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**XLVI**  
COFFEE MACHINES

# Steamhammer

## leva



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# Steamhammer Leva

The **Steamhammer Leva**, a traditional coffee machine, has been loved and **appreciated** for generations due to its **simplicity and quality**.

The presence of the **manual group** ensures **reliability** and delivers **excellent performance**.

## Technical features

	1 group	2 groups	3 groups
Net weight (gross weight)	55 Kg (70 Kg)	66 Kg (95 Kg)	85 Kg (120 Kg)
Dimensions (l x h x p)	49 x 60 x 57 cm	73 x 60 x 57 cm	93 x 60 x 57 cm
Dimensions (packaging)	59 x 72 x 67 cm	82 x 72 x 67 cm	102 x 72 x 67 cm
Service boiler capacity	5,5 l	14 l	21 l
Filterholder Ø	58 mm	58 mm	58 mm
Power	2900 W	3500 W	4500 W
Frequency	50-60 Hz	50-60 Hz	50-60 Hz
Voltage	220-240 V / 380-415 V 3N		
Technology	XLVI designed thermosiphon heat exchanger		
Pump	External rotary pump 200 l/h		

## Technology and performance



### XLVI Smooth Flow

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



### Customizable machine

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



### XLVI Steaming

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



### Mechanical pre-infusion

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.

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**XLVI**  
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# Steamhammer elettronica



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# Steamhammer Elettronica

The **Steamhammer Elettronica** allows users to **pre-set the amount of water required** for coffee extraction. Recommended for intensive use, it guarantees **reliability even with high workloads**. Available in 1, 2, or 3 brewing group versions.

## Technical features

	1 group	2 groups	3 groups
Net weight (gross weight)	55 Kg (70 Kg)	66 Kg (95 Kg)	85 Kg (120 Kg)
Dimensions (l x h x p)	49 x 60 x 57 cm	73 x 60 x 57 cm	93 x 60 x 57 cm
Dimensions (packaging)	59 x 72 x 67 cm	82 x 72 x 67 cm	102 x 72 x 67 cm
Service boiler capacity	5,5 l	14 l	21 l
Filterholder Ø	58 mm	58 mm	58 mm
Power	2900 W	3500 W	4500 W
Frequency	50-60 Hz	50-60 Hz	50-60 Hz
Voltage	220-240 V / 380-415 V 3N		
Technology	XLVI designed thermosiphon heat exchanger		
Pump	External rotary pump 200 l/h		

## Technology and performance



### 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).



### 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.



### Volumetric dosing

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



### 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.

## User experience



Coffee extraction timer



Easy use keyboard



Automatic washing



LCD Display



Automatic maintenance, filter, and cleaning reminder

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On the cover **Steamhammer Elettronica** custom model:  
black painting, walnut wood kit, LED

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# Steamhammer X



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# Steamhammer X

**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

	2 groups	3 groups
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

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COFFEE MACHINES

On the cover **Steamhammer X** custom model

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## **STH9 1 group**



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# STH9 1 group

The **STH9 1-group** is a **professional** yet **compact machine**. With **dual-boiler technology** and advanced electronics, it offers **precise temperature control** for excellent **thermal stability** and **energy efficiency**.

Made with high-quality materials, it **delivers durability and reliability**, meeting professional standards of the XLVI product range.

## Technical features

	1 group
Net weight (gross weight)	41 Kg (59 Kg)
Dimensions (l x h x p)	40 x 45 x 50 cm
Dimensions (packaging)	57 x 47 x 63 cm
Service boiler capacity	3 l
Filterholder Ø	58 mm
Power (alternate mode)	1400 W
Power (combined mode)	2600 W
Frequency	50-60 Hz
Voltage	220-240 V
Technology	Saturated group brass 7,5 Kg
Pump	Int. rotary pump 100 l/h

## Technology and performance



### Multiboiler

Separate boilers, with the **XLVI preheating system**, to optimize espresso extraction.



### 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).



### Dual heating option

Ability to configure the heating of the boiler and the brewing group in combined or alternating mode.



### Mechanical and electronic pre-infusion (adjustable)

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



### 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.



### Dual water connection

Dual water connection options: tank or direct plumbing.



### Drain kit (accessory)

Available drain kit with stainless steel drip tray.



### Volumetric dosing

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

## User experience



Coffee extraction timer



Easy Use keyboard



Automatic washing



OLED Display



Water tank, drip tray, and cup warmer in ceramic or stainless steel



Automatic washing reminder

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On the cover **STH9 1 group** standard model

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## **STH9** 2/3 groups



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# STH9 2/3 groups

**STH9 2/3 groups**, equipped with Multiboiler technology combined with high-level electronics, allows for the setting of **different temperatures** while ensuring exceptional thermal stability and **energy efficiency**. **Recommended for intensive use**. Available in two versions, with 2 or 3 brewing groups. The materials used are the best on the market, ensuring **solidity and reliability** on par with our products designed for the professional market.

## Technical features

	2 groups	3 groups
Net weight (gross weight)	68 Kg (110 Kg)	103 Kg (127 Kg)
Dimensions (l x h x p)	73 x 55 x 55 cm	96 x 60 x 62 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	5700 W	7200 W
Modello P Power	6200 W	8200 W
Frequency	50-60 Hz	50-60 Hz
Voltage	220-240 V / 380-415 V 3N	
Technology	Saturated group brass 7,5 Kg	
Pump	External rotary pump 200 l/h	

## Technology and performance



### Multiboiler

Separate boilers, with the **XLVI preheating system**, to optimize espresso extraction.



### 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).



### Pressure profile kit (accessory)

Adjustable pressure (0-12 bar) manually and/or via software.



### Mechanical and electronic pre-infusion (adjustable)

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



### 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.



### Volumetric dosing

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

## User experience



Coffee extraction timer and mL counter



Easy Use keyboard



Automatic washing



TFT touch display



Adjustable water temperature



Automatic maintenance, filter, and cleaning reminder

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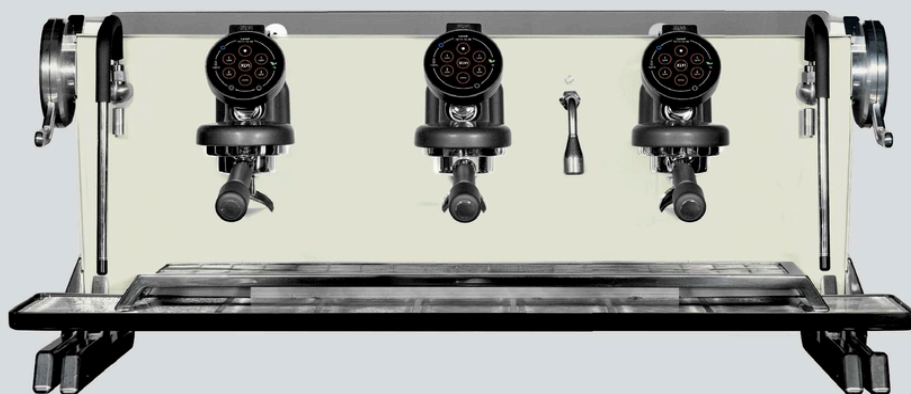
On the cover **STH9 2-3 groups** custom model: black total coating

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# 55 Volante OZ



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# 55 Volante OZ

The **55 Volante Oz** is the perfect blend of Italian **manufacturing excellence** and **technological innovation**. This professional coffee machine stands out for its quality, reliability, and ease of use. Born from a vibrant collaboration with the Australian distributor **Espresso Works**, this version of the 55 Volante is designed for baristas all around the world, delivering **exceptional performance** in every setting. The 55 Volante Oz perfectly embodies Italian craftsmanship combined with a global vision. It is not only our commitment to innovation but also **celebrates the value of collaboration**, demonstrating how the art of coffee can transcend boundaries. With the 55 Volante Oz, every cup becomes an experience of the highest standard.

