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SANTOS ESPRESSO #75

For offices, fast-foods, coffee shops, bars,
restaurants, or at home



Internationally Patented Models





COFFEE SINCE 1954

The Santos espresso machine #75 is designed for an easy use and cleaning, with high quality materials. The coffee machine #75 with its compact design is a counter-top machine for bars, restaurants, or can be used in offices, meeting rooms, for offering the best quality espresso to your customers.

The high capacity boiler gives a perfectly regulated temperature of water for making the real creamy espresso. Boiler has 2 sensors controlling separately water and steam temperatures (high steam capacity). High performance pump, giving flow and pressure for a creamy espresso.

High capacity water tank

(2.4l, 84 fl oz), removable, or can receive a water bottle (1.5l, 53 fl oz) inside the tank

Cup warmer top (6 cups)

Heating indicator

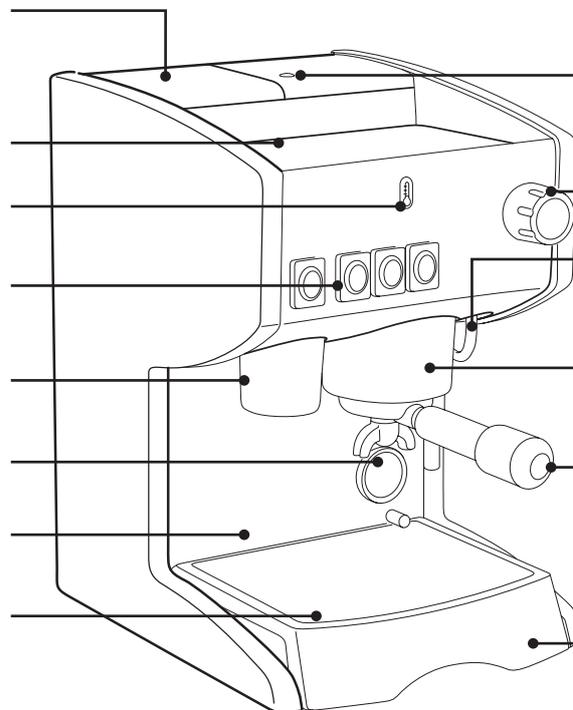
Front panel, easy to use

Tamping device

Manometer

Stainless steel front, easy to clean

Cup holding grid, removable, stainless steel



"Lack of water" indicator light

Water/steam tap

Steam tube with hot chocolate & cappuccino end

Boiler in stamped brass, chromed: 380cc, 13fl oz. Heating element 1200 W for a quick heating 16bars (230Psi) pump with self-priming

Commercial filter holder, chromed, for 7g, 14g, and pods filters. Easy access and visibility. Max cup height: 83 to 130mm removing grid (3.2" to 5.1")

High capacity drip tray, removable



TASTY & CREAMY ESPRESSO COFFEE...



The best quality of water gives the warranty of hygiene, long-lasting of the machine, and the best taste of coffee. In the Santos coffee machine, you can use tap water in the tank, if you know it is soft and good quality, or use a mineral water bottle (standard 1.5 liter, 53 fl oz).

1. Bottle can be placed into the tank

2. Tank can be placed without bottle

The "lack of water" indicator lights soon enough for finishing your coffee, before the bottle is nearly empty.

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QUALITY/PERFORMANCE

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Delivered with
Commercial filter holder, with 3 filters for:

- 1 cup or 2 cups, using ground coffee
- 1 cup from a standard pod



Option
Drawer for coffee grounds
(Ref. 75850)



FRONT PANEL

1. On/Off switch
2. Coffee switch
3. Over-heating switch, for steam
4. Water switch
5. Water/steam tap
6. Heating indicator

TECHNICAL SPECIFICATIONS



Boiler: 380cc (13 fl oz)
Pump: 16bars (230Psi)

Motor

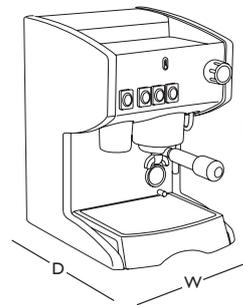
Singlephase: 100-120V – 50/60Hz – 1240 W
220-240V – 50/60Hz – 1240 W



Weight

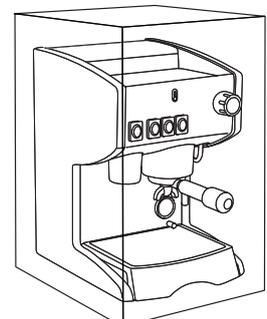
Net: 17kg (37lbs)
Shipping: 19kg (42lbs)

- Max cup height 83 to 130mm removing grid (3.2" to 5.1")
- Shipping cube : 0.062m³ (2.1 cubic feet)



APPLIANCE

W: 265mm (10")
D: 320mm (13")
H: 400mm (16")



SHIPPING BOX

W: 330mm (13")
D: 405mm (16")
H: 485mm (19")

SAFETY, STANDARD, HYGIENE

In accordance with the following regulations:

- Machinery directive 2006/42/EC
- Electromagnetic compatibility 2004/108/EC
- "Low voltage" directive 2006/95/EC
- Pressure equipment directive 2006/95/EC
- RoHS directive 2002/95/EC

Harmonized European standards

EN ISO 12100-1 and 2: 2004 - EN 60204-1: 2006
CE (European standards)

Electrical safety

- Waterproof switches
- All mechanical parts are ground connected
- All equipment is 100% tested at the end of assembly (electrical testing bay).

