



As versatile, as your beans

Engineered to be timeless

The machines in the G-10 range are elegant and solid, with a sophisticated design that draws attention to them. The wide range of models means that you will always find a machine that perfectly suits your needs.

We have combined our genuine experience of building first class espresso machines with creative solutions and the latest innovative technology. Therefore, you can be sure that all G-10 machines deliver what they promise.

That is, a perfectly brewed espresso to your guests. Every day, year after year. G-10 fits in all types of environments, from small local diners to top-level restaurants.



Features

- Built-in volumetric motor pump, equipped with two retention valves and solid particles filter
- Copper boiler with pressure relief valve
- Boiler draintap (except compact)
- Group head with direct pre-infusion chamber
- Stainless steam arms
- Automatic back flush program
- 4 programmable doses settings
- · Heating element thermal cut off

Display Features

- Advertising display
- · Coffee audit trail
- Daily machine on/off program
- Precision PID boiler control
- Grind quality alarms
- Service period notification
- · Water filter change alarm

Supplied Accessories

- 1 single filter handle all machines
- 2 group, 2 double filter handles
- 3 group, 3 double filter handles
- 0.55 metre water filter hose
- 1.5 metre waste hose
- 1 cleaning membrane
- 1 espresso cup stand

Optional Accessories

Capsule conversion kits



Details



Variants







2 Group Compact



2 Group



2 Group Multi Boiler



3 Group



| Specifications | 1 group | 2 group compact | 2 group |
|-----------------------|----------------------------------|----------------------------------|----------------------------------|
| Height | 20.86 in / 530mm | 20.86 in / 530mm | 20.86 in / 530mm |
| Depth | 23.22in / 590mm | 23.22in / 590mm | 23.22in / 590mm |
| Width | 18.11 in / 460mm | 18.11 in / 460mm | 26.77 in / 680mm |
| Weight | 79 lb / 36 kg | 88 lb / 40 kg | 121 lb / 55 kg |
| Brewing Groups | 1 | 2 | 2 |
| Boiler Volume (Litre) | 6 | 6 | 11.5 |
| Boiler Pressure (Bar) | 0.8 to 1.2 | 0.8 to 1.2 | 0.8 to 1.2 |
| Total Boilers | 1 | 1 | 1 |
| Steam Wands | 1 | 2 | 2 |
| Hot Water Tap | 1 | 1 | 1 |
| Multi Boiler | No | No | No |
| Noise Level | <70dB | <70dB | <70dB |
| Power Supply | 220-240VAC, 50/60Hz, 1N-2770W | 220-240VAC, 50/60Hz, 1N-2780W | 220-240VAC, 50/60Hz, 1N-3330W |
| Water Connection | G3/8 Internal thread | G3/8 Internal thread | G3/8 Internal thread |

| | 2 group multi boiler | 3 group single phase | 3 group three phase |
|-----------------------|----------------------------------|----------------------------------|----------------------------------|
| Height | 20.86 in / 530mm | 20.86 in / 530mm | 20.86 in / 530mm |
| Depth | 23.22in / 590mm | 23.22in / 590mm | 23.22in / 590mm |
| Width | 26.77 in / 680mm | 38.58 in / 980mm | 38.58 in / 980mm |
| Weight | 132 lb / 60 kg | 160 lb / 73 kg | 160 lb / 73 kg |
| Brewing Groups | 2 | 3 | 3 |
| Boiler Volume (Litre) | 11.5 + 1.5 + 1.5 | 17.5 | 17.5 |
| Boiler Pressure (Bar) | 0.8 to 1.2 | 0.8 to 1.2 | 0.8 to 1.2 |
| Total Boilers | 3 | 1 | 1 |
| Steam Wands | 2 | 2 | 2 |
| Hot Water Tap | 1 | 1 | 1 |
| Multi Boiler | Yes | No | No |
| Noise Level | <70dB | <70dB | <70dB |
| Power Supply | 220-240VAC, 50/60Hz, 1N-3330W | 220-240VAC, 50/60Hz, 1N-4290W | 380-415VAC, 50/60Hz, 3N-6290W |
| Water Connection | G3/8 Internal thread | G3/8 Internal thread | G3/8 Internal thread |



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award winning brands includes Cleveland™, Convotherm®, Crem®, Delfeld ®, ftkitchen ®, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc ®, Merco®, Merrychef® and Multiplex®.

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