## Technical features

	2 groups	3 groups
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.

## Esperienza d'uso



Coffee extraction timer and mL counter



Automatic washing



TFT touch display



Advanced electronics



Automatic maintenance, filter, and cleaning reminder

**XLVI**  
COFFEE MACHINES

On the cover **55 Volante OZ** custom model

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**XLVI**  
COFFEE MACHINES

# 55 Volante



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# 55 Volante

With the **55 Volante**, we aim to provide baristas with the widest range of tools to **customize and control their work**. Independent saturated groups allow for the setting of different temperatures. The independent steam boilers also allow for different pressure range. The steam wand, **equipped with a temperature probe and timer**, gives baristas **full control** over milk frothing. With the 55 Volante, simplicity has reached a whole new level: all procedures, whether routine or **extraordinary maintenance** can be performed from the **front of the machine**, halving intervention times. **The materials used and their sturdiness make it a truly unique machine.**

## Technical features

	2 groups	3 groups
Net weight (gross weight)	92 Kg (113 Kg)	106 Kg (127 Kg)
Dimensions (l x h x p)	76 x 60 x 62 cm	96 x 60 x 62 cm
Dimensions (packaging)	102 x 67 x 72 cm	102 x 67 x 72 cm
Steam boiler capacity	4,5 + 4,5 l	4,5 + 4,5 l
Service boiler capacity	3,5 l	3,5 l
Filterholder Ø	58 mm	58 mm
Power	5000 W	6000 W
Frequency	50-60 Hz	50-60 Hz
Voltage	220-240 V / 380-415 V 3N	
Technology	Saturated group brass 7,5 Kg	
Pump	External rotary pump 200 l/h	

## Technology and performance



### Multiboiler / Multisteam

Separate boilers, with the **XLVI preheating system**, to optimize espresso extraction and steaming.



### 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 Plus

The XLVI electronic steam dispensing system ensures a constant pressure and flow for a smooth and hydrated milk frothing and texturing.

Thanks to Auto Steam Off technology, the steam automatically turns off once the desired temperature is reached.



### Energy saving

Automatic on/off. Programmable energy saving mode.



### Mechanical and electronic pre-infusion (adjustable)

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



### Volumetric dosing

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



### U Can Touch Wand

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



### Customizable machine

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



### Adjustable drip tray

Adjustable in height, it makes it easier to manage different types of cups.

## User experience



Coffee extraction timer and steam wand, mL counter



Easy Use keyboard



Automatic washing



TFT touch display



Adjustable water temperature



Led lights



Automatic maintenance, filter, and cleaning reminder

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COFFEE MACHINES

On the cover **55 Volante** custom model: RAL green coating, XLVI gold group covers, filterholder handle in leather, chrome-plated display cover, chrome-plated steam knobs, chrome-plated button panel covers, and chrome-plated drip trays.

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# Indipendente



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# Indipendente

The **Indipendente** is an espresso extraction tool with **all its essential technology built directly into the machine**, eliminating the need for under-counter components.

The ability to **adjust pressure, flow, and temperature** allows baristas to fully **customize the extraction**, delivering a unique and exclusive cup.

## Technical features

Net weight (gross weight)	21 Kg (44 Kg)
Dimensions (l x h x p)	25 x 45 x 55 cm
Dimensions (packaging)	73 x 69 x 62 cm
Production capacity	ciclo continuo
Pressure range	0-12 bar
Water flow	0-1,5 lt/min
Filterholder Ø	58 mm
Power	1300 W
Frequency	50-60 Hz
Voltage	220-240 V
Technology	Saturated group brass 7,5 Kg
Pump	Ext. rotary pump 200 l/h

## Technology and performance



### 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.



### Mechanical and electronic pre-infusion (adjustable)

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



### Volumetric dosing

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



### 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. You can add the Tea filter Holder Kit is available as an accessory.



### Pressure profile kit (accessory)

Adjustable pressure (0-12 bar) manually and/or via software.



