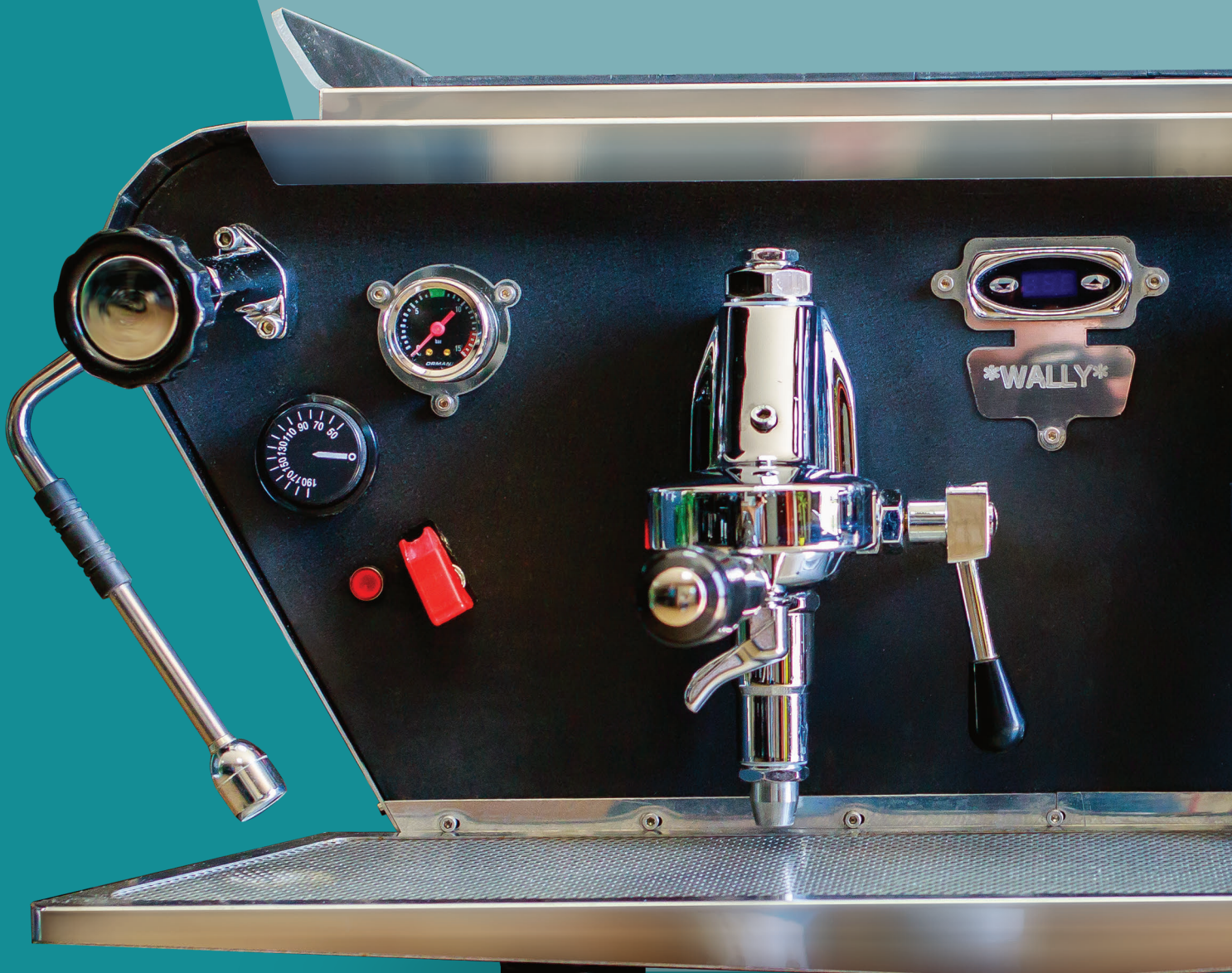


HEDONE®

WALLY LINE

PROFESSIONAL ESPRESSO MACHINE



ESPRESSO

YOUR BUSINESS



The perfect harmony between
**DESIGN, TECHNOLOGICAL
PERFORMANCE & EASE OF USE**



Energy
Efficiency

It is the **BARISTA'S** able & swift partner

Wally is a professional appliance in the adjustment of the coffee extraction with two independent groups, distinctive design and innovative technology. It redefines coffee at optimum temperature, reliability, durability and control of the espresso machine.

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). Wally is a professional espresso machine available in manual (Wally GM), automatic (Wally GFA) or saturated version.

Coffee brewing **EXCELLENCE**

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:	6000 W	5500 W	5500 W
Boiler resistors:	2 X 2500 W	1 X 2500 W & 2 X 1000 W	1 X 2500 W & 2 X 1000 W
Cup resistors:	1 X 1000 W	1 X 1000 W	1 X 1000 W
Average power consumption:	180 W	180 W	180 W
Steam boiler volume:	6 l	6 l	6 l
Boiler group volume:	1 x 3.5 l	2 x 1.8 l	2 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:	30 min	30 min	30 min
Lenght:	79 cm	79 cm	79 cm
Height:	64,5 cm	64,5 cm	64,5 cm
Depth:	47 cm	47 cm	47 cm
Weight:	63 kg	63 kg	63 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 presure 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. Three large stainless steel boilers, two 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 separate 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;



THERMAL STABILITY SYSTEM

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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