Steamhammer X

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Steamhammer X, exactly 10 years after our company first made its mark, we are thrilled to unveil **the next evolution** of the iconic Steamhammer.

Performance, reliability, and extraction quality are just a few of its strengths. The Steamhammer X is the   perfect blend of **advanced technology and deeply rooted tradition**. It embodies the **ideas**, **innovations**, and **experiences** that have shaped our journey.

We look to the future without ever forgetting the past.

Technical features

Price	2 gruppi	3 gruppi
Price	€ 7.398,00	€ 8.398,00
Net weight (gross weight)	66 Kg (95 Kg)	85 Kg (120 Kg)
Dimensions (l x h x p)	73 x 60 x 57 cm	93 x 60 x 57 cm
Dimensions (packaging)	82 x 72 x 67 cm	102 x 72 x 67 cm
Service boiler capacity	14 l	21 l
Filterholder Ø	58 mm	58 mm
Power	3500 W	4500 W
Frequency	50-60 Hz	50-60 Hz
Voltage	220-240 V / 380-415 V 3N	
Technology	XLVI thermosiphon heat exchanger	
Pump	External rotary pump 200 l/h	

Tecnologia e prestazioni

PID heating system

Automatic temperature control system, designed to improve the machine's thermal stability.

XLVI Smooth Flow

Type of extraction: smooth and consistent flow for a velvety espresso with a uniform texture.

XLVI Steaming

Constant steam pressure and flow for a compact and hydrated crema (3 nozzle options: 1, 1.2, 1.5 mm).

Coffee temperature probe

Probe that allows you to monitor the coffee temperature.

Mechanical and electronic pre-infusion (adjustable)

The adjustable electronic pre-infusion optimizes aroma and extraction with every coffee.

Reversible grid

Reversible grid that allows for easier management of different cup sizes.

U Can Touch Wand

Thanks to U Can Touch technology, the wands will always remain comfortable to the touch.

Energy saving

Automatic on/off. Programmable energy saving mode.

Customizable machine

The machine is customizable in colors, materials, and accessories; please refer to the customization price list.

Tea Software

Tea software that allows for controlled tea extractions.

XLVI Brew Balance

Intelligent system designed to support the barista by providing assistance in maintaining the correct coffee extraction ratio.

Volumetric dosing

The volumetric system ensures precise doses for uniform and consistent extraction.

Coffee extraction timer and mL counter

Automatic washing

TFT touch display

Advanced electronics

Automatic maintenance, filter, and cleaning reminder

XLVI
COFFEE MACHINES