

ROSETTA

If you wish to serve your guests a perfect espresso, a machine from the Rosetta range is a self-given requirement for success. The machines are available in many different models. This means that there is always a machine suitable for your needs.

The machines are manufactured by Expobar's skilled and experienced craftsmen which guarantees extreme reliability and user-friendliness. The elegant design further means that the machines are noticed and admired. An Rosetta machine simply becomes the natural central point, wherever you wish to serve espresso. A machine from the Rosetta range ensures an optimal experience for all senses and gives great pleasure to all espresso lovers across the world.

FEATURES

As standard, all models have a large steam tank some of them are also available with a multiple tank system and the machines then have separate temperature for each brewing group. The machines with a display are also equipped with an advanced PID sensor system so that the water always keeps an exact brewing temperature. The temperature is continuously monitored and is rapidly adjusted if it changes. On those machines with multiple tank systems, the temperature can be adjusted individually for each brewing group for the very best espresso experience.



Separate 1.5 boiler per group head



Display



Components of the highest quality



Cup tray with great capacity

MODELS



Mini Control 1 GR



Mini Control 2 GR



Display Control 2 GR



Display Control 2 GR, 3 Boilers



Display Control 3 GR



Display Control 3 GR, 4 Boilers

OPTIONS



Takeaway design



Skimming pipe



Capsule system: Auto-eject capsule group



Capsule system: adjustment of the group head to capsule

FEATURES

- Built-in volumetric motor pump, complete with two retention valves and solid particle filter
- Copper boiler with heat exchanger per group and pressure relief valve
- Boiler drain tap (except Mini models)
- Group head with direct pre-infusion chamber
- One steam arm and one hot water tap in Mini models
- Two tilting steam arms. The steam arms are heat insulated.
- One electric programmable hot water tap in 2 & 3 groups
- Auto-fill water boiler
- Heating element low water level auto cut-off
- Boiler low water level warning light
- Automatic back-flush group head
- 4 different programmable coffee doses per group
- Water pressure gauge
- Paintwork with special treatment

ELECTRONIC CONTROL PANEL FEATURES

- Advertising display
- Automatic dosing of hot water
- Dispensed coffees memory setting
- Clock adjustment: current date and time
- Daily machine auto-switch On/Off
- Digital boiler temperature control and display
- Maximum precision temperature control using PID technology
- Water pump low water level auto cut-off
- Descaler warning light
- Language selector display
- Maintenance warning light

OPTIONAL

- Available in Takeaway design
- Cappuccinatore
- Skimming pipe
- Second steam arm (Mini models)
- Capsule system: Auto-eject capsule group or adjustment of the group head to capsule
- Electrical hot-cups
- Machine leg set
- Three-phase (2 and 3 groups models)
- Voltage 120V (Mini models)

STANDARD ACCESSORIES

- 1 single filter handle with 6.5 grams filter basket
- Mini machine, 1 double filter handle
- 2-groups machine, 2 double filter handles
- 3-groups machine, 3 double filter handles
- 0.55 metre connection hose
- Mini machine, 1 blind filter basket
- 2–3 groups machine, 2 blind filter baskets

TECHNICAL SPECIFICATIONS

Groups	Power Supply	Boiler (litres)	Width mm	Depth mm	Height mm
Mini 1 Group	2770W 230V 1N~	6	460	590	550
Mini 2 Groups	2780W 230V 1N~	6	460	590	550
Mini 2 Groups auto-eject capsule	2740W 230V 1N~	6	460	590	680
2 Groups	3740W 230V 1N~	11.5	680	590	550
	4790W 400V 3N~				
2 Groups auto-eject capsule	3740W 230V 1N~	11.5	680	590	680
2 Groups, 3 Boilers	3740W 230V 1N~	11.5 + 1.5 + 1.5	680	590	550
	4790W 230V 3~ / 400V 3N~				
3 Groups	6290W 400V 3N~	17.5	980	590	550
	4290W 400V 2N~ / 230V 3~				
3 Groups, 4 Boilers	6290W 400V 3N~	17.5 + 1.5 + 1.5 + 1.5	980	590	550
	4290W 400V 2N~ / 230V 3~				

EXPOBAR

ROSETTA



PURE PASSION

With taste and quality in focus, Crem International manufactures and markets the two strong Coffee Queen and Expobar brands. The Coffee Queen range includes machines for freshly brewed coffee, automatic espresso, instant and juice. Expobar offers tradicional espresso machines of the highest quality. With development and production in our own factories, we offer modern and innovative coffee and beverage solutions for tomorrow's needs in hotels, restaurants and cafés, at work and in public spaces, where only the best is good enough.



ACCESSORIES



Movie Grinder



Tranquilo Grinder



Marfil Grinder



Expobar 600 Manual



Expobar 600 Grind on Demand



Expobar 30 Grind on Demand
(available as double)



Decorative Dome



Hot Cup

A strong brand of Crem International

EXPOBAR®

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