

S.M.
COLLECTION

La San Marco



Sm

D. COLLECTION



FORMA E FUNZIONE IN PERFETTA ARMONIA

L'oggetto del desiderio per chi ama l'arte del caffè e si lascia conquistare dalla tecnologia all'avanguardia. Pulizia del design, linee fluide di ispirazione automotive, cura dei dettagli. Profili di pressione e temperatura personalizzabili per calibrare un'estrazione ideale, come quella delle macchine a leva. Forma e funzione, bellezza e performance, insieme in una macchina innovativa che offre ai migliori baristi del mondo il piacere della guida e della sfida, il potere di regalare esperienze sensoriali uniche.

FORM AND FUNCTION IN PERFECT HARMONY

The object of desire for those who love the art of coffee and let themselves be enchanted by cutting-edge technology. Clean design, fluid, automotive-inspired lines, attention to detail. Customisable pressure and temperature profiles to fine-tune ideal extraction, as in lever coffee machines. Form and function, beauty and performance, combined in an innovative machine that offers the best baristas in the world the pleasure of the challenge and of driving, the power to craft unique sensory experiences.

UN GIOIELLO IN TRE VERSIONI

D. Collection è disponibile in 3 versioni: multiboiler ("MBV" e "MB") o a caldaia unica con scambiatori ("C"), nelle varianti a 2 o 3 gruppi, con quadro comandi touch screen 5" ("T"). **D. MBV** integra la tecnologia pressure profiling, che permette al barista una regolazione precisa del profilo di pressione, impostabile per ogni dose di ogni gruppo di erogazione caffè. Riassumendo:

D. MBV: multiboiler con pressure profiling e temperature profiling, comandi touch

D. MB T: multiboiler con temperature profiling, comandi touch

D. C T: a caldaia unica con scambiatori, comandi touch

A JEWEL IN THREE VERSIONS

D. Collection is available in 3 versions: multi-boiler ("MBV" and "MB") or single-boiler with heat exchangers ("C"), in the variants with 2 or 3 dispenser groups, with 5" touch screen control panel ("T"). **D. MBV** incorporates pressure profiling technology, which allows the barista to precisely regulate the pressure profile, adjustable for every dose in each coffee dispenser group. In summary:

D. MBV: multi-boiler with pressure profiling and temperature profiling, touch controls

D. MB T: multi-boiler with temperature profiling, touch controls

D. C T: single-boiler with heat exchangers, touch controls

 **MBV**
MULTIBOILER VARIANT

 **MB T**
MULTIBOILER

 **C T**
CLASSIC





D. MBV/D. MB T



D. MBV 3GR.

DESIGN ED ELEGANZA D'ISPIRAZIONE AUTOMOTIVE

Un prodotto che nasce all'insegna di eleganza, tradizione e leggerezza. Linee scolpite d'ispirazione automotive, finiture verniciate nei laterali e con effetto gomma soft touch nella cornice superiore, nella base inferiore e nella pannellatura posteriore. L'acciaio lucido antifinger contraddistingue le parti funzionali, e particolari in tonalità rame (o viola nella colorazione British Green) incorniciano pannello tastiera e carrozzeria.

Il piano appoggia tazzine in acciaio inox è contornato da profili illuminati da LED bianchi, che si aggiungono a quelli posizionati nella parte inferiore, studiati per una perfetta illuminazione del piano di lavoro.

AUTOMOTIVE-INSPIRED DESIGN AND ELEGANCE

A product created in the spirit of elegance, tradition, and lightness. Sculpted, automotive-inspired lines, lacquered side-finishings, and a soft-touch rubber effect on the upper frame, in the lower base, and in the rear panelling.

The functional parts feature anti-fingerprint polished steel, and copper-hued detailing (or purple, in the British Green model) frames the keypad panel and chassis.

The stainless steel cup-warming surface is contoured with white LED-lit illuminated profiles, which add to those positioned in the lower part, designed to provide perfect lighting to the worktop.



D. MBV 2GR.



D. MB T 3GR.



D. MB T 2GR.

D. MBV/D. MB T

CARATTERISTICHE TECNICHE:

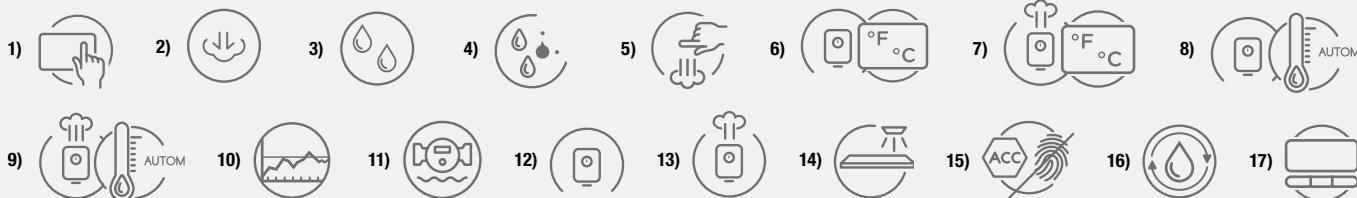
Versioni: da 2 e 3 gruppi

- 1) Pannello comandi con tecnologia touch screen con un display 5" per gruppo con 4 dosi programmabili per ogni gruppo più tasto start/stop (max. 0,5 litri)
- 2) Tasto "purge" per lavaggio gruppo prima di ogni erogazione
- 3) 2 Dosi acqua calda programmabile (singola e doppia)
- 4) Miscelatore per regolazione temperatura acqua
- 5) 2 Lance vapore ad azionamento manuale a levetta
- 6) Visualizzazione temperatura caldaia singolo gruppo
- 7) Visualizzazione temperatura e pressione caldaia vapore/acqua calda
- 8) Regolazione elettronica automatica temperatura per ogni singolo gruppo (+/-0,1°C)
- 9) Regolazione elettronica automatica temperatura caldaia vapore/acqua calda (+/-1°C)
- 10) Programmazione profili di pressione (solo per mod. D. MBV)
- 11) Motore-pompa interno da 330 W raffreddato ad acqua (esterno su richiesta da 300 W raffreddato ad aria) (solo per mod. D. MBV)
- 12) Caldaia singolo gruppo in acciaio inox Capacità 0.4 litri - Resistenza 1250 W
- 13) Caldaia vapore in acciaio inox versione 2 e 3 gruppi: Capacità 12 litri - Resistenza 3000 W
- 14) Illuminazione del piano di lavoro con tecnologia LED bianco
- 15) Superficie in acciaio inox anti-impronta
- 16) Ciclo di lavaggio automatico
- 17) Controllo dose durante erogazione tramite barra di riempimento a tre colori (blu, verde, rosso)

TECHNICAL CHARACTERISTICS:

