



OFFICE

Office is a small and compact espresso machine that goes just as well in the office as at home. Despite its size, the machine is, of course, built with the same well-tested technology and genuine craftsmanship as all the other Expobar machines. The Office machine comes in a number of models in order to fit in wherever you wish to serve espresso. Thanks to Office, the perfect espresso can be prepared in most places.

FEATURES

Office comes with one group head and one boiler as standard. One of the Office models, however, is available with dual boiler system: one boiler for steam, hot water and to pre-heat the water entering to the boiler. The second boiler keeps the right temperature of water for the extraction of coffee. This allows to make coffee and use steam at any time! This model comes complete with the latest generation PID sensor to guarantee a consistent brewing temperature.



Display to adjust the temperature

Two pressure gauge

Electronic control panel

Components of the highest quality

MODELS



Pulser



Control



Leva EB-61



Leva EB-61, 2 Boilers



Pulser with grinder



Control with grinder

OPTIONS



Adjustment of the group head to capsule

FEATURES

- Built-in vibration motor pump
- Copper boiler with heat exchanger per group and pressure relief valve professional style
- Group head with direct pre-infusion chamber (pulser & control)
- One steam arm and one hot water tap, professional
- Auto-fill water boiler
- Heating element and water pump low water level auto cut-off
- Water softener incorporated
- 2.75 litre water tank

CONTROL

- 4 different programmable coffee doses per group
- Automatic back-flush group head

LEVA EB-61

- Group heads EB-61 with lever, made of bronze of the highest quality
- Two pressure gauges: one for reading steam boiler pressure and one for pump pressure

LEVA EB-61 2 BOILERS

- Dual boiler system: one for steam, hot water and to pre-heat the water entering the boiler and one for the extraction of coffee (via the group head)
- Maximum precision temperature control using PID technology
- The steam arm is heat insulated
- Two pressure gauges: one for reading steam boiler pressure and one for pump pressure
- Insulated boilers to help reducing heat loss

WITH BUILT-IN GRINDER

- Takeaway design
- 285W grinder
- 60 mm diameter cutting blades

OPTIONAL

- Connection to water mains
- Capsule system: Adjustment of the group head to capsule
- Optional machine leg set
- Voltage 120V
- Volumetric motor pump

STANDARD ACCESSORIES

- 1 double filter handle
- 1 single filter basket
- 1 tamper
- 1 coffee doser spoon
- 1 cleaning membrane



TECHNICAL SPECIFICATIONS

| Group | Power supply | Boiler (litres) | Width mm | Depth mm | Height mm |
|---------------------------------------|----------------|-----------------|----------|----------|-----------|
| 1 Group Control & Pulser | 2065W 230V 1N~ | 1.5 | 250 | 420 | 410 |
| 1 Group Leva EB-61 | 2055W 230V 1N~ | 1.5 | 260 | 460 | 430 |
| 1 Group Leva EB-61, 2 Boilers | 2055W 230V 1N~ | 1.5 + 1.5 | 260 | 460 | 430 |
| 1 Group Control & Pulser with grinder | 2350W 230V 1N~ | 1.5 | 420 | 460 | 560 |

EXPOBAR
OFFICE



PURE PASSION

With taste and quality in focus, Crem International manufactures and markets the two strong Coffee Queen and Expobar brands. The Coffee Queen range includes machines for freshly brewed coffee, automatic espresso, instant and juice. Expobar offers traditional espresso machines of the highest quality. With development and production in our own factories, we offer modern and innovative coffee and beverage solutions for tomorrow's needs in hotels, restaurants and cafés, at work and in public spaces, where only the best is good enough.



ACCESSORIES



Movie Grinder



Tranquilo Grinder



Marfil Grinder



Expobar 600 Manual



Expobar 600 Grind on Demand



Expobar 30 Grind on Demand
(available as double)

A strong brand of Crem International

www.creminternational.com

EXPOBAR