



X-ONE TCI

COHERENT,
ERGONOMIC
& EXACTING



Nestled quietly within the heart of Monaco is our small, but perfectly formed factory, hand-crafting espresso machines since 1956. We combine a genuine passion for innovation and coffee excellence, with exceptional quality and reliability to produce the finest machines for any circumstance or environment.

www.sbsolutions.ca



X-ONE TCI



Our giant slayer, the X-One TCI, utilises simple proprietary technology to offer unique and desirable features of a premium multi-boiler espresso machine.

Built around the success and design principles of the X-One range, Conti included several intuitive improvements which makes the X-One TCI one of the best performing, single boiler machines on the market. Now comes with full colour coded body panels – this machine's iconic style really sets off any coffee bar.

The X-One TCI can handle the most demanding situation, pouring perfect espressos every time while allowing the barista to manually and intuitively adjust numerous parameters to dial in the flavour of any bean, to bring out the most subtle tasting notes of the coffee, from different regions or roast profile of the beans.



Temperature Control Improvement (TCI)

The stand-out feature of the X-One - TCI, gives you full and independent temperature control of each group, allowing to optimise the extraction of the coffee, giving you total control of extraction, and to offer your customer espresso at different brewing temperature. The cold-water injection system allows you to maximise the efficiency of the steam boiler, increasing capacity, and providing continuous steam, while providing a stable temperature at the group, the steam boiler and coffee network perform with perfect synergy all day.



Flow Control

The X-One TCI achieves incredible temperature stability using Conti's unique "flow control" system, allowing you to make small adjustments to the temperature of the coffee group, together with the PID heating control, this ensures the espresso is extracted efficiently and consistently time and again.



Ergonomics and Design

The X-One TCI features several unique upgrades over its X-One sibling. The aesthetics of the machine have been redesigned to include additional colour coding, LED lights, and chromed accents in the side panels and steam actuators.

Additional Features

Competition Shower Plates

From our partners at IMS, these laser-cut, highly polished, low friction precision showers offer a serious extraction advantage.

Shot Timers

Measure the extraction benchmark shot after shot, ensuring performance is controlled and monitored in service.

Auto On/Off

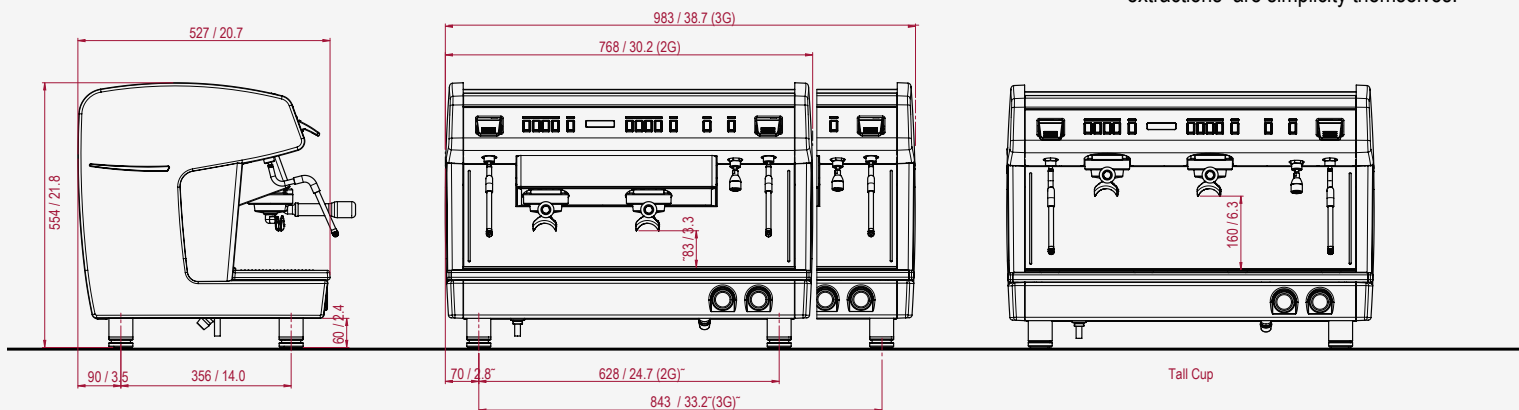
Program your machine to automatically switch to Eco mode during quieter periods, overnight or even when you are closed for a day, then back on before service begins, saving staff and electricity costs, and prolonging life of machine components.

Adjustable Hot Water Temperature

Fine tune your entire drink portfolio to use the machine water reservoir to make that perfect Long Black or Americano.




Precision Pre-Infusion

Change coffees and doses by adjusting both volume of pre-brew and bloom period, better extractions are simplicity themselves.



	2 Group	3 Group
Height (mm / in)	554 / 21.8	554 / 21.8
Width (mm / in)	768 / 30.2	983 / 38.7
Depth (mm / in)	527 / 20.7	527 / 20.7
Weight (kg / lbs)	60 / 132.3	76 / 167.6
Steam Boiler Size (Litres)	13	20
Coffee Boiler Size (Litres)	n/a	n/a
Group Element (W)	n/a	n/a
Steam Boiler Element (W)	3500	4700
Coffee Boiler Element (W)	n/a	n/a
Total Power (W)	3800	5000
Voltage (V / Amps / Ph)	230 / 30 / 1	230 / 30 / 1

Colour Options

-  Jet Black
-  Traffic White
-  Carmine Red



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