### Pompabassa Kit (accessory)

Low-pressure extraction portafilter combined with the Pressure Profile Kit

## User experience



Coffee extraction timer and mL counter



Easy use keyboard



Automatic washing



TFT touch display



Available in small base model and flat grid

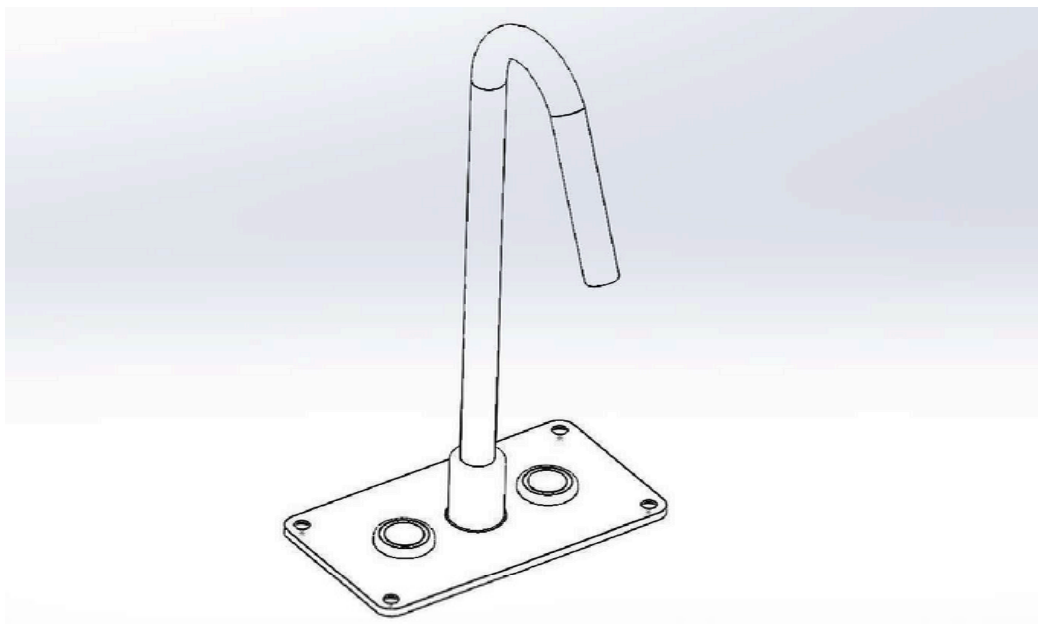


Automatic maintenance, filter, and cleaning reminder

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COFFEE MACHINES

On the cover **Indipendente** standard model

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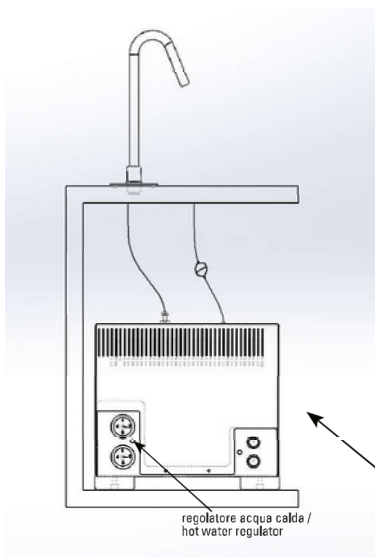
Customizable machine (see customization list)

## XLVI Colonna Acqua

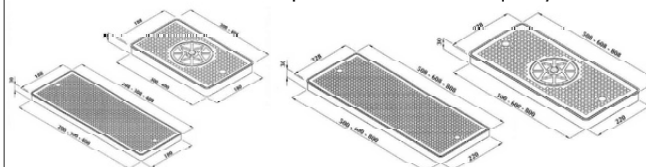
CODE 1300009

XLVI COLONNA ACQUA permette il prelievo di acqua calda o a temperatura ambiente premendo l'apposito pulsante. La temperatura dell'acqua calda è regolabile. Per il funzionamento è necessario connetterlo al macchinario generatore di vapore / acqua XLVI (piccolo cod. 1300010 / medio cod. 1300011 / grande cod. 1300012)

XLVI COLONNA ACQUA is a water module supplier, by simply pressing the buttons the operator gets hot or room temperature water. Adjustable hot water temperature. The steam module requires to be connected to the XLVI steam / water machinery (1300010 small - 1300011 medium - 1300012 large).



### Accessori venduti separatamente / accessories sold separately



### GRIGLIE DA INCASSO / DRIP TRAYS ON THE COUNTER in acciaio inox / stainless steel

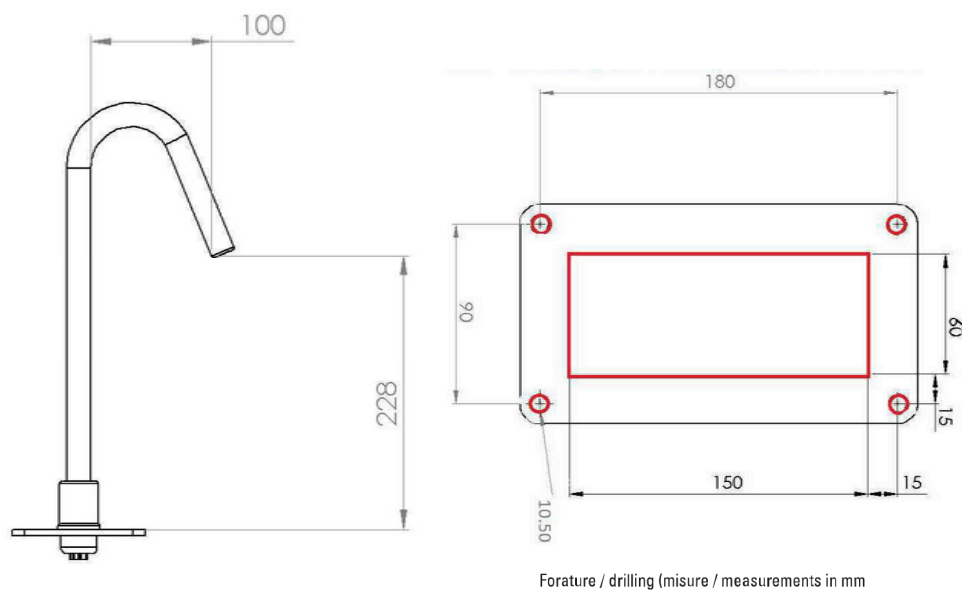
30 x 18 (con drenaggio / with drainage)	code 4720010
30 x 18 (con spulboy e drenaggio / with jug rinser and drainage)	code 4720011
40 x 18 (con drenaggio / with drainage)	code 4720012
40 x 18 (con spulboy e drenaggio / with jug rinser and drainage)	code 4720013
60 x 22 (con drenaggio / with drainage)	code 4720014
60 x 22 (con spulboy e drenaggio / with jug rinser and drainage)	code 4720015

Il generatore vapore / acqua è venduto separatamente.  
The steam / water machinery is sold separately.

