



Be unique with your customized Stella di Caffè

With its high profile, Stella di Caffè Volume + has up to a 18cm (7") cup clearance, which can be reduced to 10.5cm (4") or 8cm (3") by means of 3 position movable grills.

- 1 - Exclusive design raised legs (option)
- 2 - Customized front strip (option)
- 3 - Steamair autofrother
- 4 - Movable grills (on model Volume +)
- 5 - Insert your logo HERE



Limited edition "Be Unique"

Stella di Caffè	RANGE	Stella 2 di Caffè	Stella 3 di Caffè	Stella 4 di Caffè
Height (cm/in)	STD V+	49 / 19.5 57 / 22.5	49 / 19.5 57 / 22.5	49 / 19.5 57 / 22.5
Width (cm/in)	STD / V+	79 / 31	98 / 38.5	117 / 46
Depth (cm/in)	STD / V+	60 / 23.6	60 / 23.6	60 / 23.6
Weight (Kg/Lbs)	STD / V+	80 / 176	92 / 203	109 / 240
Total machine boilers capacities (Liters)	STD / V+	12.2	19.25	26.3
Steam boiler capacity (Liters)	STD / V+	8.9	14.3	19.7
Total coffee boilers capacities (Liters)	STD / V+	3.3	4.95	6.6
Total power capacity for coffee boilers (W)	STD / V+	4000	6000	8000
Total power capacity for steam boiler (W)	STD / V+	6550	6550	6550
Maximum simultaneous power (W)	STD / V+	6700	6700	6700
Voltage (V)	STD / V+	230V Single/3Phase 400V 3Phase	230V Single/3Phase 400V 3Phase	230V Single/3Phase 400V 3Phase

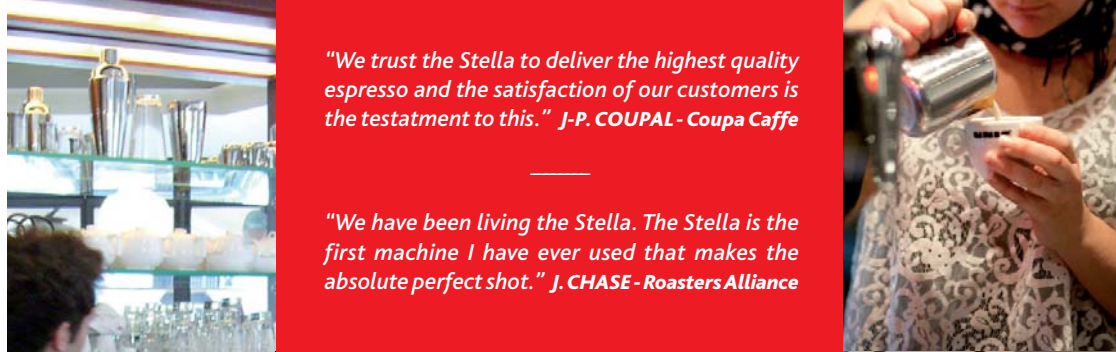
Stella di Caffè is available in two models, Standard or Volume+.

STD = Standard range
V+ = Volume + range



"We trust the Stella to deliver the highest quality espresso and the satisfaction of our customers is the testament to this." **J-P. COUPAL - Coupa Caffè**

"We have been living the Stella. The Stella is the first machine I have ever used that makes the absolute perfect shot." **J. CHASE - Roasters Alliance**



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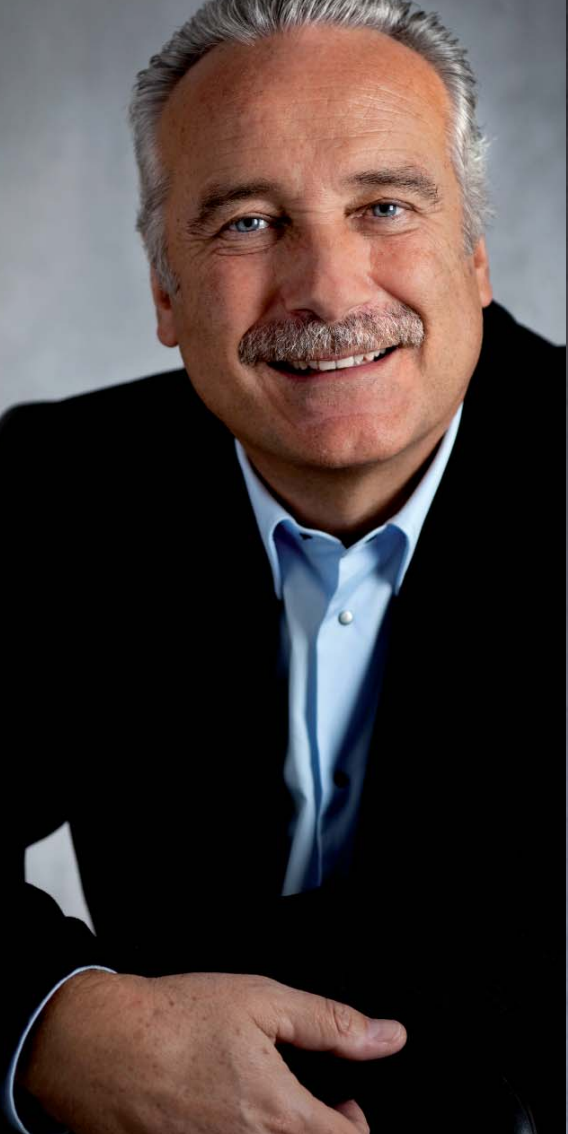
info@unic.fr



