

STYLISH PROFESSIONAL COFFEE MACHINES



EAGLE DOME - It is a modern replica of belle époque machines, the brass body is a masterpiece. Eagle is a 2 groups eye-catcher model, available in golden or chrome-plated brass, in 2 configurations: DE electronic dosing or PM manual dosing.

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / external motor pump included / brass body.



GALATEA - This 2 groups machine has been manufactured for customers attracted by design and handiness at the same time, thanks to its large working surface. In DE electronic dosing version, groups are thermostatically controlled to maximize the thermal stability under any circumstances. MN lever version is equipped with traditional thermosiphonic circulation system.

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / built-in motor pump / stainless steel AISI 304 body.



ELLISSE 2011 AL LEVER - The evolution of the reputed Ellisse lever model, even closer to perfection! ELLISSE 2011 AL series set the new standard in lever machines. It can be operated without electrical power as the lever system produces the right variable pressure for the coffee brewing. The optional motor-pump and gas heating version makes it the ideal espresso coffee machine for catering mobile units, to be certified by the installers. Available with 1, 2 or 3 groups.

Main features: electrical heating / new unscrewable copper boiler with automatic refill / automatic electrical cut-off with empty boiler / stainless steel AISI 304 body.



B2013 AL LEVER - The new design lever coffee machine, inspired by "naked motorbikes" style, it fiercely shows its powerful lever groups that have been tested to endure over 200.000 cycles! Optional gas heating and motor pump. Available with 1, 2 or 3 groups.

Main features: electrical heating / copper boiler with automatic refill / automatic electrical cut-off with empty boiler / stainless steel AISI 304 body.

At the Milan International Fair in 1906 Bezzera shows an absolute novelty: the first espresso coffee machine.

"Espresso coffee": it was in Milan in 1901 that Luigi Bezzera invented this revolutionary machine for a new way of making coffee. It was the beginning for this Italian tradition to become popular all over the world.

Bezzera today is a modern and technologically advanced Company that may be over a century old... but doesn't look it.

From the original invention of the espresso machine, the Bezzera family has kept innovation going and has consistently developed new technologies to maintain our position as the leading manufacturer of "made in Italy" espresso coffee machines.



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BEZZERA

FOR ESPRESSO LOVERS ONLY

GENERAL CATALOGUE



MADE IN ITALY

PROFESSIONAL COFFEE MACHINES



ELLISSE 2011 - Created in 2011, it incorporates the best of Bezzera proven technology and innovative electronic devices. Individual group temperature control by PID system, LCD display to monitor all functions, thermostatically controlled groups for constant temperature under heavy duty conditions. AUTO-FOAMER steam wand for automatic milk frothing. Available versions: DE PID / DE electronic dosing, PM manual dosing and AL lever dosing (1 to 3 groups)

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / built-in motor pump / stainless steel AISI 304 body with chromed or black inserts.



B6000 - This model is manufactured pursuant to Bezzera concept of quality, with large copper boilers and heat exchangers, groups heated by thermosiphonic circulation system. Available versions: DE electronic dosing equipped with a practical electronic coffee counter for each group and PM manual dosing (1 to 3 groups)

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / built-in motor pump / stainless steel AISI 304 body with black inserts.



B2013 - A solid traditional coffee machine, build to last. Now with the practical AUTO-FOAMER steam wand option. Available versions: DE AUTO-FOAMER / DE electronic dosing, PM manual dosing and AL lever dosing (see following section)

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / built-in motor pump / stainless steel AISI 304 body

PROFESSIONAL COMPACT COFFEE MACHINES



C2013 - A compact 2 groups coffee machine with the production capacity of a traditional machine, with the practical AUTO-FOAMER steam wand option and enhanced heat exchanger. The groups temperature is thermostatically controlled to maximize the thermal stability in any situation. Special removable grids under the groups allow to use 13 cm high cups. Available versions: DE AUTO-FOAMER / DE electronic dosing and PM manual dosing.

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / built-in motor pump / stainless steel AISI 304 body

COFFEE MACHINES

PROFESSIONAL

“LEVETTA” SEMI PROFESSIONAL COFFEE MACHINES

“Levetta” models Galatea Domus, Mitica, Giulia and Magica are equipped with thermosiphonic circulation system and copper boiler with internal heat exchanger. Available with water tank and vibration pump, direct water connection with rotary pump, and TOP version that allows the user to select between tank or water main and is equipped with professional components.

