

TRADITIONAL ESPRESSO MACHINES

For over 30 years La Spaziale have been designing and manufacturing high quality traditional espresso machines. Not only are they stylish and sleek, they are built to a very high quality and would look good anywhere that traditional coffee is served. La Spaziale machines have their very own patented heat exchange system that ensures that you have a consistent temperature for each coffee, with the amount of drinks that you make, completely irrelevant! This makes for a great coffee as well as giving benefits such as a reduction of limestone and energy saving.

Vivaldi 1 Group Compact

- ◆ Electronic one group coffee machine
- ◆ Automatic dosing settings for water
- ◆ Built-in safety thermostat
- ◆ Electronic boiler refill
- ◆ Temperature indicated by LED display
- ◆ Built-in volumetric pump
- ◆ Direct connection to water mains or manual fill tank version
- ◆ 2.5 litre boiler for hot water and steam delivery
- ◆ 0.45 litre boiler for coffee delivery
- ◆ 1 hot water outlet and 1 steam wand



S5 EK 2 Group Compact

- ◆ Automatic 2 group espresso coffee machine.
- ◆ Automatic dosing settings for water
- ◆ Automatic boiler refill.
- ◆ Built in pump.
- ◆ Electric heating system.
- ◆ 5 litre rapid recovery boiler.
- ◆ Double gauge for boiler and pump pressure control.
- ◆ Lever operated water and steam valves – 1 x hot water and 2 x steam
- ◆ Standard safety thermostat.



S5 EK Automatic Traditional Espresso Machine

- ◆ Available in 2 and 3 group versions
- ◆ 2 group has a 10 litre boiler
- ◆ 3 group has a 15 litre boiler
- ◆ Automatic dosing settings for water
- ◆ Automatic boiler refill
- ◆ Double gauge for boiler and pump pressure control.
- ◆ Lever operated water and steam valves – 1 x hot water and 2 x steam
- ◆ Standard safety thermostat.
- ◆ 30amp as standard. 20amp model available



The Wicked Coffee Company
Unit 409, Thorp Arch Estate,
Wetherby. LS23 7BJ
t. 08700 345 666
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S5 EK Automatic Traditional Espresso Machine – Takeaway version

- ◆ Has the same features as the Automatic Traditional Espresso machine
- ◆ Added benefit of increased height between drip tray and group heads to enable takeaway cups to fit underneath
- ◆ 30amp as standard. 20amp model available



Caimano Grinder

- ◆ Flat blades
- ◆ 800 rpm
- ◆ Low noise
- ◆ Telescopic tamper
- ◆ Timer operated
- ◆ Stainless Steel Body
- ◆ Power supply: 110/230V – 50/60Hz – 340W



Wicked Barista Kit

Frothing Jug, Clicker Tamper & Mat, Shot Glass, Chocolate Shaker & Spatula

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LA SPAZIALE SPECIAL EK

Dimensions	Width (mm)	Height (mm)	Depth (mm)	Power
S5 EK 2 Group	700	460	550	20amp
Caimano Grinder	195	570	370	13amp
Knockout Drawer	240	110	470	N/a

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