

NUOVA SIMONELLI OSCAR II 1 GROUP

Minimum machine. Maximum performance.



FEATURES + BENEFITS

- Oscar II is a high-performance machine, with professional components such as the 58mm portafilter, the temperature compensated group and the high productivity steam wand.
 Technical and ergonomic features such as with the push and pull steam lever and the soft-touch backlit control panel, makes it simple and easy to use.
- This model includes the 'Professional Pack' which adds an Over Pressure Vale (OPV) and a pressure stat for the best possible espresso extraction.
- Just 32 cm wide and thanks to the stainless-steel body, Oscar II is suitable for all small spaces, in a kitchen, a coffee corner, an office or a Bed & Breakfast to guarantee high-quality coffee. Oscar II is supplied with an internal water tank which makes it a convenient plug-and-play machine.

- The dispenser group is thermal compensated and enables consistent and high-quality extractions. The timed programming guarantees consistent results.
- The temperature stability of Oscar II is obtained by the system that features heat exchangers inside the boiler. This also provides a high steam capacity for making quality micro foam.
- Key features Commercial grade components, 58mm portafilter, upgraded professional pack, compact footprint and low profile to fit under kitchen cupboards or small serving areas.

KEY STATISTICS

Number of groups: 1

Power (watts): 1200

Boiler size (litres): 2

Product code: 9968





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CAPACITY AT PEAK



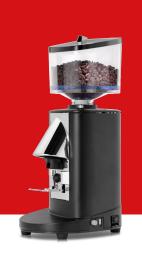
CAPACITY PER DAY



Low volume

RECOMMENDED PRODUCTS

Nuova Simonelli MDH Product code: 10192



Water connection	This machine is tank fill, we recommend to always use filtered water.
Waste	No mains waste is required for the drip tray
Power (watts)	1200
Boiler size (litres)	2
Power requirements	1 x 230Vac 13A standard 3-pin socket
Breaker	B P
Weight (kg)	13
Dimensions w x d x h (mm)	300 x 400 x 408

