

LA CIBALI



Above - S20 shown with standard wand  
Below - S20-TS4 shown with TurboSteam



# S20-TS4

## Semi-automatic espresso

### Up to 200 cups a day, with a guarantee of the highest quality...

The S20-TS4, which was developed by drawing on knowledge and expertise about traditional machines, enhances the LaCimbali semi-automatic range with a perfect solution for locations that produce around 200 cups a day. Thanks to its built-in soluble hot chocolate system, you can also offer a wide and varied drinks menu, always guaranteeing the highest quality.

### Experience in high-quality coffee

A result of a combination between the technological innovation of LaCimbali machines and the espresso tradition, S20-TS4 is the ideal tool for offering a unique and unforgettable taste experience. Thanks to the preheated, completely metal group head, you can achieve outstanding results, even for single-origin and specialty coffee, with a guarantee of consistent extraction over time.

### A high-quality beverage and a large drinks menu

LaCimbali knows just how important every drink is for you and your customers. That is why the S20-TS4 is designed to guarantee a wide and varied range to satisfy every palate, always with maximum quality guaranteed. Up to 24 different drinks options and 2 hot water selections can be programmed. Milk, in any quantity, is steamed perfectly with the fully automatic TurboSteam wand with four different milk programs.

### The most flexible and customizable interface

The S20-TS4's 7-inch touchscreen display allows you to see different options on the drinks menu and to customise images displayed by the machine (such as screen savers and during beverage dispensing). You can also assist the customer when choosing their drink with video clips and animations. Images and colours are fully customisable.

### TurboSteam Cold Touch

The TURBOSTEAM COLD TOUCH's main feature is that the outer surface of the wand is cold to the touch before, during and after it emits steam. The wand is coated with a special insulating, non-stick material. This solution makes the new TS CT wand easy to clean and prevents milk residue from sticking to it.

### Integrated bidirectional Wi-Fi system

You can remotely communicate with the S20-TS4 via the integrated bidirectional Wi-Fi system, which makes updating software, setting recipes and customising background images simple and intuitive. Units can also be monitored remotely to ensure cleaning and maintenance procedures are completed correctly preventing unnecessary downtime. Settings can also be uploaded via USB stick.

### AWS automatic washing system

Daily washing cycles are automatically managed by the AWS system. This innovative system provides thorough, efficient cleaning, ensuring maximum hygiene with just one touch.

### S20-TS4 package includes:

- TURBOSTEAM milk wand.
- Soluble hot chocolate system.
- 3M Scalguard water filter kit (2nd filter sent out after 6 months).
- Full onsite installation and training.
- Preventative maintenance visit and pressure vessel test on month 11.



