

Giotto & Mozzafiato Cronometro R

Features taken directly from our commercial espresso machine range give the Cronometro machines superior technology that is normally only found in full sized commercial espresso machines.

Now with digital shot timer, PID temperature control, insulated boilers and the Rocket Espresso 9 mm boiler end plates, stability and temperature control is further enhanced.



Cronometro machines are equipped with shot timer as standard.

The use of a rotary pump ensures quiet yet robust pump performance and allows the user to have the machine draw water from the internal machine reservoir or alternatively connect the machine directly to the water supply.

The Cronometro machines are offered in two different body styles, the Giotto or the Mozzafiato.

CRONOMETRO R FEATURES

- Digital shot timer
- Heat exchanger boiler design
- PID control for greater temperature stability
- Boiler capacity: 1.80 litres
- Full sized commercial rotary pump
- 2.5 litre water reservoir or direct water connection option
- Height adjustable feet
- Stainless steel cup frame as standard
- Wattage: 1350 W

DIMENSIONS

- Giotto; 335 x 420 x 400* mm (width x depth x height)
Weight: 27.8 kg
*425 mm height with cup frame
- Mozzafiato; 280 x 425 x 400 mm (width x depth x height)
Weight: 30.2 kg



Mozzafiato



Giotto