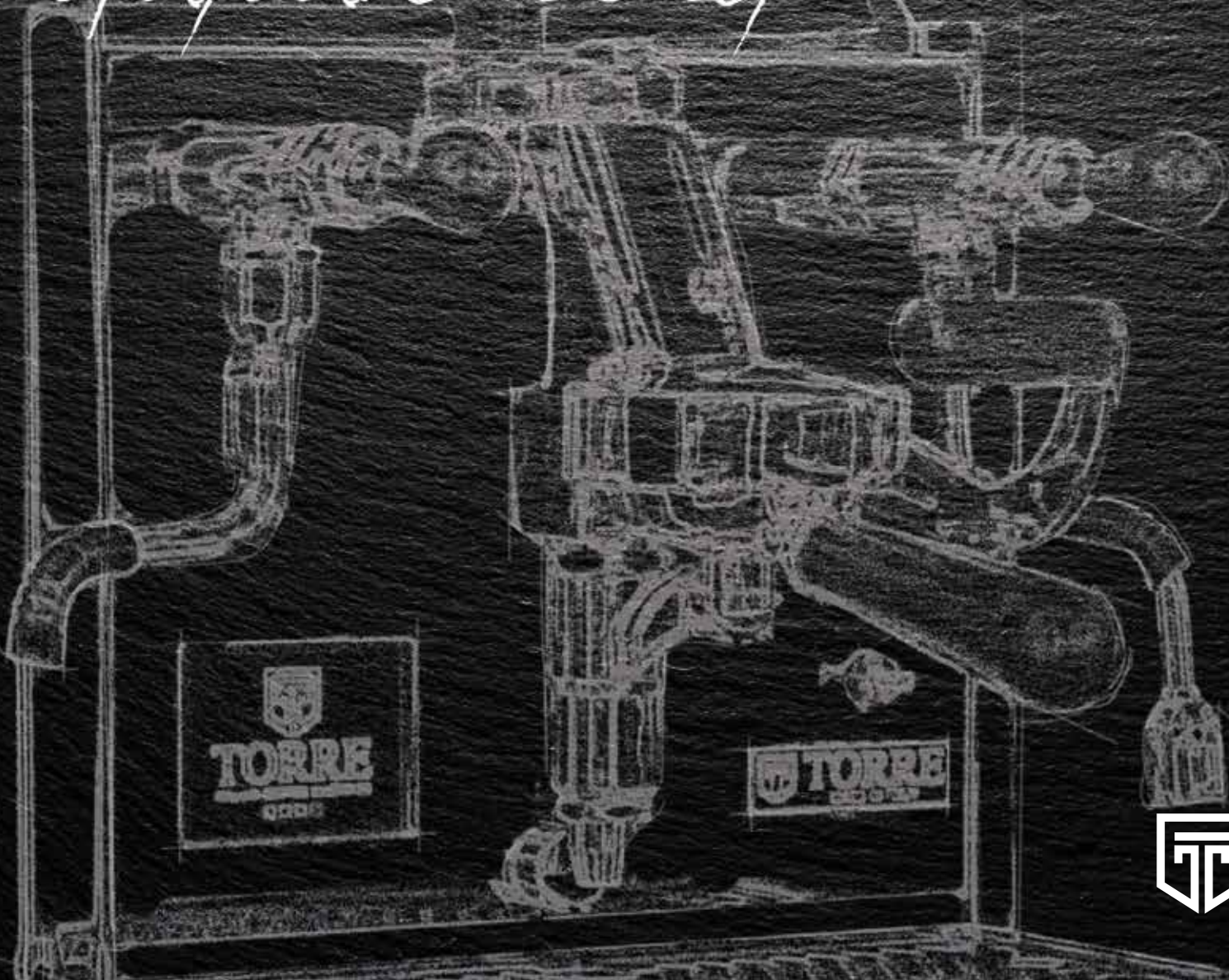


italian soul

Domestic Line



 **TORRE**
MADE IN ITALY



italian soul

TORRE is a dream that comes true!

A TORRE coffee machine is the results of more than 20 years of experience in design, development and construction of espresso coffee machines.

Thanks to our commitment we are able to offer a wide selection of domestic and professional products.