**Taylor** UK

#### Taylor UK

106 Claydon Business Park, Ipswich, Suffolk, IP6 0NL

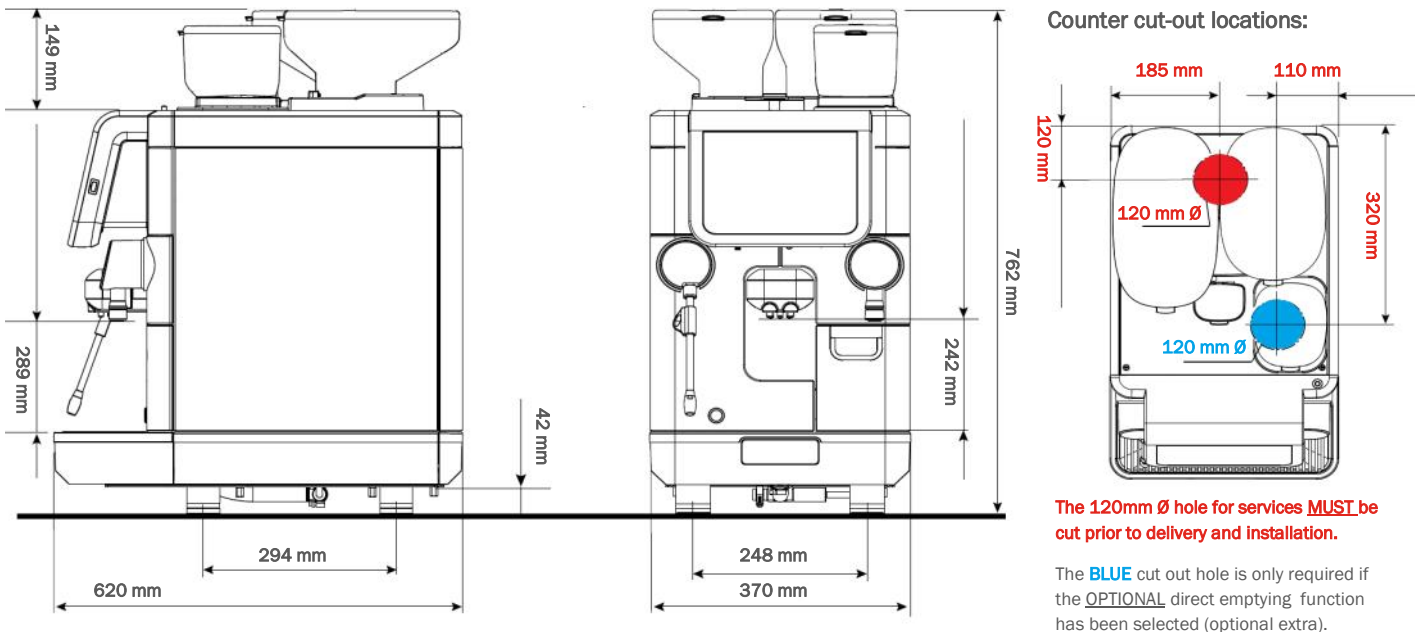
Tel: +44 (0) 1473 350046

Fax: +44 (0) 1473 350001

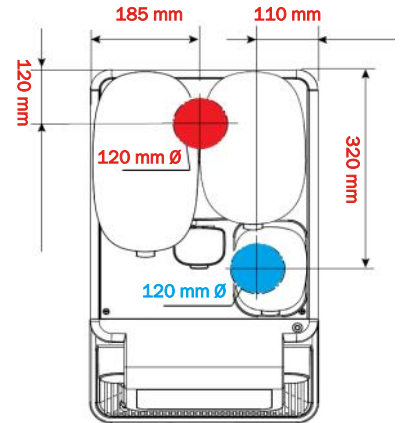
[www.taylor-company.co.uk](http://www.taylor-company.co.uk)

[sales@taylor-company.co.uk](mailto:sales@taylor-company.co.uk)

# S20-TS4 Semi-automatic espresso



Counter cut-out locations:



The 120mm Ø hole for services **MUST** be cut prior to delivery and installation.

The **BLUE** cut out hole is only required if the **OPTIONAL** direct emptying function has been selected (optional extra).

DIMENSIONS		
Height* (inc. Hoppers)	30.00"	762 mm
Width	14.57"	370 mm
Depth	24.41"	620 mm
Counter clearance	1.65"	42 mm
Maximum cup height	7.87"	200 mm
Weight	157 lbs.	71 Kg
Wall air clearance (minimum)**		
Back	1"	25 mm
Sides	6"	150 mm
Technical Information		
Smart boiler	1	2.6 litre
Heat exchanger	1	0.25 litre
Coffee dosing grinders	2	Titanium
Coffee bean hoppers	2	1.2 Kg (each)

**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.

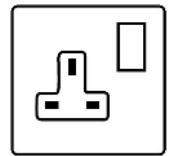
If any counters, worksurfaces or cupboards need cutting or adapting, this must be undertaken by the customer prior to any technical installation by Taylor UK.

\*Please allow at least 200mm additional height for hopper removal.

\*\*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.

For remote monitoring to be effective, the S20 must have an uninterrupted connection to the sites Wi-Fi network.

ELECTRICAL SPECIFICATION - SINGLE PHASE	
<b>La Cimbali S20-TS4 - 13amp</b>	
Voltage	220-240 VAC
Frequency	50 Hz
Power	2,800 Watts
Circuit breaker	13 amp
Plug/Socket	13amp dedicated socket



WATER CONNECTIONS	
<b>Cold water supply</b>	
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)
<b>Waste pipe drainage</b>	
Fitting (on machine)	22mm (3/4") Ø
Drainage	38mm (1-1/2") stand pipe with trap located beneath machine/counter
Water filter	3M SGP165 cartridge

#### Optional extras:

- Direct emptying waste chute.  
(Please contact Taylor UK for more details)