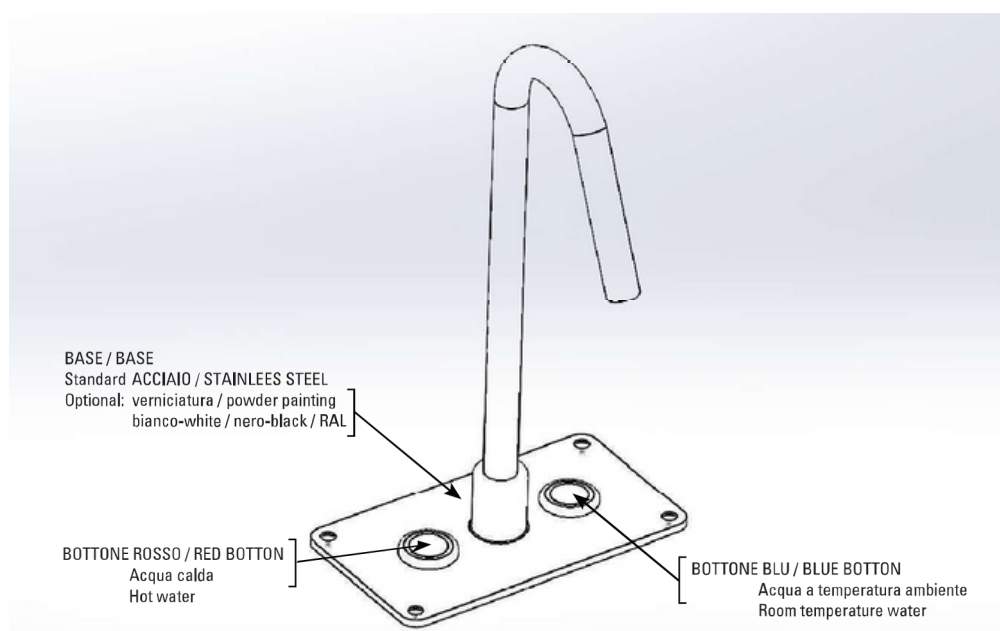
**XLVI**  
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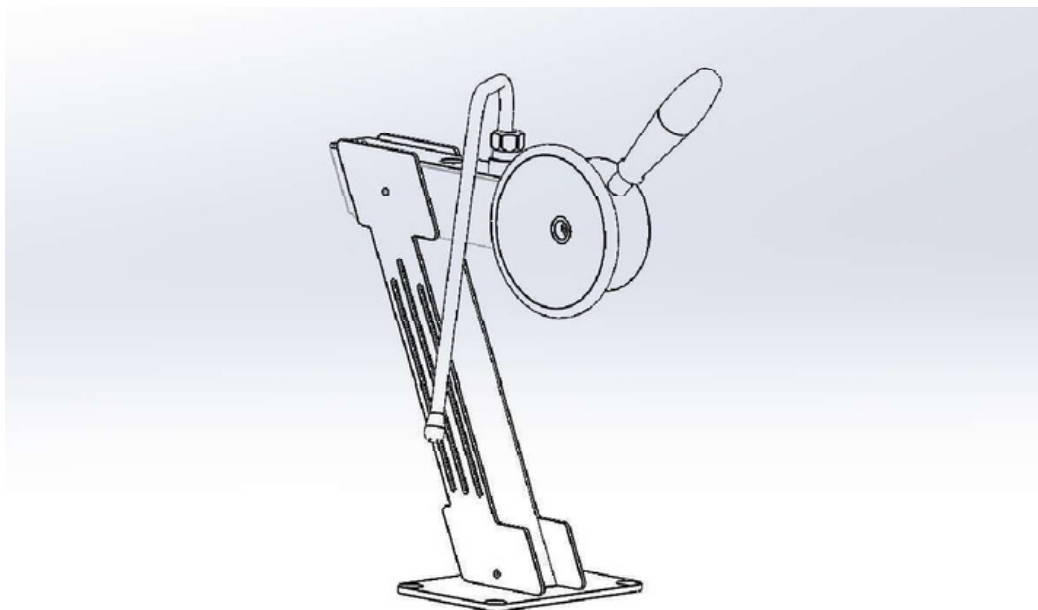
All the pictures are for illustrative purposes only. Basic and customized models are subject to change.

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### Standard / Personalizzazioni - Standard / Customizations





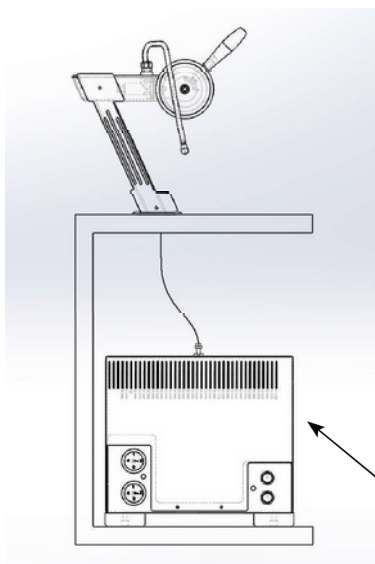
## XLVI Colonna Vapore

CODE 1300008 (right hand) / 1300013 (left hand)

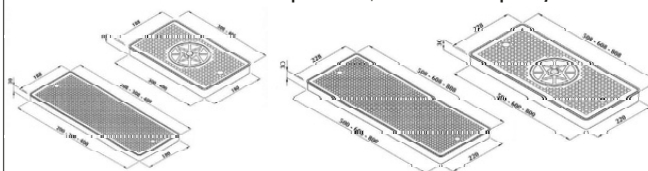
XLVI COLONNA VAPORE è un modulo studiato per rendere unica l'erogazione del vapore. Il suo design permette di ottimizzare gli spazi e di migliorare l'ergonomia. Per il funzionamento è necessario connetterlo al macchinario generatore di vapore / acqua XLVI (piccolo cod. 1300010 / medio cod. 1300011 / grande cod. 1300012)

XLVI "COLONNA VAPORE" is a steam module designed for a unique steam supply. It allows to maximize space and ergonomics.

The steam module requires to be connected to the XLVI steam / water machinery (1300010 small - 1300011 medium - 1300012 large).



### Accessori venduti separatamente / accessories sold separately



#### GRIGLIE DA INCASSO / DRIP TRAYS ON THE COUNTER in acciaio inox / stainless steel

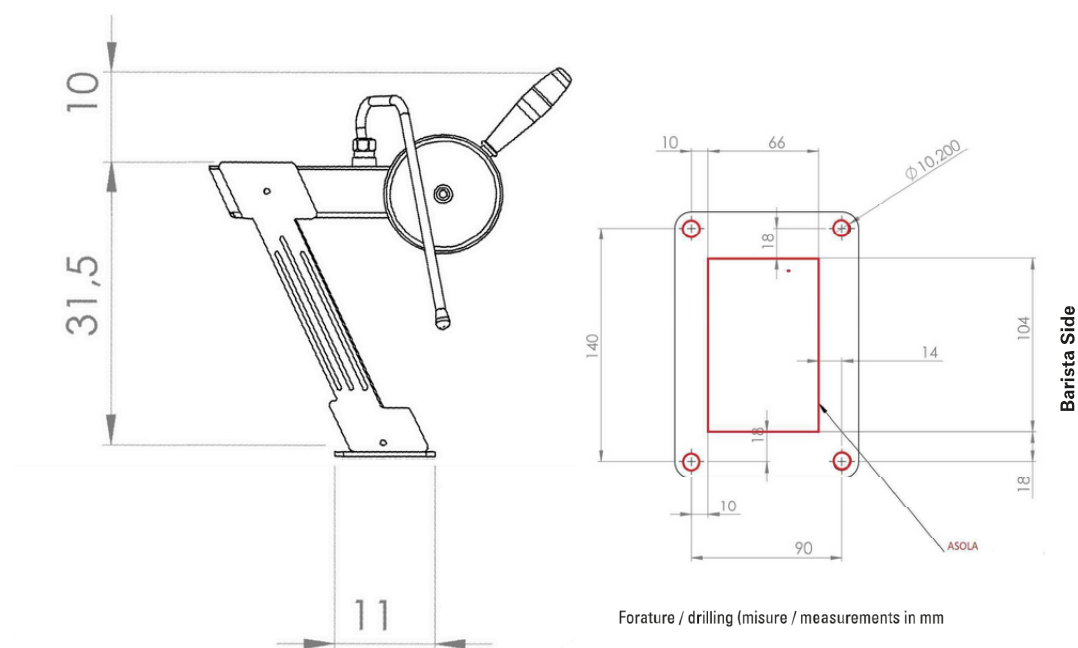
30 x 18 (con drenaggio / with drainage)	code 4720010
30 x 18 (con spulboy e drenaggio / with jug rinser and drainage)	code 4720011
40 x 18 (con drenaggio / with drainage)	code 4720012
40 x 18 (con spulboy e drenaggio / with jug rinser and drainage)	code 4720013
60 x 22 (con drenaggio / with drainage)	code 4720014
60 x 22 (con spulboy e drenaggio / with jug rinser and drainage)	code 4720015

Il generatore vapore / acqua è venduto separatamente.  
The steam / water machinery is sold separately.