Versions: with 2 and 3 groups

- 1) Touch screen control panel with 5" display per group, with 4 programmable doses for each dispenser group plus a semi-automatic start/stop function button (max. 0.5 litres)
- 2) "Purge" button to wash the dispenser group before every brew
- 3) 2x Programmable doses of hot water (single and double)
- 4) Mixer tap with manual adjustment of hot water temperature
- 5) 2x Manual levered steam wands
- 6) Single-group boiler temperature and pressure display
- 7) Steam/hot water boiler temperature and pressure display
- 8) Automatic electronic temperature regulation for each individual group (+/-0.1°C)
- 9) Automatic electronic temperature regulation for steam/hot water boiler (+/-1°C)
- 10) Pressure profile programming (only for D. MBV)
- 11) Built-in 330 W water-cooled motor-pump (external 300 W air-cooled version on request) (only for D. MBV)
- 12) Single-group stainless steel boiler Capacity 0.4 litres - Heating element 1250W
- 13) Stainless steel steam/hot water boiler, 2 and 3 groups version: 12 litres capacity - heating element 3000 W
- 14) Worktop lighting with white LED technology
- 15) Anti-fingerprint stainless steel surface
- 16) Automatic wash cycle
- 17) Dose control during brew through three-colour filling bar (blue, green, red)



IN OPZIONE

- 18) Macchina standard con Nr. 2 altezze disponibili per piano di lavoro 8 cm oppure 10 cm
- 19) Scaldatasse elettrico da 100 W (2 gruppi) e 125 W (3 gruppi)
- 20) Lancia vapore automatica termostata (Autosteam)
- 21) Connessione da Smartphone o Tablets tramite App via Bluetooth/Wi-Fi
- 22) Sistema FTL, regolazione di precisione del vapore
- 23) Lancia vapore fredda con terminale in PEEK
- 24) Maniglie in legno

OPTIONAL

- 18) Standard machine with 2 available heights for the worktop: 8 cm or 10 cm
- 19) Electric cup-warmer, 100 W (2 groups) and 125 W (3 groups)
- 20) Automatic steam wand (Autosteam)
- 21) Connection with Smartphone or Tablet via App with Bluetooth/Wi-Fi
- 22) FTL: Fine Tuning Lever system for precise steam regulation
- 23) Cool touch steam wand with PEEK terminal
- 24) Wooden handles







SM
D. MB T

198°F 92.3°C

1x

SYM

The control panel features a central 'SYM' logo in a stylized, cursive font. Surrounding the logo are several circular icons: a coffee cup, a teapot, a coffee cup with a spoon, a coffee cup, a coffee cup with a spoon, a coffee cup, and a downward arrow. The temperature settings '198°F' and '92.3°C' are displayed on the left and right sides respectively. A '1x' multiplier is shown above the logo.

D. C T



D. C T 2GR.

LA BELLEZZA DELLA FUNZIONALITÀ

Un modello “touch” con tutto il fascino della collezione D., pensato per i baristi che prediligono la semplicità di utilizzo. D. C T offre la tecnologia a caldaia singola con scambiatori di calore e sistema meccanico IGTS, messo a punto dal reparto R&D La San Marco per permettere, anche con la soluzione tecnica più tradizionale, la regolazione della temperatura di ogni singolo gruppo in autonomia rispetto alla temperatura della caldaia, per consentire a questa di fornire un vapore saturo e secco, ideale per una buona microschiumatura del latte, senza penalizzare l'estrazione del caffè.

THE BEAUTY OF FUNCTIONALITY

A “touch” model with all the charm of the D. collection, designed for baristas who prefer ease of use. D. C T offers single boiler technology with heat exchangers and IGTS mechanical system, developed by the La San Marco R&D department to allow, even with the most traditional technical solution, the regulation of the temperature of each single group independently from the temperature of the boiler, to allow it to provide saturated and dry steam, ideal for good micro-foaming of the milk, without penalizing the coffee extraction.



D. C T 3GR.



D. C T 3GR.



D. C T 2GR.

D. C T

CARATTERISTICHE TECNICHE:

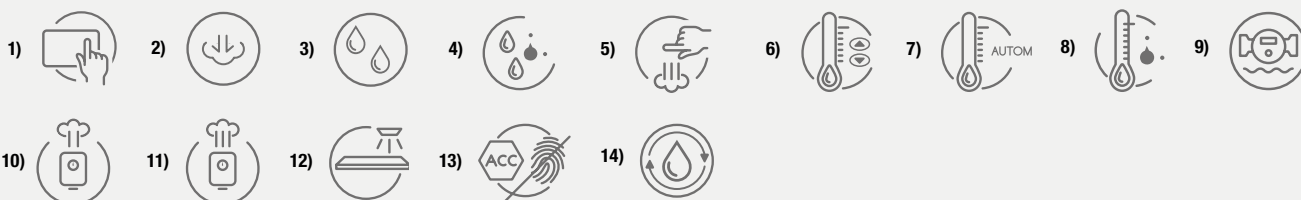
Versioni: da 2 e 3 gruppi

- 1) Pannello comandi con tecnologia touch screen con un display 5" per gruppo con 4 dosi programmabili per ogni gruppo più tasto start/stop (max. 0,5 litri)
- 2) Tasto "purge" per lavaggio gruppo prima di ogni erogazione
- 3) 2 Dosi acqua calda programmabile (singola e doppia)
- 4) Miscelatore manuale per regolazione temperatura acqua calda
- 5) 2 Lance vapore ad azionamento manuale a levetta
- 6) Visualizzazione temperatura e pressione caldaia
- 7) Regolazione elettronica automatica temperatura (+/-1°C)
- 8) IGTS: regolatore di temperatura per singolo gruppo
- 9) Motore-pompa interno da 275 W (esterno su richiesta da 300 W)
- 10) Caldaia in acciaio inox versione 2 gruppi: Capacità 12 litri - Resistenza 3500 W
- 11) Caldaia in acciaio inox versione 3 gruppi: Capacità 19 litri - Resistenza 5500 W
- 12) Illuminazione del piano di lavoro con tecnologia LED bianco
- 13) Superficie in acciaio inox anti-impronta
- 14) Ciclo di lavaggio automatico

TECHNICAL CHARACTERISTICS:

Versions: with 2 and 3 groups

- 1) Touch screen control panel with 5" display per group, with 4 programmable doses for each dispenser group plus a semi-automatic start/stop function button (max. 0.5 litres)
- 2) "Purge" button to wash the dispenser group before every brew
- 3) 2x Programmable doses of hot water (single and double)
- 4) Manual mixing tap for hot water temperature regulation
- 5) 2x Manual levered steam wands
- 6) Boiler temperature and pressure display
- 7) Automatic electronic temperature regulation (+/-1°C)
- 8) IGTS Temperature regulation for single group with flow regulator
- 9) Internal 275W motor-pump (300W external version on request)
- 10) Stainless steel boiler (2-group version): Capacity 12 litres Heating element 3500 W
- 11) Stainless steel boiler (3-group version): Capacity 19 litres Heating element 5500 W
- 12) Worktop lighting with white LED technology
- 13) Anti-fingerprint stainless steel
- 14) Automatic wash cycle