The attention to detail, the use of the best components available on the market, combined with perfect thermal stability make Torre's machines a product of excellence.

The introduction of simple, functional and aesthetically satisfying solutions such as the ERGOLIFT™ dispensing lever, characterize and distinguish Torre's products.

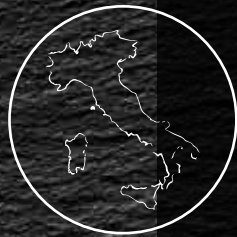
Our mission is the continuous search for improvement, because **better is not enough**.



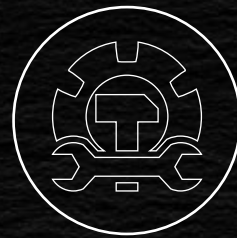




TORRE



Entirely
made in Italy



Handcrafted production
with attention to detail



Export of Made in Italy
all over the world

Peppina

Multi boiler





Peppina

Multi boiler



Peppina.

Touch screen technology meets elegance and tradition.

Two separate boilers to be able to deliver espresso and steam independently, without altering the thermal equilibrium also severe working conditions, thanks also to the volumetric pump and the possibility of direct connection to the water mains.

AISI316 stainless steel water / steam boiler controlled by pressure transducer, with pressure settings directly from touch screen display AISI 316 stainless steel coffee boiler with temperature control managed by a PID thermostat integrated in the display controller, which allows you to adjust the temperature of the water delivered by the group in a range from 80 to 100 degrees °C in order to optimize extraction according to the different types of coffee and the different roasts, maintaining constant thermal stability.

- "CHRONO" function during delivery, which allows the user to monitor the timing of extraction
- Auto start function Independent for each boilers with weekly programming and time bands
- Diagnostic function with filter replacement programming
- Washing / maintenance alert
- Coffee counter
- Double tap Independent steam and hot water for espresso and cappuccino lovers
- Water level in the boiler managed electronically
- Double pressure gauge integrated in the display to control boiler pressure and pump pressure

Maximum versatility, professional performances and thermal stability thanks to the E61 group with a new ergonomic and elegant design dispensing lever ERGOLIFT™.





Peppina

Peppina		1 GROUP	
Main supply	Vac/Hz	110-120/50-60	220-240/50-60
Heating element	W	1100 + 1000	1100 + 1000
Boiler	lt	1 + 0,75	
Tank reservoir	lt	2.2	
Width	mm	325	
Depth	mm	440	
Height	mm	385-405	

- E61 group with thermosiphonic circulation
- ERGOLIFT™ dispensing lever
- Volumetric pump
- Steam tap
- Water tap
- AISI 316 stainless steel water / steam boiler
- AISI 316 stainless steel coffee boiler
- Auto electronic level
- PID electronic thermostat integrated
- Touch screen display 3,5"
- CHRONO function
- Boiler pressure gauge integrated on the display
- Pump pressure gauge integrated on the display
- Large removable cup warmer surface
- Removable tank
- Possibility of direct water connection
- Removable drip tray
- Also available with Wood knobs version
- Stainless steel frame



Mariuccia

Multi boiler





Mariuccia

Multi boiler



Mariuccia.

Multi boiler technology and premium finishes, for always perfect extraction.

Two separate boilers to be able to deliver espresso and steam independently, without altering the thermal equilibrium also in a severe working conditions, thanks also to the volumetric pump and the possibility of direct connection to the water mains.

AISI316 stainless steel water / steam boiler controlled by pressure switch, with exclusion switch for energy saving.

AISI 316 stainless steel coffee boiler with temperature control managed by a PID thermostat, which allows you to adjust the temperature of the water supplied by the group in a range from 80 to 100 degrees ° C in order to optimize extraction according to the different types of coffee and different roasts, while maintaining constant thermal stability.

“CHRONO” function during delivery, which allows the user to monitor the timing of extractions.

Double independent tap for steam and hot water for lovers of espresso and cappuccino.

Water level in the boiler managed electronically.

Double pressure gauge to display boiler pressure and pump pressure and pressure.

Maximum versatility, professional performances and thermal stability thanks to the E61 group with a new ergonomic and elegant design dispensing lever ERGOLIFT™.

