
XLVI
COFFEE MACHINES

STH9 2/3 groups



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STH9 2/3 groups, equipped with Multiboiler technology combined with high-level electronics, allows for the setting of **different temperatures** while ensuring exceptional thermal stability and **energy efficiency**. **Recommended for intensive use**. Available in two versions, with 2 or 3 brewing groups. The materials used are the best on the market, ensuring **solidity and reliability** on par with our products designed for the professional market.

Technical features

	2 groups	3 groups
Net weight (gross weight)	68 Kg (110 Kg)	103 Kg (127 Kg)
Dimensions (l x h x p)	73 x 55 x 55 cm	96 x 60 x 62 cm
Dimensions (packaging)	82 x 72 x 67 cm	102 x 72 x 67 cm
Service boiler capacity	14 l	21 l
Filterholder Ø	58 mm	58 mm
Power	5700 W	7200 W
Modello P Power	6200 W	8200 W
Frequency	50-60 Hz	50-60 Hz
Voltage	220-240 V / 380-415 V 3N	
Technology	Saturated group brass 7,5 Kg	
Pump	External rotary pump 200 l/h	

Technology and performance



Multiboiler

Separate boilers, **with the XLVI preheating system**, to optimize espresso extraction.



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.



XLVI Steaming

Constant steam pressure and flow for a compact and hydrated crema (3 nozzle options: 1, 1.2, 1.5 mm).



Pressure profile kit (accessory)

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



Mechanical and electronic pre-infusion (adjustable)

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



U Can Touch Wand

Thanks to U Can Touch technology, the wands will always remain comfortable to the touch.



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.



Volumetric dosing

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

User experience



Coffee extraction timer and mL counter



Easy Use keyboard



Automatic washing



TFT touch display



Adjustable water temperature



Automatic maintenance, filter, and cleaning reminder