



For classic traditional design and superior performance





For the café or restaurant requiring high levels of espresso coffee production on a daily basis, Espresso Company offers Vibiemme's Replica as the perfect solution with its superior performance and design.

The Replica has heavy-duty coffee brewing groups with electronic and static pre-infusion chambers. By combining this with the machine's generously dimensioned thermosyphon system, it allows for the group's ability to conduct and retain the required temperature stability for optimal heat, which is essential for the best possible extraction of espresso.

Features of the VBM Replica include:

- · Vibiemme commercial style group head.
- Volumetric dosing with 4 dose touchpad with manual over-riding button.
- Independent water/tea dosing per keyboard.
- · Large open ergonomic working space.
- · Electronic water level control with security device.
- · Independent element for cup warmer.
- · Boiler element heating indicator lamp.
- Manual override boiler filling lever in case of electronic failure.
- Manual Group solenoid override button in case of electronic failure.
- High quality stainless steel panel surrounds and components.
- Available in 1, 2, 3 and 4 groups models.
- Available in Electronic, with special orders for Manual Lever or Semi-Automatic versions.







REPLICA



- Patented Vibiemme commercial group head.
- Volumetric dosing with 4 dose touchpad with over-riding button.
- Independent water/tea dosing per keyboard.
- · Large open ergonomic working space.
- Electronic water level control with security device.
- Independent element for Cup warmer.
- Boiler element heating indicator lamp.
- Manual level for boiler filling.
- · Gloss black back panel with high quality stainless steel front and side panels and components.
- Available in 1, 2, 3 and 4 groups.
- Available in Electronic, with special orders for Manual or Semi-Automatic versions.
- Group solenoid manual override button.

| Brewing Groups | 1 | 2 | 3 | 4 |
|--|---|---|---|---|
| Boiler | 5 litre | 11 litre | 16 litre | 25 litre |
| Thermosyphon system | heat exchange | heat exchange | heat exchange | heat exchange |
| Coffee Preinfusion | static & electronic | static & electronic | static & electronic | static & electronic |
| Stainless Steel Wands | 360° | 360° | 360° | 360° |
| Steam Valve Control | 1/4 turn | 1/4 turn | 1/4 turn | 1/4 turn |
| Length mm | 530 | 720 | 890 | 1230 |
| Depth mm | 535 | 535 | 535 | 525 |
| Height mm | 500 | 500 | 500 | 500 |
| Weight kg | 60 | 80 | 100 | 120 |
| Heating Element Wattage | 1800 | 3500 | 4500 | 5000 |
| Voltage | 240V | 240V | 240V | 240V |
| Boiler Contamination Protection | Non return steam valve and anti-vacuum valve |
| Group Head Temperature Control | Injector and Hx restrictors |
| Element Protection | Element time out protection and over temperature thermo switch |
| Boiler Water Level Control Probe System | Probe system | Probe system | Probe system | Probe system |