

**La Spaziale**

**S50**





# 1969-2019

In 2019, the company celebrated **50**  
**years** of activity, an important  
milestone that is the result of a work  
carried out with **perseverance**,  
**passion** and with no compromises.

This anniversary has been celebrated  
during the **HOST** fair in Milan with  
the new **S50** series...



S50

With a totally **innovative, unique and appealing style**, the S50 breaks with the aesthetic standards of the market.

A **modern** machine with an impressive **design**.



S50



The S50 is a real  
**industrial jewel:**

the perfect mix of harmonious lines and  
technological functions.

It is designed to be the protagonist of each  
coffee shop and it can easily match  
with any context.



S50



# 4 COLORS



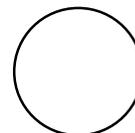
**RED**



**ANTHRACITE GREY**



**WHITE**



**BLACK**

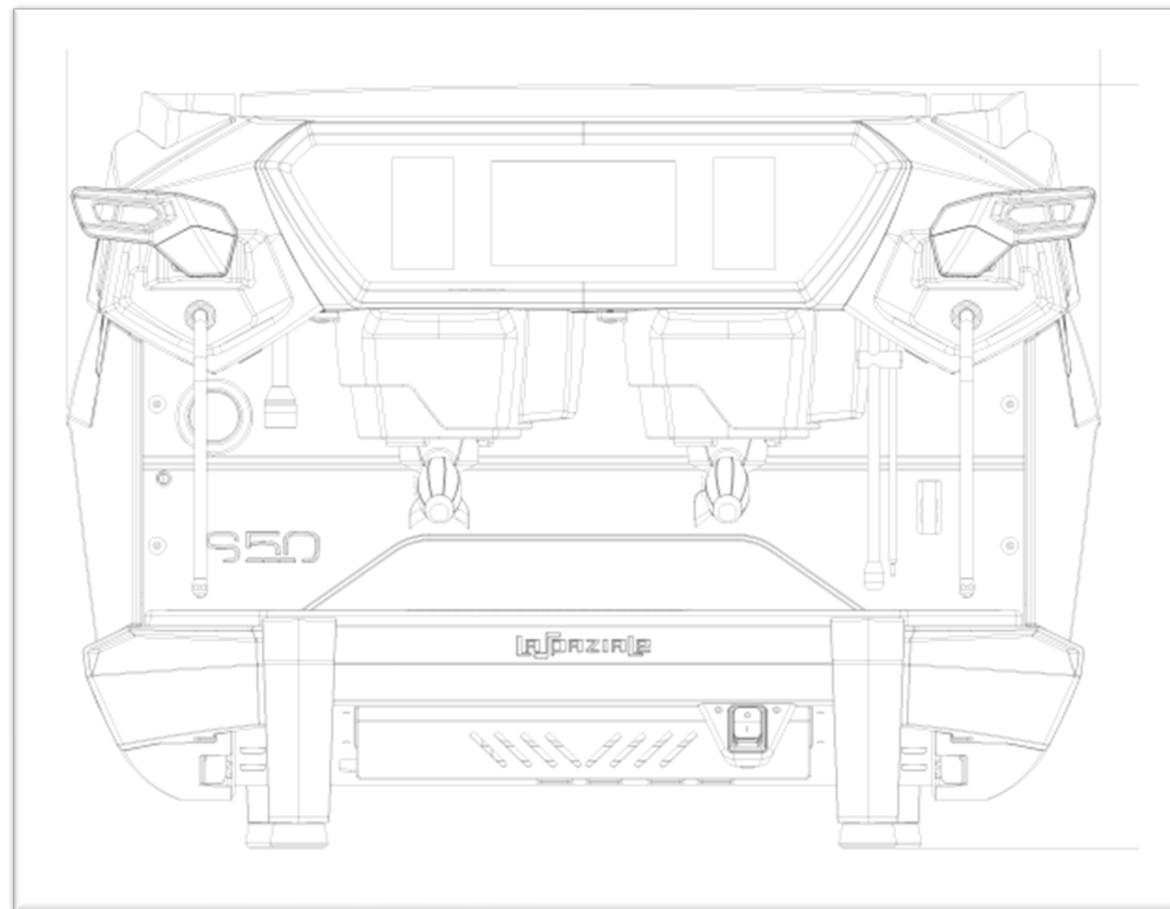


# FEATURES

- ✓ Capacitive graphic displays : main display TFT 7" and group displays 4.3
- ✓ Steam delivery lever with 3 functions: On/Off/Purge
- ✓ "Purge" function for coffee delivery groups
- ✓ 2/4/6 programmable buttons for coffee delivery
- ✓ "Cool touch" steam wands
- ✓ Preset/mixed hot water delivery (with adjustable temperature)
- ✓ ECO function and energy consumption monitoring (Kw/H)
- ✓ Independent control of boiler resistance heating elements
- ✓ Worktop with led adjustable luminous intensity (0 - 100%)
- ✓ RGB led lateral inserts and feet with colors and intensity variations (0 - 100%)
- ✓ EGS function
- ✓ Group and boiler semiautomatic cleaning cycle
- ✓ On/off timer
- ✓ Coffee counter
- ✓ Coffee extraction time monitoring
- ✓ Electronic temperature regulation for the cup warmer tray with 4 different temperatures
- ✓ Electronic sensor for boiler pressure
- ✓ Pressure gauge for pump pressure (digital for 3.0 and Performance)
- ✓ Pressure profile (optional for Seletron and 3.0)
- ✓ Alarm history
- ✓ Pre arranged Bluetooth connection and USB port

