Coffee System
Traditional espresso machine, 2
Maestro groups, Steamair
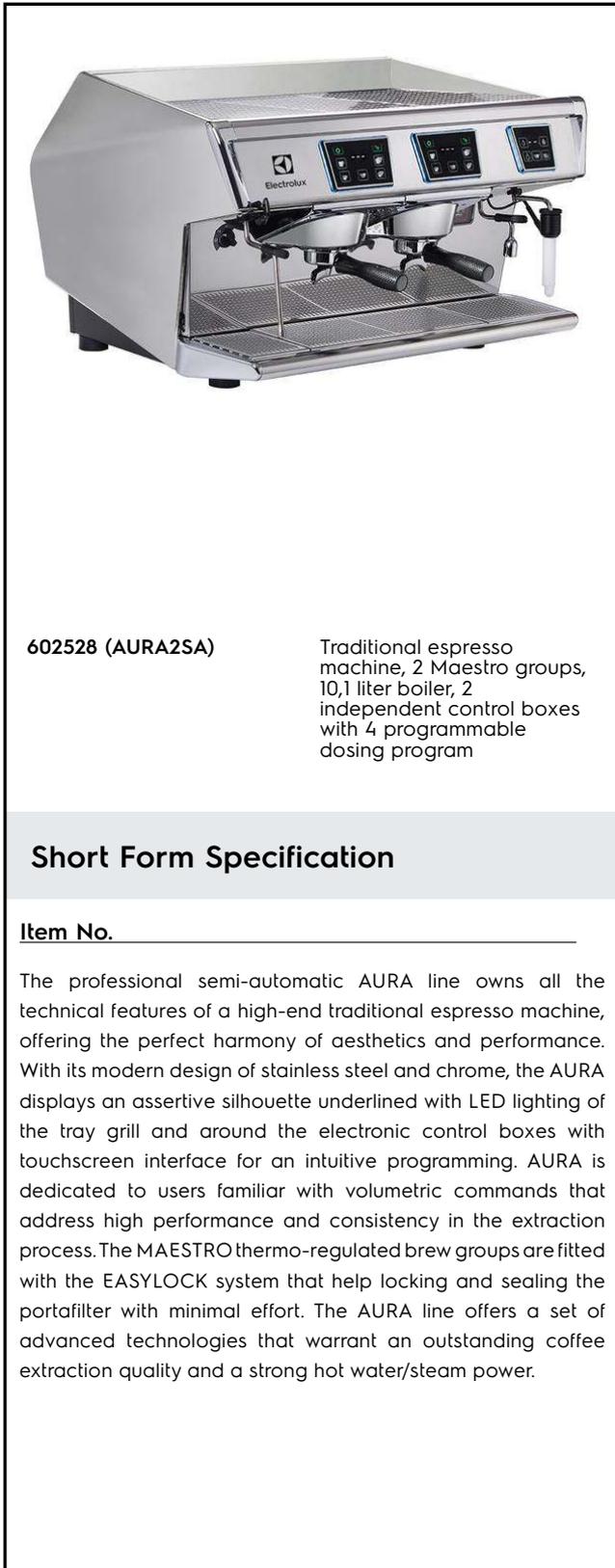
ITEM #

MODEL #

NAME #

SIS #

AIA #

602528 (AURA2SA)   Traditional espresso
machine, 2 Maestro groups,
10,1 liter boiler, 2
independent control boxes
with 4 programmable
dosing program

Short Form Specification

Item No.

The professional semi-automatic AURA line owns all the technical features of a high-end traditional espresso machine, offering the perfect harmony of aesthetics and performance. With its modern design of stainless steel and chrome, the AURA displays an assertive silhouette underlined with LED lighting of the tray grill and around the electronic control boxes with touchscreen interface for an intuitive programming. AURA is dedicated to users familiar with volumetric commands that address high performance and consistency in the extraction process. The MAESTRO thermo-regulated brew groups are fitted with the EASYLOCK system that help locking and sealing the portafilter with minimal effort. The AURA line offers a set of advanced technologies that warrant an outstanding coffee extraction quality and a strong hot water/steam power.

APPROVAL:

Main Features

- Steamair milk auto-frother programmable outlet.
- Automatic cleaning cycle.
- Programmable water.
- The professional semi-automatic AURA line owns all the technical features of a high-end traditional espresso machine, offering the perfect harmony of aesthetics and performance.
- Modern design of stainless steel and chrome, the AURA displays an assertive silhouette underlined with LED lighting of the tray grill and around the electronic control boxes with touchscreen interface for an intuitive programming.
- AURA is dedicated to users familiar with volumetric commands that address high performance and consistency in the extraction process.
- The MAESTRO thermo-regulated brew groups are fitted with the EASYLOCK system that help locking and sealing the portafilter with minimal effort.
- 2 Maestro groups.
- 2 independent control boxes with 4 programmable dosing selection with Dosamat ® self recognition of portafilter, start/stop, shot time display.
- Electronic pre infusion.
- Double paneled cup warmer with large capacity.
- USB interface for update.

