



ACE

Beautiful, Concise & Tenacious



ESTD 1956



Conti
MONACO



ACE, our dedicated 1grp precision espresso machine, perfect for small, niche venues or serious domestic barista, where a passion for coffee knows no limits.

Despite its compact footprint, the Ace has serious capacity, packing in a 2.75l steam boiler and 0.9l coffee boiler, with the added ability to utilise our power management system to increase or decrease the power consumption at will.

New multi-boiler technology with innovative pre-infusion system.



All colours are available in 1 group

Multi boiler configuration

Separate steam boiler coupled with thermally insulated independent coffee boilers, all controlled by PID.

Pre-heated coffee boiler water

Incoming water is warmed via the steam boiler to ensure the adjustment made by the coffee boilers is kept to a minimum.

Soft pre-infusion

Replicates lever style groups and allows the coffee to 'bloom' without pump pressure or exhausting (wasting) the initial coffee water which is crucial to balanced espresso.

Shot & volumetric counters

Shown on each group display, allows the Barista to perfectly control each shot to ensure consistency.

Teflon Nanoparticle System

Reduces coffee oil build-up to help maintain perfect flavour and speed up cleaning process.

Cool touch, non-stick

Steam wands, make for safer use and easier to clean.

Retractable cup stands

Slide inside the machine when not in use, housing mirrored and angled to see espresso extraction with naked porta-filters.

Competition showers and baskets

Allows the barista to explore dose and grind size to optimise coffee flavour.

Barista comfort

Barista lights; Cranked Ergonomic Portafilters; extraction mirror, Shot Timers, and APP CONNECT

Flexible Installation

With the choice of either mains plumbing or a tank fill machine, in the latter, we have utilised a professional grade rotative pump for consistent pressure and low volume operation.

Customisation

ACE offers core colours of Graphite Black and Papyrus White but is available to order in a choice of 10 distinct colours, enabling the machine to harmonise perfectly with it's environment.



Triple Heat Zone

With multiple PID controlled heating zones, we have achieved our most stable machine to date



Display

Eye level individual group displays, allow the barista to monitor real time temperature and make minor adjustments to temperature, dose and pre-infusion settings to help perfect their espresso.



Shot Timers

Shot timers are supplemented by volumetric displays, allowing the user to monitor extraction ratios and fine tune consistency



Cool Touch

Steam wands, Teflon lined portafilters and retractable cup stands offer great usability and ensure the machine stays looking and performing

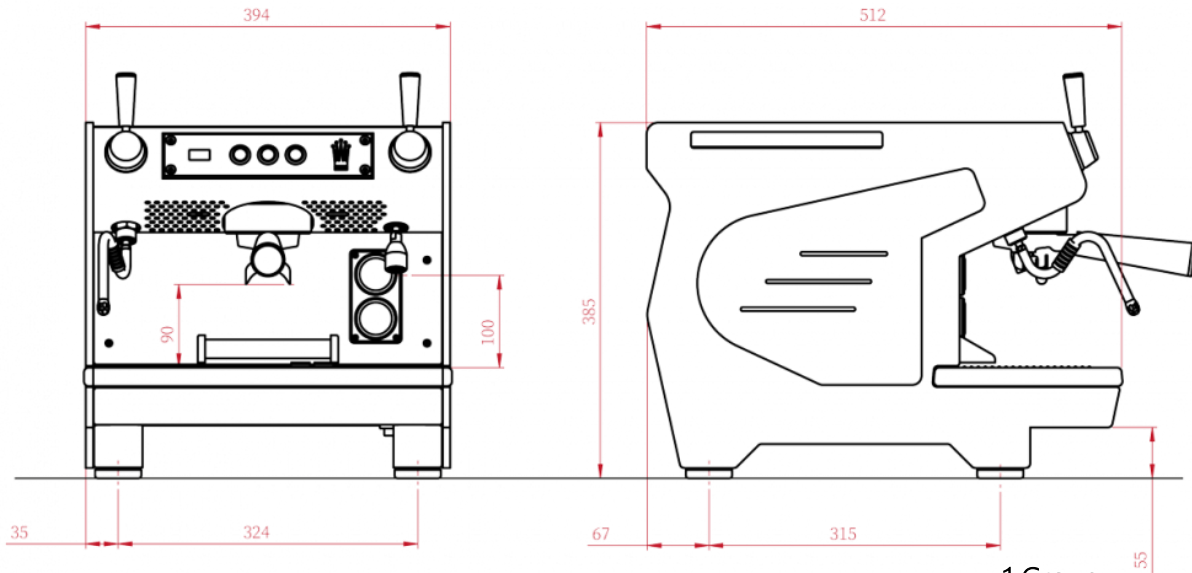


Soft Pre-Brew

Unique Pre-Brewing system mimics the iconic and revered Lever machine, utilising mains water pressure to softly infuse the coffee grounds and avoids the initial pre-brew espresso yield from being exhausted as it is on traditional pump systems.

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	1 Group
Height (mm)	385
Width (mm)	394
Depth (mm)	512
Weight (kg)	51
Boiler Size (litres)	2.75 / 1 x 0.9
Element Size (W)	2900
Voltage (V)	240



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