



**BEZZERA**

Dal 1901

**NEW**

# MATRIX



Daily Automatic on/off setting

Automatic back flush program

Settable pre-infusion

Water filter and service alarm

RGB LED light calibration intensity and colour

Water source setting

Boiler priority setting

**ESPRESSO COFFEE MACHINES SINCE 1901**

# MATRIX

## Thermal Balance without compromise

The new **MATRIX** model represents a new concept in the semi-automatic espresso coffee machines world. It combines the traditional "LEVA" technology with the most sophisticated software and electronics that allows, through a 3,5" touch display, to control the dual boiler system and the body colours selection according to the environment style.

It works with traditional manual levetta group: pulling the lever up activates the pump and the coffee brewing starts, it stops by pulling the lever down at the desired quantity in the cup.

The group is heated by thermo-siphon hot water circulating system with water coming from a small boiler dedicated to the coffee extraction. The temperature is controlled by a PID thermostat that guarantees optimal thermal stability in a range from 88-96C°.

The Steam/Water circuit is connected to an independent boiler driven by a PID thermostat that allows to maximise the steaming power also in case of heavy duty usage.

The water supply system that feeds a commercial grade rotary pump can use an internal water tank of 4 lt or can be connected to the mains water supply.



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### MATRIX

Power	230V
Coffee heating element	1500W
Service heating element	1200W
Coffee Boiler	0,45 lt
Service Boiler	1,05 lt (1 lt)
Tank	4 lt
Width	310 mm
Depth	470 mm
Height	420 mm
Net weight	34 Kg
Gross weight	36 Kg
Load connection	1/8" G
Drain Connection	3/8" G
Body RGB Led	YES
Back side Led	NO
Display TFT	3,5"