Mariuccia





Mariuccia		1 GROUP	
Main supply	Vac/Hz	110-120/50-60	220-240/50-60
Heating element	W	1100 + 1000	1100 + 1000
Boiler	lt	1 + 0,75	
Tank reservoir	lt	2.2	
Width	mm	325	
Depth	mm	440	
Height	mm	385-405	

- E61 group with thermosiphonic circulation
- ERGOLIFT™ dispensing lever
- Volumetric pump
- Steam tap
- Water tap
- Aisi 316 stainless steel water/steam boiler
- Aisi 316 stainless steel coffee boiler
- Electronic water level
- PID electronic thermostat
- CHRONO function
- Boiler pressure gauge
- Pump pressure gauge
- Large removable cup warmer surface
- Removable tank
- Possibility of direct water connection
- Removable drip tray
- Also available with Wood knobs version
- Stainless steel frame



Teresina





Teresina



Teresina. Professional-grade performances.

A domestic machine entirely made in Stainless steel, with professional components and premium line finishing.

Double tap independent, to delivery steam and hot water for espresso and cappuccino lovers.

Electronic Water level control.

Large 2.3lt boiler with internal heat exchanger that allows the simultaneous delivery of Espresso, Steam and hot water just like at the bar.

The large boiler makes this machine usable also by small bars and catering.

Pressure control with pressure switch and double pressure gauge to display boiler pressure and pump pressure.

Maximum versatility, professional performances and thermal stability thanks to the E61 group with a new ergonomic and elegant design dispensing lever ERGOLIFT™.

Teresina





Teresina

Teresina		1 GROUP	
Main supply	Vac/Hz	110-120/50-60	220-240/50-60
Heating element	W	1400	1400
Boiler	lt	2.3	
Tank reservoir	lt	2.2	
Width	mm	325	
Depth	mm	440	
Height	mm	385-405	

- E61 group with thermosiphonic circulation
- ERGOLIFT™ dispensing lever
- Vibration pump (optional volumetric pump with direct net connection)
- Steam tap
- Water tap
- 2300cc Aisi 316 stainless steel boiler with internal heat exchanger
- Boiler pressure gauge
- Pump pressure gauge
- Relay SSR power (great reliability)
- Large removable cup warmer top
- Removable tank
- Removable drip tray
- Stainless steel frame
- Also available with Wood knobs version and style feet



Pierino





Pierino



Pierino.

Compact design and temperature setting with PID thermostat.

An all-steel household machine, with professional components, dedicated to those who want to achieve maximum accuracy and versatility as to espresso extraction.

The temperature control is in fact managed by a PID thermostat, which allows you to adjust the temperature of the water delivered by the group in a range from 80 to 100 degrees °C in order to optimize extraction according to the different types of coffee, and of the different roasts, maintaining constant thermal stability.

“CHRONO” function during delivery, which allows the user to monitor the timing of extraction

Steam and hot water are dispensed via the steam wand, switching the machine to “STEAM” mode by acting on the PID thermostat.

Maximum versatility, professional performances and thermal stability thanks to the E61 group with a new ergonomic and elegant design dispensing lever ERGOLIFT™.

Pierino





Pierino		1 GROUP	
Main supply	Vac/Hz	110-120/50-60	220-240/50-60
Heating element	W	1100	1100
Boiler	lt	0,75	
Tank reservoir	lt	2.5	
Width	mm	260	
Depth	mm	410	
Height	mm	395	

- E61 group with thermosiphonic circulation
- ERGOLIFT™ dispensing lever
- Vibration pump
- Single steam / water tap
- 750cc Single boiler
- PID electronic thermostat
- Chrono function
- Relay SSR power (great reliability)
- Stainless Steel Frame
- Pump pressure gauge
- Large removable cup warmer top
- Removable tank
- Removable drip tray
- Also available with Wood knobs version and style feet



Luigino





Luigino



Luigino.

Compact design that well integrated into the home environment while still offering performance comparable to professional products.

A domestic machine entirely made in Stainless steel, with professional components.

Double Independents taps, to delivery steam and hot water for espresso and cappuccino lovers.

Electronic Water level control.

1,5 lt boiler with internal heat exchanger that allows the simultaneous delivery of Espresso, Steam and hot water just like at the bar.

