



Compact

EN This small versatile espresso and cappuccino machine is suitable for both professional and semi-professional use. Its small size and easy use make the Compact the perfect coffee machine for offices or cafés with low coffee volumes. Its internal components are identical to those used in our professional machines, just smaller. This guarantees the espresso cup quality. All steel, it is available either with an internal volumetric pump, for connection to the water mains, or with a vibration pump, for manual filling.

Technical specifications

- Frame construction: galvanized steel
- Steam wand: stainless steel
- Outer body: stainless steel
- Equipment kit: connecting hoses and two portafilters supplied with machine (one single and one double spout)
- Motor pump: built-in
- Vibration motor pump: built-in (only CKXE vibration)



CKXE rotary

Automatic espresso coffee machine with professional brewing group and electronically-controlled brewing.

- The coffee dose is programmed directly on the touch pad and determined by a flowmeter
- Thermosyphon circulation
- Boiler with automatic refill
- Direct connection to water and adjustable full-size built-in vane pump
- Boiler temperature controlled by adjustable thermostat
- Pressure gauge for monitoring of boiler pressure
- Button to command extraction of hot water directly from the heat exchanger
- S/S Steam wand
- Stainless steel body



CKX rotary

Semi-automatic espresso coffee machine with professional brewing group for continuous coffee brewing. Equipped with solenoid valve and ON/OFF switch for determining the coffee dose.

- Boiler with automatic refill
- Direct connection to water and adjustable built-in full-size vane pump
- Boiler temperature controlled by adjustable thermostat
- Pressure gauge for monitoring of boiler pressure
- Button to command extraction of hot water directly from the heat exchanger
- S/S Steam wand
- Stainless steel body



CKXE vibration

Automatic espresso coffee machine with professional brewing group and electronically-controlled brewing.

- The coffee dose is programmed directly on the touch pad and determined by a flowmeter
- Thermosyphon circulation
- Boiler with automatic refill
- Possibility of direct connection to water mains or manual fill of the built-in water-tank
- Boiler temperature controlled by means of an adjustable thermostat
- Pressure gauge for monitoring of boiler pressure
- Button to command extraction of hot water directly from the heat exchanger
- Security device to indicate lack of water in the tank
- S/S Steam wand
- Stainless steel body

Technical specifications

		CKXE rotary	CKX rotary	CKXE vibration
Boiler capacity	qts	2.11	2.11	2.11
Water tank capacity	qts	-	-	1.37
Voltage (single phase, 50/60 Hz)	V	120	120	120
Amps	A	11.7	11.7	11.7
Heating element	W	1200	1200	1200
Total wattage	W	1400	1400	1400
Electrical cord Length	Ft	5	5	5
Width	in	13	13	13
Depth	in	18	18	18
Height	in	17	17	17
Adjustable legs	in	4	4	4
Net weight	lbs	53	53	53
Shipping weight	lbs	82	82	82



Astoria espresso/cappuccino machines are "UL" listed for safety.



Astoria espresso/cappuccino machines are "ETL" listed for sanitation under "NSF-4" standards.



General Espresso Equipment Corporation

Supplier of the most complete line of espresso, cappuccino coffee machines, coffee grinders and accessories.

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