



**ZIRCON** Allow your coffees to sparkle

# Designed for any location

The ZIRCON range was created to cover all possible environments from where great coffee is required to be served. Models offered start from the super space conscious 1 group featuring an integral grinder, going right through to a 3 group espresso powerhouse.

Regardless of the model, you can be assured that all are built using the well-known and trusted Expobar technology, expertise and craftsmanship. In other words, you are guaranteed machines of the highest quality that makes the barista's work much easier.

#### **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
- One steam arm and one hot water tap one group versions
- Two steam arms and one hot water tap in all 2 & 3 group models
- Element overheat protection
- Low water auto cut-off
- Inbuilt back-flush function





#### Integral Grinder

- Automatic grinder
- 1 kilo bean hopper
- 60mm diameter burrs
- Powerful 445w 1300 rpm motor with thermic protection
- Adjustable dose from 5 to 12g

### **Supplied Accessories**

- 1 single filter handle all machines
- Compact, 1 double filter handle
- 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
- Under machine knock out drawer for integral versions

## Details



# Variants



1 Group



2 Group Compact



2 Group



3 Group



1 Group Integral Grinder



2 Group Integral Grinder



Specifications	1 group	2 group compact	2 group	3 group single phase
Height	20.86 in / 530mm			
Depth	23.22in / 590mm	23.22in / 590mm	23.22in / 590mm	23.22in / 590mm
Width	18.11 in / 460mm	18.11 in / 460mm	27.16 in / 690mm	38.58 in / 980mm
Weight	83 lb / 38 kg	88 lb / 40 kg	99 lb / 45 kg	143 lb / 65 kg
Brewing Groups	1	2	2	3
Boiler Volume (Litre)	6	6	11.5	17.5
Boiler Pressure (Bar)	0.8 to 1.2	0.8 to 1.2	0.8 to 1.2	0.8 to 1.2
Total Boilers	1	1	1	1
Steam Wands	1	2	2	2
Hot Water Tap	1	1	1	1
Integral Grinder	No	No	No	No
Noise Level	<70dB	<70dB	<70dB	<70dB
Power Supply	220-240VAC, 50/60Hz, 1N-2770W	220-240VAC, 50/60Hz, 1N-2780W	220-240VAC, 50/60Hz, 1N-3330W	220-240VAC, 50/60Hz, 1N-4290W
Water Connection	G3/8 Internal thread	G3/8 Internal thread	G3/8 Internal thread	G3/8 Internal thread

	3 group three phase	1 group integral	2 group integral
Height	20.86 in / 530mm	24.86 in / 630mm	24.86 in / 630mm
Depth	23.22in / 590mm	23.22in / 590mm	23.22in / 590mm
Width	38.58 in / 980mm	18.11 in / 460mm	27.16 in / 690mm
Weight	143 lb / 65 kg	103 lb / 47 kg	121 lb / 55 kg
Brewing Groups	3	1	2
Boiler Volume (Litre)	17.5	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	2	1	2
Hot Water Tap	1	1	1
Integral Grinder	No	Yes	Yes
Noise Level	<70dB	<70dB	<70dB
Power Supply	380-415VAC, 50/60Hz, 3N-6290W	220-240VAC, 50/60Hz, 1N-3125W	220-240VAC, 50/60Hz, 1N-3685W
Water Connection	G3/8 Internal thread	G3/8 Internal thread	G3/8 Internal thread



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