Pressure control with pressure switch and double pressure gauge to display boiler pressure and pump pressure.

Maximum versatility, professional performances and thermal stability thanks to the E61 group with a new ergonomic and elegant design dispensing lever ERGOLIFT™.

Luigino





Luigino

		1 GROUP	
Main supply	Vac/Hz	110-120/50-60	220-240/50-60
Heating element	W	1100	1100
Boiler	lt	1.5	
Tank reservoir	lt	2.5	
Width	mm	260	
Depth	mm	410	
Height	mm	395	

- E61 group with thermosiphonic circulation
- ERGOLIFT™ dispensing lever
- Stainless steel frame
- Vibration pump
- Steam tap
- Water tap
- 1500cc Copper boiler with internal exchanger
- Electronic level
- Boiler pressure gauge
- Pump pressure gauge
- Relay SSR power (great reliability)
- Large removable cup warmer top
- Removable tank
- Removable drip tray
- Also available with Wood knobs version








 **TORRE**
MADE IN ITALY

DOMESTIC LINE





MAIN FEATURES

CARATTERISTICHE PRINCIPALI																			
Model	Boiler capacity	Main power	Boiler			Taps		Hot water and steam wands		Pump type		Water feed		Temperature control			Width	Depth	Height
	Litri	Watt	Single Boiler	Heat exchanger	Dual boiler	Knobs	Joystick	Standard	Cool touch	Vibration	Rotary	Reservoir	Hard plumbing	PID	Pressurestad	PID with multifunctions touch display	mm	mm	mm
 Luigino	1.5	1100		■		■		■		■		■			■		260	410	395
 Pierino	0.75	1100	■			■		■		■		■		■			260	410	395
 Teresina	2.3	1400		■			■		■	■	optional	■			■		325	440	405
 Mariuccia	0.75+1	1100+1000			■		■		■		■	■	■	■	■		325	440	405
 Peppina	0.75+1	1100+1000			■		■		■		■	■	■		■	■	325	440	405

➤ **GRINDERS Domestic Line**

NANU On Demand

- Engine: 310W 1350 g/min
- Burrs: Hardened steel 50mm
- Micrometric grinding setting
- Hopper: 300g
- Size: W120xD180xH350mm
- Weight: 5.6 kg
- LCD display
- Each dose is independently adjustable
- Portafilter locking clip
- Colors: Chrome, Black





➤ **GRINDERS PRO Line**

GINETTO Dosatore

- Steel "high production" burrs 64 mm
- Engine 1400 rpm 350W
- Automatic to fill with security timer
- Hopper: 1.5 kg of coffee coffee beans
- Dosages can be adjusted
- Dosage counter
- Auto cooling system whit temperature sensor
- Soundproof grinding chamber
- 37x21x55h cms
- Weight kgs 13
- Color: silver gray, black, white



➤ **GRINDERS PRO Line**

GINETTO On Demand

- Engine: 350W 1400 g/min
- 64 mm "high production" steel Burrs
- Hopper: 1.5 kg of coffee
- Size: 21x37x55h cm
- Weight: 13 kg
- LCD display
- Auto cooling system whit temperature sensor
- Each dose is independently adjustable
- Portafilter locking clip
- Colors: Black, White



➤ **Wood case kit barista:**

- Wooden box with logo
- Bottomless filter holder with walnut handle complete with filter
- Milk jug
- Stainless steel tamper 58mm with walnut handle
- Stainless steel tamper stand



➤ **Wood case kit levetta:**

- Wooden box with logo
- 2-cup filter holder with walnut handle complete with filter
- 1 cup filter holder with walnut handle complete with filter
- 1 walnut group lever
- 2 Joystick walnut lever



➤ **Wood case kit volante:**

- Wooden box with logo
- 2-cup filter holder with walnut handle complete with filter
- 1 cup filter holder with walnut handle complete with filter
- 1 walnut group lever
- 2 walnut tap Handle with chromed brass caps



➤ **Battifondi domestic**



➤ **Battifondi Pro**



- **Tampers**
- Stainless steel tamper 58mm with walnut handle
 - Stainless steel tamper 58mm with alloy handle



➤ **Milk jug**



➤ **Tamper stand**





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