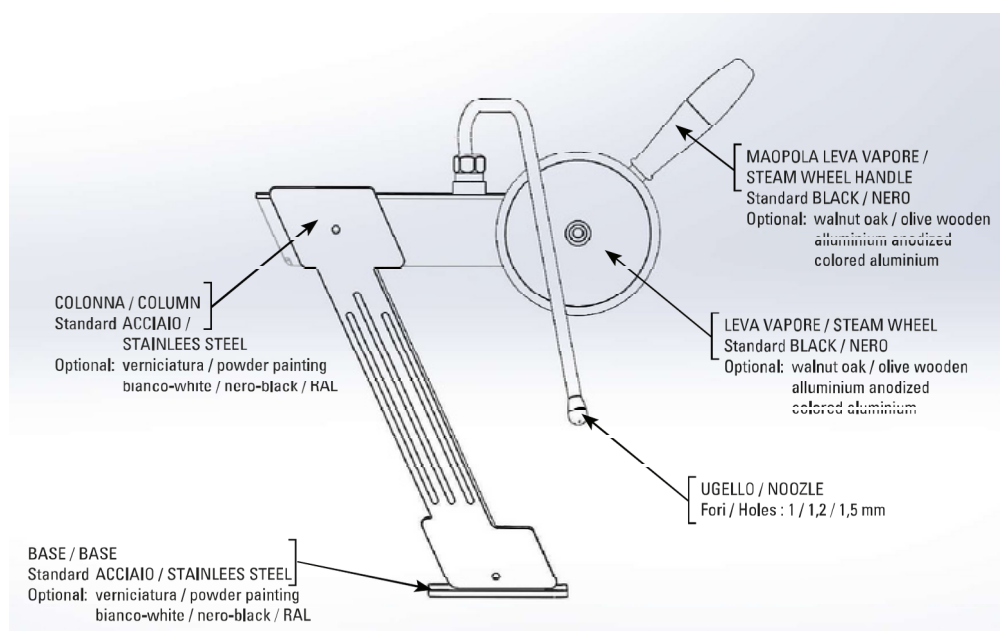
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### Personalizzazioni / Customizations





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# Azomico



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# Azomico

The **Azotizzatore**, an exclusive and **patented XLVI project**, is an **extraordinary innovative concept—a revolutionary system** designed to ensure the **long-term preservation of roasted coffee beans**.

By adding high-pressure **nitrogen** to the gases and aromas released by the coffee beans, within specially designed containers built to withstand high pressure, **an inverse process to aroma loss is activated**. This way, **the aromas cannot escape from the mass of the bean** and can be preserved for a **longer period**, compared to any other system.

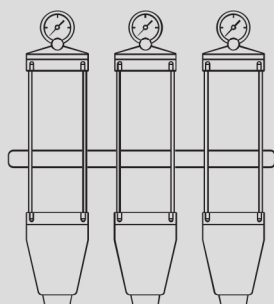
## Patented system



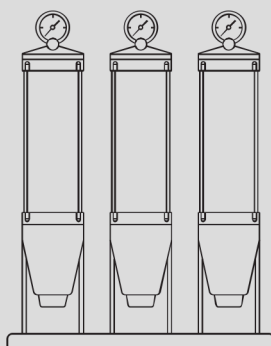
## Technical features

	1 silo	2 silos	3 silos	4 silos
Net weight (gross weight)	42 Kg (66 Kg)	84 Kg (105 Kg)	126 Kg (171 Kg)	168 Kg (210 Kg)
Maximum silo capacity	3,5 kg a silos	3,5 kg a silos	3,5 kg a silos	3,5 kg a silos
Dimensions (l x h x p)	35 x 160 x 60 cm	70 x 160 x 60 cm	105 x 160 x 60 cm	140 x 160 x 60 cm
Dimensions (packaging)	74 x 176 x 60 cm (1 plt)	74 x 176 x 60 cm (1 plt)	74 x 176 x 60 cm (2 plt)	74 x 176 x 60 cm (2 plt)

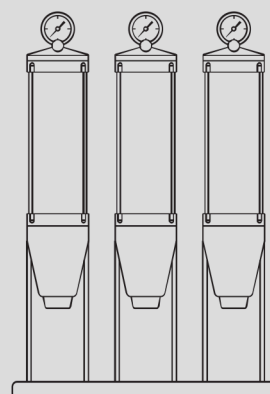
## Models



Wall-mounted structure



Low base structure



High base structure

## Secondary features



Struttura  
in ferro grezzo



Struttura  
personalizzabile



Grinder positionable  
under the hopper

**XLVI**  
COFFEE MACHINES

Nitrogen tank not included.

[www.xlvi.it](http://www.xlvi.it)

# Personnalisation



## Steamhammer standard Steamhammer cattiva standard

The standard machine has the following basic features:  
satin stainless steel body, steam wheels and handle, black handle filter,  
aluminium ring keyboard, chrome groups head

.....

La macchina standard ha le seguenti caratteristiche di base:  
corpo in acciaio inox satinato, leva vapore e manico neri,  
manico del portafiltro nero, anello portapulsantiera in alluminio,  
gruppi cromati

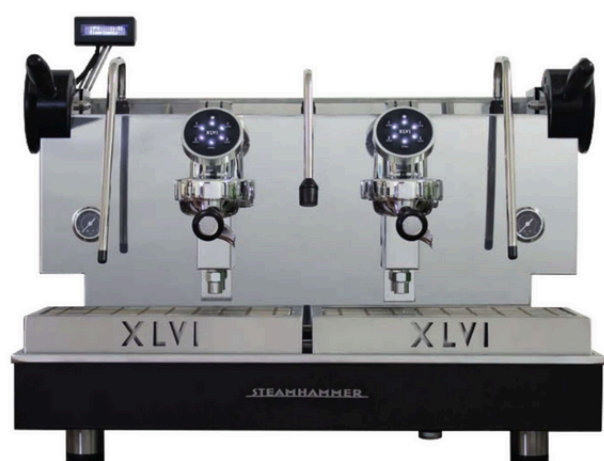


[www.atmp.eu](http://www.atmp.eu)