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / vibration or rotary pump / stainless steel AISI 304 body



GALATEA DOMUS - Design and technology of this unique model are inspired by the Sixties. Available in 2 configurations:

- direct connection to water main with rotary pump (“R” version)
- water tank with vibration pump (“S” version)



MITICA - The most versatile model of the series, is available in 3 configurations:

- direct connection to water main with rotary pump (“R” version)
- water tank with vibration pump (“S” version)
- double water connection tank+main with rotary pump, adjustable group pressure, professional pressostat (“TOP” version).



GIULIA - The classic design of this model reflects the traditional strength and reliability of Bezzera products; 2 configurations are available:

- direct connection to water main with rotary pump (“R” version)
- water tank with vibration pump (“S” version)



MAGICA - The most affordable model of the series is available in 1 configuration:

- water tank with vibration pump (“S” version)

SEMI PROFESSIONAL LEVER COFFEE MACHINE



STREGA - This model is equipped with the traditional technology of lever group machines in combination with the original Bezzera heating system by 2 thermostatically controlled resistances, for a perfect extraction of coffee aroma. In the TOP version, the user can select the tank or main water supply on the same machine. Stainless steel AISI 304 model, available in 3 configurations:

- direct connection to water main, without pump (“R” version)
- water tank with vibration pump (“S” version)
- double water connection tank+main with vibration pump to fill the group chamber, professional pressostat (“TOP” version)

SEMI PROFESSIONAL COFFEE MACHINES

Practical BZ13, BZ07, BZ10 and BZ02 models can be installed anywhere, as no connection to water main is required. Groups are thermostatically controlled for constant temperature.

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / vibration pump / stainless steel AISI 304 body



BZ13 - The newborn machine in the semiprofessional range, equipped with a practical water tank. The boiler with heat exchanger and the group heating system makes this model ideal for small communities. The new hydraulic and electric circuit allows to reach a perfect thermal stability and an accurate setting of the temperature equal to machines in the professional range, while saving energy at the same time. Available versions: DE PID electronic dosing with Pid temperature control and pump manometer, PM manual dosing with double scale manometer.



BZ07 - This model is supplied in DE electronic dosing and PM manual dosing versions that can be equipped with different optionals: PID temperature control and/or double scale manometer.



BZ10 - One of Bezzera’s best-seller, this coffee machine is available in PM manual dosing version only, with double scale manometer.



BZ02 - This model is manufactured for semi-professional use, it is equipped with a vibration pump and water tank. The group is heated by boiler contact (no thermostat). Available versions: DE electronic dosing and PM manual dosing, stainless steel AISI 304 and ABS body.

HOME USE COFFEE MACHINES



UNICA PID - An excellent quality product, combining the traditional E61 group with professional components for top results in its class. The group is heated by thermosiphonic circulation system, the PID uses 2 programs to manage the coffee and steam temperature set by the user. Available versions: PM manual dosing or DE electronic dosing with PID control.

Main features: electrical heating / water tank / vibration pump / adjustable coffee-steam temperature by PID control / manometer / AISI 304 stainless steel body



BZ09 - This model allows to prepare an excellent espresso or cappuccino at home. The machine is manufactured similarly to BZ07 and BZ10, but it is equipped with a single-boiler system for steam and hot water, suitable for domestic use.

Main features: electrical heating / vibration pump / stainless steel AISI 304 body.



NEW HOBBY - The home use model with excellent performances in its class. The commercial grade and efficient group-head allows to taste the finest espresso coffee, cappuccino or tea at home.

Main features: electrical heating / 3-way solenoid valve / vibration pump / 0,25L boiler / 3L water tank / stainless steel AISI 304 body, also available in red or black color.

SEMI PROFESSIONAL COFFEE GRINDERS



BB004 - Coffee grinder-doser for semiprofessional use, available in automatic or manual version.

Main features: 50 mm flat grindstones / 1 Kg per hour capacity / 1340 RPM motor / AISI 304 stainless steel structure / adjustable grinding and dosing



BB005 - Doserless grinder, conceived for domestic use; available in timer automatic or manual version.

Main features: 48 mm conical grindstones / 4 Kg per hour capacity / 900 RPM motor / AISI 304 stainless steel structure / adjustable grinding

PROFESSIONAL COFFEE GRINDER



BB012 - Coffee grinder-doser for professional use, available in 3 configuration: AT automatic, MN manual and TM timer doserless.

Main features: 64 mm flat grindstones / 7,5 Kg per hour capacity / 1400 RPM motor / AISI 304 stainless steel structure / adjustable grinding and dosing.

MILK FOAMER - CUP WARMER



MILK FOAMER - Heavy duty milk foamer equipped with a continuous steam generator applied to a professional cappuccino maker.

CUP WARMER - Stainless steel AISI 304 electrical cup warmer with 3 shelves, equipped with 2 practical cup-holding baskets.

SEMI PROFESSIONAL COFFEE MACHINES