

FESTA







FESTA: the simplicity of a fully automatic machine, the satisfaction of a premium-quality experience.

Festa is the fully automatic machine that speaks the universal language of simplicity with style and innovation, offering a premium-quality experience at all levels of use. A touch is all it takes to prepare quality drinks. Captivating and intuitive communication with the machine, fascinating design, latest-generation systems and technology, and rapid maintenance.



Final user

- Intuitive interface
- Touch-screen display
- LED lighting
- Video player
- Illuminated distribution bay
- Cup-present sensor (optional)
- Italian design



Operator

- Machine programmable via computer
- USB connection for interface update without PC
- Automated cleaning system
- Incorporated security lock system
- Troubleshooting

Passion for coffee taken to the highest level.

Coffee is our passion, and we know how much care and attention it takes to create the ideal cup. This is why we have fitted Festa with the best extraction technology to guarantee consistent and excellent results from the first cup of coffee to the last, with all the simplicity that automation provides.

The heated infusion chamber ensures constant quality, extraction after extraction, assisted by the pre-heating boiler that increases thermal stability. The quantity of coffee is kept constant with the Air-Brake system, which prevents air from circulating in the water system. Coffee-based drinks are not all the same, and this is why Festa, with its variable chamber unit, also offers the possibility of regulating the pressure on the coffee grounds, for ideal results every time.



|| PREHEATED INFUSION CHAMBER: HEATED INFUSION CHAMBER FOR CONSISTENT EXTRACTION QUALITY.
|| PRE-HEATING BOILER: PRE-HEATING BOILER TO INCREASE THERMAL STABILITY. || AIR-BRAKE SYSTEM:
INCREASES THE PRECISION OF VOLUME DISTRIBUTED, STOPPING AIR FROM ENTERING THE WATER SYSTEM.
|| ACCURATE TAMPING: ALLOWS REGULATION OF THE PRESSURE ON THE COFFEE GROUNDS, FOR THE LEVEL MOST
SUITED TO EACH TYPE OF COFFEE GRAIN. || AUTOMATIC GRINDING ADJUSTMENT KIT (OPTIONAL).

Perfectly creamy and dense: Bar-quality milk.

The ability to whip up milk to the right texture is the secret to serving a memorable cappuccino. Festa achieves this result thanks to the Fresh Milk module and its Speciality Milk Texturing, feature dedicated to milk texture. According to the recipe or the level of density and creaminess desired, different settings can be used to obtain various levels of thickness. Cappuccino is as smooth as from a bar, but with Festa everything is easier: the Fresh Milk module automatically cleans itself after each drink, and an energy saving option can also be added to reduce electricity consumption.

|| SPECIALITY MILK TEXTURING: BAR-QUALITY MILK TEXTURING WITH THE POSSIBILITY OF CHANGING SETTINGS FOR DIFFERENT TEXTURES. || AUTOMATED CLEANING AFTER EACH DRINK. || ENERGY SAVING FUNCTION (OPTIONAL).
|| ELECTRONIC CLEANING.





An entire coffee shop in a single solution.

Festa opens new horizons of pleasure to explore every day.
An entire coffee shop enclosed in a single solution.

Coffee in all its specialities and varieties, drinks with a whole range of flavours, cappuccino and lots of other recipes with fresh milk. Users can choose the drink they want and decide the quantity with the standard or tall cup option.



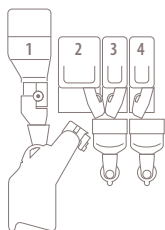
|| VARIABLE CHAMBER: QUALITY COFFEE IN ALL ITS FORMS. || DOUBLE ESPRESSO CUP (ESV VERSION ONLY).
|| CHOCOLATE BUILT-IN: UP TO THREE DIFFERENT CHOCOLATE FLAVOURS. || ACCURATE TAMPING: DIFFERENT RECIPES
ACCORDING TO PRESSING LEVEL. || SPECIALITY MILK TEXTURING: DIFFERENT TEXTURES OF MILK. || STANDARD AND TALL CUP.

Version	ESV	ES
Coffee unit	Variable chamber (ESV)	Traditional espresso (ES)
Container for coffee grains	1 x 1.3kg (3.5 L)	
Container for soluble products	3 (single 1.5 L, double 3.5 L.)	
Control panel	Customisable 7" touch screen	
Power consumption	2.80 kw double boiler	
Power supply	220/240 VAC, 50÷60 HZ	
Water supply	3/4" F	
Dimensions mm	H 650 (720 with coffee container) x W 395 x D 576	
Weight	31,5 kg	

Fresh Milk Module

Fresh milk capacity	4 L
Power supply	220-230 V 50 Hz Country-specific versions 220 V 60 Hz
Power consumption	0,043 kw
Refrigeration unit	Climatic class N
Refrigerant	R600a
Dimensions and weight	H 635 x W 300 x D 447 - 22 kg

1. Coffee grains 2. Soluble
3. Soluble 4. Soluble



Accessories

Black stand
Automatic grinding adjustment kit
Immersion pump kit
Cup-warmer kit FRESH MILK MODULE
Cup-present sensor kit
Autonomous in-tank power transformer kit
Liquid and coffee residue draining kit
Free vend kit
Coin receiver kit