# Customization

## PAINTING / VERNICIATURA\*

\* Indicare il RAL / Need RAL



Painted body /  
verniciatura corpo

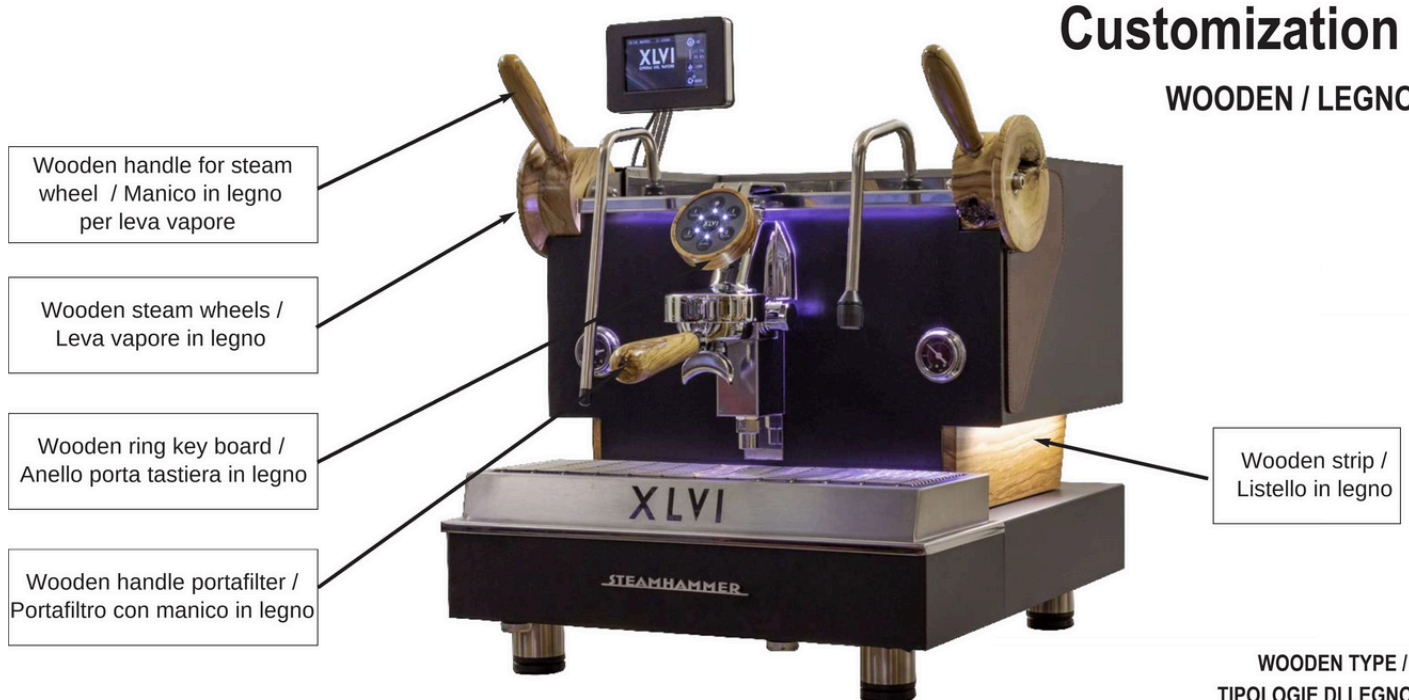


Painted frontal panel /  
verniciatura  
pannello frontale



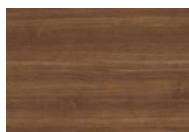
# Customization

WOODEN / LEGNO



WOODEN TYPE /  
TIPOLOGIE DI LEGNO

Walnut / Noce



Olive / Olivo



Oak / Quercia







## Customization

### LEATHER / PELLE

Leather ring keyboard /  
Anello in pelle intorno alla  
tastiera

Rear body leather /  
Parte posteriore in pelle

Leather handle portafilter /  
Portafiltro con manico in pelle

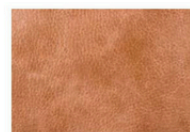


### LEATHER TYPE / TIPOLOGIE DI PELLE

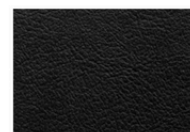
**dark brown**  
pelle molto scura



**light brown**  
pelle naturale



**dark leather**  
pelle nera



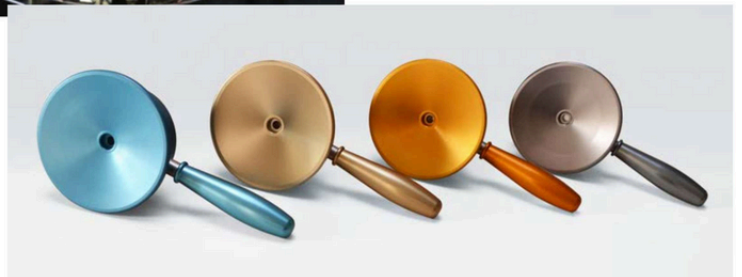
# Customization

ALLUMINIUM / ALLUMINIO



Anodized aluminium ( aluminium color )  
Anodized aluminium ( black, red, gold, copper, \*extra (RAL))  
Chromed aluminium

Alluminio anodizzato (colore alluminio)  
Alluminio anodizzato (nero, rosso, oro, rame, \*extra (RAL))  
Alluminio cromato



## Customization

COPPER / RAME  
GOLDEN / ORO



Copper / golden

Rame / oro

Coated group head

Gruppo

Coated portafilter body

Portafiltro

Coated coffee spout (double/single spout)

Beccuccio (doppio/singolo)



[www.atmp.eu](http://www.atmp.eu)



## Customization



Led /  
Luci led



Elevation for espresso 5,5 / 7,5 cm /  
Griglia per espresso 5,5 / 7,5 cm



Flat grill /  
Griglia piatta

## Customization



Filter coffee module /  
Modulo filter coffee

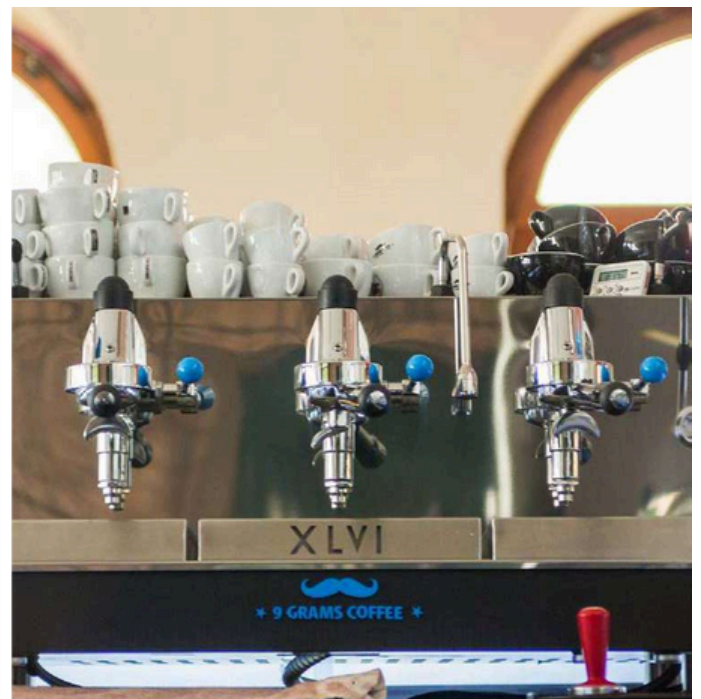


Colorated boiler / Painted logo on the boiler  
Caldaia colorata / Logo dipinto sulla caldaia

