



## **AURORA**

# The aroma of the morning.

The new Aurora coffee machine features a contemporary design that fits perfectly into any work environment, such as offices or small refreshment areas.

The capacitive interface with photo-realistic icons and the generously sized graphic display provide a decidedly high-tech look and make choosing beverages both easy and immediate.

The menu for customizing the machine is also very simple and user-friendly.

Aurora ensures high performance and, true to Saeco tradition, high quality coffee and milk beverages. The assortment of coffee-based beverages is international and ranges from Espresso, to long-shot coffee and American-style coffee.

There are four versions: B1 and B2 for coffee-only beverages, M1 and M2 for beverages based on coffee

and milk. Aurora M1 and M2 also have the High Speed Cappuccino function, for rapid preparation of milk-based beverages.

The coffee brewer is the fixed chamber type to guarantee both brewed coffee quality and long-lasting reliability, while the steel conical burrs can be easily adjusted to obtain the required grinding degree.

Similarly to all the super-automatic Saeco Professional machines, Aurora is also ready-to-use, plug & play, very quickly installed and user-friendly.

Aurora has been designed with an eye to energy efficiency. It comes with standby and energy saving systems.

To allow for easy maintenance, it is also compatible with direct disposal kits for grounds and liquids.





# Highlights

- Capacitive interface with photo-realistic icons
- Removable coffee brewer
- Steel conical grinders
- Height-adjustable dispenser
- Separate hot water outlet



### Technical data

	<b>Aurora</b> M2	<b>Aurora</b> M1	<b>Aurora</b> B2	<b>Aurora</b> B1
Structural features				
Dimensions (w x h x d)	280 x 470 x 481 mm	280 x 435 x 481 mm	280 x 470 x 481 mm	280 x 435 x 481 mm
Weight	14.5 kg	14 kg	13 kg	12.5 kg
Colour	matt black with glossy trims on body of machine	matt black with glossy trims on body of machine	matt black with glossy trims on body of machine	matt black with glossy trims on body of machine
Electrical specifications				
Electric power supply	230 V/50 Hz	230 V/50 Hz	230 V/50 Hz	230 V/50 Hz
Power consumption	1900 W	1900 W	1300 W	1300 W
Water supply specifications				
Water circuit	double circuit	double circuit	single circuit	single circuit
Hot water wand	yes	yes	yes	yes
Water connections				
Water supply	independent tank	independent tank	independent tank	independent tank
Connection to water main	no	no	no	no
Capacity				
Coffee bean container	1.2 kg	600 g	1.2 kg	600 g
Water tank	41	2.5	41	2.5
Grounds container	30	30	30	30
Miscellaneous features				
Milk frother	automatic Pinless Wonder, in dispenser	automatic Pinless Wonder, in dispenser	no	no
High Speed Cappuccino	yes	yes	no	no
Coffee grinder	steel conical burrs	steel conical burrs	steel conical burrs	steel conical burrs
Grinding adjustment	manual, 8 levels	manual, 8 levels	manual, 8 levels	manual, 8 levels
Coffee aroma adjustment	manual, from 6 to 10 g, 7 levels			
Electronic pre-brewing	yes	yes	yes	yes
Brews 2 cups of coffee at the same time	yes	yes	yes	yes
Coffee dispenser height adjustment	yes (75-160 mm)	yes (75-160 mm)	yes (75-160 mm)	yes (75-160 mm)
Milk frother can be installed on right or left	yes	yes	no	no
Interface				
Graphic display with icons and text messages	yes	yes	yes	yes
Cappuccino/Latte Macchiato one touch function	yes	yes	no	no

#### Accessories







Milk Cooler





Saeco Professional coffee machines exemplify excellence in the world of coffee by offering superlative performance and a memorable sensory experience. Whether you decide to treat yourself to a well-earned pause during a hectic day at the office, or savour your morning coffee in the cosy atmosphere of a B&B or surrounded by freshly baked delicacies at the counter of a bakery, your break will turn into a moment of pure pleasure.

Let yourself be pampered by the unique and enveloping flavour of excellent coffee. Not only does Saeco Professional stand for high-quality coffee, but a whole way of exploring and involving others in the coffee experience.



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