



# PLUS TOUCH

THE EVOLUTION OF SUPER-AUTOMATIC TECHNOLOGY  
BY LA SAN MARCO





**La San Marco**, forever pioneers in proposing innovative and technologically advanced solutions capable of exalting the great Italian tradition for coffee and export it globally, presents some big new products even in its range of super-automatic machines for cafés, restaurants and hotels. It's the **Plus Touch**, a product developed to make use by the end user even more simple and intuitive.

The line includes the following models: **Plus 5 Touch** and **Plus 7 Touch**. The new products have a new customisable **7" Touch Screen display**, that allow for easy selection of the drink to be prepared. The new graphical interface takes its style and colours from the interfaces of other machines in the La San Marco Touch range, the preparation of drinks therefore becomes extremely simple, and selecting them even more intuitive thanks to the especially created new

generation icons, and the possibility to set multiple languages.

**Up to 20 different drinks** can be loaded on to both models, can be personalised by type (coffee-based, milk-based, soluble or hot water) and by number (each page can contain from a minimum of 4 to a maximum of 10 drinks).

Thanks to the **integrated cleaning system**, all cleaning operations are entirely automated, drastically reducing operator workload.

Furthermore, videos, promotional messages, music or graphical instructions linked to each drink can be loaded via the USB port. The set programmes can in turn be cloned on other machines via a Bluetooth connection.

The new **Plus Touch** series comes in an elegant black colour and has a design that is reminiscent of the shape of a coffee bean, emphasised by the Touch control panel, and exalted by a chrome frame.

The **basic functions** are included with both variants for the entire line (double grinder and double hopper, powder container, cappuccino maker, etc.) as well as the possibility to **completely configure** all other optionals, such as the fridge and cup warmer.



## TECHNICAL FEATURES:

### PLUS 5 Touch

- 1) Two grinders: 0.60 kg capacity each
- 2) Powdered product container: 2 L capacity
- 3) Coffee boiler capacity: 1 L
- 4) Hot water and steam boiler capacity: 1l
- 5) Use of fresh milk
- 6) Additional hot water in cup (by-pass) for Americano coffee
- 7) Mixer
- 8) 7" Touch screen display
- 9) Hatch for decaffeinated coffee
- 10) Height-adjustable nozzle - 95 - 155 mm
- 11) Automatic cleaning cycles for coffee, mixer and cappuccino maker units
- 12) Automatic dregs emptying system: 60 coffees
- 13) Waste water tray: 2 L capacity
- 14) Net weight 38 Kg
- 15) Gross weight 45 Kg
- 16) Dimensions W 324 x D 560 x H 717 mm

#### OPTIONALS

- 17) MTT Milk Pump for producing milk-based drinks at the desired temperature and giving excellent froth in the cup
- 18) Larger soluble container 3.0 L
- 19) Container and hopper key lockable
- 20) Direct coffee dregs discharge
- 21) Direct water discharge
- 22) Token system + box

### PLUS 7 Touch

- 1) Two grinders: 1.3 Kg capacity each
- 2) Powdered product container: 2 L capacity
- 3) Coffee boiler capacity 1.3 L
- 4) Hot water and steam boiler capacity: 1.8 L
- 5) Use of fresh milk
- 6) Additional hot water in cup (by-pass) for Americano coffee
- 7) Mixer
- 8) 7" Touch screen display
- 9) Hatch for decaffeinated coffee
- 10) Height-adjustable nozzle
- 11) Automatic cleaning cycles for coffee, mixer and cappuccino maker units
- 12) Automatic dregs emptying system: 60 coffees
- 13) Waste water tray: 2 L capacity
- 14) Net weight 48 Kg
- 15) Gross weight 55 Kg
- 16) Dimensions W 324 x D 560 x H 814 mm

#### OPTIONALS

- 17) MTT Milk Pump for producing milk-based drinks at the desired temperature and giving excellent froth in the cup
- 18) Larger soluble container 3.0 L
- 19) Container and hopper key lockable
- 20) Direct coffee dregs discharge
- 21) Direct water discharge
- 22) Token system + box



Company with certified quality and health  
and safety management system according to  
UNI EN ISO 9001  
UNI EN ISO 14001  
BS OHSAS 18001

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The logo consists of the letters 'S' and 'M' in a bold, red, cursive script. The 'S' is larger and more prominent, with a long horizontal stroke extending to the left.

Espresso coffee machines since 1920