

Domobar Super Espresso Machine

The best coffee machine for home espresso! This authentic and stylish espresso machine is 100% made in Italy since 1979 and re-engineered by Espresso Engineers for New Zealanders! VBM Domobar Espresso Machines have a heat exchange system to ensure a consistent 92 degrees coffee temperature and the most powerful steam pressure in its class. For well-balanced espresso, full of flavour and aroma, together with thick velvety milk, giving you a flat white as good as you'll get anywhere in the world.

Make no mistake, this is the ultimate at-home commercial espresso machine for those who really know their coffee. Built to last and made to deliver a perfect cup every time.

Dimensions	27cm (W) x 41cm (H) x 53cm (D)
Boiler Volume	2.7 litres
Element	1800 watts
Water Tank Volume	2.0 litres
Colour	Stainless Steel
Features	E61 Group head designed by Carlo Valente (founder of the Faema E61)
	Incredible thermal stability to 10% of 1 degree - shot after shot
	Switchable mains water connection or water tank option
	Brass rotary vane pump
	Made entirely from commercial parts
	Out steams every espresso machine in its class