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Dual Boiler	Dual Boiler
	
	
	
	
	
1°F increments	1°F increments
	
	
	
	
	
	
	
	
	
58mm	58mm
1800W	1800W
16¼" x 15" x 18" / 35lbs	16¼" x 15" x 15" / 30lbs
	  
90secs	2mins



<p>1. Pressure</p> <p>Limit maximum extraction pressure.</p>	<p>3. Temperature</p> <p>Consistent average extraction temperature +/- 2°F.</p>
<p>2. Steam</p> <p>Simultaneous texturing and extraction, and milk ready in less than 40 seconds.</p>	<p>4. Pre-Infusion</p> <p>Low pressure pre-infusion. Programmable pressure and duration.</p>

Coffee or Tea Preparation and Serving Equipment (Consumer). Specialty Coffee Association of America.