

HEDONE<sup>®</sup>

# TRITON LINE

PROFESSIONAL ESPRESSO MACHINE



# ESPRESSO

your business

**Designed** Implemented & **BUILT**

TO **DEVELOP** AND **BOOST** YOUR BUSINESS







**Triton** is a professional espresso machine with **three independent groups** and four boilers. Its' technological features meet even the most demanding needs in terms of coffee preparation, **following the vision of espresso lovers**. Triton stands out through its' select and impressive design, which is sustained by its massive capacity of prepared beverages: **300 cups per hour**.

It is a solid performer that can deliver **energy saving of up to 40%** compared to the classic technology of coffee equipment. Triton redefines trustworthiness, durability and **control in the process of coffee extraction**.

The advanced technological features assure the **perfect extraction at the desired temperature**. The electronic PID provides the possibility of thermal adjustment of the extraction process (between 50 - 100 Celsius degrees). This **efficient and progressive feature** offers the possibility to extract any type of coffee at optimum temperature.

Triton is a professional espresso machine available both in automatic (Triton GFA), as well as saturated version.



Energy  
Efficiency

Intelligent solutions for  
continuously expanding quality

# TECHNICAL PARAMETERS

	Manual	Automatic	Saturated
Power supply / frequency:	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz
Power supply:	6500 W	7000 W	7000 W
Boiler resistors:	1 X 3000 W & 1 X 2500 W	1 X 3000 W & 3 X 1000 W	1 X 3000 W & 3 X 1000 W
Cup resistors:	1 X 1000 W	1 X 1000 W	1 X 1000 W
Average power consumption:	220 W	220 W	220 W
Steam boiler volume:	8 l	8 l	8 l
Boiler group volume:	4 l	3 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:	40 min	40 min	40 min
Length:	79 cm	79 cm	79 cm
Height:	64,5 cm	64,5 cm	64,5 cm
Depth:	47 cm	47 cm	47 cm
Weight:	80 kg	80 kg	80 kg
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	1	1
Color	Stainless steel & Black	Stainless steel & Black	Stainless steel & Black

# TECHNICAL SPECIFICATIONS

	Manual	Automatic	Saturated
Dual boiler:	YES	YES	YES
Three temperature levels:	YES	YES	YES
Temperature regulation via electronic PID:	YES	YES	YES
Electric heating	YES	YES	YES
Manometer for the pump pressure control:	YES	YES	YES
Manometer for the boiler pressure control:	YES	YES	YES

	Manual	Automatic	Saturated
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

	Manual	Automatic	Saturated
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	1
Steam water switch:	1	1	1





## 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);



## PID

Temperature electronic control;



## CUP HEATER

Cup heater with adjustable temperature - keeps cups warm, at a suitable temperature - the system is equipped with a separated resistance;



## 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;



## REDEFINING THERMAL STABILITY

Outstanding thermal stability during the extraction and in case of intense use. As water passes through each element, the temperature is further stabilized. By copper winding system - a temperature oscillation of less than 1 degree Celsius - each component is thermally insulated;



## INSULATED BOILERS

Reduce energy consumption while contributing to temperature stability;



## STAINLESS STEEL PORTAFILTERS

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



## 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.

# HEDONE®



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