

HEDONE[®]

BUGSTER

PROFESSIONAL
ESPRESSO MACHINE



ESPRESSO YOUR BUSINESS



Stability and technological
PERFORMANCE

The **perfect** machine for your **business**



A reliable **PARTNER** for your **business**

Bugster is a professional espresso machine - available with one, two, or three groups - with saturated group technology that provides consistent thermal stability for coffee. It is easier than ever to brew the perfect espresso using the machine's manual pressure profiling.

Bugster can meet the expectations of the most experienced barista due to its' advanced technological features. The extraction of any type of coffee is made at the optimum temperature. The efficient technology, combined with custom colors and design will enhance the personality of every business.

Perfect espresso at one paddle touch

TECHNICAL PARAMETERS

	1 GROUP	2 GROUPS	3 GROUPS
Power supply / frequency:	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz
Power supply:	2500 W	4500 W	6000 W
Boiler resistors:	1 X 1500 W & 1 X 1000 W	1 X 2500 W & 2 X 1000 W	1 X 3000 W & 3 X 1000 W
Average power consumption:	90 W	180 W	230 W
Steam boiler volume:	3.5 l	7 l	9 l
Boiler group volume:	1.8 l	2 x 1.8 l	3 x 1.8l
External pump - maximum pressure:	15 Bar	15 Bar	15 Bar
External pump - operating pressure:	9 Bar	9 Bar	9 Bar
External pump - power:	120 W	120 W	120 W
Heating time:	20 min	30 min	30 min
Length:	55 cm	80 cm	105 cm
Height:	45 cm	45 cm	45 cm
Depth:	55cm	60 cm	60cm
Cup height - group:	adjustable	adjustable	adjustable
Cable length:	1.8 m	1.8 m	1.8 m
Noise level:	under 60 dB	under 60 dB	under 60 dB
Number of groups:	1	2	3
Color	CUSTOM	CUSTOM	CUSTOM

TECHNICAL SPECIFICATIONS

	1 GROUP	2 GROUPS	3 GROUPS
Dual boiler:	YES	YES	YES
Three temperature levels:	YES	YES	YES
Temperature regulation via electronic PID:	YES	YES	YES
Timer on every groups:	YES	YES	YES
Manometer for the pump pressure control:	YES	YES	YES
Manometer for the boiler pressure control:	YES	YES	YES

	1 GROUP	2 GROUPS	3 GROUPS
Electronic control of water level in boilers:	YES	YES	YES
Boiler pressure control with pressure switch:	YES	YES	YES
Low voltage delivery commands (12V):	YES	YES	YES
Stainless steel housing:	YES	YES	YES
Thermal insulation of boilers:	YES	YES	YES
Thermal protection:	YES	YES	YES

FEATURES

	1 GROUP	2 GROUPS	3 GROUPS
Electronic control panel:	YES	YES	YES
Temperature indicator:	YES	YES	YES
Switch with on/off protection:	YES	YES	YES
Switch on / off boiler protection:	YES	YES	YES
Dish tray with water drain:	YES	YES	YES
Height adjustable legs:	YES	YES	YES
Portafilter for 1 cup per group:	1	1	1
Portafilter for 2 cups per group:	1	1	2
Steam water switch:	1	2	2



MANUAL PRESSURE PROFILING/ PADDLE (ADD ON)

During extraction, you can manually change the water pressure to extract a high-quality espresso;



SATURATED GROUP

The saturated group acts as an extension of the boiler, which is saturated with hot water. The main role of the saturated group is to maintain the thermal stability of the water;



MIXING TAP FOR TEA WATER

It combines hot water with cold water, so you can set the proper temperature for the tea;



CHRONO BUTTONS (ADD ON)

For the automatic version of the device, it can be pre-infused up to 10 seconds from the electronic control panel. Stand-by mode. Counter for all brewed coffees on each group of the espresso machine;



PID

Temperature electronic control;



INDEPENDENT BOILERS

Separate boilers for each group head allow the temperature optimization for individual coffees. Four large stainless steel boilers, three for coffee and one for steam (steam and boiling water) supplied with preheated water (about 500 ml each);



HIGH QUALITY IN EVERY CUP

Created by using the finest materials provided by internationally renowned manufacturers in the industry, it offers the possibility of pre-setting each button for the desired coffee quantities through a high accuracy flow meter and an electronic processing unit.



TOUCH COOL STEAM WAND

Friendly use of the steam wand for frothing milk by the cool touch system.



PREHEATING WATER FOR COFFEE BOILER

It prevents temperature fluctuation into the coffee boiler. The water path goes through the water boiler into the coffee boiler, preheated.



AJUSTABLE WATER TRAY

Designed to improve baristas experience with the machine, it can be settled higher or lower onto three levels, so every drink could be easily prepared.



SIDE PANELS (ADD ON)

The color and the material of the side panels of the espresso machine can be customized.



STAINLESS STEEL PORTAFILTERS

Stainless steel portafilters improve the quality and consistency of your cup of coffee, and they are very easy to clean.

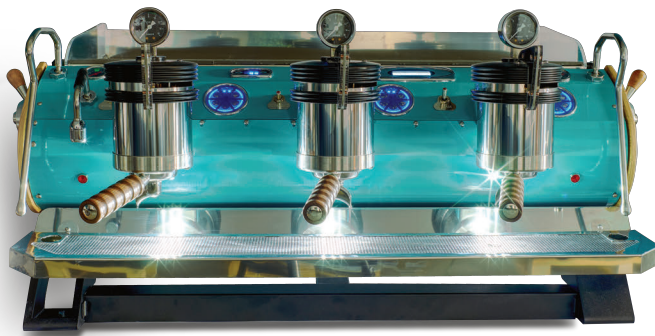


AN ESPRESSO MACHINE TO SATISFY THE BARISTA

It provides the possibility of several beverages simultaneously preparing; High-power resistance, an ultra-fast response system, specially created for those times when intensive, uninterrupted use of the espresso machine is required;

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