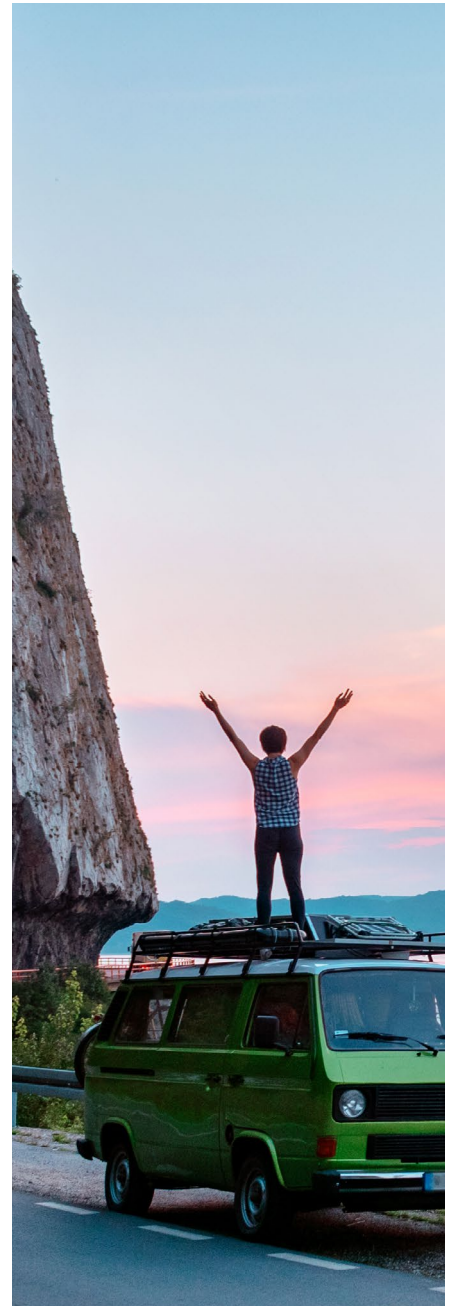


MANUFACTURER GUIDE

EX Line Espresso Machines

roasted



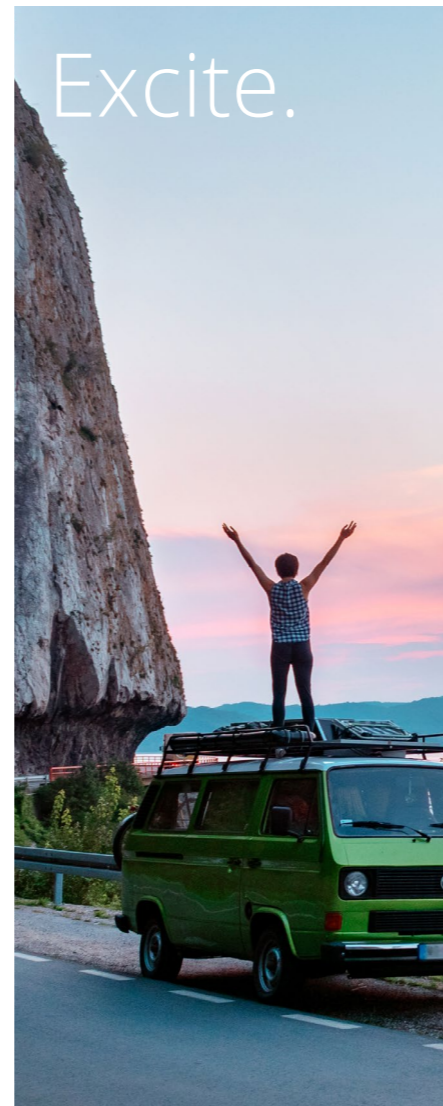
EX LINE

Care. Design. Excite.

EX LINE

EX Line is a new range of professional espresso machines, winners of multiple international design awards. Extremely reliable in service and versatile for its hundreds of configuration options. Not to mention the great modularity that fits any type of business. And most important of all, EX Line teams up with proficient baristas to serve unique coffee. That's why we believe the purpose of the new EX line is to care, design and excite.

Explore now the possibilities!



EX LINE

Care. Design. Excite.

Crafted For Every Taste

EX3 2GR Display



EX2 2GR



EX3

EX2

NEW



Read more at
crem.coffee/EX-LINE

EX3

The EX3 is an attractive and extremely versatile professional espresso machine. Featuring a smart design concept, It can be easily customized -and manufactured- through the combination of a wide range of different options, both external and technical. Thus, the EX3 is aimed to suit any kind of business with an espresso demand, whether it is a small café or a big coffee shop chain.

