

# BOTTICELLI - DUAL BOILER

## A new la Pavoni masterpiece.

Small in size but big in technology. The *Botticelli* is la Pavoni's first dual boiler espresso machine suitable for home or small commercial applications. Packaged in a high gloss stainless steel case the *Botticelli* features 2 boilers to separately handle the steam and espresso functions. Each has its own PID control so you can accurately dial in a precise temperature. Cool touch wands feature plastic inserts, no more burnt fingers!

 Since 1905



Further standard features include multiple gauges that monitor boiler pressure, group pressure and pump pressure. The *Botticelli* uses a rotary motor, not a vibration pump. The E-61 commercial 58 mm group serves up creamy espresso.

### Botticelli Specifications

- 0.6 lit. Copper heat exchange boiler
- 1.8 lit. Copper hot water boiler
- 2.9 liter fresh water reservoir
- 58 mm E-61 Group
- Rotary motor
- Group pressure gauge
- Pump pressure gauge
- Boiler pressure gauge.
- 2 heating elements (1000W & 1300W)
- Single serving portafilter
- Double serving portafilter
- Cool touch wands
- Re-set thermostats
- ASI 304 stainless steel body
- W13"x H16"x D17"
- V120/2300 Watts
- Net. 53 lbs
- ETL Certified



Item #F-150 3 1/2" x 5"  
Resin water filter. For use  
in all "Pour-in" water reser-  
voirs. Will effectively eliminate  
calcium & magnesium.  
Replace every 7 to 8 months for  
home machines and 4 to 5 mo.  
for commercial.  
(will not fit all home machines)