IN OPZIONE

- 15) Macchina standard con Nr. 2 altezze disponibili da piano di lavoro: 8 cm oppure 10 cm
- 16) Resistenze potenziate: versione 2 gr. con 4500 W – versione 3 gr. con 7000 W
- 17) Scaldavivande elettrico con termostato da 100W (2 gruppi) e 125 W (3 gruppi)
- 18) Lancia vapore automatica termostata (autosteam)
- 19) Connessione da Smartphone o Tablets tramite App via Bluetooth/Wi-Fi
- 20) Sistema FTL, regolazione di precisione del vapore
- 21) Lancia vapore fredda con terminale in PEEK
- 22) Maniglie in legno

OPTIONAL

- 15) Standard machine with 2 available heights for the worktop: 8 cm or 10 cm
- 16) High power heating elements: 2 groups version 4500 W – 3 groups version with 7000 W
- 17) Electric cup-warmer, 100W (2 groups) and 125W (3 groups)
- 18) Automatic steam wand (Autosteam)
- 19) Connection with Smartphone or Tablet via App with Bluetooth/Wi-Fi
- 20) FTL: Fine Tuning Lever system for precise steam regulation
- 21) Cool touch steam wand with PEEK terminal
- 22) Wooden handles



TOUCH SCREEN 5": TECNOLOGIA E SEMPLICITÀ D'USO, PER LA MASSIMA PERSONALIZZAZIONE

5" TOUCH SCREEN: TECHNOLOGY AND EASE OF USE, FOR MAXIMUM CUSTOMISATION



SCHERMATA D.



D. SCREEN HOME SCREEN

- Schermata principale per ogni singolo gruppo facile e intuitiva
 - Visualizzazione temperatura caldaia per ogni singolo gruppo
 - Visualizzazione temperatura caldaia vapore/acqua calda
 - Impostazione profilo di temperatura per ogni singola dose (mod. D. MBV and D. MB)
 - Grafico profili temperatura con barra indicazione stato erogazione e contatore secondi per ogni singola dose selezionata
 - Programmazione quantità in ml per ogni singola dose caffè
 - Programmazione quantità in secondi per ogni singola dose acqua
 - Regolazione temperatura caldaia per ogni singolo gruppo
 - Regolazione temperatura caldaia vapore/acqua calda
 - Regolazione data e ora
 - Regolazione accensione e spegnimento automatici
 - Indicazione numero totale caffè erogati della macchina
 - Indicazione numero totale caffè erogati per ogni gruppo
 - Indicazione numero totale caffè erogati per ogni selezione
 - Programmazione multilingue (Italiano, Inglese, Francese, Tedesco, Spagnolo)
 - Avviso rigenerazione resine filtro addolcitore
 - Impostazione range min e max controllo dose/macinatura
 - Impostazione profilo di pressione per ogni singola dose (mod. MBV)
 - Grafico profili pressione e temperatura con barra indicazione stato erogazione e contatore secondi per ogni singola dose selezionata (mod. MBV)
 - Tasto accensione/spegnimento scaldacqua - (optional)
 - Tasto accensione/spegnimento lancia vapore automatica termostata Autosteam - (optional)
- *User friendly, intuitive touch screen display for each individual group*
 - *Boiler temperature display for each individual group*
 - *Steam/hot water boiler temperature display*
 - *Temperature profile setting for each individual dose (mod. D. MBV and D. MB)*
 - *Temperature profile graph with brew status indicator bar and second counter for each selected individual dose*
 - *Quantity programming in ml for each individual coffee dose*
 - *Quantity programming in seconds for each individual water dose*
 - *Boiler temperature regulation for each individual group*
 - *Steam/hot water boiler temperature regulation*
 - *Date and time settings*
 - *Automatic on/off regulation*
 - *Indication of total number of coffees brewed by the machine*
 - *Indication of total number of coffees brewed by each group*
 - *Indication of total number of coffees brewed for each selection*
 - *Multi-language programming (Italian, English, French, German, Spanish)*
 - *Water softening unit resin regeneration warning*
 - *Coffee flow rate control with grinding/dose check alert*
 - *Setting pressure profile for each individual dose (only for D. MBV)*
 - *Pressure and temperature profiles graph with brew status indicator bar and seconds counter for each individual selected dose (only for D. MBV)*
 - *Cup-warmer on/off button - (optional)*
 - *Automatic thermostated Autosteam on/off button - (optional)*



PENSATO PER PERMETTERE AI BARISTI DI REGALARE ESPERIENZE SENSORIALI UNICHE.

DESIGNED TO ALLOW BARISTAS TO CRAFT UNIQUE SENSORY EXPERIENCES.

PROGRAMMAZIONE DOSI CON PROFILAZIONE TEMPERATURA E PRESSIONE

Impostazione profilo di temperatura per ogni dose (mod. MBV e MB)

Per ogni singola dose è possibile impostare un profilo di temperatura dedicato.

Quattro possibili profili di temperatura:

- Profilo TEMPERATURA costante
- Profilo TEMPERATURA decrescente
- Profilo TEMPERATURA decrescente/crescente
- Profilo TEMPERATURA crescente/decrescente

Impostazione profilo di pressione per ogni dose (mod. MBV)

Per ogni singola dose è possibile impostare un profilo di temperatura e di pressione dedicato.

Tre possibili profili di pressione standard (pressione regolabile ± 0.1 bar da 0 a 14 bar).

- Profilo PRESSIONE "TRADIZIONALE"
(preinfusione + erogazione a pressione costante 9 bar)
- Profilo PRESSIONE "LEVA"
(preinfusione + erogazione a pressione massima, poi decrescente)
- Profilo PRESSIONE "LEVA EXTENDED"
(preinfusione + erogazione a pressione massima a tempo esteso, poi decrescente)

In aggiunta un profilo di pressione tecnico con impostazione parametri di tempo e pressione del profilo mediante tabella pre-impostabile dal menu tecnico. Ogni combinazione di profili temperatura e pressione permette al barista di personalizzare ogni singola dose e di ottenere l'estrazione più adatta per le molteplici qualità e diverse sensazioni che si possono ottenere dal caffè.

Visualizzazione dei profili di temperatura e pressione e controllo quantità erogata durante tutte le erogazioni di caffè

Una volta impostati i profili desiderati per una dose è possibile verificare durante una erogazione di caffè che la temperatura e la pressione di estrazione seguano il profilo scelto e che la quantità erogata della dose sia quella corretta, il tutto senza aspettare la fine dell'erogazione ma in tempo reale durante la stessa.

