



X-One TCI

Professional, polished performance



X-oneTCi

CONTI
ESPRESSO MACHINE



Thanks to the exclusive TCI system, the X-one TCI guarantees very high steam performance while taking care of the quality of the coffee provided.

Its ability to easily adapt to all types of coffees extracting their quintessence is a major asset.

Combining a professional and polished performance together for the best cup.



All colours including custom+ are available in 2 and 3 groups



TCI

Temperature Control Improvement system allows the user to individually adjust the coffee water temperature by way of a cold-water injector within the group.



Upgrades

Competition basket and shower upgrades allow the barista the freedom to alter dose and achieve more consistent results.



Capacity

TCI system also allows for an increased hot water & steam production without affecting coffee water temperature meaning even delicate single origin coffees can be perfectly poured.



Design

Enhanced aesthetics clearly defines the TCI, with chromed steam levers, polished stainless accents and additional led lighting.



Hot Water

Two pre-set hot water controls allow for the use of two cup sizes and water temperatures – meaning your espresso machine is also perfect for making tea!



Steam Control

Creates perfectly textured milk at the touch of a button, perfect for newcomers or multi user sites. The temperature is also adjustable to ensure the milk is not overheated.

Stable group temperatures

To within +/- 1.5°C tolerance.

PID

System enables the user to adjust boiler which helps to find the 'sweet spot' for the chosen coffee.

'Flow control'

System controls and stabilizes the idle temperature of the coffee water.

Advanced diagnostic system

With 'eye-level' display assist in fault diagnosis, service and filter change intervals, coffee counters, shot timers and boiler temperature.

LED 'Barista lights'

Let's you see the perfect extraction and helps the barista to work cleaner and be more efficient.

Lever activated steam arms

For ease of use with spring-loaded 'Purge' function ensures steam arm stays free from milk build up.

Shot timers

To monitor consistency and espresso quality.

Tall cup machines

Available in 2 & 3 group configuration

Optional steam control

Steam arm adds texture to milk and can be set to desired temperature (switches off once temperature is reached)

Variable Pre-infusion

Allows you to vary the pre-infusion time ensures optimum espresso extraction.

Auto GRP cleaning function

Makes cleaning simple.

Cleaning 'shut down'

If the machine is not cleaned it will not work.

Eco mode

Drops the boiler temperature to 60°C, enables the machine to heat up faster for service.

Colour choice

Available in Flame Red, Gloss Black or Ice White all with neon blue LED's.

Custom colours

And finishes available (extra cost and lead time).

TCI system

Allows individual group temperatures to be adjusted, by way of cold-water injection into the group.

Capacity

The TCI system allows you to increase main steam boiler temperature therefore pressure, increasing output.

Dual hot water

Buttons to offer to pre-set levels of hot water.

Group head temperature stability

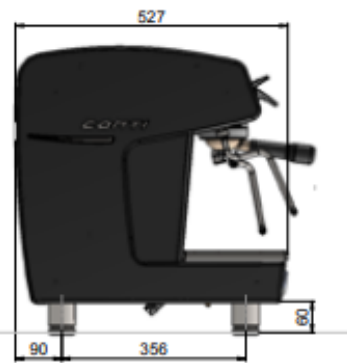
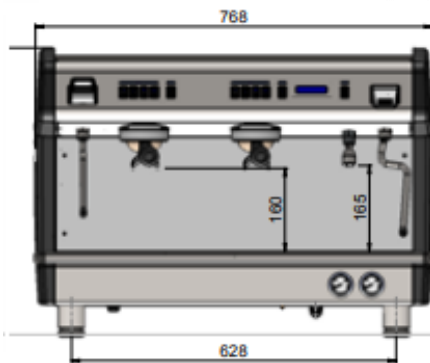
Within +/- 1°C

Element upgrades

Various options available to meet the most demanding of outlets.

X-One T Ci

Adjustability, power and control



	2 Group	3 Group
Height (mm)	553	553
Width (mm)	768	983
Depth (mm)	527	527
Weight (kg)	58	72
Boiler Size (litres)	13	20
Amps (A)	20	32
Power (W)	4200	6300
Voltage (V)	240	240



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