

Ottima 2.0
PERFECT HARMONY



Ottima 2.0

VISACREM

VISACREM OTTIMA 2.0

PREPARE COFFEE TO THE RHYTHM OF MODERNITY

Passion, harmony and emotion in every cup of coffee. The **Visacrem Ottima 2.0** is the **espresso machine for foodservice outlets that seek to offer their clients a quality coffee beverage** from equipment that is easy to maintain and which offers all the necessary features.

The indispensable and easy to use **Visacrem Ottima 2.0** is an instrument that captures the essence and melody of **any coffee blend thanks to its excellent thermal stability.**

Like the best jazz music, the **Visacrem Ottima 2.0** has **clean and modern lines.** Its elegant and built to last design make it ideal for any location that strives to achieve **the intensity of the perfect cup of coffee.**



**PERFECT
HARMONY**



TOP OF THE LINE FEATURES

VISACREM OTTIMA 2.0

SMARTIA (OPTIONAL)

Intelligent connectivity solution for the control and remote management of efficiency and productivity



CUP WARMING TRAY

- Large capacity cup warming tray
- Optional cup rails available

HIGH DENSITY MONOBLOC GROUPS

- 2.5 kg high quality brass with infusion / extraction system

HOT WATER OUTLET

- Quarter turn tap mechanism

FILTER HOLDERS

- Ergonomic
- Non-slip

BOILER

- Copper boiler with independent thermosiphon heat exchangers for each group
- Water level electronically controlled

FEET

- Hard-wearing
- Non-slip

PUSHBUTTONS

- 4 programmable dose selections and continuous button for each group
- Chrome plated pushbuttons with white LED's

WORK AREA

- Illuminated in Tall Cup models
- Easy to clean

PRESSURE GAUGE

- High precision
- Easy visibility
- Elegant design

2 STEAM ARMS

- Two rotational stainless steel steam outlets
- Quarter turn tap mechanism

BODYWORK

- Colour coated front panels
- Galvanised steel chassis

INBUILT MOTOR PUMP

FILTER HOLDER KITS FOR DIFFERENT CAPSULE FORMATS (OPTIONAL)



THE COMPLETE RANGE

FEATURES

- Urban design that combines durability and quality with ease of use
- High reliability
- Ergonomic steam and hot water taps
- Optional rails for cup warming tray; standard on 1G models
- Copper boiler with independent thermosiphon heat exchangers for each group
- Boiler water level electronically controlled
- 4 programmable coffee doses and continuous button on each group
- Chrome pushbuttons with integrated LED
- 2.5 kg high quality brass groups with infusion / extraction system
- Rust resistant galvanised steel chassis
- Easy to maintain
- Excellent thermal stability
- Illuminated work area in Tall Cup models
- Filter holder kits for different capsule formats (optional)
- Electronic models can be optionally connected to Smartia



TECHNICAL DATA

TECHNICAL FEATURES

Dimensions
(Height x Width x Depth)
Height with cup rails: add 5 cm

Weight

Colours

OTHER TECHNICAL DATA

Voltage

Total absorbed power

Boiler capacity

Illuminated work area

ELECTRONIC

2 GROUPS

42 x 71 x 52 cm

49 Kg

2 ●●

230V/50-60 Hz

2800 W

11 l

YES

SEMIAUTOMATIC

2G TALL CUPS

46 x 71 x 52 cm

51 Kg

2 ●●

230V/50-60 Hz

2800 W

11 l

YES

SEMIAUTOMATIC

2 GROUPS

42 x 71 x 52 cm

49 Kg

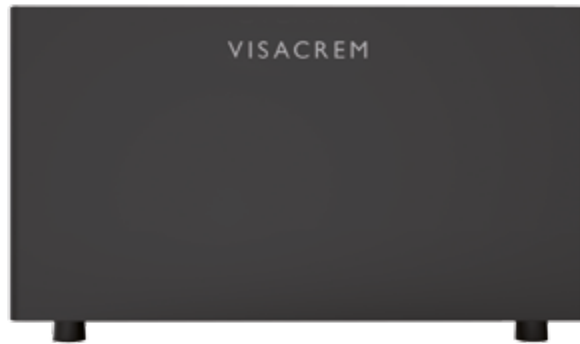
2 ●●

230V/50-60 Hz

2800 W

11 l

YES



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Capture the Essence

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The activities and systems of Quality Espresso comply with ISO 9001:15

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