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PAVEL Communication - 12281 - Photos Aurélie Jeanette - Orléans Photography - Inocphoto - UNIC RCS Grasse B 958 806 408

Be



"Design,

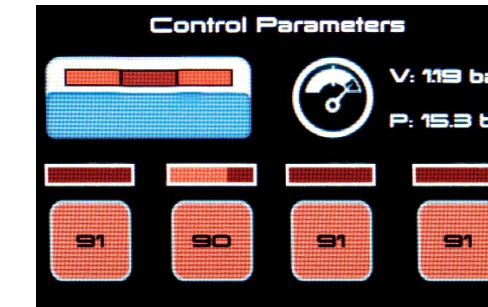
can it be original,

and yet useful?"

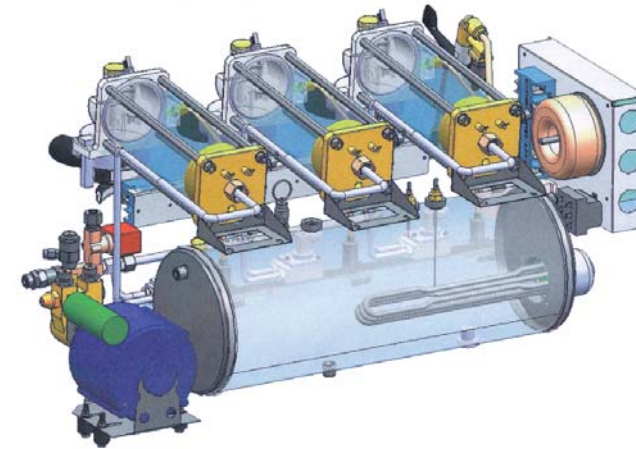
MARIO LEVI



Transform your espresso with THERMALINK NETWORK® technology



Stella di Caffè is an evolved multi-boiler espresso machine that is pioneering intelligent networked management of the distribution of energy for consistent brewing temperature and precise PID temperature control of each boiler.



- Multi independent 1.65 L coffee boilers 2000 W per group, fully working and controlled independently from each others
- Large independent steam boiler 8.9 L (SDC 2) / 14.3 L (SDC 3) / 19.7 L (SDC 4) 6550 W PID thermally regulated with pressure sensor
- Use of maximum simultaneous power 6700 W limiting power consumption while ensuring optimal performance of each function
- Pre-infusion: mechanical with 3 lung sizes (0, 3, 6, seconds) / electronic progressive pre-infusion up to 10 seconds (option per group)

★ CENTRAL CONTROL LCD TOUCH SCREEN

- Precision of the high definition LCD screen 4.2", customizable logo, with interface to transfer information via USB
- Intuitive programming and ease of use thanks to touch screen
- Evolutive lightening (color / intensity settings) through LED (RGB)
- Automatic night/day mode with timer program for energy saving
- Programming menus : drinks counter, automatic cleaning cycle, alarms for regular timed maintenance and water filtration replacement

★ INDEPENDENT PER GROUP TOUCH CONTROL BOXES

- Each electronic group control box is independent, equipped with up to 5-button touch screen, lightened by 5 to 9 high powered LED (RGB) producing a luminous curtain
- The group control boxes communicate with each other serially to post information on the main control screen

★ STEAM GLIDE LEVER®

- High precision manual steam wand controlled horizontally through a ceramic cartridge (2nd manual steam on right side instead of autofrother Steamair)
- Hot water outlet with adjustable flow

Contemporary design with its unique stainless figure and innovative touch screen, Stella di Caffè is barista-friendly and intuitive to use.

★ EASY-LOCK PORTAFILTER®

- Hydraulically assisted locking group for a perfect seal with minimal effort

★ ENERGY GRIP®

- Filter handle 6° inclined, made with special rubber that absorbs shocks and vibrations

★ DOSAMAT®

- Exclusive patented technology of autorecognition of portafilter size with automated execution of the corresponding volumes (6 programmable volumes available)

★ STEAMAIR

- Exclusive system that automatically foams milk with temperature control



Stella di Caffè



TOUCH SCREEN



STEAM GLIDE LEVER®



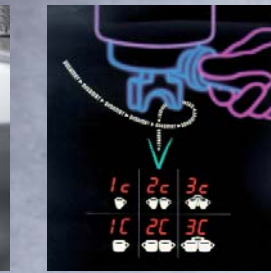
EASY-LOCK PORTAFILTER®



ENERGY GRIP®



RAISED LEGS



DOSAMAT®