



Crescendo™

Bean-to-Cup Espresso

Authentic espresso alone, or as the keynote for a deftly composed premium beverage

Quality in the Cup

9 bar brew pressure used with a variable brew group to produce an excellent single or double shot with beautiful crema

Tamping sensor achieves consistently great coffee extraction

Precision burrs for clean-cut milling of the beans and assurance of superior grounds distribution

Ideal serving temperature of espresso and café beverages are achieved with our two tank system

Great Design

Consumers see the 2.2lb (1kg) bean hopper so they can view fresh whole beans

Touchpad features two programmable portion sizes from 8 to 12oz (230 to 350ml) and 9 beverage choices, plus hot water

Pleasing design with a compact footprint

The sleek, buffed nozzle guides the cup to the 5.5" (14cm) dispense area

Highest Quality Equipment

Engineered with three powder hoppers; two 3.3lb (1.5kg) hoppers for the larger demand flavors and a third 2.2lb (1kg) hopper that allows for additional flavor

Adjustable speed auger motors produce great consistency of ingredient portioning

Designed, engineered and assembled by BUNN in Springfield, Illinois





Crescendo™

A variety of espresso drinks from one machine

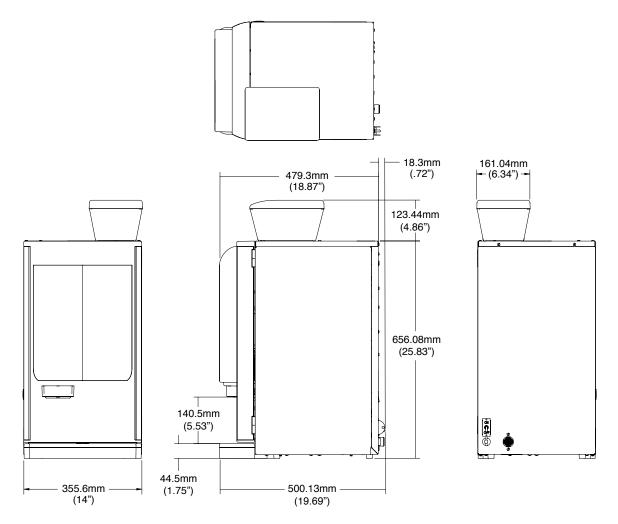
(14" W x 19.7" D x 30.7" H) 355.6mm W x 500.13mm D x 780.24mm H

Capacity: 40 double shots per hour



Touchpad features easy, step-by-step selections:

- Two selectable sizes 230 to 350 ml
- 9 beverage choices plus hot water



[DESCRIPTION		CAPACITY									AGENCY
Product #	Model	Finish	Shots/hr	Volts	Amps	Watts	Hertz	Phase	Plug	Cord Attached	Shipping Weight	Listing
44300.0201	Crescendo	Black/SS	40	120	15	1600	60	1	NEMA 5-15p	Yes	68kg/150lb	NSF. Output
44300.0200	Crescendo	Black/SS	40	220-240	11.5 - 12.2	2500 - 2900	50	1	EURO	Yes	68kg/150lb	Œ
44300.0202	Crescendo	Black/SS	40	220-240	11.5 - 12.2	2500 - 2900	50	1	N/A	No	68kg/150lb	(€

Plumbing: 20-90 PSI. Machine supplied with 9.525mm (3/8") garden hose fitting.