L'estrazione del caffè diventa un dialogo in tempo reale tra barista e macchina, con lo scopo di aumentare l'interazione uomo-macchina per raggiungere il miglior prodotto in tazza.

DOSE PROGRAMMING WITH TEMPERATURE AND PRESSURE PROFILES

Setting temperature profile for each dose (mod. D. MBV and D. MB)

It is possible to set a dedicated temperature profile for each individual dose.

Four possible temperature profiles:

- Constant TEMPERATURE profile
- Decreasing TEMPERATURE profile
- Decreasing/increasing TEMPERATURE profile
- Increasing/decreasing TEMPERATURE profile

Individual dose pressure profiling (mod. D. MBV)

It is possible to set a dedicated temperature and pressure profile for each individual dose.

Three possible standard pressure profiles (pressure adjustable ± 0.1 bar between 0 and 14 bar)

- "TRADITIONAL" PRESSURE profile
(pre-infusion + constant brew pressure, 9 bar)
- "LEVER-LIKE" PRESSURE profile
(pre-infusion + maximum brew pressure, then decreasing)
- "LEVER-LIKE EXTENDED" PRESSURE profile
(pre-infusion + extended time max. brew pressure, then decreasing)

Additionally, a technical pressure profile with time and pressure parameter profile settings via pre-settable chart in the technical menu. Each combination of temperature and pressure profiles allows the barista to personalise the individual dose and obtain the most suitable brew for the many qualities and different sensations that can be extracted from coffee.

Temperature and pressure profile display and control of brew quantity during all coffee brews

Once the desired profiles have been set, it is possible to check during a brew that the brew temperature and pressure follow the chosen profile, and that the quantity of the dose brewed is correct, all without waiting for the end of the brew but in real time, during the brew.

The brewing of coffee becomes a real-time dialogue between barista and machine, with the purpose of increasing human-machine interaction to achieve the best product in the cup.

D. COLLECTION

TECNOLOGIA IN EVIDENZA

TECHNOLOGY IN THE SPOTLIGHT



TASTIERA CON TECNOLOGIA TOUCH CAPACITIVA

La tecnologia touch capacitiva permette la gestione di comandi senza parti in movimento creando un ambiente multisensoriale e un nuovo rapporto con la quotidianità. La sostituzione di componenti tradizionali con altri innovativi touch screen permette di eliminare gli attuatori meccanici e metallici delle tastiere tradizionali assicurando maggiore affidabilità, durata e protezione da problemi di natura meccanica. Intuitiva e semplice, personalizzabile e programmabile, alla sua praticità la tastiera touch unisce il fascino e la versatilità di comunicazione dei device odierni. Il principio elettronico che presiede alla tecnologia touch screen capacitiva adottata nelle tastiere si basa sul controllo della variazione del campo elettrico che agisce sullo schermo in modo analogo al funzionamento degli smartphone e tablet di ultima generazione.

KEYPAD WITH CAPACITIVE TOUCH TECHNOLOGY

Capacitive touch technology enables the management of commands without moving parts, creating a multi-sensory environment and a new relationship with everyday life. The replacement of traditional components with other innovative touch screens enables the elimination of mechanical and metallic actuators from traditional keypads ensuring higher reliability, lifespan, and protection from mechanical problems. Intuitive and simple, customisable and programmable, the touchpad combines its practicality with the charm and versatility of communication through today's devices. The electronic principle behind the capacitive touch screen technology used in the keypads is based on controlling the variation of the electrical field acting on the screen in a similar way to the functioning of state-of-the-art smartphones and tablets.



GESTIONE DA REMOTO TRAMITE APP VIA BLUETOOTH + E-MAIL O WI-FI

D. COLLECTION dispone di un 'APP dedicata per gestire la macchina da remoto in maniera immediata, semplice ed intuitiva. Attraverso l'App l'utente, che dispone di una username ed una password assegnata, non solo può configurare, gestire e controllare la macchina in prima persona via Bluetooth/Wi-Fi, ma anche far monitorare e ottimizzare il funzionamento e l'efficienza della stessa attraverso l'analisi di dati operativi e statistici registrati, a sua disposizione, anche da grandi distanze da destinatari autorizzati tramite e-mail.

REMOTE CONTROL THROUGH AN APP VIA BLUETOOTH + E-MAIL OR WI-FI

D. COLLECTION comes with a dedicated APP (downloadable from our website) to remotely control the machine in an immediate, simple, and intuitive way. Through this App the User, who is assigned a username and password, can not only set up, manage, and control the machine first-hand via Bluetooth/Wi-Fi, but they can also monitor and optimise its performance and efficiency through analysis of the recorded operational and statistical data, which are available even at a great distance to authorised recipients via email.



IGTS: REGOLATORE DI TEMPERATURA PER SINGOLO GRUPPO (MOD. D. C T)

La tecnologia La San Marco che, tramite regolatori di temperatura a fori calibrati, consente al barista di far esprimere al meglio ogni miscela impostando le temperature dei gruppi singolarmente.

IGTS: INDIVIDUAL GROUP TEMPERATURE SETTING (MOD. D. C T)

La San Marco's technology, through calibrated flow regulators, allows the barista to give each mix its best expression by setting the temperatures of groups individually.



LANCIA VAPORE FREDDA

Disponibile come accessorio, la nuova lancia vapore “fredda” in acciaio inox rappresenta uno dei componenti più apprezzati dagli operatori. La tecnologia di nuova generazione e l’insuperabile terminale in PEEK garantiscono l’isolamento termico dell’intera superficie della lancia vapore, evitando qualsiasi rischio di scottatura per il barista, sia durante la montatura del latte sia durante le fasi di pulizia. La lancia fredda è intercambiabile con il modello di lancia standard e può essere utilizzata sia con il classico azionamento del vapore a levetta sia con il nuovo sistema di azionamento FTL.

COOL TOUCH STEAM WAND

Available as an accessory, the new, stainless steel “cold” steam nozzle is one of the components most appreciated by operators. This cutting-edge technology and the unrivalled PEEK terminal ensure the thermal insulation of the entire steam nozzle, avoiding any risk of scalding for the barista, both when heating milk and during cleaning. The cold nozzle is interchangeable with the standard nozzle model and can be used with both classic levered steam activation and the new FTL activation system.



FTL: IL NUOVO SISTEMA DI CONTROLLO PER L'EROGAZIONE DEL VAPORE.

Fine Tuning Lever (FTL) è l’innovazione brevettata per il controllo misto dell’erogazione del vapore. Costituito da una leva di controllo dal design rivisitato che offre notevoli possibilità di regolazione del flusso di vapore, FTL comprende in un unico meccanismo entrambi i sistemi per l’erogazione del vapore già presenti sulle macchine La San Marco: con rotazione dell’impugnatura, e a leva, con movimento verticale e orizzontale. Il nuovo dispositivo consente al barista di controllare, in modo estremamente accurato, la portata di vapore durante la preparazione dei prodotti a base latte. L’estrema precisione nella regolazione della portata è stata resa possibile grazie all’utilizzo di un dispositivo a camme che ha sostituito la semplice regolazione tramite vite-madrevite.

