

SOLIS MASTER TOP

Featuring a range of professional functions for superb coffee quality, this fully automatic 2-cup espresso machine will be welcome anywhere: in small food service businesses, at seminars, in workshops, at the hairdresser, in offices, stores or medical practices.



With a good strong espresso or a perfect cappuccino on offer, occasional customers will soon become regular clients.



Pamper your customers – a cup of coffee is always welcome.



You'll be amazed how many customers like to stop by to fill up and enjoy a quick energy booster.



Used in combination with a vending trolley fitted with integral water reservoirs, the SOLIS MASTER TOP is ideal for serving coffee and a whole range of other hot drinks at parties.



Coffee culture is just as much part of a successful business deal as it is part of everyday office life.



During courses and conferences a coffee break perks up spirits and renews concentration.



Self-service convenience for sports and fitness clubs – users pay with tokens or by chip card.

SOLIS MASTER TOP



Available in two colours: anthracite

blue

**Electronically controlled, fully automatic 2-cup espresso machine with removable brewing unit.
Two separate heating systems – one for coffee and hot water and one for steam.**

Technical data:

Heat-up time: about 2 minutes

Output: 2200 Watt (two separate heating systems)

Voltage: 230 V (USA version: 115 V)

Coffee grinder: Metal disc-grinder with graduation scale and electronic safety cut-out. Container for 300 g coffee beans (0.70 lbs)

Water reservoir: 2.4 litres (2.5 quarts)

Dimensions : HxWxD 415x310x395 mm (16.3 x 12.2 x 15.6 inches)

Weight: 15.7 kg (35 lbs)

Material: Frame of die-cast aluminium, housing of ABS plastic

Approbations: SEV and international approvals

Specifications are subject to change.

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SOLIS MASTER TOP



**Fully automatic professional 2-cup
espresso machine for coffee, espresso and cappuccino.
Individual coffee culture, ultra-easy to use.**

SOLIS MASTER TOP

Fully automatic 2-cup espresso machine



The SOLIS MASTER TOP is perfect wherever you need a great cup of coffee: for small catering businesses, in offices or conference rooms, in the service industry, in workshops, in stores or even at home.



Clear, attractive layout

Easy to operate: the functions you will need on a daily basis are clearly set out on a simple front panel for ease of use. There is a separate button for espresso, café crème or a pot of coffee. Press 1x for 1 cup, 2x for 2 cups – it's as easy as that. The operating and warning indicators are clearly visible in the display window.

Individual programming made easy

All the buttons for individual programming are located under the panel. You can adjust the **volume of water, the volume of ground coffee and the temperature**. You can also select a **second coffee blend** (pre-ground).

The display keeps you informed about the operating status of your MASTER TOP. The display indicates when the waste coffee container is full, the water reservoir is empty or the machine needs to be cleaned or descaled.

The exclusive SOLIS F.C.S. (Full Cleaning System)

Like all fully automatic SOLIS espresso machines, the MASTER TOP also features the exclusive «Full Cleaning System» for an impeccably clean machine. The F.C.S. includes a removable brewing unit plus integrated cleaning program (using Solitabs cleaning tablets). The MASTER TOP also has an automatic rinsing function that is activated whenever the machine is switched on or off.

Espresso, cappuccino, coffee – automatically first-class!



The MASTER TOP's pre-brewing system guarantees perfect extraction of the freshly ground coffee.



Integrated, ultra-quiet grinder with adjustable settings from 1 to 6.

The coffee is freshly ground for each cup of coffee. The grinder setting can be adjusted for the perfect extraction.



Coffee and steam at the same time. Two separate heating systems deliver both coffee and steam at the same time.



Steam and hot water nozzle with finger protection.

Both hot water and steam available immediately. No waiting time. Easy operation with the special cappuccino nozzle.



With funnel for a second blend of coffee (pre-ground). Allows you to prepare decaffeinated coffee or other blends.



2.4 litre water reservoir with water level sensor (2.5 quarts). Convenient front loading for easy refilling.



Automatic waste coffee ejection. Located at the front for effortless emptying and cleaning.



Cup heating and storage tray

Uses the heat generated by the heating system to pre-warm the cups. Makes an ideal storage area for coffee and espresso cups.



The removable brewing unit is fitted with a variable brewing chamber (6 – 16 grams). This allows you to make 2 cups of coffee in a single brewing operation.



Vertically adjustable dispenser

Allows you to prepare your coffee in a mug or a pot, or even to make Irish coffee in a glass.



SOLIS Cappuccino steam nozzle. Frothes milk for the perfect cappuccino.

SOLIS MASTER TOP

The espresso, hot drinks and cappuccino centre for self-service or small food businesses

Equipped with professional accessories, the SOLIS MASTER TOP comfortably meets the needs of small food service businesses. With its easy-to-use operating panel, it is the ideal self-service machine for conference rooms, workshops or recreation rooms.

Designed to accommodate all coffee requirements, the SOLIS MASTER TOP combines versatility and state-of-the-art technology to offer outstanding value for money.



Vending trolley. Mobility and independence make life so much easier in conference rooms, for outdoor use or event. This lockable vending trolley contains a 16 litre fresh water reservoir and a large waste coffee/water container.



Direct connection to mains water supply. Improves efficiency – a convenient alternative for canteens, small café-restaurants, hotel bars and snack corners. An effective filter system for descaling hard tap water can be incorporated with the direct water supply facility.



Counter. Every cup of coffee dispensed is recorded by an electronic counter, and with the aid of a key switch the figures can be called up onto a display where they can be read off or deleted.



Large coffee bean container. The SOLIS MASTER TOP easily copes with even high volume use. The large coffee bean container holds 1 kg of coffee, i.e. enough for about 110 to 160 cups.



Coin operating. Programmable for different currencies or tokens.



The **SOLIS Cappuccino-Mat** automatically gives you perfect deliciously frothy cappuccino tops.



Chip card system. With programmable chip cards you can control access to the machine and make paying so much more convenient – using the chip card instead of cash.