

“ At the heart of this machine lies a unique extraction unit, expertly designed to perfectly brew even the freshest coffee. Ideal for roasteries, research and development, tastings, quality control, or anyone passionate about serving freshly brewed coffee with precision. ”

*Ram Evgi*

Ram Evgi, founder and CEO

## Technical Specifications

Espresso boiler capacity \_\_\_\_\_ 0.8L

Espresso boiler heater \_\_\_\_\_ 1000W

Steam boiler capacity \_\_\_\_\_ 3 L

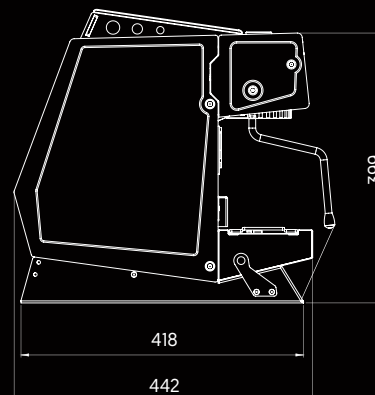
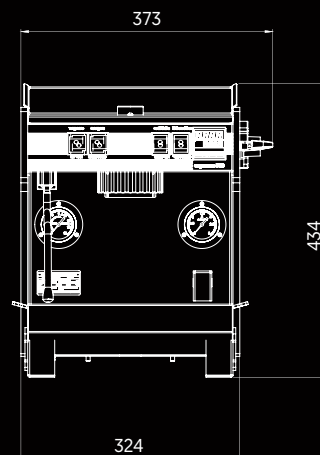
Steam boiler heater \_\_\_\_\_ 1800W

Boilers and group materials \_\_\_\_\_ SS316

Water direct connection \_\_\_\_\_ 3/8" bsp.

Electrical Specs \_\_\_\_\_ 230V/16A

Total weight \_\_\_\_\_ 36kg



**COFFEE-TECH ENGINEERING**

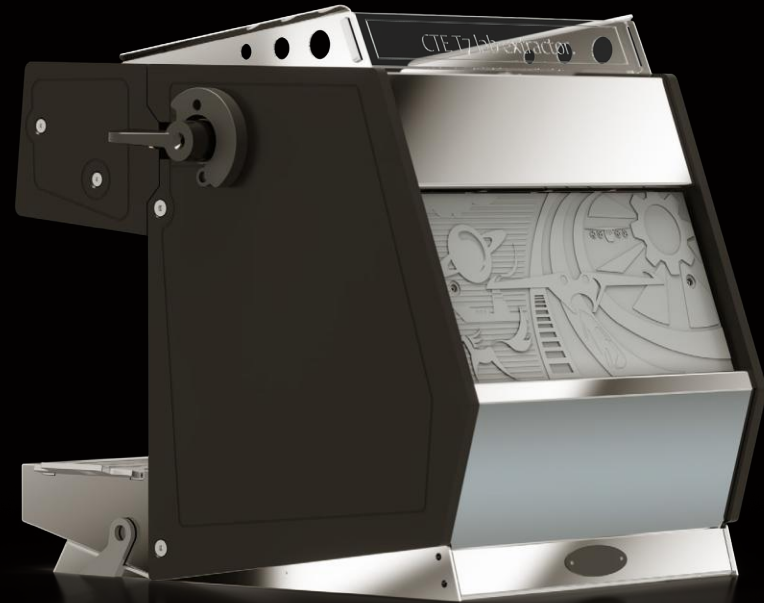
# Lab Extractor

**Dynamic control – persistent quality**



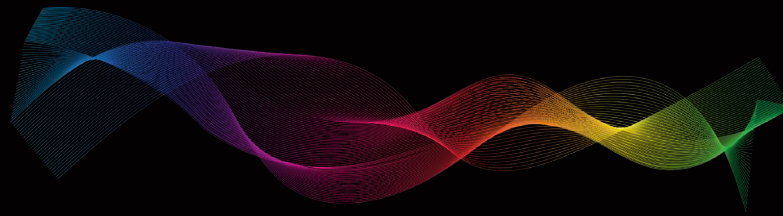
## Freely adapt the pressure in every cup

Equipped with a unique pressure control mechanism, the Lab Extractor allows operators to adjust pressure instantly with a rotary handle, adapting to variables like coffee dose, tamping force, and coffee type. While 9 bar is the industry standard, this system allows for brewing at different pressures to achieve precise control over each variable.



## No Limitations

Every cup is tailored to unlock the unique characteristics of your coffee



Dynamic pressure  
control during  
brewing



Thermal stability  
and immediate  
temperature  
control

## Introducing a New Standard in Thermal Precision

The machine's innovative thermal design ensures consistent, stable brewing with precise temperature control and rapid adjustments, preserving the integrity and quality of the coffee's flavor. With a highly efficient extraction chamber, it enables you to brew freshly roasted coffee without compromising any of its essential properties.

