

EGRO 50 SERIES

MODEL 5511: Maximum performance in minimal space. Capable of producing up to 180 espressos an hour, and measuring in at just 12 inches wide, this machine can handle high volumes and fits just about anywhere.



AUTHENTIC COFFEE HOUSE DRINKS AT THE TOUCH OF A BUTTON

Espresso at the Touch of a Button: Grinds, doses and brews fresh espresso from whole beans with the touch of a button

Two Built-in Ditting Grinders: deliver fresh perfectly ground coffee on demand with simple touch of one button

Stylish Finish: glossy metallic sport's car like finish that is durable and sure to match any decor. Custom colors are available by special order

Trendy Compact Design: takes up very little counter space, aesthetically pleasing design for front of the house placement

E-Barista Software: ensures consistent quality in every cup by electronically controlling and storing all parameters of each product

Adjustable Espresso Outlet/Spout: accommodates all drink sizes; from shot glasses to 32oz cups



Stainless Steel Brewing Unit: promises longer life and enables unit to be rebuilt versus being replaced



Auto shut-off Steam Wand: guarantees consistent steaming temperature, quantity of foam and freshness in every cup

A TRADITION OF EXCELLENCE



SWISS COFFEE SYSTEMS

Switzerland 1849, in the small village of Rohrdorf nestled at the base of the Alps, just west of Zurich, Castor Egloff, developed a revolutionary line of kitchen utensils. As the village prospered so did Swiss Egro. In 1934, the first gas heated coffee machine, the Supra 1, rolled off the production line. Through the years, Swiss Egro, remained an industry leader and consistent innovator. In 1972 they began producing the industry's first *superautomatic* espresso machines, the *Micado*.

Today Swiss Egro is a leading manufacturer and acknowledged masters the fully automatic genre. Swiss Egro equipment demonstrates well what the Swiss are famous for: Extreme precision and quality craftsmanship. Today, Egro continues as an innovator, embarking on revolutionary new design concepts to meet the needs of a dynamic market.

EGRO RECEIVES TOP HONORS

Chosen from over 200 applicants, the EGRO superautomatic espresso machine was selected as among "the most innovative equipment in the foodservice industry". EGRO and LEODORO were awarded the **Kitchen Innovations 2005 Award**, presented by the National Restaurant Association, Restaurant, Hotel-Motel Show. It was judged by an expert panel comprised of highly respected industry leaders including:



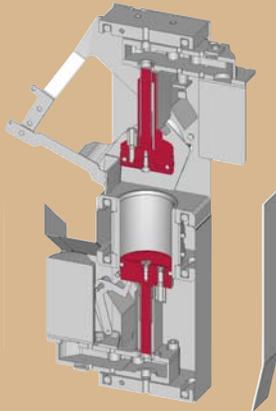
Martin Cowley (Disneyland Resort)
William Eaton (Cini-Little International)
John Egnor (JEM Associates)
Robert Forrester (Quiznos Sub)
Rick Gentry (ARAMARK)
Robert Marshall (McDonald's Corporation),
Robert Pacifico (Romano/Gatland), and
Kathleen Seelye (Ricca Newmark Design).



FOR CONSISTENT QUALITY IN YOUR CUP RELY ON EGRO'S EXCLUSIVE INNOVATIONS

BREWING TECHNOLOGY

- **100% stainless steel construction:** guarantees longer life preventing unnecessary service calls
- **Easy Access to Components:** brewing group is located immediately inside front door which enables service calls to be done quickly and efficiently, resulting in less billable service.
- **Two independently controlled pistons:** better control of tamping pressure, and grams per cup
- **Deep brew chamber:** deeper bed depth for optimal extraction quality



Two independently controlled pistons ensure better control of tamping pressure.

E-BARISTA SOFTWARE

- **Automatic tamping pressure:** automatically adjusts tamping pressure for any environmental changes, ensuring premium extraction
- **Complete pre-infusion control:** ability to set and store custom extraction parameters for desired quality and consistency in every cup
- **Cleaning alert:** alerts operators that it is time to clean the machine, preventing downtime and non routine service calls
- **Service monitoring:** complete technical diagnosing from the keypad makes trouble shooting any problems simple
- **Service alert:** notifies operators that it is time for a routine preventative maintenance service



Brewing group is located immediately inside the front door making it easy to access for fast maintenance visits and simple repairs.



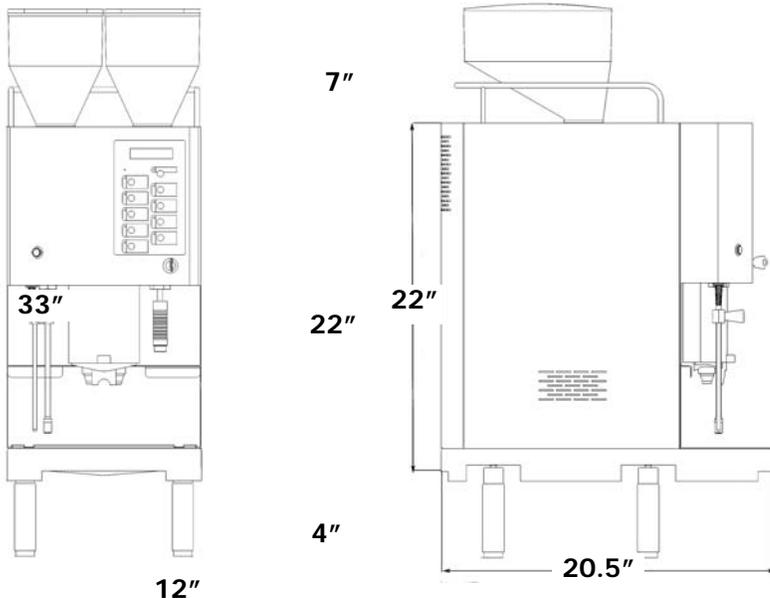
Two built in grinders for multiple bean options.



Adjustable coffee outlet accommodates all cup sizes.

SWISS EGRO MODEL 55 I SPECIFICATIONS

MACHINE DIMENSIONS



Tested and Certified by NSF to:
UL 197 and
CSA C22.2 No. 109

MACHINE SPECIFICATIONS

MODEL 55 I

HEIGHT: 33"
WIDTH: 12"
DEPTH: 20.5"
SHIPPING WT: 92lbs

ELECTRICAL REQUIREMENTS

VOLTAGE: 208-220V
AMPERAGE: 30 amps (single phase line)

CONTACT INFORMATION

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