## Customization



Customized logo (rear)  
Personalizzazione logo (retro)



Customized logo (front)  
Personalizzazione logo (fronte)

## Customization

REAR GLASS / RETRO IN VETRO



## Customization example





## Customization example

Wooden handle for steam wheel / Manico in legno per leva vapore

Wooden steam wheels / Leva vapore in legno

Wooden ring key board / Anello porta tastiera in legno

Wooden handle portafilter / Portafiltro con manico in legno

Copper kit / Kit rame  
Coated group head / Coated portafilter body  
Coated coffee spout (double/single spout)  
Gruppo rivestito / Portafiltro rivestito  
Erogatore caffè rivestito  
(beccuccio doppio / singolo)

Painted frontal panel / verniciatura pannello frontale

Painted body / verniciatura corpo

XLVI

XLVI

## Customization example

Rear glass / Inserto in vetro  
posteriore

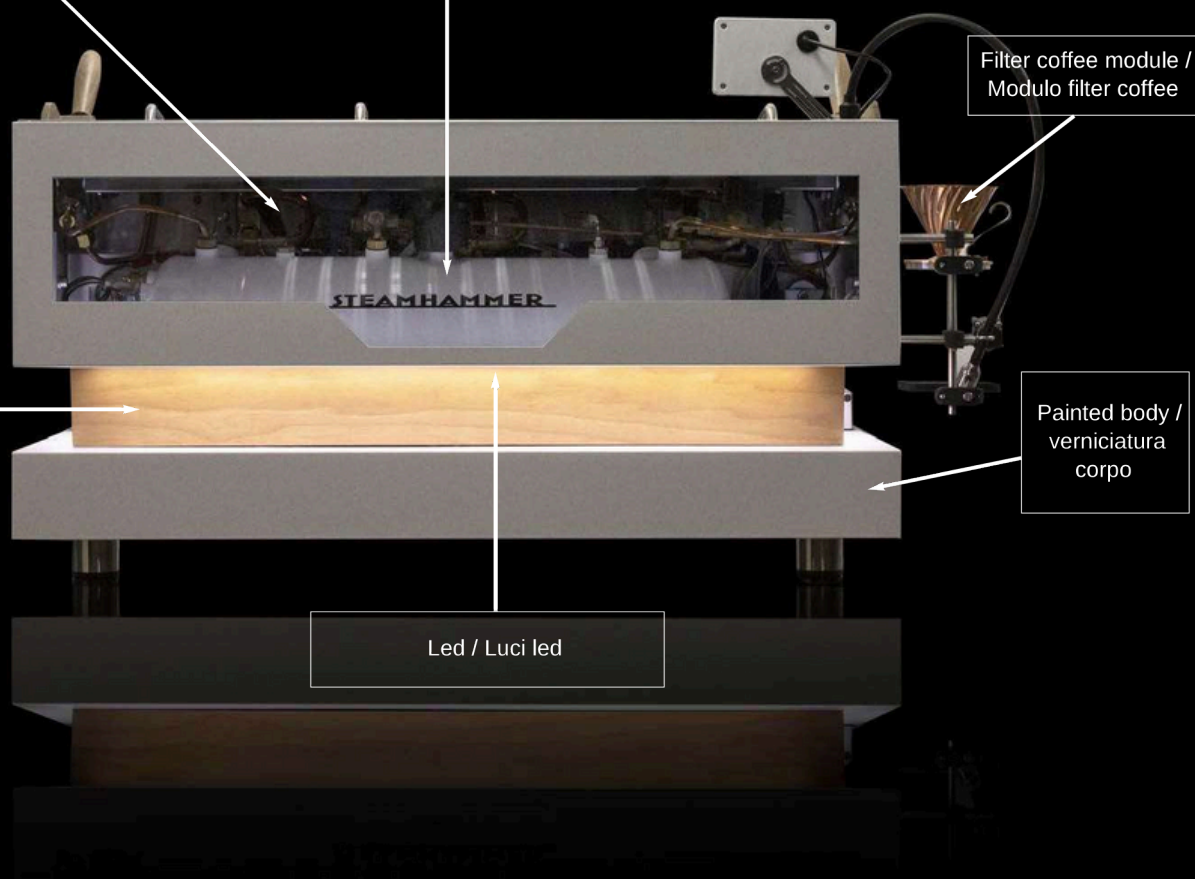
Colored boiler / Caldaia colorata

Filter coffee module /  
Modulo filter coffee

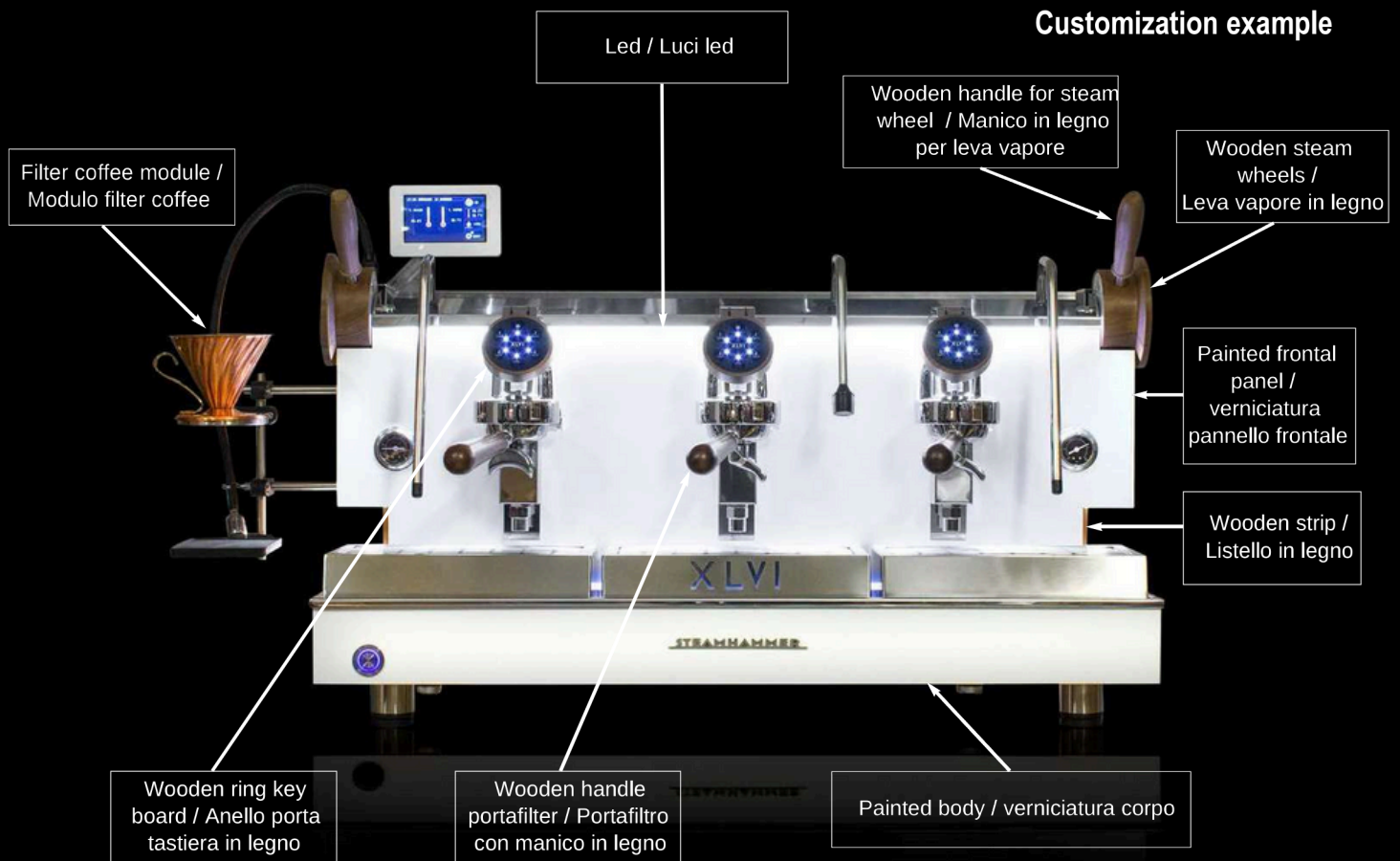
Wooden strip /  
Listello in legno

Painted body /  
verniciatura  
corpo

Led / Luci led

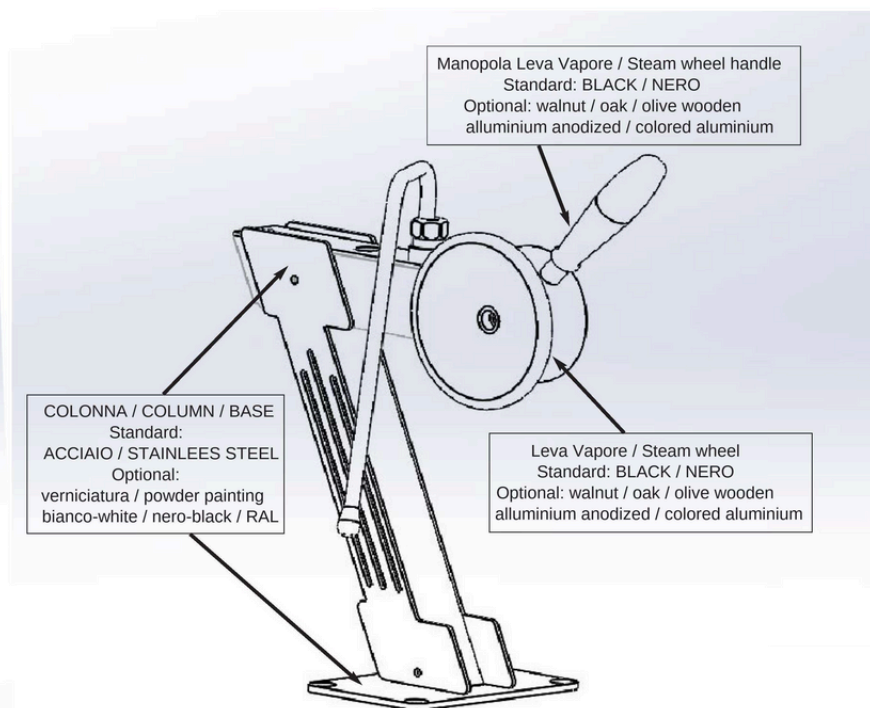
