

S6 Steam Unit



Operational Advantages

- 6" footprint preserves valuable counter space
- Ability to solely support hot beverage categories such as Steamers, Hot Chocolate and Chai at the touch of a button
- One step execution of either cappuccino or latte milk texture without staff handling
- Inexpensive option to increase steaming capacity of existing espresso machines
- Steam Wand with auto shut-off guarantees consistent, accurate milk temperature
- Training time for a novice is under 5 minutes and is supported by the clear digital display
- Ease of operation allows staffing flexibility with out loss of efficiency
- Reminders can be programmed for maintenance activities such as cleaning and water softener changes, increasing operational life and reducing maintenance costs
- Cleaning takes only seconds and can be easily visually inspected by a manager
- When combined with E6 Espresso Unit, various configurations can be easily applied to maximize productivity and operational workflow depending on venue needs

Capacity

- Steams 1 liter (32 oz) of milk in 1 minute repetitively without recovery time

Programming Flexibility

- 5 separate buttons can be configured to deliver multiple temperatures and milk textures
- Produces cappuccino-style foam or steamed milk for lattes

Specifications

- 208 Volt, 30 Amperes
- 6"W x 20"D x 27"H
- 6kW steam boiler