



## G-10

The machines in the G-10 range are elegant and solid, with a sophisticated design that draws attention to them. The wide range of models means that you will always find a machine that perfectly suits your needs.

We have combined our genuine experience of building first-class espresso machines with creative solutions and the latest innovative technology. Therefore, you can be sure that all G-10 machines deliver what they promise. That is, a perfectly brewed espresso to your guests. Every day, year after year.

G-10 fits in all types of environments, from small neighbourhood diners to top-level restaurants.

### FEATURES

As standard, all models in the G-10 range 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 ltr boilers per group head



Components of the highest quality



Cup tray with great capacity



Display

### 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 steam arms and one hot water tap in 2 & 3 groups models
- 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 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 pipe (Mini models)
- Capsule system: Auto-eject capsule group or adjustment of the group head to capsule
- Electrical Heating Plates
- Machine leg set
- Three-phase (2 & 3 groups models)
- Voltage 120V (Mini models)

### ELECTRONIC CONTROL PANEL FEATURES

- Advertising display
- 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

### STANDARD ACCESSORIES

- 1 single filter handle
- Mini machine, 1 double filter handle
- 2-groups, 2 double filter handles
- 3-groups, 3 double filter handles
- 0.55 metre connection hose
- 1 cleaning membrane

### TECHNICAL SPECIFICATIONS

Groups	Power supply	Boiler (litres)	Width mm	Depth mm	Height mm
Mini 1 Group	2770W 230V 1N~	6	460	590	530
Mini 2 Groups	2780W 230V 1N~	6	460	590	530
Mini 2 Groups auto-eject capsule	2740W 230V 1N~	6	460	590	680
2 Groups	3330W 230V 1N~	11.5	680	590	530
	4780W 400V 3N~				
2 Groups auto-eject capsule	3340W 230V 1N~	11.5	680	590	680
	3330W 230V 1N~				
2 Groups, 3 Boilers	4790W 230V 3~	11.5 + 1.5 + 1.5	680	590	530
	4790W 400V 3N~				
	4790W 400V 3N~				
3 Groups	4290W / 400V 2N~ / 230V 3~	17.5	980	590	530
	6290W 400V 3N~				
3 Groups, 4 Boilers	4290W / 400V 2N~ / 230V 3~	17.5 + 1.5 + 1.5 + 1.5	980	590	530
	6290W 400V 3N~				



EXPOBAR  
G-10



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 traditional 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.



A strong brand of Crem International

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EXPOBAR®