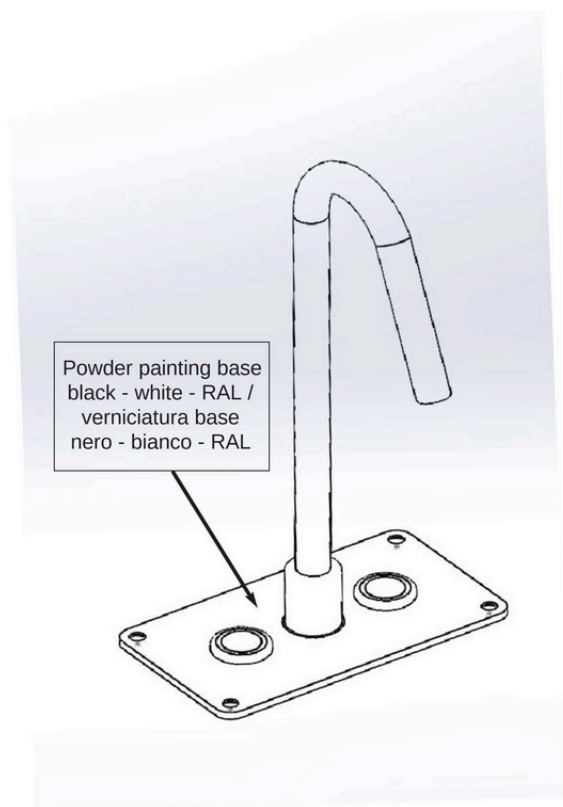


## Customization example





## Customization WATER MODULE - COLONNA ACQUA / STEAM MODULE - COLONNA VAPORE



# Customization

INDIPENDENTE / POMPABASSA

COVER DISPLAY / CORNICE DISPLAY  
Standard:  
alluminium anodized  
Optional:  
bianco-white / nero-black / RAL

CORPO / BODY  
Standard:  
ACCIAIO / STAINLEES STEEL  
Optional:  
verniciatura / powder painting  
bianco-white / nero-black / RAL

BASE / BASE  
Standard  
ACCIAIO / STAINLEES STEEL  
Optional:  
verniciatura / powder painting  
bianco-white / nero-black / RAL

BRACKET / STAFFA  
Standard:  
ACCIAIO / STAINLEES STEEL  
Optional:  
verniciatura / powder painting  
bianco-white / nero-black / RAL

GROUP HEAD TOP / COPERCHIO  
Standard:  
alluminium anodized  
Optional:  
anodized colored aluminium

ANELLO / RING KEYBOARD  
Standard: alluminium anodized  
Optional:  
walnut / oak / olive wooden  
dark / brown / light leather  
anodized colored aluminium

GRUPPO / GROUP HEAD  
Standard: shiny brass / ottone lucido  
Optional:  
copper coated / ramato  
golden coated / dorato  
black / nero



# Customization

INDIPENDENTE / POMPABASSA