# TECHNICAL DATA

	2 GROUPS	3 GROUPS
Length (mm)	836	1069
Height (mm)	619	619
Depth (mm)	601	601
Weight (Kg)	86	105
T.A.	90	110
Power supply & power absorption	230/400V	230/400V
	50/60Hz	50/60Hz
	4600W	6200W



S50



# 3 MODELS

S50  
SELETRON

**Modern  
design**

**Extreme  
configuration**

S50  
3.0

**I.T.C. 3.0  
innovation**

for maximum temperature  
flexibility

**Utmost  
accuracy**  
for each coffee dose extraction

S50  
PERFORMANCE

**Pressure  
profile**

for maximum extraction control

**Full optional**  
for top performances

# DISPLAY

- ✓ **CAPACITIVE DISPLAYS** for maximum reliability and efficiency
- ✓ **TOUCH SCREEN** for extreme interactivity with the user
- ✓ **MAIN DISPLAY TFT 7"** managed by an Android module
- ✓ **DISPLAY 4.3"** for each delivery group
- ✓ **TEMPERED 4 mm GLASS** for maximum resistance and duration
- ✓ Excellent **VISIBILITY**



# RGB LED LIGHTING

## GROUPS

- ✓ **Adjustable** light intensity
- ✓ **5 light points** never directed onto the cup

## LATERAL INSERTS & FEET

- ✓ Colors **variations**
- ✓ **Adjustable** light intensity



# ITC 3.0

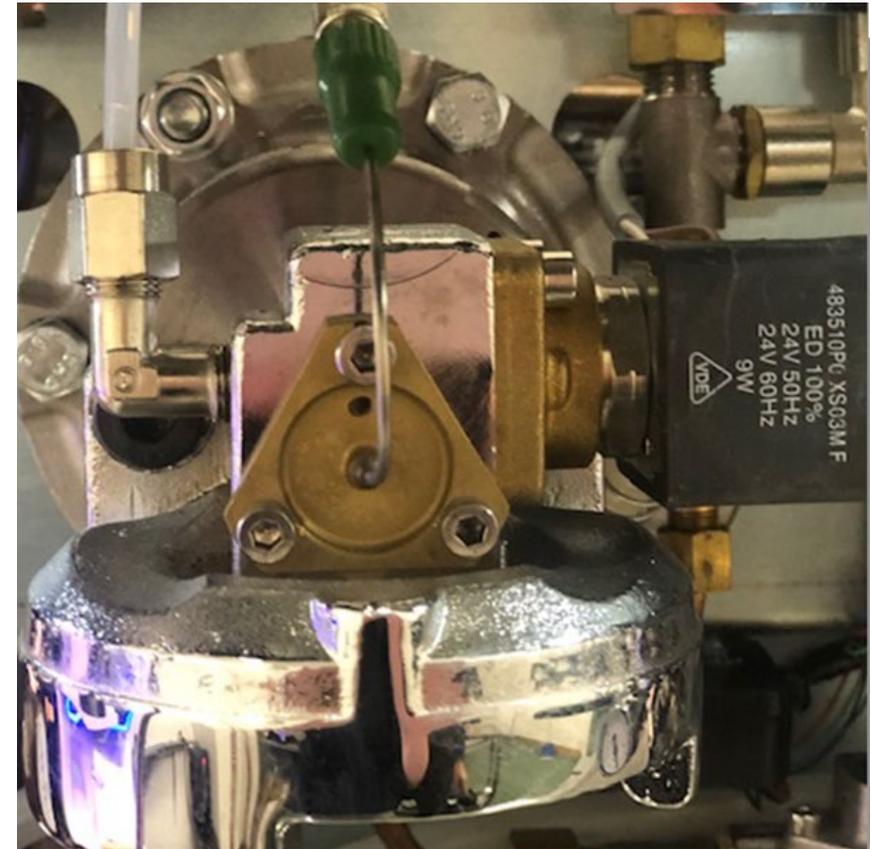
## INDIVIDUAL TEMPERATURE CONTROL

- ✓ Independent temperature setting for each coffee dose
- ✓ Maximum innovation, flexibility and accuracy: you can set up to **7 different delivery temperatures for each group**
- ✓ **High and constant quality** for each cup

### HOW?

The system (based on the control of the mix between cold and hot water), allows to **adjust the right extraction temperature** of the water, independently for each coffee dose of the delivery group.

