



ZIRCON

The ZIRCON range consists of a group of well-known espresso machines in a large number of models. From the basic model to more advanced ones with many features. Regardless of model, you can be assured that all are built using the well-known Expobar technology. In other words, you are guaranteed machines of the highest quality that makes the barista's work much easier.

With a machine from the ZIRCON range, you are also given a great number of choices so as to best suit your business. Together with the many options and the stylish design, the experience of the ZIRCON range is complete.

FEATURES

The machines with a display are also equipped with an advanced PID sensor system so that the water always keeps an exact brewing temperature. The temperature is continuously monitored and is rapidly adjusted if it changes. This means that the temperature can be adjusted for the very best espresso experience.



Display



Control



Components of the highest quality

SELECTION OF MODELS



Mini Control 1 GR



Mini Control 1 GR with grinder



Mini Control 2 GR



PULSER 2 GR



Control 2 GR



Display Control 2 GR



Control 3 GR



Display Control 3 GR

OPTIONS



Skimming pipe



Cappuccinatore

FEATURES

- Built-in volumetric motor pump, equipped with two retention valves and solid particles filter
- Copper boiler with pressure relief valve
- Boiler drain tap (except Mini models)
- Group head with direct pre-infusion chamber
- One steam arm and one hot water tap in Mini and 2 groups models
- Two steam arms and one hot water tap in 3 groups and Display models

- Maximum precision temperature control using PID technology
- Water pump low water level auto cut-off
- Boiler low water level warning light
- Heating element low water level auto cut-off
- Descaler warning light
- Language selector display
- Maintenance warning light

OPTIONAL

- Cappuccinatore
- Skimming pipe
- Second steam pipe
- Electrical hot-cups
- Machine feet set
- Grinder with counter
- Three-phase (2 & 3 groups models)
- Voltage 120V (Mini models)

STANDARD ACCESSORIES

- 1 single filter handle
- Mini machine, 1 double filter handle
- 2-group machine, 2 double filter handles
- 3-group machine, 3 double filter handles
- 0.55 metre connection hose
- 1 cleaning membrane

MINI CONTROL

- 4 different programmable coffee doses per group
- Auto-fill water boiler
- Automatic back-flush group head

MINI & 2 GROUPS

WITH BUILT-IN GRINDER

- Automatic grinder
- 60mm diameter cutting blades
- Motor 445W provided with thermic protection, 1300rpm
- Adjustable dose from 5 to 12gr

PULSER

Auto-fill water boiler

CONTROL

- 4 different programmable coffee doses per group
- Auto-fill water boiler
- Automatic back-flush group head

CONTROL WITH DISPLAY

- Advertising display
- Automatic dosing of hot water
- Dispensed coffees memory setting
- Clock adjustment: current date and time
- Daily machine auto-switch On/Off
- Digital boiler temperature control and display

TECHNICAL SPECIFICATIONS

Group	Power supply	Boiler (litres)	Width mm	Depth mm	Height mm
Mini 1 Group	2770W 230V 1N~	6	460	590	530
Mini 1 Group with grinder	3125W 230V 1N~	6	460	590	630
Mini 2 Groups	2780W 230V 1N~	6	460	590	530
2 Groups	3330W 230V 1N~	11.5	680	590	530
	4780W 400V 3N~				
2 Groups, Pulser	3330W 230V 1N~	11.5	680	590	530
3 Groups	4290W 400V 2N~	17.5	980	590	530
	4290W 230V 3N~				
	6290W 400V 3N~				

EXPOBAR
ZIRCON



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.



A strong brand of Crem International

www.creminternational.com

