Stay in for coffee. It's the new going out.



Vibiemme's Domobar Super is the perfect espresso machine to produce delicious café quality espresso and milk based coffees. With impressive commercial attributes and internal balances, it has been refined over many years to allow absolute confidence of continuous café quality environment.

The commercial E61 group head offers excellent heat characteristics guaranteeing superb coffee with every pour. With it's high volume of steam due to its superior boiler capacity it is loved by baristas throughout Australia, making it the ultimate home espresso machine.





Technical Specifications

- 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 gloss black or stainless steel bodywork.
- Domobar Super Electronica is available in stainless steel bodywork.
- A special order option of directly plumbed (without tank) is available.

Model	Electronica	Lever
Dimension (mm) depth with tank	530 mm	530 mm
Width	270 mm	270 mm
Height	410 mm	410 mm
Heating Element	1800 watts	1800 watts
Net weight	28 kg	28 kg
Boiler	2.7 litres	2.7 litres
Water tank	4 litres	4 litres
Voltage	230 volts	230 volts
Water Safety System	Yes	Yes
Country of Origin	Made in Italy	Made in Italy
Support	1300 326 326	1300 326 326

For more information visit www.domobar.com.au