

MORESTO



Bridging Tradition with Modern Technology



El Rocio Espresso machine

Commercial Line

HX boiler with 'DHG' System

2GR

El Rocio Espresso machine



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Introduced in 2019, the Moresto espresso machine from El Rocio is crafted to address the traditional espresso machines' challenges with temperature stability and seasonal variations, offering a consistent brewing experience throughout the year.

Key Features

High-Capacity Stainless Boiler:

Ensures sustained temperature levels, crucial for consistent espresso quality, making it ideal for any retail environment.

Direct Group Head Heating System (DGH):

A staple of El Rocio technology, the DGH system maintains precise control over the temperature, delivering superior espresso shots every time.

Advanced Recipe Customization:

Empowers baristas to adjust brewing parameters meticulously, catering to diverse customer preferences with precision.

Modern Design:

A sleek and contemporary look that fits seamlessly into any café setting, enhancing the visual appeal while being highly functional.

Priced accessibly, the Moresto is designed to integrate effortlessly into any cafe, embodying the perfect blend of affordability, reliability, and style, making it an excellent choice for establishments seeking to enhance their coffee offerings without compromise.

all specifications

Dimensions
[W x D x H]

715 x 567 x 534

Weight

68kg

Max power

3200W

Connected load

220V 1N , 50/60Hz

Steam Boiler capacity

13.8L (stainless steel)

