

LA CIMBALI M26 TE

LA CIMBALI

Traditional espresso machines



LA CIMBALI M26 TE DT2+TS2



LA CIMBALI M26 TE DT1



LA CIMBALI M26 DT2 COMPACT

ITEM No. _____

Model options:

- M26 TE DT1+TS2 Milk4 'Tall Cup'
- M26 TE DT2+TS2 Milk4 'Tall Cup'
- M26 TE DT2 COMPACT +TS Milk2 'Tall Cup'

Standard equipment:

- 1x Single portafilter
- 1x Double portafilter
- 1x Rubber cleaning blank
- PSSR safety certificate
- Starter pack cleaning chemicals

Optional extras:

- Water filter kit
- Additional single portafilter
- Additional double portafilter
- Standard tamper
- Standard knock out draw
- PSG - Perfect Grind System & Wi-Fi (DT2 ONLY)

Features:

The La Cimbali M26 machine is easy to use, easy to control and easy to maintain. Ergonomic and versatile, the M26 is made from steel and ABS and comes equipped with a reliable La Cimbali thermal system.

Together, all of this guarantees impeccable quality in the cup and keeps consumption down.

- **Elegant and functional design** - Designed to make the Barista's life as easy as possible, the machine is increasingly user-friendly thanks to the service display and the work surface lights. Ergonomic and dynamic, the M26 TE is equipped with a backlit electromechanical control panel, angled filter holders and long steam wands. (DT2 Compact does not feature the work surface lights or control panel)
- **Technology and precision grinding** - Thanks to the Perfect Grinding System (PGS) and Bluetooth technology (optional extra - DT2 ONLY), the M26 TE RE interacts with the grinder to ensure automatic and precise grinding adjustment for consistently high-quality coffee, without assistance from a Barista.
- **Top performance in reduced spaces** - The M26 TE is also available in a compact or 1 group version to guarantee excellent performance also in cramped work spaces.
- **Perfectly frothed milk** - The full size versions are equipped with the TurboSteam Milk4 steam wand (TS2) to heat up or froth milk automatically, also in small quantities. The exclusive Milk4 technology enables users to programme 4 different hot milk recipes, choosing the temperature and frothing level for each recipe. The DT1 comes with one TS2 Milk4 steam wand. The DT2 comes with two steam wands, one manual and one TS2 Milk4 steam wand. The DT2 Compact has two steam wands, one manual and one Turbosteam with only two selections.
- **Stainless steel hot water wand with dosed push button dispense.**
- **Cup warmer** - the full size versions of the DT1 & DT2 feature a cup warmer with three level settings.

Images are for illustration only - Tall Cup versions have larger clearance between spout and drain. DT1 & DT2 Compact images shown with manual steam wands



Taylor UK
Catering Equipment Specialists

Taylor UK (a division of HTG Trading Ltd)
106 Claydon Business Park, Gt. Blakenham,
Ipswich, Suffolk, IP6 0NL, United Kingdom
0800 838 896 - sales@taylor-company.co.uk
www.taylor-company.co.uk

Due to continual research and development, these specifications are subject to change without notification.