FTL: THE NEW STEAM DELIVERY CONTROL SYSTEM.

Fine Tuning Lever (FTL) is the patented innovation for mixed control of the steam nozzle. Comprising a redesigned control lever that offers significant possibilities for regulating the flow of steam, FTL includes, in a single mechanism, both steam dispensing systems already present on La San Marco machines: with rotation of the handle, and levered, with vertical and horizontal motion. The new device allows the barista to control, in an extremely accurate way, the flow of steam during the preparation of milk-based products. The extreme precision in flow regulation was made possible thanks to the use of a cammed device that has replaced simple regulation via screw-lead screw.



PRESSURE PROFILING (MOD. D. MBV)

La versione top di gamma di D propone la configurazione multiboiler con variazione continua della pressione e della temperatura. Controllare la pressione dell’acqua consente di riprodurre in ambiente elettronico il tradizionale processo di erogazione a leva dove l’andamento varia attraverso fasi di crescita e di diminuzione nel tempo di erogazione. Il barista esperto ha la possibilità di lavorare con il profilo classico a leva oppure creare, grazie all’azione di un motore asincrono e di un sistema di elettrovalvole proporzionali, un profilo diverso secondo il tipo di caffè utilizzato.

PRESSURE PROFILING (MOD. D. MBV)

The top-of-the-range version of D. offers the multi-boiler configuration with continuous pressure and temperature variation. Controlling the water pressure allows to reproduce the traditional lever dispensing process in an electronic environment where the trend varies through phases of growth and decrease over the delivery time. The experienced barista can work with the classic lever profile or create, thanks to the action of an asynchronous motor and a system of proportional solenoid valves, a different profile according to the type of coffee used.

SM



GAMMA COLORI

D. è disponibile in 3 colori, pensati per adattarsi al meglio allo stile dei locali che la ospiteranno: Bianco Perla con profili color rame per gli ambienti più eleganti, Marrone Caffè con profili color rame per un mood caldo e accogliente, Verde British con profili viola per spazi giovani e dinamici.

RANGE OF COLOURS

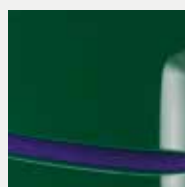
D. is available in 3 colours, designed to adapt beautifully to the style of the spaces where they are installed: Pearl White with copper-hued profiles for the most elegant places, Brown Coffee with copper-hued profiles for a warm and welcoming mood, British Green with purple profiles for young and dynamic spaces.



BIANCO PERLA
PEARL WHITE



MARRONE CAFFÈ
COFFEE BROWN



VERDE BRITISH
BRITISH GREEN



FORM UND FUNKTIONALITÄT IN PERFEKTER HARMONIE: Das Objekt der Begierde für alle, die die Kunst des Kaffees lieben und sich von modernster Technik erobern lassen. Schlichtes Design, fließende Linien mit automobiler Inspiration, Liebe zum Detail. Anpassbare Druck- und Temperaturprofile zur Kalibrierung einer idealen Extraktion, wie bei Hebelmaschinen. Form und Funktionalität, Schönheit und Leistung, vereint in einer innovativen Maschine, die den besten Baristas der Welt Bedienungskomfort und die Herausforderung bietet, einzigartige sensorische Erlebnisse zu vermitteln..

VERSIONI: DA 2 E 3 GRUPPI

- 1) Bedienfeld mit Touchscreen-Technologie mit 5"-Display pro Gruppe mit 4 programmierbaren Dosierungen für jede Gruppe plus Start/Stop-Taste
- 2) „Purge“-Taste zur Gruppen-Reinigung vor jeder Ausgabe
- 3) 2 programmierbare Heißwasser-Dosierungen (einfach und doppelt)
- 4) Mischer zur Temperaturregelung des Wassers
- 5) 2 Stk. manuell mit Hebel bedienbare Dampfhähne
- 6) Einzelgruppen-Kesseltemperaturanzeige und Dampf-/Heißwasser-Kesseltemperatur- und Druckanzeige (D. MBV und D. MB)
- 7) Kesseltemperatur- und Druckanzeige (D. C)
- 8) Automatische elektronische Temperaturregelung für jede einzelne Gruppe und für die Dampf-/Heißwasserkesseltemperatur (D. MBV und D. MB)
- 9) Druckprofilprogrammierung (nur für D. MBV)
- 10) Interne 330 W wassergekühlte Motorpumpe (extern, 300 W, luftgekühlt, auf Anfrage) (D. MBV)
- 11) Interne 275 W Motorpumpe (extern, 300 W, auf Anfrage) (D. MB und D. C)
- 12) Einzelgruppen-Kessel aus Edelstahl, Fassungsvermögen 0,4 Liter - Heizleistung 1250 W (D. MBV und D. MB)
- 13) Edelstahl-Dampfkessel Version 2 und 3 Gruppen: Fassungsvermögen 12 Liter - Heizleistung 3000 W (D. MBV und D. MB)

EIN SCHMUCKSTÜCK IN DREI VERSIONEN:

Die **D. Kollektion** ist in 3 Versionen erhältlich:

- D. MBV:** Multiboiler mit Druckprofilierung und Temperaturprofilierung, Touch-Bedienung
D. MB T: Multiboiler mit Temperaturprofilierung, Touch-Bedienung
D. C T: Einzelkessel mit Wärmetauschern, Touch-Bedienung

- 14) Edelstahl-Kessel Version 2 Gruppen: Fassungsvermögen 12 Liter - Heizleistung 3500 W (D. C) Version 3 Gruppen: Fassungsvermögen 19 Liter - Heizleistung 5500 W (D. C)
- 15) Beleuchtung der Arbeitsfläche mit weißer LED-Technologie
- 16) Anti-Fingerprint-Edelstahloberfläche
- 17) Automatischer Reinigungszyklus
- 18) Dosierkontrolle bei der Dosierung durch dreifarbenen Fortschrittsbalken (blau, grün, rot)

OPTIONAL

- 19) Maschine in 2 verfügbaren Arbeitshöhen über Auflagegitter: standard 8 cm / erhöht 10 cm
- 20) Elektrischer Tassenwärmer 100 W (2 Gruppen) / 125 W (3 Gruppen)
- 21) Automatischer, thermostatgesteuerter Dampfspritze (Autosteam)
- 22) Verbindung von Smartphone oder Tablet durch App über Bluetooth / Wi-Fi
- 23) FTL-System, präzise Dampfregeleung
- 24) Kalter Dampfspritze mit Endstück aus PEEK
- 25) Griffe aus Holz
- 26) Verstärkte Heizleistung (D. C)



FORME ET FONCTION EN PARFAITE HARMONIE: L'objet du désir de ceux qui aiment l'art du café et sont conquis par la technologie de pointe. Design épuré, lignes fluides d'inspiration automobile, soucis du détail. Profils de pression et de température personnalisables pour calibrer une extraction idéale, comme celle des machines à levier. Forme et fonction, beauté et performance, réunies dans une machine innovante qui offre aux meilleurs baristas du monde le plaisir de gouverner et de relever les défis, le pouvoir de faire vivre des expériences sensorielles uniques.

