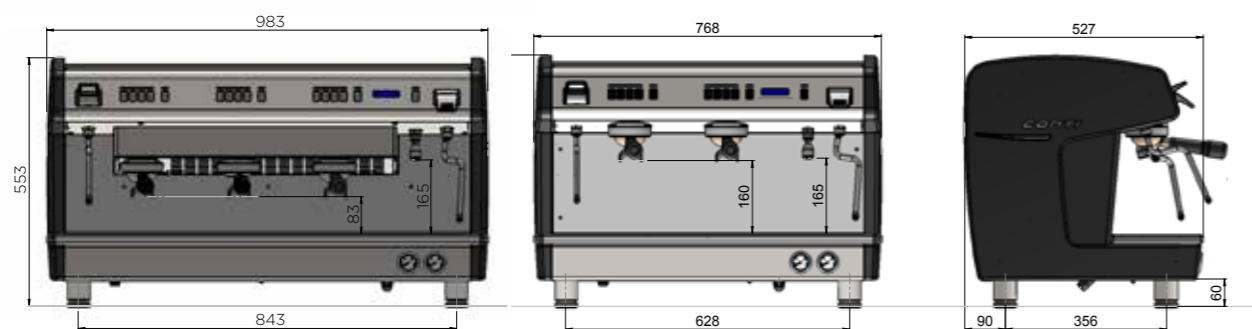


X-One TCi

Adjustability, power and control



	2 Groups	3 Groups
Height (mm)	553	553
Width (mm)	768	983
Depth (mm)	527	527
Weight (kg)	58	72
Boiler size (Litres)	13	20
Element size (W)	4200	6000
Total wattage (W)	4200	6300
Optional wattage (W)	6300 (6000 element)	

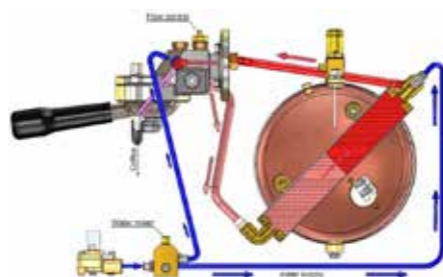
X-One TCi

Adjustability, power and control



X-One TCi

Adjustability, power and control



The TCI system in action, showing the hydraulic network and how the coffee water temperature is simply adjusted.



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CONTI
ESPRESSO MACHINE



CONTI
ESPRESSO MACHINE



Sharing the same chassis and design basis as the X-ONE, the TCI model incorporates a unique temperature control system to allow the barista to easily adjust boiler & coffee water temperature replicating the ideals achieved within a multi boiler machine.

The ideal machine for a high volume environment that refuses to compromise on quality.

Combining high capacity with ultimate control for the best espresso every time.

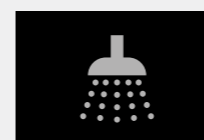


All colours including custom+ are available in 2 and 3 groups



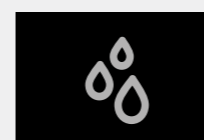
TCI

Temperature Control Improvement system allows the user to individually adjust the coffee water temperature by way of a cold water injector within the group, providing similar results to a more expensive multi boiler machine.



Upgrades

Competition basket and shower upgrades allow the barista the freedom to alter dose and achieve more consistent results with laser cut, perfectly distributed perforations



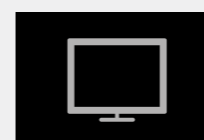
Capacity

TCI system also allows for an increased hot water & steam production without affecting coffee water temperature meaning even delicate single origin coffees can be perfectly poured.



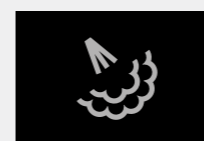
Design

Enhanced aesthetics clearly defines the TCI, with chromed steam levers, polished stainless accents and additional led lighting.



Hot Water

Two pre-set hot water controls allows for the use of two cup sizes and water temperatures - meaning your espresso machine is also perfect for making tea!



Steam Control

Creates perfectly textured milk at the touch of a button, perfect for newcomers or multi user sites. The temperature is also adjustable to ensure the milk is not overheated - a common problem.

Stable group temperatures

To within +/- 1.5°C tolerance.

PID

System enables the user to adjust boiler which helps to find the 'sweet spot' for the chosen coffee.

'Flow control'

System controls and stabilizes the idle temperature of the coffee water (helps avoid coffee water sitting within the group, going stale and overheating).

Advanced diagnostic system

With 'eye-level' display assist in fault diagnosis, service and filter change intervals, coffee counters, shot timers and boiler temperature.

LED 'Barista lights'

Lets you see the perfect extraction and helps the barista to work cleaner and be more efficient.

Lever activated steam arms

For ease of use with spring-loaded 'Purge' function ensures steam arm stays free from milk build up.

Shot timers

To monitor consistency and espresso quality.

Tall cup machines

As (no cost option) Available in 2 & 3 group configuration both also available.

Optional steam control

Steam arm adds texture to milk and can be set to desired temperature (switches off once temperature is reached) - avoids scalded milk.

Variable Pre-infusion

Allows you to vary the pre-infusion time ensures optimum espresso extraction.

Auto GRP cleaning function

Makes cleaning simple therefore no excuses for not being done!

Cleaning 'shut down'

If the machine is not cleaned it will not work.

Eco mode

Drops the boiler temperature to 60°C, perfect for quiet periods or overnight and enables the machine to heat up faster for service.

Colour choice

Available in Flame Red, Gloss Black or Ice White all with neon blue LED's.

Custom colours

And finishes available (extra cost and lead time).

TCI system

Allows individual group temperatures to be adjusted, by way of cold water injection into the group this achieves consistency and extreme stability.

Capacity

The TCI system allows you to increase main steam boiler temperature therefore pressure, to increase steam volume and hourly output.

Dual hot water

Buttons to offer to pre-set levels of hot water - i.e. one can be set to 'top up' an Americano and the other can be set as a splash to heat espresso cups before serving.

Group head temperature stability

Within +/- 1°C

Element upgrades

Various options available to meet the most demanding of outlets.