Thermal safety

Boiler protected by thermal safety with manual reset.

Acoustic safety

Vibrating pump on silent blocs.

Hygiene

All removable parts can be put in a dishwasher or easily cleaned with hot soapy water.

Pressure

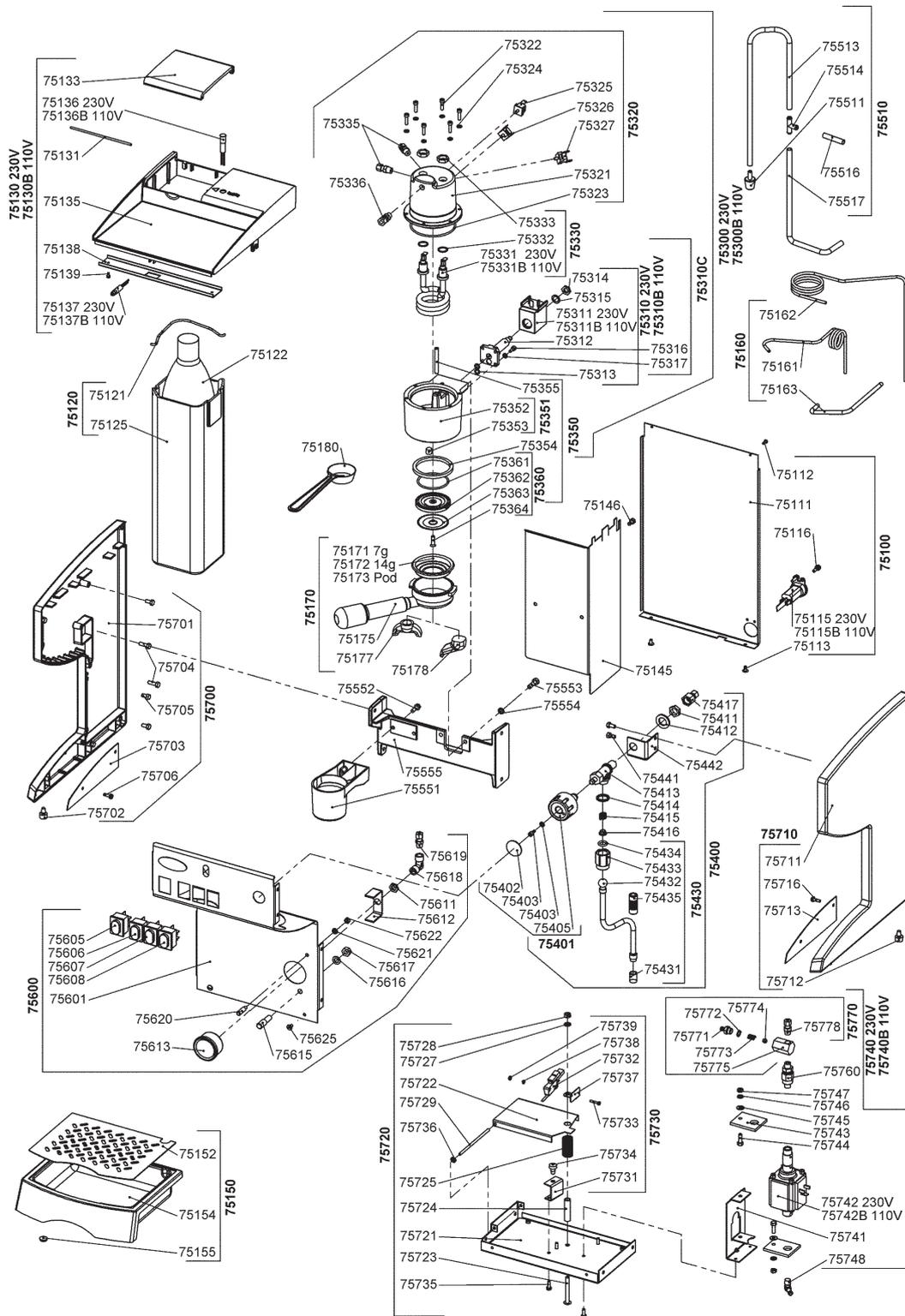
Under pressure circuit is protected by an over-pressure valve.

PRODUCT: 2-YEAR WARRANTY – MOTEUR: 5-YEAR WARRANTY

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