

The perfect espresso machine to produce delicious café quality espresso



The Domobar Super from Vibiemme is the perfect espresso machine to produce delicious café quality espresso and milk based coffees. It is placed at the prestige end of the home espresso machine.

The Domobar Super has very impressive technical commercial attributes and internal balances. It has been refined over many years to allow absolute confidence of continuous café quality enjoyment.

The Commercial group head offers excellent heat characteristics resulting in superb coffee with every pour. Also, the Domobar Super is renowned for its superior boiler capacity enabling a high volume of steam required for producing the optimum texturising of milk for detailed latte art.

Please visit www.domobar.com.au





- Boiler pressure regulated by commercial pressure stat with system pressure gauge.
- Adjustable pump with by-pass valve and system pressure gauge.
- Electronic water level control on the Electronica version.
- Domobar Super Lever version available in stainless steel bodywork only.
- Domobar Super Electronica in available in stainless steel bodywork.
- A special order option of directly plumbed (without tank) is available.

Model	Electronica	Lever
Dimensions mm		
Width	With tank 530mm	With tank 530mm
Depth	With water connector 460mm	With water connector 460mm
Height	410	410
Length	270	270
Heating Element Wattage	1800 Watts	1800 Watts
Net Weight	28 kg	28kg
Boiler	2.7 litres	2.7 litres
Water tank	4 litres	4 litres
Voltage	240 V	240V
Power	10 amp	10 amp
Water Safety System	Yes	Yes
Country of origin	Italy	