

LA CIBALI



Above - S30 shown with standard wand
Below - S30-TS4 shown with TurboSteam



S30-TS4

Perfect touch, semi-automatic espresso

Up to 300 cups a day, with a guarantee of the highest quality...

The S30-TS4, which was developed by drawing on knowledge and expertise about traditional machines, enhances the LaCimbali super-automatic range with a perfect solution for locations that produce around 300 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.

The most flexible and customisable interface

S30-TS4 has a 10.4" touchscreen display: different ways of viewing the drinks selection, customisable images on the machine display (screen savers, during beverage delivery) and films and sounds to help the customer choose their drink.

Quality in the cup and a wide range of drinks

The S30-TS4 is designed for a wide and varied range of beverages to suit every taste, it's ability to prepare both hot or cold frothed milk, expands the menu with recipes made with coffee, hot chocolate, cold and hot frothed milk. Always guaranteeing the best quality in the cup. Up to 24 different drinks 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.

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.

Grinders with PGS function

The Titanium S30 grinders - steel with PVD - are very robust and built to last. Another innovation is the PGS (Perfect Grinding System), which continuously monitors the coffee delivery parameters and automatically re-grinds and doses if necessary, to ensure consistency in delivery and optimal extraction quality.

Services boiler and coffee heater

S30-TS4 is equipped with two boilers, made from stainless steel with external insulation: the first generates steam and hot water, while the other is dedicated to the preparation of coffee-based beverages. The patented Smart Boiler system optimises the performance of hot water and steam avoiding reduced production during rush hours.

Integrated bidirectional Wi-Fi system

You can remotely communicate with the S30-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.

S30-TS4 package includes:

- Soluble hot chocolate system.
- 3M Scaleguard water filter kit and spare 2nd filter.
- Full onsite installation and training.
- Preventative maintenance visit and pressure vessel test on month 12.

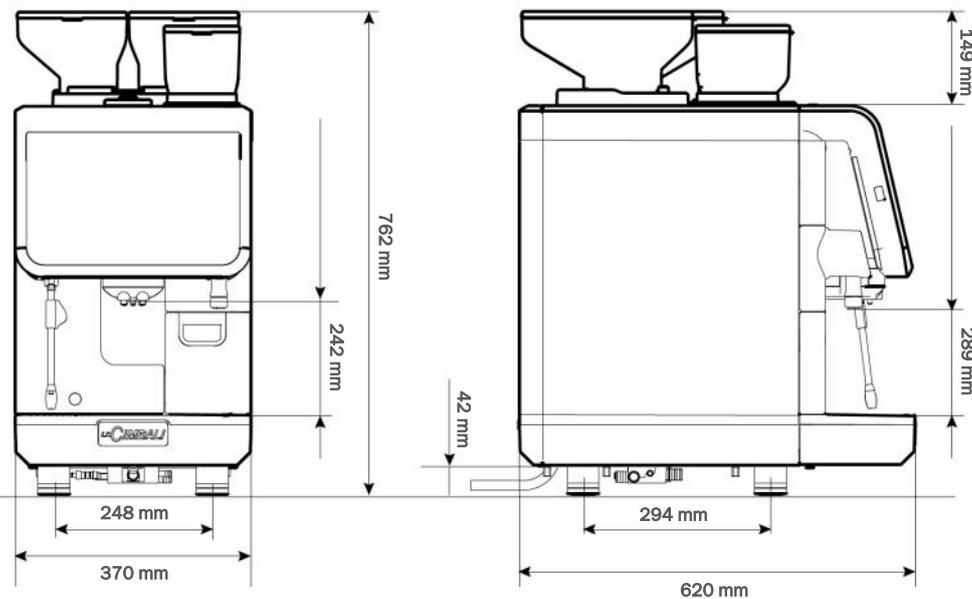
Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

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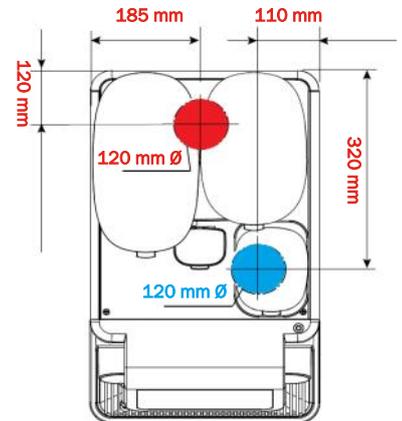
Taylor UK

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
sales@taylor-company.co.uk

S30-TS4 *Perfect touch, 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 (S30 only)	14.57"	370 mm
Depth	24.41"	620 mm
Counter clearance	1.65"	42 mm
Maximum cup height	7.87"	200 mm
Weight	162 lbs.	73 Kg
Wall air clearance (minimum)**		
Back	1"	25 mm
Sides	6"	150 mm
Technical Information		
Smart boiler	2	1.25 litre (each)
Heat exchanger	1	0.70 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.

Please Note - S30 is available in 16amp 3-phase configuration on request.

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 S30 must have an uninterrupted connection to the sites Wi-Fi network.

ELECTRICAL SPECIFICATION - SINGLE PHASE		
La Cimbali S30-TS4		
Voltage	220-240 VAC	
Frequency	50 Hz	
Power	5,700 Watts	
Circuit breaker	32 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 cartridge

Optional extras:

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



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