



www.keesvanderwesten.com

Speedster

MEET THE JUNIOR MEMBER OF OUR FAMILY OF MACHINES: THE SPEEDSTER

Commercial grade single group espresso machine providing extreme precision, super smooth pre-infusion with maximum control, in a speedy package.

TECHNICAL FEATURES

- Double boiler set-up, in 316L stainless steel
- Manifolds in 316L stainless steel
- Shot timer, installed in full view, right next to group
- Intuitive operation by 3-position lever; group lever offers manual and automatic infusion
- One PID temperature controller for each boiler, displays in full view
- Energy saving Eco mode on each temperature controller, for nights and/or weekends
- Two hot water temperatures under one switch; boiling water and mixed hot water, which is adjustable in temperature
- Drip tray adjustable in height
- Stainless steel filter holders with KvdW handles
- Slow infusion process, with 2-stage stepless build-up of pressure to full extraction mode
- Heat-neutral polymer dispersion block: no loss of heat and no baking-on of oils and fats
- Entire frame in stainless steel only, powder coated in crackle black
- Large steam boiler capacity of 3.5 litres
- Large coffee boiler capacity, total of 2.1 litres
- Rubber group gaskets remain flexible forever, do not become hard or brittle
- Membrane-type group screens

OPTIONAL:

- Idro-Matic adjustable progressive pre-infusion cylinder inside group
- Flip-Flop steam valve
- Any RAL colour for frame, body and side panels, or non-painted ("Raw")
- Group caps, filter holder handles, steam valve and lever knobs in ivory colour
- Foot-activated steam valve

