

LA CIBALI

M34/DT2

Traditional espresso

Twin group



A new automotive look with a gutsy temperament: **M34** Cimbali guarantees a versatile response to all your reliability and production needs. Advanced electronics for a perfect espresso and coffee based beverages. Hi-tech solutions for saving energy.

Perfect grinding

Thanks to the Perfect Grinding System and Bluetooth technology, the M34 monitors the extraction and delivery parameters and sends them to the grinder-doser, to ensure perfect grinding every time. The Perfect Grinding System allows M34 to interact via Bluetooth with the MAGNUM On Demand touch Bluetooth wireless grinder-doser, that regulates the grinding and dose to guarantee unwavering coffee quality.

Top level food safety

The machine parts in contact with water and steam are treated with *Ruveco Teck* technology – a special, patented covering material that considerably reduces the release of metals into drinks.

Energy saving

Technology with environmental respect. The M34 is equipped with advanced eco-technological solutions like the Smart (insulated) Boiler and the Energy Saving mode. With ENERGY SAVING mode, the pressure in the boiler is lowered when the machine does not need to deliver for a significant period of time; the barista can activate this function manually by pressing the OK button for 3 seconds, then press any key, and in just 60-90 seconds the machine will be ready for use again. In ENERGY SAVING mode, the machine does not fully switch itself off: the resistance remains active to keep the pressure in the boiler on a value of 0.2 bar. In this case, it is possible to go back to the machine working mode in 1-2 minutes (this value depends on the set pressure to be reached).

Features include:

- Two stainless steel steam wands.
- Each unit is equipped with four dosing selections and one continuous delivery.
- Stainless steel hot water dispenser (metered - selections).
- Graphic display with easy and ergonomic push-button programming.
- Electric cup warmer.



Taylor UK

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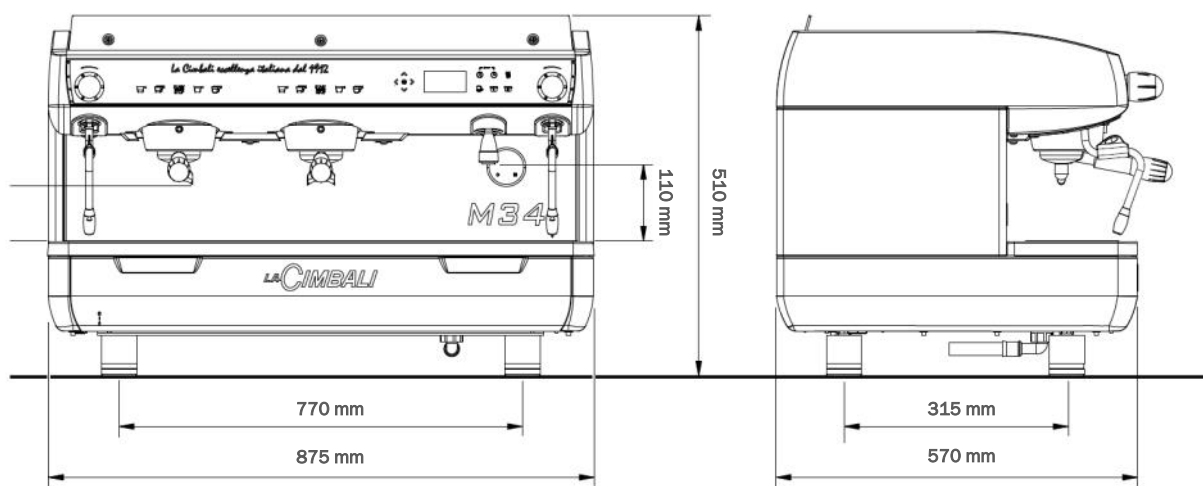
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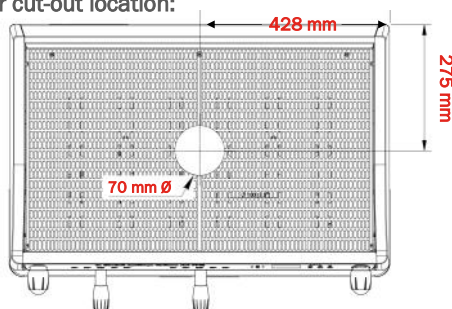
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M34/DT2 Traditional espresso



Counter cut-out location:



The 70mm Ø hole for services **MUST** be cut prior to delivery and installation.

DIMENSIONS		
Height	20.08"	510 mm
Width	34.45"	875 mm
Depth	20.44"	570 mm
Counter clearance	2"	50 mm
Maximum cup height	4.33"	110 mm
Weight	155 lbs.	70 Kg
Wall air clearance (minimum)*		
Back	1"	25 mm
Sides	6"	150 mm

Please note - It is the clients responsibility to install an adequate cold water supply fitted with a suitable water filter, a gravity waste pipe with U-bend located directly below the machine and a dedicated power supply with isolator socket within **one meter** of the machine.

If any counters, worksurfaces or cupboards need cutting or adapting, this must be undertaken by the customer prior to any technical installation by Taylor UK.

*Access to all sides of the machine will be required to facilitate any service work, any machines installed with limited access or 'boxed in' preventing access may incur additional charges and possibly invalidate any warranty.

ELECTRICAL SPECIFICATION - SINGLE PHASE		
La Cimbali M34/DT2		
Voltage	220-240 VAC	
Frequency	50 Hz	
Power	4,900 Watts	
Circuit breaker	24 amp	
Plug/Socket	IEC 309, 32 amp 3 -pin socket	

WATER CONNECTIONS	
Cold water supply	
Fitting required	15mm pipe with 22mm (3/4") Ø Isolation valve
Supply temperature	13 - 20 °C (55 - 68 °F)
Supply pressure	2-3 Bar (29 - 43.5 PSI)
Waste pipe drainage	
Fitting (on machine)	22mm (3/4") Ø
Drainage	38mm (1-1/2") stand pipe with trap located beneath machine/counter
Water filter	3M SGP165