

The espresso professional

Silvia Pro is the 1-group espresso machine that provides precision and control over every shot, with limited footprint thanks to its compact design. Silvia Pro is a blend of the professional performance of Rancilio espresso machines and the remarkable capabilities of Silvia – with the addition of two PID, a digital display, two independent boilers and a wider range of coffee solutions, designed to provide the best coffee experience and to meet the needs of expert baristas.



KEY FEATURES

Silvia Pro

Equipment

High-quality professional equipment and heavy-duty components: ergonomic portafilter, insulated boilers, multi-directional stainless steel steam wand and steam knob, cup tray and brass brewing unit.

PID

Electronic control over water temperature in coffee boiler and steam boiler, via internal PID offering extremely precise temperature stability.

Temperature regulation

The temperature of water for coffee and steam can be adjusted easily via the display buttons ⊖ ⊕.

Separate boilers

Silvia PRO is equipped with two separate boilers, both equipped with PID: one boiler is dedicated to heating the water for coffee, and the other is a steam boiler for hot water and steam.



HIGHLIGHTS

- 1 Rancilio technology in just 25 cm
- 2 Stainless steel body
- 3 Digital display with shot timer, temperature indicator, water alert
- 4 Programmable wake-up mode
- 5 8 gr. and 16 gr. filter baskets
- 6 Built-in 2-litre water reservoir, easy to remove for cleaning
- 7 Safety water management and professional delivery
- 8 Pods&Caps adaptor kit (optional)
- 9 Energy-saving insulated boilers
- 10 Stainless steel drip tray, easy to remove for cleaning
- 11 Adjustable in height cup tray, easy to remove for cleaning
- 12 Professional tamper: black wood with stainless steel flat base 58 mm
- 13 Recommended for home, office and coffee corner