VERSIONS: DE 2 ET 3 GROUPES

- 1) Panneau de commande à écran tactile avec un écran de 5" pour groupe avec 4 doses programmables pour chaque groupe plus un bouton marche/arrêt
- 2) Bouton «purge» pour un lavage groupé avant chaque distribution
- 3) 2 doses d'eau chaude programmables (simple et double)
- 4) Mélangeur pour le réglage de la température de l'eau
- 5) 2 lances vapeur avec commande manuelle par levier
- 6) Affichage de la température et de la pression de la chaudière pour chaque groupe et affichage de la température et de la pression de la chaudière à vapeur/eau chaude (D. MBV et D. MB)
- 7) Affichage de la température et de la pression de la chaudière (D. C)
- 8) Contrôle électronique automatique de la température de chaque groupe et de la température de la chaudière vapeur/eau chaude (D. MBV et D. MB)
- 9) Programmation du profil de pression (uniquement pour D. MBV)
- 10) Moteur-pompe interne de 330 W refroidi par eau (externe de 300 W refroidi par air sur demande) (D. MBV)
- 11) Moteur-pompe interne de 275 W (externe de 300 W sur demande) (D. MB et D. C)
- 12) Chaudière en acier inoxydable pour chaque groupe de capacité 0,4 litres - résistance 1250 W (D. MBV et D. MB)
- 13) Chaudière à vapeur en acier inoxydable version 2 et 3 groupes: capacité 12 litres - résistance 3000 W (D. MBV et D. MB)

UN BIJOU EN TROIS VERSIONS:

La **collection D.** est disponible en 3 versions:

- D. MBV:** multiboiler avec profilage de pression et profilage de température, commandes tactiles
D. MB T: multiboiler avec profilage de température, commandes tactiles
D. C T: à chaudière simple avec échangeurs, commandes tactiles

- 14) Chaudière en acier inoxydable, version 2 groupes: capacité 12 litres - résistance 3500 W (D. C); version 3 groupes: capacité de 19 litres - Élément chauffant de 5500 W (D. C)
- 15) Éclairage du plan de travail avec technologie LED blanche
- 16) Surface en acier inox anti-empreintes
- 17) Cycle de lavage automatique
- 18) Contrôle du dosage pendant la distribution grâce à une barre de remplissage tricolore (bleu, vert, rouge)

EN OPTION

- 19) Machine avec 2 hauteurs utiles disponibles: standard 8 cm / surélevée 10 cm
- 20) Chauffe-tasses électrique de puissance 100 W (2 groupes) / 125 W (3 groupes)
- 21) Lance vapeur thermostatique automatique (autosteam)
- 22) Connexion à partir d'un Smartphone ou d'une tablette au moyen d'une application via Bluetooth / Wi-Fi
- 23) Système FTL, régulation précise de la vapeur
- 24) Lance vapeur froide avec terminal PEEK
- 25) Poignées en bois
- 26) Résistances plus puissantes (D. C)



FORMA Y FUNCIÓN EN PERFECTA ARMONÍA: Objeto del deseo para quien ama el arte del café y se deja conquistar por la tecnología de avanzada. Diseño elegante, líneas fluidas de inspiración automovilística, cuidado en los detalles. Perfiles de presión y temperatura personalizables para calibrar una extracción ideal como las cafeteras de palanca. Forma y función, belleza y rendimiento, juntos en una máquina innovadora que ofrece a los mejores baristas del mundo el placer del manejo y el desafío, el poder de regalar experiencias sensoriales únicas.

VERSIONES: DE 2 Y 3 UNIDADES

- 1) Panel de control de tecnología pantalla táctil, con display de 5" por unidad, con 4 dosis programables para cada unidad y botones start/stop
- 2) Botón "purge" para el lavado de la unidad antes de cada suministro
- 3) 2 dosis programables de agua caliente (simple y doble)
- 4) Mezclador para regulación de la temperatura del agua
- 5) 2 lanzas de vapor y accionamiento manual con palanca
- 6) Visualización temperatura de caldera, unidad simple y visualización de temperatura más presión de la caldera vapor/agua caliente (D. MBV y D. MB)
- 7) Visualización de temperatura y presión de caldera (D. C)
- 8) Regulación electrónica automática de temperatura para cada unidad y temperatura de la caldera vapor/agua caliente (D. MBV y D. MB)
- 9) Programación de perfiles de presión (solo para D. MBV)
- 10) Motor de bomba interna de 330 W refrigerado por agua (externo bajo pedido de 300 W refrigerado por aire) (D. MBV)
- 11) Motor de bomba interna de 275 W (externo bajo pedido de 300 W) (D. MB y D. C)
- 12) Caldera simple, unidad de acero inoxidable, Capacidad de 0.4 litros - Resistencia de 1.250 W (D. MBV y D. MB)
- 13) Caldera a vapor de acero inoxidable versión de 2 y 3 unidades: Capacidad de 12 litros Resistencia de 3000 W (D. MBV y D. MB)

UNA JOYA EN TRES VERSIONES:

D. Collection se encuentra disponible en 3 versiones:

- D. MBV:** multiboiler con pressure profiling y temperature profiling, mandos táctiles
D. MB T: multiboiler con temperature profiling y mandos táctiles
D. C T: de caldera única con intercambiadores y mandos táctiles

- 14) Caldera de acero inoxidable versión de 2 unidades: Capacidad de 12 litros - Resistencia de 3.500 W (D.C) versión de 3 unidades: Capacidad de 19 litros - Resistencia de 5.500 W (D.C)
- 15) Iluminación de la superficie de trabajo con tecnología LED blanca
- 16) Superficie de acero inoxidable antihuellas
- 17) Ciclo de lavado automático
- 18) Control de dosis durante el suministro mediante barra de llenado de tres colores (azul, verde, rojo)

OPCIONALES

- 19) Máquina estándar con 2 alturas disponibles para superficie de trabajo de 8 cm (levantada a 10 cm)
- 20) Calentador de tazas eléctrico de 100 W (2 unidades) y 125 W (3 unidades)
- 21) Lanza de vapor automática con termostato (autosteam)
- 22) Conexión a Smartphone o Tablet mediante App via Bluetooth / Wi-Fi
- 23) Sistema FTL, regulación de precisión del vapor
- 24) Lanza de vapor fría con terminal en PEEK
- 25) Mangos de madera
- 26) Resistencias potenciadas (D. C)

ИДЕАЛЬНАЯ ГАРМОНИЯ ДИЗАЙНА И ФУНКЦИОНАЛЬНОСТИ:

Предмет вождения ценителей искусства приготовления кофе с применением передовых технологий. Чистота линий и форм, навеянных автомобильным дизайном, тщательность исполнения всех деталей. Настраиваемые профили давления и температуры обеспечивают идеальную экстракцию, такую же как у левых кофемашин. Дизайн и функциональность, красота и эффективность объединены в одной инновационной кофемашине, благодаря которой лучшие бармены мира получат удовольствие от ее „вождения“ и смогут

продемонстрировать свое мастерство, даря уникальные сенсорные ощущения.