June 2021

LA CIMBALI M26 TE - Traditional espresso machines

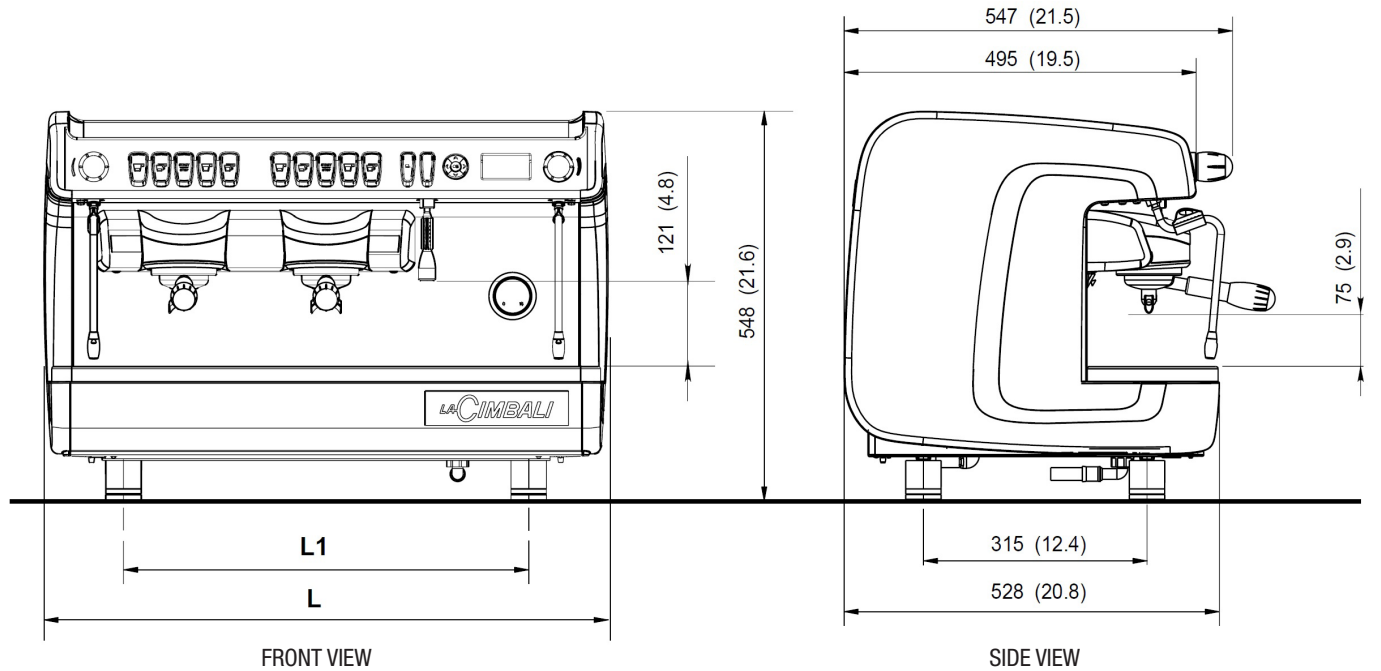
LA CIMBALI M26 TE




LA CIMBALI

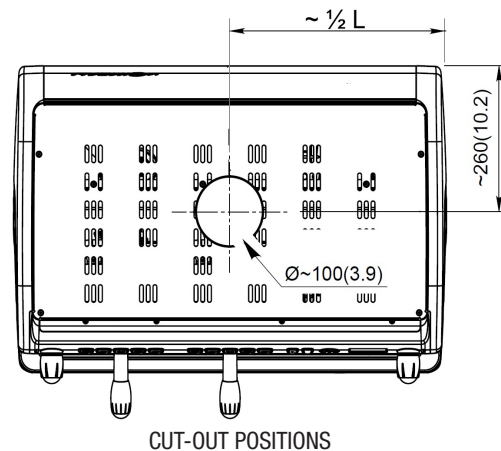
Traditional espresso machines

ITEM No. _____

Section view - dimensions in mm (inches):



LA CIMBALI M26 TE 'Tall Cup'	DT1+TS2	DT2+TS2	DT2 COMPACT
	Single Group	Twin Group	Twin Group
External dimensions (WxDxH)	450 x 528 x 548 mm	794 x 528 x 548 mm	594 x 528 x 548 mm
Net weight	55 Kg	70 Kg	65 Kg
Hot water / No.	YES / 1		
Steam wand / No.	YES - 1 (1x TS2 Milk4)	YES - 2 (1x manual 1x TS2 Milk4)	YES - 2 (1x manual 1x TS Milk2)
Boiler - No. / capacity	1 / 5.0 litre	1 / 10.0 litre	1 / 5.0 litre
Maximum cup height	121 mm		
Water / waste connection*	2 Bar potable water (3/4" BSP shut off) / downpipe with U-bend (1-3/4")		
Voltage	230v / 50Hz / 1Ph		
Installed power	3,000 W	4,900 W	3,000 W
Circuit breaker/fuse	13 amp	32 amp	13 amp
Power socket	13 amp (1P+N+E) 	32 amp (1P+N+E) 	13 amp (1P+N+E) 



PLEASE NOTE: All counter cut-outs and utilities must be made and installed by the customer prior to delivery and installation.
*ALL La Cimballi coffee machines require a 2 Bar potable water supply (fitted with a suitable water filtration device) terminating in a 3/4" BSP shut-off valve and 1-3/4" waste downpipe with U-bend. Water and waste utilities must be located directly beneath the final position of the coffee machine.

Failure to have suitable utilities and counter cut-outs in place at point of installation may result in an aborted installation and will be chargeable.

LA CIMBALI M26 TE - Traditional espresso machines



Taylor UK
Catering Equipment Specialists

Taylor UK (a division of HTG Trading Ltd)
106 Claydon Business Park, Gt. Blakenham,
Ipswich, Suffolk, IP6 0NL, United Kingdom
0800 838 896 - sales@taylor-company.co.uk
www.taylor-company.co.uk

Due to continual research and development, these specifications are subject to change without notification.