



Astoria

The Astoria PERLA AEP semi-automatic espresso/cappuccino machine is engineered with the latest features in terms of ergonomics and ease to use. Recognized worldwide for its reliability and performance with a large boiler and powerful heating element, it can supply a constant flow of dry steam for the preparation of espresso based drinks in the busiest coffee shop. This model dispenses coffee servings from each brewing head with independent semiautomatic switches.

The **PERLA AEP** espresso and cappuccino coffee machine.

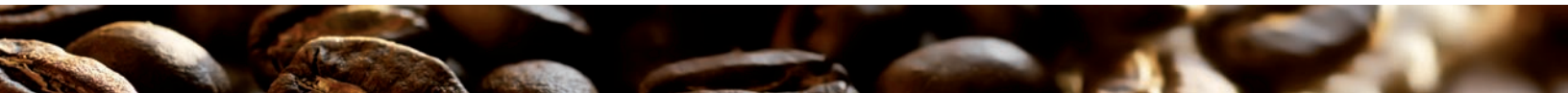


AEP 3 GROUPS
STAINLESS STEEL



General Espresso Equipment Corporation

Supplier of the most complete line of espresso, cappuccino coffee machines, coffee grinders and accessories.
7912 Industrial Village Road - Greensboro, N.C. 27409 - Tel. (336) 393-0224 - Fax (336) 393-0295
www.astoria.com - e-mail: info@geec.com



The Perla AEP semi-automatic model features: quality proven, built-in adjustable rotary vane pump driven by a quiet, water cooled 1/5 hp. electric motor, automatic water filler, see-through water level glass, two (junior excluded) high output multidirectional stainless steel wands with antiburning sleeves, dual setting main switch to power the heating element after the filling of the boiler.

The Perla AEP semi-automatic is equipped with heat exchangers, thermocompensated group heads with preinfusion technology and electric cup warmer.

technical specifications

Frame Construction: Electroplated steel assembled without welding

Steam Wand: Stainless steel

Outer Body: Baked enamel steel

Equipment kit: Regenerable s/s water softener and connecting hoses 3/8".

Color: stainless steel.

Electrical Cord Length: 6 ft.

Motor Pump: Built-in water cooled motor and adjustable vane pump.

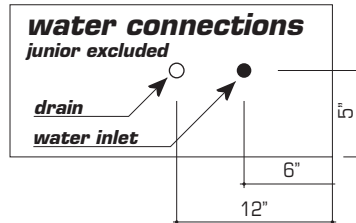
data specifications		1 GR JUN	2 GR	3 GR	4 GR
Boiler Capacity	qts	6	11,1	18	24,3
Voltage	V / Hz	110 V / 50 - 60 Hz	220 V / 50 - 60 Hz		
Amps Rating	Amp	18,4	18,2	23,2	23,2
Heating Element	W	2.000	4.000	5.000	5.000
Total Wattage	W	2.330	4.330	5.330	5.330
Width	inch	15"	30"	39" 1/2	48" 3/4
Depth	inch	22" 1/4			
Height	inch	22" (w/4" Adjustable legs)			
Cup Height (group head to drain tray)	inch	5" 3/4			
Top cups holding surface	inch	14" 3/4 x 12" 1/4	14" 3/4 x 26"	14" 3/4 x 35" 1/4	14" 3/4 x 44" 3/4
Net Weight	lbs	128	147	182	213
Shipping Weight with Water Softener	lbs	148	191	238	271



Astoria espresso/cappuccino machines are "UL" listed for safety.



Astoria espresso/cappuccino machines are "ETL" listed for sanitation under "NSF-4" standards.



"We know the world of Espresso"

It is the policy of General Espresso Equipment Corporation to continuously improve the products that we sell. For this reason, we reserve the right to make changes in specifications, data and design without notice.

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Astoria

The Astoria PERLA SAE automatic espresso/cappuccino machine is engineered with the latest features in terms of ergonomics and ease to use. Recognized worldwide for its reliability and performance with a large boiler and powerful heating element, it can supply a constant flow of dry steam for the preparation of espresso based drinks in the busiest coffee shop. This model can dispense 4 different coffee dosages from each brewing head and is also equipped with independent semiautomatic override switches.

The
PERLA SAE
espresso and
cappuccino
coffee machine.

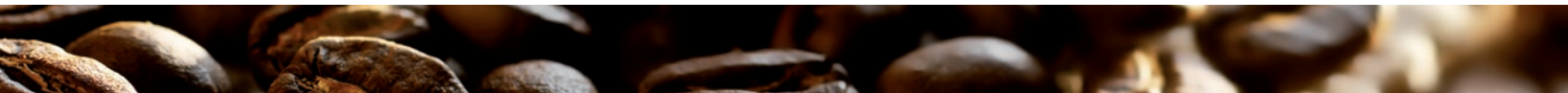


SAE 2 GROUPS
STAINLESS STEEL



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The Perla SAE automatic model features: quality proven, easy to program electronic controls for volumetric dosage of the water for coffee brewing and for hot water used in the tea and Americano preparation, built-in adjustable rotary vane pump driven by a quiet, water cooled 1/5 hp. electric motor, automatic water filler, see-through water level glass, two (junior excluded) high output multidirectional stainless steel wands with antiburning sleeves, dual setting main switch to power the heating element after the filling of the boiler.

The Perla SAE automatic is equipped with heat exchangers, thermocompensated group heads with preinfusion technology and electric cup warmer.

technical specifications

Frame Construction: Electroplated steel assembled without welding

Steam Wand: Stainless steel

Outer Body: Baked enamel steel

Equipment kit: Regenerable s/s water softener and connecting hoses 3/8".

Color options: Burgundy red. Optional: stainless steel.

Electrical Cord Length: 6 ft.

Motor Pump: Built-in water cooled motor and adjustable vane pump.

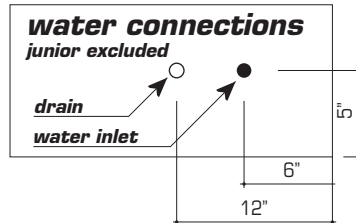
data specifications		1 GR JUN	2 GR	3 GR	4 GR
Boiler Capacity	qts	6	11,1	18	24,3
Voltage	V / Hz	110 V / 50 - 60 Hz	220 V / 50 - 60 Hz		
Amps Rating	Amp	18,4	18,2	23,2	23,2
Heating Element	W	2.000	4.000	5.000	5.000
Total Wattage	W	2.330	4.330	5.330	5.330
Width	inch	15"	30"	39" 1/2	48" 3/4
Depth	inch	22" 1/4			
Height	inch	22" (w/4" Adjustable legs)			
Cup Height (group head to drain tray)	inch	5" 3/4			
Top cups holding surface	inch	14" 3/4 x 12" 1/4	14" 3/4 x 26"	14" 3/4 x 35" 1/4	14" 3/4 x 44" 3/4
Net Weight	lbs	130	151	192	227,1
Shipping Weight with Water Softener	lbs	152	207	258	285



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