

Expobar "Brewtus Rotary"

"Best professional espresso machine there is for household use, small office or shop (David Schomer, guru Vivace Espresso)". The well known Brewtus is the top model espresso machine of Expobar. Now even better with a internal professional Rotary pump & motor. Unique design with dual boilers for coffee and steam. To achieve exceptional temperature control. Due to the main water connection you'll never have to fill with water.

The Brewtus Rotary is based on commercial espresso machines and features rich components and parts, including the famous E61 group head from Faema. Ideal for home baristas who like to serve Italian coffee drinks at their home or office, such as cappuccino, latte macchiato, espresso or mocha.

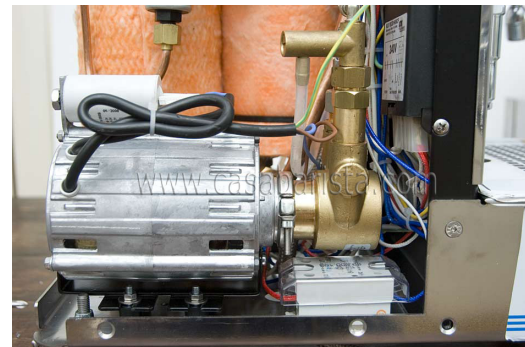
Full features & benefits

- State of art Dual Boiler Technology
- Easy digital PID temperature control
- Professional Rotary pump & motor
- Heavy steel housing ANSI 304
- Professional chrome E61-grouphead
- Heat exchanger for continuous coffee, steam and hot water
- Anti burn steam wand and hot water tap (180° moveable)
- Two manometer gauges for boiler and pump pressure
- Heavy duty insulated boilers
- Smart energy control
- Commercial star shaped knobs
- Main water connection
- Cup warmer tray
- Large drip tray (with drain water connection) for easy disposal
- Optional: automatic water filter



Accessories

- Two heavy duty E61 portafilter (1 and 2 cups with single and double spout)
- Blind filter for back flushing
- Coffee tamper (plastic)
- Maintenance instructions (English)



Technical specifications

- Size: 26cm W, 46cm D, 42cm H
- Two 1.8-liter boilers, insulated
- Two 1200 Watt heating elements
- Professional Rotary pump & motor
- 28 kg 230 Volt AC 50-60Hz



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Professional Rotary pump

The pump is the device that builds pressure at the brew group, a very important part of espresso extraction. Rotary pumps are best class and normally only used in professional machines. Expobar engineers have done a great job installing this pump inside the Brewtus without adjusting the housing or size of the machine. So you can now enjoy it at home or the office. The Rotary pump has great features and advantages:

- The pump produces very stable pressure during coffee extraction.
- You can exactly set and adjust the pressure at the brew group.
- The motor works very quiet; no bouncing cups on your machine anymore.
- The high quality pump and motor are very reliable so long lasting.

Professional E61 brew group

This machine features the famous E61 brew group – the industry's best. Great looks and made of 4-kg solid chrome-plated brass, well known for its consistent temperature stability and perfect coffee extraction. Starting with the chromed group head, the piece on the front of the machine where the portafilter locks into. Inside, it's channeled for hot water to run through your coffee grinds. Locking into the group head is a heavy chrome-plated brass 58mm portafilter, the biggest diameter in industry. And size matters: the bigger, the better is your coffee grind extraction. Completing the brew group is the traditional E61 lever on the right side of the machine, which operates the brewing process.

Dual Boiler Technology

The Brewtus is equipped with two boilers. One dedicated for coffee and one for hot water and steam. Each have their own heating units, which make it possible for them to run at their respective precise temperatures. This leads to perfect temperature stability of the espresso

machine. Two boilers means there's no switching boiler temperatures as you go back and forth between steaming and brewing. Double boilers also make it possible to brew and steam at the same time, which is perfect if you're a cappuccino lover.

Digital Temperature Control

The front of the Brewtus features a new digital PID temperature control panel. This will lead to the perfect brewing temperature of this machine. You can easily adjust the brew boiler temperature if you prefer, simply by pressing the up or down arrows on the display. The temperature is adjustable in 1°C. This eliminates the need to temperature surf the machine or guess at the proper brew temperature. It's also a great feature for finding the exact temperature for each coffee brand to achieve the best taste and extraction. Each brand has his own 'optimum'.



Maintenance

Every professional E61 machine, like the Brewtus, needs to be back flushed every 1-2 weeks. Use special detergent, this will clean the group head and eliminates coffee oils and residue. Casa Barista will give customers detailed maintenance instructions about this matter.



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