



# MVP



## The modern cafe workhorse that integrates automatic and manual extraction capabilities.

For cafes who want incredible control and accuracy through pressure profiling and repeatability, the MVP is the perfect choice. Our Manual, Volumetric Programming technology empowers baristas to both explore all the various flavors within their coffee, and deliver the same results time and time again.

Within manual mode, baristas are able to manipulate four stages of pressure to precisely refine their espresso extractions. Once the ideal profile has been found, it can be saved and repeated automatically, delivering the highest quality beverage on the busiest of coffee bars.

With two tiers of RAL custom color powder coating, industry leading temperature stability, and our peerless build quality, the MVP is the choice for cafes ready to take their coffee extraction to the next level of flavor and consistency.

CUSTOM RAL POWDER COAT OPTIONS AVAILABLE



### KEY BENEFITS

*Dial-in and save your recipes with Manual, Semi, and full Volumetric modes.*

*Explore your espresso extraction with 4-stage pressure control then save the recipe and repeat it again and again.*

### PERFECT FOR

*High volume shops with busy bars.*

*Specialty cafés curating a unique coffee program and creative drinks.*

*Owners who need reliability, repairability, and long-term value*

|                | Voltage, Single Phase | Amps, Max Draw | Cord Plug Rating, Amps (UL) | Watts per Element | Total Wattage | Tank Capacity, Liters | Watts per Element | Total Wattage | Tank Capacity, Liters |
|----------------|-----------------------|----------------|-----------------------------|-------------------|---------------|-----------------------|-------------------|---------------|-----------------------|
| <b>2 Group</b> | 220                   | 28             | 30                          | 2000 x 2          | 4000          | 7.7                   | 700x2             | 1400          | 1.9x2                 |
| <b>3 Group</b> | 220                   | 36             | 50                          | 2500 x 2          | 5000          | 12.3                  | 700x3             | 2100          | 1.9x3                 |
|                | <b>Electrical</b>     |                |                             | <b>Steam</b>      |               | <b>Brew</b>           |                   |               |                       |

|                | Height     | Width       | Depth      | Machine Weight | Shipping Weight | Shipping Dimension (LxWxH)                 |
|----------------|------------|-------------|------------|----------------|-----------------|--|
| <b>2 Group</b> | 21in/534mm | 30in/762mm  | 24in/610mm | 154lb/70kg     | 267lb/121kg     | 33in x 36in x 30in, 838mm x 914mm x 762mm  |
| <b>3 Group</b> | 21in/534mm | 41in/1042mm | 24in/610mm | 190lb/86kg     | 343lb/156kg     | 33in x 46in x 30in, 838mm x 1168mm x 762mm |

**Machine Dimensions**

**Direct Connection (Compression)**

|                |         |
|----------------|---------|
| <b>2 Group</b> | 3/8" OD |
| <b>3 Group</b> | 3/8" OD |

**Plumbing**



Certified by Intertek (ETL) for Sanitation to NSF / ANSI 4

Certified by Intertek (ETL) for Electrical Safety to ANSI / UL 197

Certified by Intertek (ETL) for Electrical Safety to CSA C22.2 No. 109



Certified by KTR for Korean KC Mark

Certified to IECEE CB Scheme

CE Compliant (By request)



C-Tick Compliant (By request)

Sabre Compliant (By request)