Main USP's

- ½ turn rotary taps
- Cool touch steam wands
- Pressure switch control
- PID controlled (only display versions)
- Built-in rotatory pump
- Pre infusion chamber group head
- Volumetric dosing (5 keypad button)
- Group flush button
- 60 mm single pressure gauge
- Group auto cleaning cycle
- Standard colours: White, black, red

Options & Extras

- Keypad: Control or Display (PID controlled)
- Group height: Standard or Take Away (High group)
- Pressure gauge: Single or Double.
- Steam / Levers and HW controls: All available in black, white or wooden (oak, walnut) finishings. Extra wand (except Mini 1GR)
- Colours: A wide range of colour and combinations available.
- Body covers: Oak, walnut, brushed aluminium
- Barista lights.
- High feet / Hidden feet.

In short

- Optimized and stylish design line.
- Wide range of external and technical customizable options.
- Crem highly tested hydraulics, including:
 - 1/2 rotatory knobs
 - Cool touch wands
 - Improved drainage solution
- Ease-of-servicing

The most awarded espresso machine in the world!



Please register and check EX3 Product configurator to preview available options. – <https://cremconfigurator.com/>

Options and extras

Keypad
Control or Display
(PID controlled)



Group height



Pressure gauge



Steam / HW
Controls &
Levers



Colours



Body covers



(Available only for top panel and feet+trim.)

Barista lights



Hidden feet



Top front

Main Panel

Chamfer

Feet+trim

More options and extras coming soon.

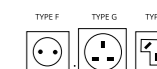
Please check **EX3 PRODUCT CONFIGURATOR** to preview available options.
Some of the configurations shown in this brochure may not be available



	EX3 3GR	EX3 2GR	EX3 MINI 2GR	EX3 MINI 1GR
Height, width, depth	465, 990, 575 mm 18.3, 39, 22.6"	465, 770, 575 mm 18.3, 30.3, 22.6"	465, 550, 575 mm 18.3, 21.6, 22.6"	465, 550, 575 mm 18.3, 21.6, 22.6"
Weight	74 Kg 163 lb	62 Kg 136.7 lb	50 Kg 110.2 lb	48 Kg 105.8 lb
Power ratings (Power ratings+OPTIONS)	380-415V 2N~ 4350W 50-60Hz (O) 3Ph: 380-415V 3N~6350W 50-60 Hz (O) 220-240V~ 4350W 50-60Hz	220-240V~ 3350W 50-60Hz (O) 3Ph: 380-415V 3N~ 4800W 50-60 Hz	220-240V~ 2800W 50-60Hz (O) 220-240V~ 2300W 50-60Hz	220-240V~ 2800W 50-60Hz (O) 220-240V~ 2300W 50-60Hz
Boiler(s) capacity		11.5 l	6 l	6 l
Operation pressure	(O) 3Ph: 380-415V 3N~6350W 50-60 Hz	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar
Pressure switch control		✓	✓	✓
PID control	(O) 220-240V~ 4350W 50-60Hz	O	O	O
Water connection	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread
Height group	STD / TA (O)	STD / TA (O)	STD / TA (O)	STD / TA (O)
Volumetric dosing (5 keypad button)		✓	✓	✓
Volumetric dosing + group display	✓	O	O	O
Group flush button	✓	✓	✓	✓
Steam wands + HW tap	2+1	1+1	1+1	1+1
Extra steam wand	✓	✓(1)	✓(1)	-
Auto hot tap water dose	O	O	O	-
½ turn rotary taps	✓	✓	✓	✓
Lever taps	O	O	O	-
Cool touch steam wands	✓	✓	✓	✓
Built-in rotary pump	✓	✓	✓	✓
Pre infusion chamber group head	✓	✓	✓	✓
Electronic pre infusion	✓	✓	✓	✓
Jet hole	STD group height: 3.5 / 2.5 mm (O) TA group: 2.5 mm	STD group height: 3.5 / 2.5 mm (O) TA group: 2.5 mm	STD group height: 3.5 / 2.5 mm (O) TA group: 2.5 mm	STD group height: 3.5 / 2.5 mm (O) TA group: 2.5 mm
Pressure gauge	60 mm single / double (O)	60 mm single / double (O)	60 mm single / double (O)	60 mm single / double (O)
Hidden feet	O Hidden feet only in white and stainless steel	O Hidden feet only in white and stainless steel	O Hidden feet only in white and stainless steel	O Hidden feet only in white and stainless steel
Colours	STD: White, black, red	STD: White, black, red	STD: White, black, red	STD: White, black, red
Knob /levers finishing	STD: white, black O: Oak, Walnut	STD: white, black O: Oak, Walnut	STD: white, black O: Oak, Walnut	STD: White, Black O: Oak, Walnut*
Body covers	O: Oak, walnut, aluminium	O: Oak, walnut, aluminium	O: Oak, walnut, aluminium	O: Oak, walnut, aluminium
Barista lights	O	O	O	O
Auto cleaning group cycle	✓	✓	✓	✓
ECO mode	Only for PID versions	Only for PID versions	Only for PID versions	Only for PID versions
Auto On/OFF	Only for PID versions	Only for PID versions	Only for PID versions	Only for PID versions
Power cord (Country Kit)	STD: BareW	STD: Type F (1Ph) or BareW (3Ph) O: Only for 1Ph (Type I 15A, 16A BareW)	STD: Type F O: Only for 1Ph (Type I 10A, Type G 13A)	STD: Type F O: Only for 1Ph (Type I 10A, Type G 13A)
Single+Double portafilter	1+2	1+1	1+1	1+1
Extra portafilters	O	O	O	O