Brew Boiler capacity

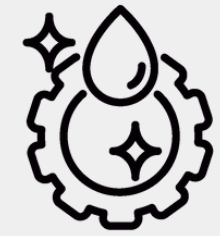
2 Each Group head



BATISTA LIGHT



EASY TO USE



STAINLESS STEEL

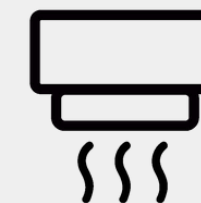


INSULATED BOILERS



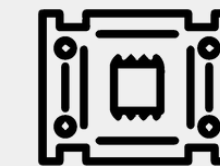
PRE

SET PRE-INFUSION



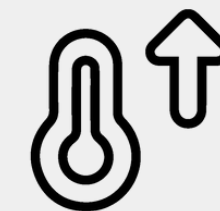
DIRECT

D.G.H



P.I.D

MULTIPLE PID

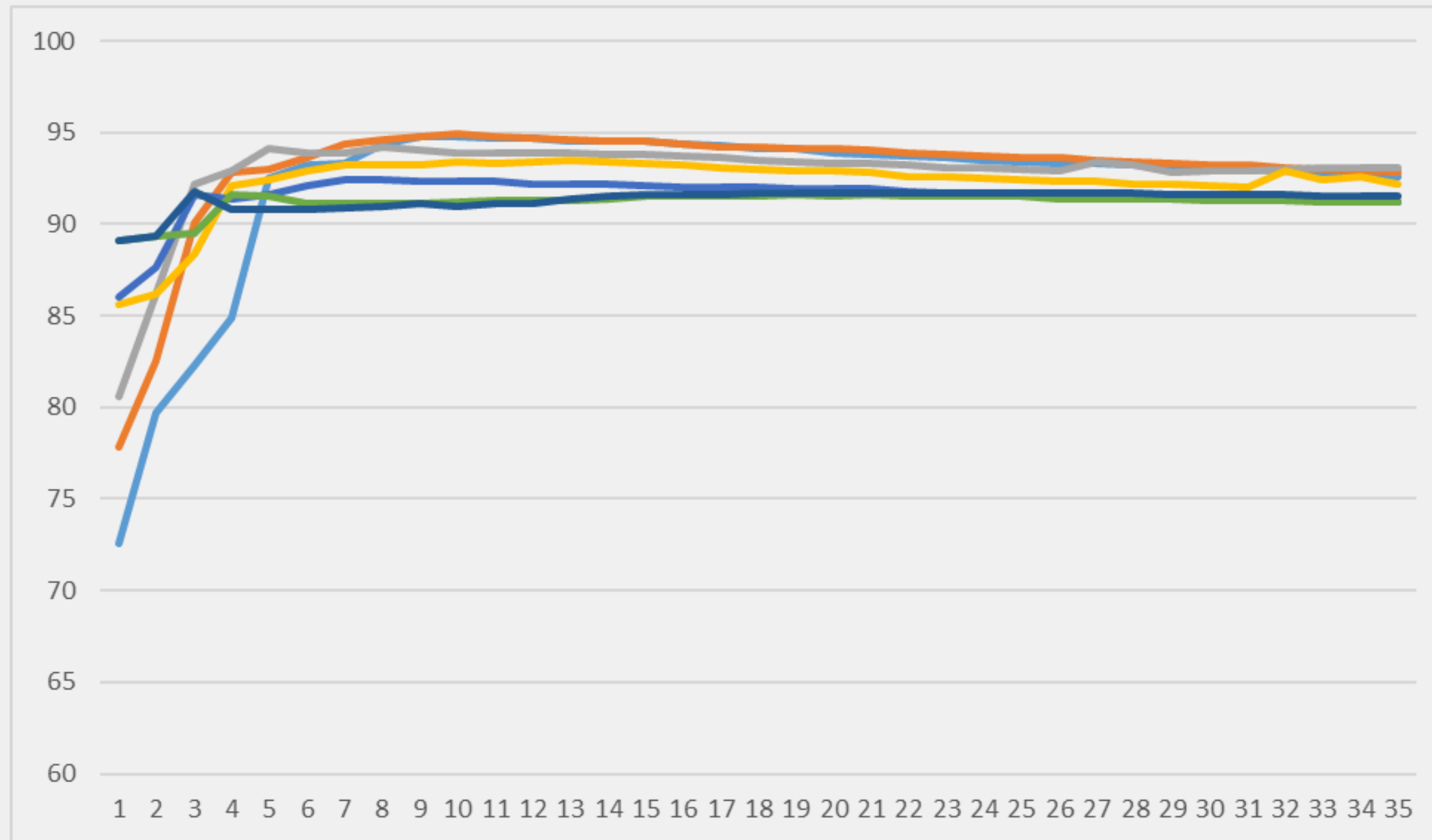


PRE

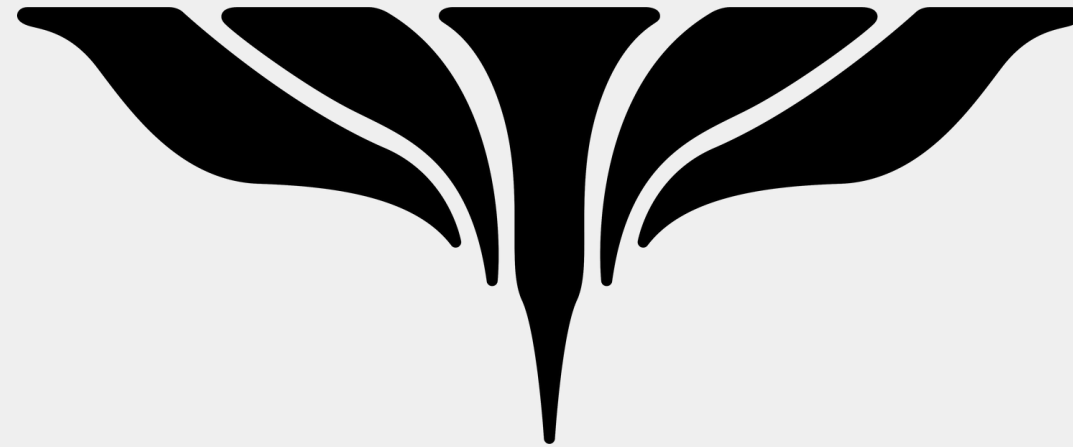
PRE-HEAT SYSTEM

Temperature Test

Routine Cool flush , after 5sec idle interval test,







Contact us to learn more

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