I.T.C.  
3.0



# ITC 3.0 INDIVIDUAL TEMPERATURE CONTROL

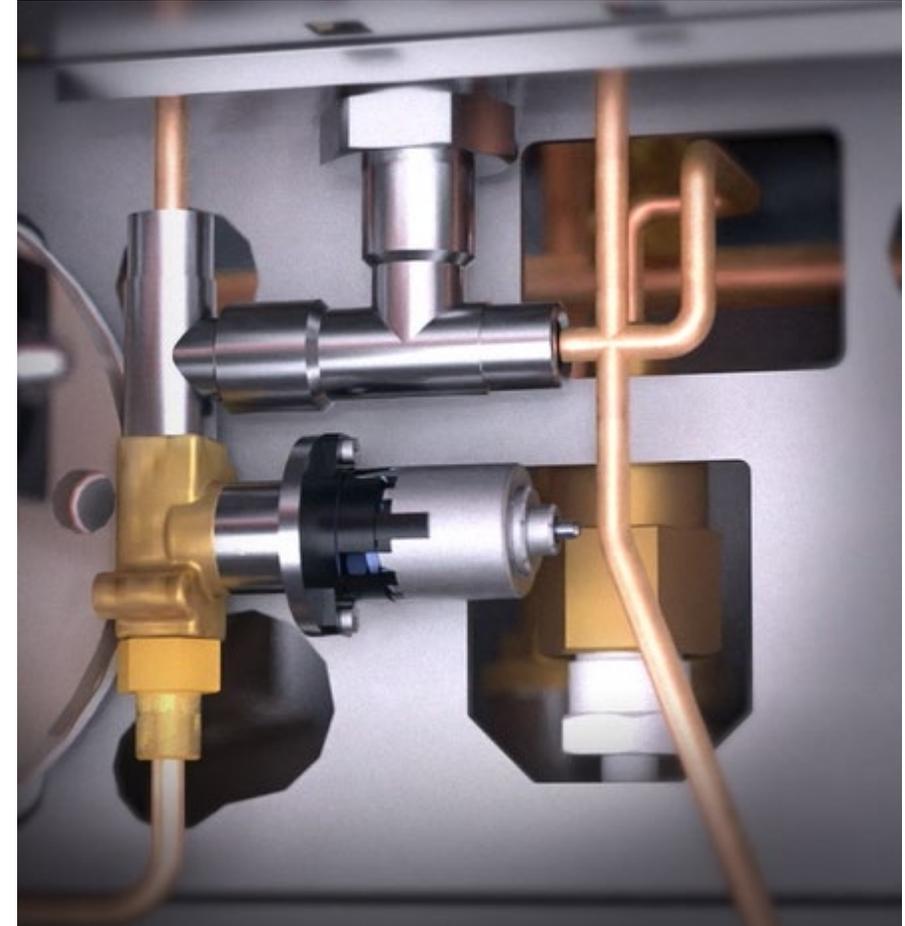
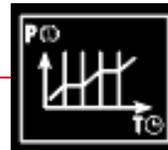


# PRESSURE PROFILE

- ✓ The user can decide the most suitable profile for the used blend, **personalizing** each single cup.
- ✓ Maximum flexibility and accuracy: you can set up to **6 different pressure profiles** for each group

## HOW?

The system allows to **modulate the water pressure curve during preinfusion phase**, setting up to 5 different pressure values in 5 different steps, to modify the organoleptic properties of the extracted coffee.



# PRESSURE PROFILE



# POWER EFFICIENCY

- ✓ The machine controls the heating process in a smart way, ensuring the **optimization of the required power**

## HOW?

The machine ensures the maximum energy efficiency based on workload and usage requirements, in a completely independent way:

- **ECO: 33%,**
- **NORMAL: 66%**
- **BOOST: 100%**



# S50



## ECO FUNCTION



- ✓ The machine **optimizes energy efficiency**, ensuring significant savings, based on usage needs
- ✓ **An energy saving of up to 60%** is achieved by activating the ECO function during the inactivity period of the coffee machine

When the function is activated, the display shows ECO and leds turn **green**.

# MAT 3.0

## MILK ADJUSTABLE TEMPERATURE

- ✓ The MAT 3.0 allows to get **milk emulsion automatically** thanks to the control of the final temperature
- ✓ The user can **set the air flow with maximum flexibility and accuracy** and calibrate it with percentage variations during the emulsion and homogenization phases
- ✓ It is possible to set up **2 different profiles of temperature and emulsion**, depending on preferences and type of beverage

### HOW?

The air intake is managed by an **electronically** controlled proportional valve.



# TAKE AWAY

- ✓ The height of the machine **does not change**
- ✓ The aesthetics of the machine **remains the same**

## HOW?

The groups are raised by 6 cm to allow the use of tall cups, with no impact on the heating system and on the machine efficiency.



S50



# IN THE COFFEE SHOPS...



S50



# IN THE COFFEE SHOPS...



LA PAZIALE

S50



S50



# IN THE COFFEE SHOPS...



S50



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IN THE COFFEE SHOPS...

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# IN THE COFFEE SHOPS...



S50



*espresso coffee machines*