



Coffee machines & more

Equipment for your business and for your home

INDEX

Coffee machines

Caffè dell'opera

3

Lux macinacaffè

6



CAFFE' DELL'OPERA

Equipment for your business and for your home

CAFFÈ' DELL'OPERA

Caffè' dell'opera

Data

32x29x39 cm
10,20 Kg
220V-240V 50Hz/1 - 1200W

Features

Coffee grinder with conical mills
800rpm
Brass boiler 200cc
Coffee pump – max pressure
15 bar
Hot water spout
Steam nozzle
Water tank 3l



Caffè dell'OPERA your private coffee shop

Treat yourself and your friends to a real coffee-bar espresso, at any time, in your own home.

The compact Caffè dell'Opera is in stainless steel and has all the performance features of a real professional.

The appliance has a built-in coffee grinder with conical mills adjustable to the fraction of a millimetre.

The large boiler is in brass, in the old tradition of professional coffee-makers, to guarantee a thermal inertia allowing excellent control of the temperature, governed by thermostats operating with a tolerance of less than 5 °C.

The solid professional brass filter-holder retains the heat, always guaranteeing an espresso at the ideal temperature. All internal pipes are in brass.

The specially designed steam spout is equipped with a device for easy frothing of milk when making a cappuccino.

Ideal for homes, offices and small institutions.

For espresso, cappuccino, tea, chocolate, herbal teas and hot drinks

Cleaning is simple.

To clean the machine, use only a damp and soft cloth then dry.

Never use solvents, detergents, abrasives and in any case substances not suitable for contact with food. It is necessary to periodically clean the drip tray, the tank, the filters and the filter holder.

The steam dispensing spout can be removed for cleaning by pulling it firmly downwards. Cleaning must be done every time the steam / hot water wand is used to heat milk or liquids.

Accessories:

Nr 1 Coffee tamper

Nr 1 Coffee spoon

CAFFE' DELL'OPERA

TECHNICAL SPECIFICATIONS	Caffè dell'Opera
Item	0071330260
EAN	8024872 42610 4
Rating	220-240V 50Hz/1
Power	1200W
Machine heating up time	2 *
Coffee grinder with conical mills	800 RPM
Brass boiler	1x200 cc
Stainless steel heating element	800W
Coffee thermostat	96°C
Safety thermal fuse	165°C
Coffee pump - max. pressure	1x15 bar
Solenoid valve for coffee	1
Steam thermostat	125°C
Self prime valve + 12bar safety pressure by-pass	•
Water tank	3l
Hot water / steam spout	•
Brass filter holder	•
One or two cups filters	•
Stainless steel body	•
Machine dimension	cm 32x29x39
Machine weight	10,20 kg
Shipping Carton	cm 40x40x47 -12,5 Kg



LUX MACINACAFFÈ

Equipment for your business and for your home

LUX MACINACAFFÈ



Data

9,5x18x30 cm
 2 Kg
 220V-240V 50-60Hz/1 - 150W

Features

Coffee grinder with conical mills
 800rpm
 Coffee dispensing button
 Grinder setting knob
 Coffee container capacity 150g

LUX: the coffee aroma

TECHNICAL SPECIFICATIONS	Lux
Item	0079750250
Ean	8024872496008
Rating	220-240V 50/60Hz/1
Power	150W
Stainless steel conical mills	•
Grinding speed reduction from 10,200 to 800 RPM	•
Main switch	•
Coffee dispensing button	•
Grind setting knob	•
Stainless steel body	•
Coffe container capacity	150 g - 5.3 oz
Machine dimension	cm. 9.5x18x30 inch 3.75x7x12
Machine weight	2 Kg. - 4 lbs
Shipping carton	cm. 26x15x39 inch 10,23x5,9x15,35 2,5 Kg - 5 lb

Professional coffee mill with stainless steel body.

The grinders are conical, in hardened, tempered steel, to guarantee a long working life and excellent performance over time.

Unlike flat grinders, the conical type allow coffee to be ground to exactly the right particle size.

The powerful motor is equipped with a reduction system allowing the speed to be cut from 10,200 to 800 RPM.

A low milling speed is very important since it ensures the coffee is not overheated, leading to a burnt flavour.

The possibility to adjust the degree of grinding is important and essential for obtaining a good creamy coffee.

The LUX is designed to maintain the coffee's quality and aroma intact.

the automatic brewing switch allows you to brew only the coffee you need and avoid waste.

