
XLVI
COFFEE MACHINES

Indipendente



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The **Indipendente** is an espresso extraction tool with **all its essential technology built directly into the machine**, eliminating the need for under-counter components.

The ability to **adjust pressure, flow, and temperature** allows baristas to fully **customize the extraction**, delivering a unique and exclusive cup.

Technical features

Net weight (gross weight)	21 Kg (44 Kg)
Dimensions (l x h x p)	25 x 45 x 54,5 cm
Dimensions (packaging)	73 x 69 x 62 cm
Production capacity	ciclo continuo
Pressure range	0-12 bar
Water flow	0-1,5 lt/min
Filterholder Ø	58 mm
Power	1300 W
Frequency	50-60 Hz
Voltage	220-240 V
Technology	Saturated group brass 7,5 Kg
Pump	Ext. rotary pump 200 l/h

Technology and performance



PID heating system

Automatic temperature control system, designed to improve the machine's thermal stability.



XLVI Smooth Flow

Type of extraction: smooth and consistent flow for a velvety espresso with a uniform texture.



Mechanical and electronic pre-infusion (adjustable)

The adjustable electronic pre-infusion optimizes aroma and extraction with every coffee.



Volumetric dosing

The volumetric system ensures precise doses for uniform and consistent extraction.



Energy saving

Automatic on/off. Programmable energy saving mode.



Customizable machine

The machine is customizable in colors, materials, and accessories; please refer to the customization price list.



Tea Software

Tea software that allows for controlled tea extractions. You can add the Tea filter Holder Kit is available as an accessory.



Pressure profile kit (accessory)

Adjustable pressure (0-12 bar) manually and/or via software.



Pompabassa Kit (accessory)

Low-pressure extraction portafilter combined with the Pressure Profile Kit

User experience



Coffee extraction timer and mL counter



Easy use keyboard



Automatic washing



TFT touch display



Automatic maintenance, filter, and cleaning reminder