



G-10

The machines in the G-10 range are elegant and solid, with a sophisticated design that draws attention to them. The wide range of models means that you will always find a machine that perfectly suits your needs.

We have combined our genuine experience of building first-class espresso machines with creative solutions and the latest innovative technology. Therefore, you can be sure that all G-10 machines deliver what they promise. That is, a perfectly brewed espresso to your guests. Every day, year after year.

G-10 fits in all types of environments, from small neighbourhood diners to top-level restaurants.

FEATURES

As standard, all models in the G-10 range have a large steam tank but they are available with a multiple tank system and the machines then have separate tanks for each brewing group. The machines with a display are also equipped with an advanced PID sensor system so that the water always keeps an exact brewing temperature. The temperature is continuously monitored and is rapidly adjusted if it changes. On those machines with multiple tank systems, the temperature can be adjusted individually for each brewing group for the very best espresso experience.



Separate 1.5 ltr boilers per group head

Components of the highest quality

Cup tray with great capacity

Display

MODELS



Mini Control 1 GR



Display Control 2 GR



Display Control 2 GR, 3 Boilers



Display Control 3 GR



Display Control 3 GR, 4 Boilers

OPTIONS



Takeaway design



Skimming pipe



Cappuccinatore



Capsule group head

FEATURES

- Built-in volumetric motor pump, complete with two retention valves and solid particle filter
- Copper boiler with heat exchanger per group and pressure relief valve
- Boiler drain tap (except Compact/Mini models)
- Group head with direct pre-infusion chamber
- One steam arm and one hot water tap in Compact/Mini models
- Two steam arms and one hot water tap in 2 & 3 groups models
- Auto-fill water boiler
- Heating element low water level auto cut-off
- Boiler low water level warning light
- Automatic back-flush group head
- 4 different programmable coffee doses per group

ELECTRONIC CONTROL PANEL FEATURES

- Advertising display
- Dispensed coffees memory setting
- Clock adjustment: current date and time
- Daily machine auto-switch On/Off
- Digital boiler temperature control and display
- Maximum precision temperature control using PID technology

- Water pump low water level auto cut-off
- Descaler warning light
- Language selector display
- Maintenance warning light

OPTIONAL

- Separate 1.5 boiler per group head, 1200W (check availability)
- Available in Takeaway design
- Cappuccinatore
- Skimming pipe
- Second steam pipe (Compact/Mini models)
- Capsule group group
- Electrical Heating Plates
- Machine leg set
- Three-phase 4500W (2 groups models)
- Three-phase 6000W (3 groups models)
- Voltage 110V (Compact/Mini models)

STANDARD ACCESSORIES

- 1 single filter handle
- Compact/Mini machine, 1 double filter handle
- 2-groups, 2 double filter handles
- 3-groups, 3 double filter handles
- 0.5 metre connection hose
- 1 cleaning membrane

TECHNICAL SPECIFICATIONS

Group	Power supply	Boiler (litres)	Width mm	Depth mm	Height mm
1 Group Compact/Mini	2500W/230V	6	460	580	530
2 Groups	3050W/230V	11.5	690	580	530
	4500W/380V 3F+N				
2 Groups, 3 Boilers	3050W/230V	11.5 + 1.5 + 1.5	690	580	530
	4500W/380V 3F+N				
3 Groups	4000W/380V 2F+N	17.5	980	580	530
	6000W/380V 3F+N				
3 Groups, 4 Boilers	4000W/380V 2F+N	17.5 + 1.5 + 1.5 + 1.5	980	580	530
	6000W/380V 3F+N				



EXPOBAR G-10



WITH A PASSION FOR COFFEE

Crem International has two very strong brands – Coffee Queen and Expobar. Under the brand Coffee Queen, we have brought together all our machines for freshly brewed and instant coffee, water and juice. Under the brand Expobar, we offer our top-quality espresso machines. All our machines are made by skilful and experienced staff at our own factories in Sweden, Spain and China. With these two brands, we offer the widest range on the market and can satisfy all needs and wishes.



ACCESSORIES



Movie Grinder



Tranquilo Grinder



Marfil Grinder



Expobar 600 Manual



Expobar 600 Grind on Demand



Expobar 30 Grind on Demand
(available as double)



Decorative Dome



Hot Cup