

Astoria

Think espresso.

The Astoria PERLA AEP semi-automatic espresso/cappuccino machine is engineered with the latest features in terms of ergonomics and ease to use. Recognized worldwide for its reliability and performance with a large boiler and powerful heating element, it can supply a constant flow of dry steam for the preparation of espresso based drinks in the busiest coffee shop. This model dispenses coffee servings from each brewing head with independent semiautomatic switches.

The **PERLA AEP** espresso and cappuccino coffee machine.



AEP 3 GROUPS
STAINLESS STEEL



General Espresso Equipment Corporation

Supplier of the most complete line of espresso, cappuccino coffee machines, coffee grinders and accessories.
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The Perla AEP semi-automatic model features: quality proven, built-in adjustable rotary vane pump driven by a quiet, water cooled 1/5 hp. electric motor, automatic water filler, see-through water level glass, two (junior excluded) high output multidirectional stainless steel wands with antiburning sleeves, dual setting main switch to power the heating element after the filling of the boiler.

The Perla AEP semi-automatic is equipped with heat exchangers and thermocompensated group heads with preinfusion technology.

technical specifications

- Frame Construction:** Electroplated steel assembled without welding
- Steam Wand:** Stainless steel
- Outer Body:** Baked enamel steel
- Equipment kit:** Regenerable s/s water softener and connecting hoses 3/8".
- Color:** Burgundy, Stainless Steel.
- Electrical Cord Length:** 6 ft.
- Motor Pump:** Built-in water cooled motor and adjustable vane pump.

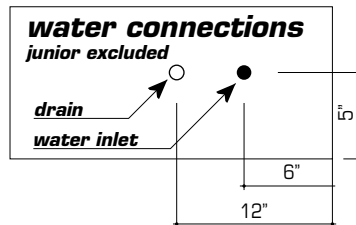
| data specifications | | 1 GR JUN | 2 GR | 3 GR | 4 GR |
|--|--------|----------------------------|--------------------|-------------------|-------------------|
| Boiler Capacity | qts | 6 | 11,1 | 18 | 24,3 |
| Voltage | V / Hz | 110 V / 50 - 60 Hz | 220 V / 50 - 60 Hz | | |
| Amps Rating | Amp | 18,4 | 18,2 | 23,2 | 23,2 |
| Heating Element | W | 2.000 | 4.000 | 5.000 | 5.000 |
| Total Wattage | W | 2.330 | 4.330 | 5.330 | 5.330 |
| Width | inch | 15" | 30" | 39" 1/2 | 48" 3/4 |
| Depth | inch | 22" 1/4 | | | |
| Height | inch | 22" (w/4" Adjustable legs) | | | |
| Cup Height (group head to drain tray) | inch | 5" 3/4 | | | |
| Top cups holding surface | inch | 14" 3/4 x 12" 1/4 | 14" 3/4 x 26" | 14" 3/4 x 35" 1/4 | 14" 3/4 x 44" 3/4 |
| Net Weight | lbs | 128 | 147 | 182 | 213 |
| Shipping Weight with Water Softener | lbs | 148 | 191 | 238 | 271 |



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



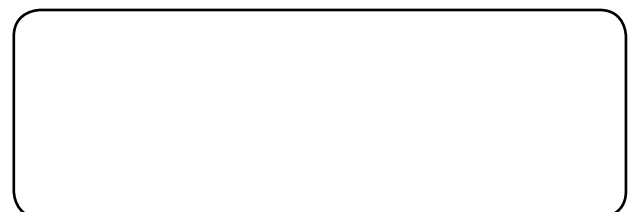
Astoria espresso/cappuccino machines are "ETL" listed for sanitation under "NSF-4" standards.



distributed by:

"We know the world of Espresso"

It is the policy of General Espresso Equipment Corporation to continuously improve the products that we sell. For this reason, we reserve the right to make changes in specifications, data and design without notice.



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