Construction

- Stainless steel body.
- PID (proportional–integral–derivative) Temperature control: a precise controller algorithm system that gives consistency and accuracy to brewing temperature management system.
- 10.1 liter boiler.
- Manual Steamglide lever.
- Easylock portafilter.
- RS-232 protocol for computer/cashier interface.

Included Accessories

- 1 of Aura filter holder for one cup   PNC 871008
- 2 of Aura filter holder for two cups   PNC 871009

Optional Accessories

- Doser Coffee Grinder, Flat 65 mm   PNC 602543 ❏
- Doser Coffee Grinder, Flat 75 mm   PNC 602544 ❏
- Grind on-demand Coffee Grinder, Flat 75 mm   PNC 602546 ❏

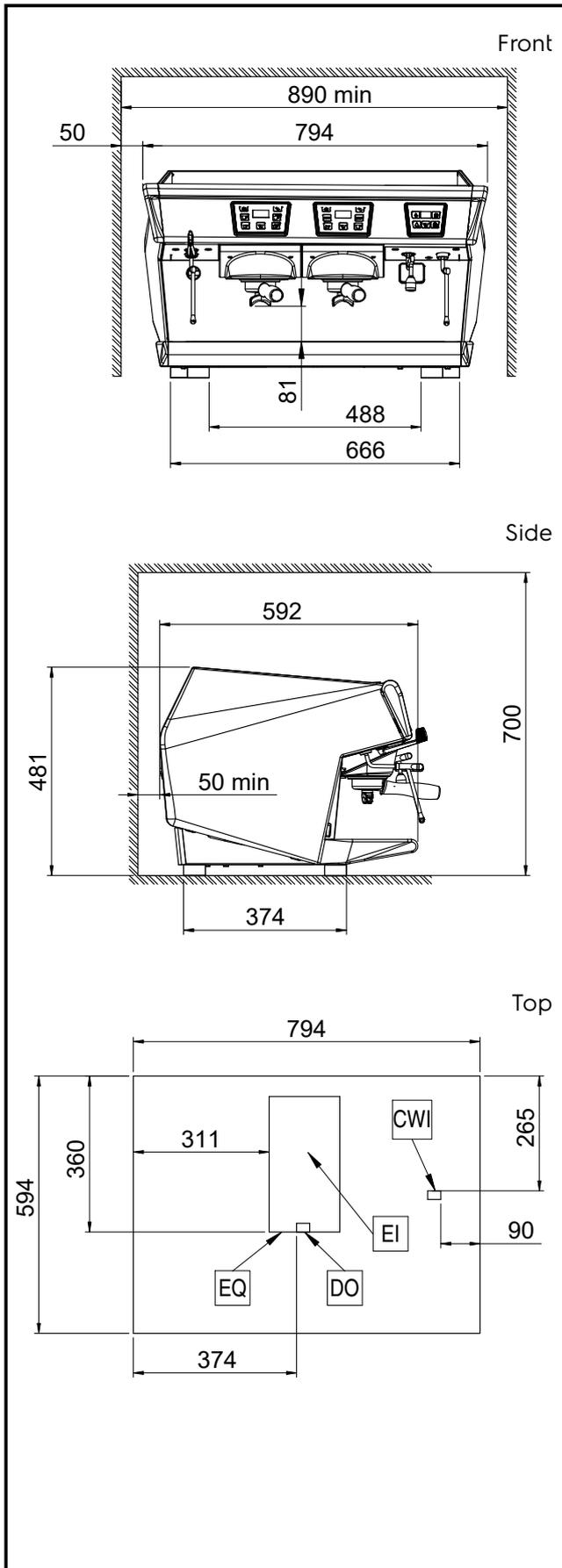- Raised feet kit   PNC 871005 ❏
- Aura filter holder for one cup   PNC 871008 ❏
- Aura filter holder for two cups   PNC 871009 ❏
- Side milk refrigerator 8 liter nominal   PNC 871014 ❏
  capacity for up to 4 liter milk containers
- Side milk refrigerator 8 liter nominal   PNC 871015 ❏
  capacity for up to 4 liter milk containers
  with digital display
- Stainless steel 57 mm tamper   PNC 871016 ❏
- Filter for one cup, 12 gr   PNC 871017 ❏
- Filter for two cups, 18 gr   PNC 871018 ❏
- Stainless steel knock box drawer   PNC 871019 ❏

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The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2019.12.19

Front

890 min

794

50

81

488

666

Side

592

700

481

50 min

374

Top

794

265

360

311

CWI

594

EI

90

EQ

DO

374

Electric

Supply voltage:	
602528 (AURA2SA)	400 V/3N ph/50 Hz
Electrical power max.:	4.6 kW
Current consumption:	7 Amps
Plug type:	Cable without plug

Water:

Cold water temperature (min/max):	5 / 60 °C

Key Information:

External dimensions, Width:	784 mm
External dimensions, Height:	490 mm
External dimensions, Depth:	592 mm
Net weight:	70 kg
Shipping volume:	0.46 m³

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