

TéVera Automatic Bean-to-Cup Coffee Machine - JAC-30

Quick Overview

- Professional Grinding System: 64mm professional-grade imported steel flat burrs, impact-resistant with quick heat dissipation, preserving full coffee flavour. 11-level adjustable grind size ensures uniform, fine coffee grounds for optimal extraction.
- Milk & Frothing System: Dual-boiler design for hot water and steam, producing silky, dense milk foam for milk-based beverages. Optional 4L fresh milk refrigeratorMCC-10L keeps milk at 0 to +5 Â ° C, helping prevent sour milk and ensuring consistent quality.
- User-Friendly Design: 7-inch touch screen for easy operation. One-touch dual cups for peak-hour efficiency.
- High-Performance Espresso Brewing: Pre-infusion technology pre-wets coffee grounds before extraction for a well-balanced cup. Optional 14g / 20g brew chamber capacity offers flexibility for different coffee weights and beverage styles. Snap-on brewer design allows quick front-access removal for deep cleaning.
- Efficient Cleaning & Maintenance: Dual-system intelligent cleaning supports startup, scheduled, timed, and one-touch cleaning. Automatic milk path cleaning, tablet cleaning, and auto descaling help maintain hygiene. Deep tablet cleaning and auto descaling ensure thorough machine hygiene.
- Smart & Connected Operation: Real-time machine status monitoring with remote management via Wi-Fi. Sales order consolidation with smart reminders for low beans or low water. Android operating system supports optional QR/MDB payment and SaaS management.
- Built for Australian Commercial Kitchens. Daily output: 100 cups/day, ideal for cafÃ©s, restaurants, food courts, and offices.
- Flexible Water Supply
- 2L water tank available.
- Optional 8L water tank available upon request

Description

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Key Features

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- Bean Hopper: 1200g x 1
- Beverage Spout Height: 80-160 mm
- Optional 8L water tank available upon request

1-Year Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	17
Width (mm)	300
Depth (mm)	490
Height (mm)	548
Packing Width (mm)	520
Packing Depth (mm)	610
Packing Height (mm)	635
Power	240V, 1700W/10A
Warranty	1-Year Parts and Labour Warranty