ШЕДЕВР В ТРЕХ ИСПОЛНЕНИЯХ:

Коллекция D. доступна в 3 версиях:

D. MBV: мультибойлер с профилированием давления и температуры, сенсорное управление

D. MB T: мультибойлер с профилированием температуры, сенсорное управление

D. C T: один бойлер с теплообменниками, сенсорное управление

ВЕРСИИ: С 2 И 3 ГРУППАМИ

- 1) Панель управления с сенсорным экраном диагональю 5" на группу, с 4 программируемыми порциями на каждую группу, плюс кнопка старт / стоп
- 2) Кнопка "purge" для промывки группы перед каждым приготовлением
- 3) 2 программируемые дозы горячей воды (одинарная и двойная)
- 4) Смеситель для регулирования температуры воды
- 5) 2 насадки выпуска пара с ручным рычажным приводом
- 6) Визуализация температуры бойлера отдельной группы, а также температуры и давления бойлера для пара / горячей воды (D. MBV и D. MB)
- 7) Визуализация температуры и давления бойлера (D. C)
- 8) Автоматическое электронное регулирование температуры для каждой отдельной группы, а также температуры бойлера для пара / горячей воды (D. MBV и D. MB)
- 9) Программирование профилей давления (только для D. MBV)
- 10) Внутренний мотор с помпой 330 Вт с водяным охлаждением (по запросу – внешний 300 Вт с воздушным охлаждением) (D. MBV)
- 11) Внутренний мотор с помпой 275 Вт (по запросу – внешний 300 Вт) (D. MBV и D. C)
- 12) Внутренний мотор для одной группы из нержавеющей стали, объем 0,4 литра - ТЭН 1250 Вт (D. MBV и D. MB)
- 13) Бойлер для пара из нержавеющей стали в версии 2 и 3 группы: объем 12 литров - ТЭН 3000 Вт (D. MBV и D. MB)

- 14) Бойлер из нержавеющей стали версия 2 группы: объем 12 литров - ТЭН 3500 Вт (D. C), версия 3 группы: объем 19 литров - ТЭН 5500 Вт (D. C)
- 15) Подсветка рабочей поверхности с использованием "белых" светодиодов
- 16) Немаркая поверхность из нержавеющей стали
- 17) Автоматический цикл промывки
- 18) Контроль порции во время приготовления по трехцветной индикаторной полосе заполнения (синий, зеленый, красный)

ОПЦИОНАЛЬНО:

- 19) Стандартное исполнение с 2 уровнями рабочей поверхности 8 см (приподнятая 10 см)
- 20) Электронагреватель для чашек 100 Вт (2 группы) и 125 Вт (3 группы)
- 21) Автоматический термостатированный капучинатор (Autosteam)
- 22) Подключение к смартфону или планшету через приложение по Bluetooth / Wi-Fi
- 23) Система FTL, точная настройка подачи пара
- 24) Холодный капучинатор с наконечником из PEEK
- 25) Деревянные ручки
- 26) Нагревательные элементы повышенной мощности (D. C)

完美和谐的形式与功能

热爱咖啡艺术人士的理想之品，让尖端技术征服你。简洁的设计，灵感源于汽车的流畅线条，对细节的关注。可个性化定制压力和温度曲线以获得理想的冲煮效果，如同手柄式咖啡机。形式与功能、美感与性能，融合在一台创新的咖啡机中，为世界上最好的咖啡师提供引导和挑战的乐趣，赋予独特感官体验的力量。

三个版本的宝藏咖啡机

D.系列有3种版本：

D. MBV: 可调节压力曲线和温度曲线的多个锅炉，触屏控制

D. MB T: 可调节温度曲线的多个锅炉，触屏控制

D. C T: 仅有一个带换热器的锅炉，触屏控制

版本：2个和3个冲煮组件

- 1) 触屏技术控制面板，每个冲煮组件配一个5英寸屏幕，每个组件可调节4种剂量，并配有启动/停止按钮
- 2) “冲洗”按钮用于在每次冲煮之前冲洗组件
- 3) 可调节的2个剂量热水 (单和双)
- 4) 用于调节水温的混合器
- 5) 2个带手动杠杆操作的蒸汽棒
- 6) 显示每个冲煮组件的锅炉温度，显示蒸汽/热水锅炉的温度和压力 (D. MBV 和 D. MB)
- 7) 显示锅炉温度和压力 (D. C)
- 8) 可自动电子调节每个冲煮组件的温度和蒸汽/热水锅炉温度 (D. MBV 和 D. MB)
- 9) 设置压力曲线 (仅适用于D. MBV)
- 10) 330 W水冷式内置电机-泵 (300 W空气冷却式外置型按需提供) (D. MBV)
- 11) 275 W内置电机-泵 (300 W外置型按需提供) (D. MBV和D. C)
- 12) 单个冲煮组件0.4升容量不锈钢锅炉 - 1250 W电阻 (D. MBV和D. MB)
- 13) 2个和3个冲煮组件版本不锈钢蒸汽锅炉：12升容量 - 3000 W电阻 (D. MBV和D. MB)

- 14) 2个冲煮组件版本的不锈钢锅炉：12升容量 - 3500 W电阻 (D.C) 3个冲煮组件版本：19升容量 - 5500 W电阻 (D.C)
- 15) 白色Led技术工作台照明
- 16) 防指纹不锈钢表面
- 17) 自动冲洗循环
- 19) 冲煮期间通过三色进度条 (蓝色，绿色，红色) 控制剂量

选配

- 19) 标准机器具有2种高度用于8 cm工作台 (加高10 cm)
- 20) 电热杯盖，2个组件100 W，3个组件125 W
- 21) 恒温自动蒸汽喷嘴 (Autosteam)
- 22) 从智能手机或平板电脑的App通过蓝牙和WiFi进行连接
- 23) FTL系统，调节蒸汽压力
- 24) 带PEEK端头的蒸汽冷喷嘴
- 25) 木质手柄
- 26) 增强电阻 (D. C)

الشكل والوظيفة في انسجام تام

إنها محل رغبة من يعشقون فن القهوة ومن تتملك أنفسهم التكنولوجيا الرائدة. نظافة التصميم، الخطوط الانسيابية المستلهمة من السيارات، العناية بالتفاصيل. ملفات الضغط ودرجة الحرارة قابلة للتخصيص من أجل معايرة الاستخراج المثالي، مثل الاستخراج الناتج من الماكينة التي تعمل بالرافعة. الشكل والوظيفة الجمال والأداء، معاً في ماكينة مبتكرة والتي توفر لأفضل نادلي العالم متعة القيادة المستقلة بدون إعدادات مسبقة والتجدي، بالإضافة إلى القدرة على إهداء

جوهره في ثلاثة إصدارات

الخبرات الحسية الفريدة من نوعها.