To clean the coffee grinder Lux, we recommend using a normal cloth dampened with water.

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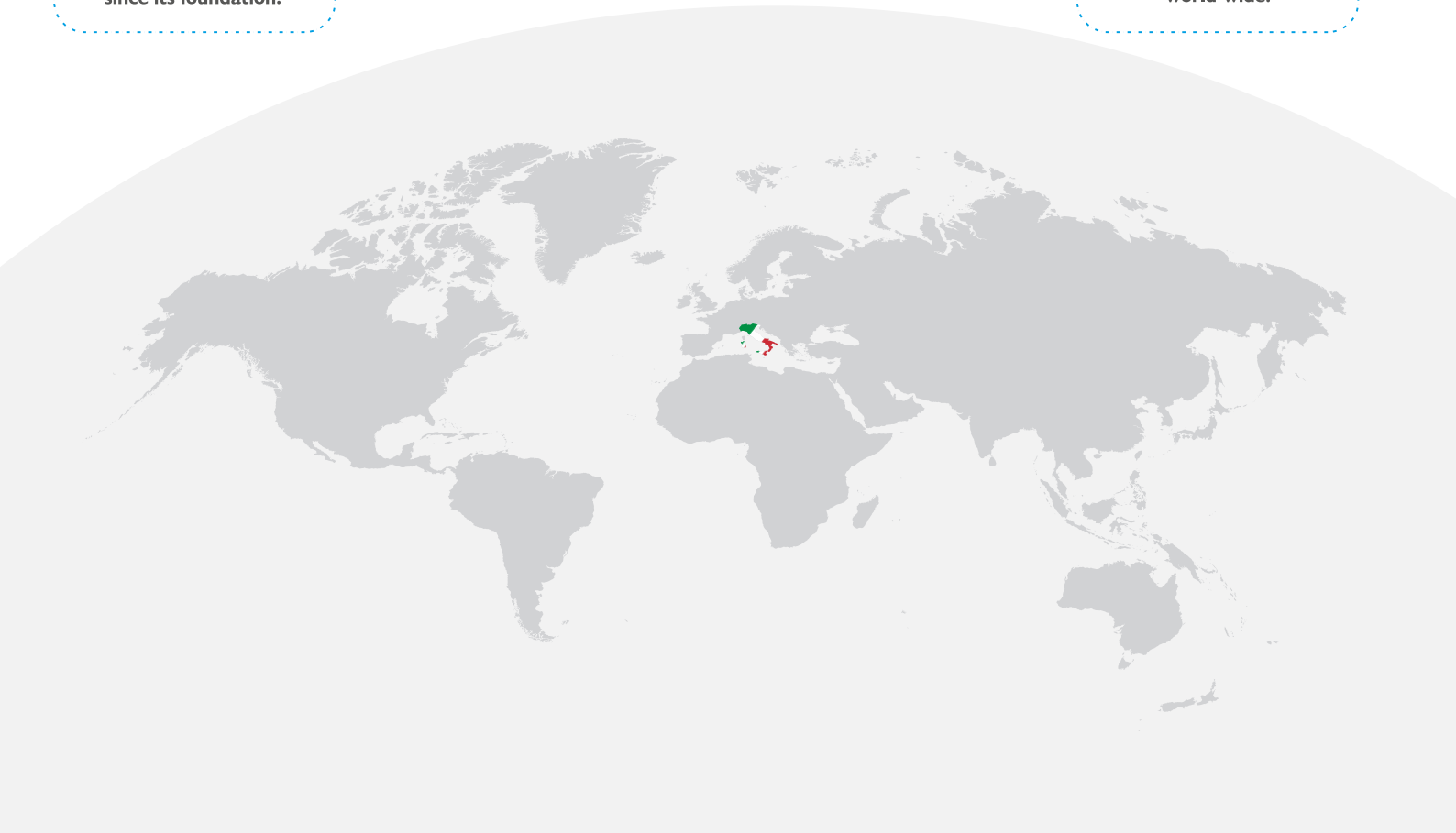
FACTS AND NUMBERS

Nemox manufactured over
6.500.000 gelato machines
since its foundation.

Nemox products are
designed, developed and
100% "Made in Italy"

Nemox Quality
Certified ISO9001:2015 for
Total Quality Management.

Nemox is distributed in
more than 60 countries
world-wide.





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