



**G10** As versatile, as your beans

# Engineered to be timeless

The machines in the G10 range are elegant and solid, with a sophisticated design that draws attention to them. A wide range of models means that you will always find a machine that perfectly suits your needs.

We have combined our heritage of building first-class espresso machines with creative solutions and the latest innovative technology to ensure that all G10 machines deliver what they promise.

That is, a perfectly brewed espresso to your guests. Every day, year after year. G10 fits in all types of environments, from small neighbourhood cafés to top class restaurants.



#### **Features**

- Built-in volumetric motor pump, equipped with two retention valves and solid particle filter
- · Copper boiler with pressure relief valve
- Boiler drain tap (except compact)
- Group head with direct pre-infusion chamber
- Stainless steam arms
- Automatic back flush program
- 4 programmable doses settings
- · Heating element thermal cut off

#### **Display Features**

- Advertising display
- Coffee audit trail
- Daily machine on/off program
- Precision PID boiler control
- Grind quality alarms
- Service period notification
- Water filter change alarm

### **Supplied Accessories**

- 1 single portafilter all machines
- 2 group, 2 double portafilters
- 3 group, 3 double portafilters
- 0.55 metre water filter hose
- 1.5 metre waste hose
- 1 cleaning membrane
- 1 espresso cup stand

#### **Optional Accessories**

Capsule conversion kits



# Details



# Variants







2 Group Compact



2 Group



2 Group Multi Boiler



3 Group



Specifications	1 group	2 group compact	2 group
Height	20.86 in / 530mm	20.86 in / 530mm	20.86 in / 530mm
Depth	23.22in / 590mm	23.22in / 590mm	23.22in / 590mm
Width	18.11 in / 460mm	18.11 in / 460mm	26.77 in / 680mm
Weight	79 lb / 36 kg	88 lb / 40 kg	121 lb / 55 kg
Brewing Groups	1	2	2
Boiler Volume (Litre)	6	6	11.5
Boiler Pressure (Bar)	0.8 to 1.2	0.8 to 1.2	0.8 to 1.2
Total Boilers	1	1	1
Steam Wands	1	2	2
Hot Water Tap	1	1	1
Multi Boiler	No	No	No
Noise Level	<70dB	<70dB	<70dB
Power Supply	220-240VAC, 50/60Hz, 1N-2770W	220-240VAC, 50/60Hz, 1N-2780W	220-240VAC, 50/60Hz, 1N-3330W
Water Connection	G3/8 Internal thread	G3/8 Internal thread	G3/8 Internal thread

	2 group multi boiler	3 group single phase	3 group three phase
Height	20.86 in / 530mm	20.86 in / 530mm	20.86 in / 530mm
Depth	23.22in / 590mm	23.22in / 590mm	23.22in / 590mm
Width	26.77 in / 680mm	38.58 in / 980mm	38.58 in / 980mm
Weight	132 lb / 60 kg	160 lb / 73 kg	160 lb / 73 kg
Brewing Groups	2	3	3
Boiler Volume (Litre)	11.5 + 1.5 + 1.5	17.5	17.5
Boiler Pressure (Bar)	0.8 to 1.2	0.8 to 1.2	0.8 to 1.2
Total Boilers	3	1	1
Steam Wands	2	2	2
Hot Water Tap	1	1	1
Multi Boiler	Yes	No	No
Noise Level	<70dB	<70dB	<70dB
Power Supply	220-240VAC, 50/60Hz, 1N-3330W	220-240VAC, 50/60Hz, 1N-4290W	380-415VAC, 50/60Hz, 3N-6290W
Water Connection	G3/8 Internal thread	G3/8 Internal thread	G3/8 Internal thread



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award winning brands includes Cleveland™, Convotherm®, Crem®, Delfeld ®, ftkitchen ®, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc ®, Merco®, Merrychef® and Multiplex®.

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