D. المشيكله متاحة في 3 إصدارات:

D. MBV: غلاية متعددة مع تنميط الضغط وتنميط درجة الحرارة، أوامر التحكم تعمل باللمس

D. MB T: غلايات متعددة مع تنميط درجة الحرارة، أوامر التحكم تعمل باللمس

D. C T: الغلاية الوحيدة المزودة بمبادلات حرارية، أوامر التحكم تعمل باللمس

الإصدارات: 2 و 3 مجموعات

- 1) لوحة التحكم تعمل بتكنولوجيا اللمس مع شاشة 5" لكل مجموعة مع 4 جرعات قابلة للبرمجة لكل مجموعة بالإضافة إلى مفتاح بدء التشغيل/الإيقاف
- 2) مفتاح "PURGE" "التطهير" لغسيل المجموعة قبل كل صب
- 3) جرعتان من الماء الساخن قابلتان للبرمجة (منفردة ومزدوجة)
- 4) خلط من أجل ضبط حرارة الماء
- 5) عدد 2 قاذف بخار بتشغيل يدوي بواسطة رافعة
- 6) عرض درجة حرارة غلاية كل مجموعة على حدة وعرض درجة حرارة وضغط غلاية البخار/الماء الساخن (D. MBV و D. MB)
- 7) عرض درجة حرارة وضغط الغلاية (D. C)
- 8) الضبط الإلكتروني الأوتوماتيكي لدرجة الحرارة لكل مجموعة على حدة ودرجة حرارة غلاية البخار/الماء الساخن (D. MBV و D. MB)
- 9) برمجة ملفات الضغط (فقط في D. MBV)
- 10) مضخة-محرك داخلي بقدرة 330 واط يتم تبريده بالماء (خارجي حسب الطلب بقدرة 300 واط يتم تبريده بالهواء) (D. MBV)
- 11) مضخة-محرك داخلي بقدرة 275 واط (خارجي حسب الطلب بقدرة 300 واط) (D. C و D. MB)
- 12) غلاية مجموعة منفردة من الفولاذ المقاوم للصدأ سعة 0.4 لتر - مقاومة 1250 واط (D. MBV و D. MB)
- 13) غلاية بخار من الفولاذ المقاوم للصدأ للإصدار 2 و 3 مجموعات: السعة 12 لتر - المقاومة 3000 واط (D. MBV و D. MB)

14) غلاية من الفولاذ المقاوم للصدأ بالإصدار 2 مجموعة: السعة 12 لتر - المقاومة 3500 واط (D. C) بالإصدار 3 مجموعات:

السعة 19 لتر - المقاومة 5500 واط (D. C)

15) إضاءة سطح العمل بتقنية اللميد الأبيض

16) السطح مصنوع من الفولاذ المقاوم للصدأ المانج للبيصمات

17) دورة غسيل أوتوماتيكية

18) مراقبة الجرعة أثناء الصب عن طريق شريط امتلاء بثلاثة ألوان (أزرق، أخضر، أحمر)

اختيارياً

19) ماكينة قياسية بارتفاعين متاحة لسطح عمل 8 سم (ارتفاع 10 سم)

20) سخان الفناجين الكهربائي 100 واط (مجموعتان) و 125 واط (3 مجموعات)

21) قاذف البخار الأوتوماتيكي المزود بترموستات (بخار أوتوماتيكي)

22) التوصيل من هاتف ذكي أو جهاز لوحي بواسطة التطبيق عبر WIFI و BLUETOOTH

23) نظام FTL، ضبط دقيق للبخار

24) قاذف بخار بارد مع طرف من البولي إيثير إيثير كيتون (PEEK)

25) مقاييس من الخشب

26) مقاومات معززة (D. C)

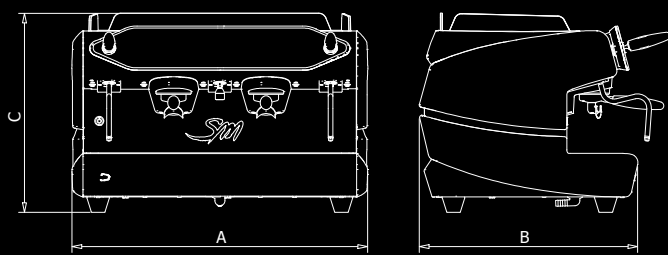
D. COLLECTION

Dati tecnici / *Technical data*

Modello Model	N. gruppi No. of brewing units	Capacità caldaia (litri) Boiler capacity (litres)	Potenza assorbita (W) Power consumption (W)				Peso (kg) Weight (kg)
			Potenza riscaldante Heating power		Pompa Pump	Scaldatazze (optional) Cup heater (optional)	
			Monofase Single ph.	Trifase Three-phase			T
D. MBV 2GR	2	12+2x0.4	5500	5500	330	100	72
D. MBV 3GR	3	12+3x0.4	7250	7250	330	125	88
D. MB T 2GR	2	12+2x0.4	5500	5500	275	100	72
D. MB T 3GR	3	12+3x0.4	7250	7250	275	125	88
D. C T 2GR	2	12	5500	5500	275	100	72
D. C T 3GR	3	19	7250	7250	275	125	88

D. COLLECTION

Dimensioni / *Dimensions*

Modello Model	N. gruppi No. of brewing units			
		A mm	B mm	C mm
D. MBV/MB T/C T 2GR	2	765	570	515
D. MBV/MB T/C T 3GR	3	1005	570	515





Company with certified quality and health and safety management system according to
UNI EN ISO 9001
UNI EN ISO 14001
UNI ISO 45001

La San Marco S.p.A.

Via Padre e Figlio Venuti, 10
GRADISCA D'ISONZO (GO) - ITALY
Ph. (+39) 0481 967111
Fax: (+39) 0481 960166
www.lasanmarco.com
info@lasanmarco.com
[@lasanmarcospa](https://www.facebook.com/lasanmarcospa)
[lasanmarco_official](https://www.instagram.com/lasanmarco_official)