NOTE: Please check your regional price list for available versions/options and part numbers.

INSTALLATION NOTE: Please refer to the User Manual and the Technical Manual.



EX2

EX2 perfectly combines the heritage from CREM traditional espresso machines with a contemporary design within the EX line.

Its optimized but robust body includes Expobar well known reliable and consistent hydraulics to offer a wide range of espresso-based drinks. The EX2 is, in this sense, the best choice for those businesses looking for a smart balance between budget and performance.

The EX2 comes in three versions; 2gr, Mini 2gr and Mini 1gr to suit any kind of sites.

Main USP's

- Optimized and robust design line
- Expobar well known reliable hydraulics
- 1/2 rotatory knobs
- Electronic pre-infusion and pre-infusion chamber group head
- Ergonomics & Barista flow
- Improved cup tray area
- Ease-of-servicing

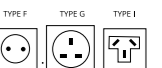
Options & Extras

- Take away versions
- Barista lights
- Extra steam wand for 2GR versions



	EX2 2GR	EX2 MINI 2GR	EX2 MINI 1GR
Height, width, depth	460, 735, 575 mm	460, 515, 575 mm	460, 515, 575 mm
Weight	57 Kg	48 Kg	45 Kg
Power ratings (Power ratings+OPTIONS)	220-240V 1N~ 3350W 50-60Hz	220-240V 1N~ 2800W 50-60Hz	220-240V 1N~ 2800W 50-60Hz
Boiler(s) capacity	11.5 l	6 l	6 l
Operation pressure	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar
Pressure switch control	✓	✓	✓
PID control	-	-	-
Water connection	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread
Height group	STD / TA (O)	STD / TA (O)	STD / TA (O)
Volumetric dosing (5 keypad button)	✓	✓	✓
Volumetric dosing + group display	-	-	-
Group flush button	✓	✓	✓
Steam wands + HW tap	1+1	1+1	1+1
Extra steam wand	O	-	-
Auto hot tap water dose	O	-	-
½ turn rotary taps	✓	✓	✓
Lever taps	-	-	-
Cool touch steam wands	-	-	-
Built-in rotatory pump	✓	✓	✓
Pre infusion chamber group head	✓	✓	✓
Electronic pre infusion	✓	✓	✓
Jet hole	STD group height: 3.5 / 2.5 mm (O) TA group: 2.5 mm	STD group height: 3.5 / 2.5 mm (O) TA group: 2.5 mm	STD group height: 3.5 / 2.5 mm (O) TA group: 2.5 mm
Pressure gauge	60 mm single	60 mm single	60 mm single
High feet / Hidden feet	-	-	-
Colours	Light grey	Light grey	Light grey
Knob finishing	Black	Black	Black
Body covers	-	-	-
Barista lights	O	O	O
Auto cleaning group cycle	✓	✓	✓
ECO mode	-	-	-
Auto On/OFF	-	-	-
Optional power cord (Country Kit)	STD: Type F (1Ph) O: 1Ph (Type I AUS 15A, 16A BareW)	STD: Type F O: 1Ph (Type I AUS 10A, Type G 13A)	STD: Type F O: 1Ph (Type I AUS 10A, Type G 13A)
Single+Double portafilter	1+2	1+2	1+1
Extra portafilters	-	-	-

NOTE: Please check your regional price list for available versions/options and part numbers.
INSTALLATION NOTE: Please refer to the User Manual and the Technical Manual.







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Want to talk through any questions?
Or just jump straight into our new partnership?
Give us a call on **01273 491379** or fill out the form on **roasted.co.uk**
and one of our team will be in touch shortly.