



since 1996

**DAZHENG
COFFEE GROUP**

**LADETINA EGRET SEMI AUTOMATIC COFFEE
MACHINE INTRODUCTION**

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Front View



Left 45° View



Right 45° View



Left View



Right View

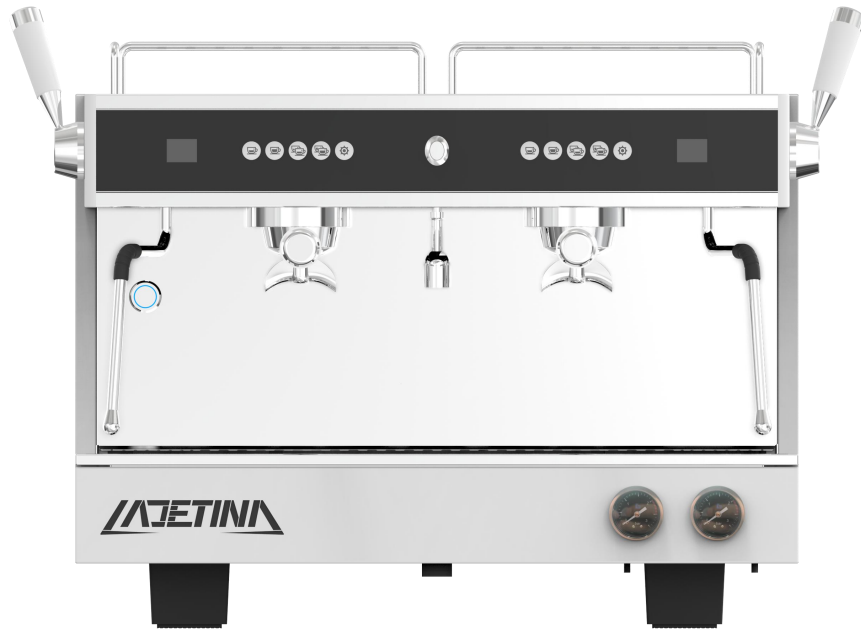


Back View



PRPRODUCT VIEW

Product Parameter



Model Number	BL-2
Color	Black/White
Voltage	220V/50~60Hz
Power	3000W
Steam Boiler Capacity	7L
Steam Boiler Material	Stainless steel
Output	200Cups/Hour
Buttons Number	10PCS
Certificate	CCC/CE/CB/Food Contact
Net Weight	55KG
Size	520(H)*530(W)*750(L)mm

LAJETINA[®]

拉迪天纳

EGRET COMMERCIAL SEMI AUTOMATIC COFFEE MACHINE

MICROCOMPUTER MONITORING/PRE-INFUSION FUNCTION/
PROFESSIONAL ROTARY PUMP



NINE BIG STAR CONFIGURATION

SPECIALIZED EXTRACTION CONFIGURATION



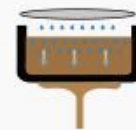
Professional Rotary Pump



Independent Extraction/Steam
Pressure Gauge



Custom 8 Groups
Parameters



Pre-infusion Function



Side Steam Lever



Professional microcomputer
monitoring



Four-hole Nozzle



Copper Brewing Head



Single Boiler with Heat
Exchange Structure

**INDEPENDENT EXTRACTION/
STEAM PRESSURE GAUGE
MACHINE STATE BE CLEAR AT A GLANCE**

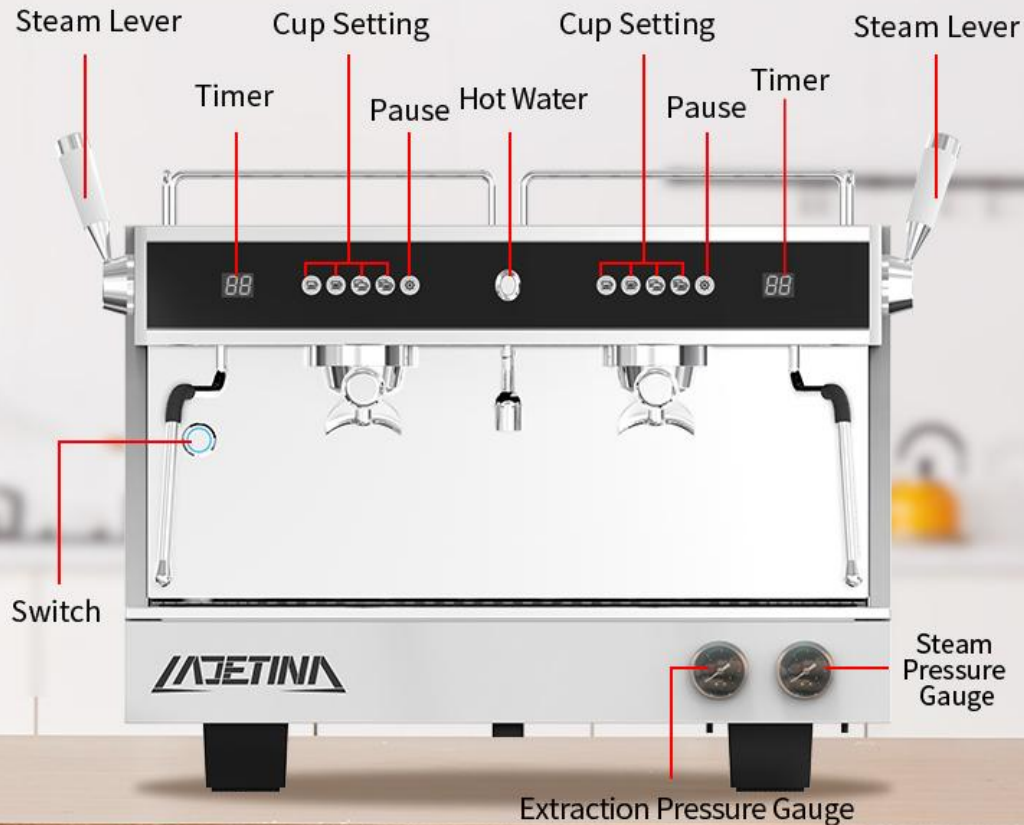


INDEPENDENT EXTRACTION/ STEAM PRESSURE GAUGE

Dual monitoring of air and water pressure, effectively guaranteeing professional coffee extraction at a stable pressure.

10 OUTPUT BUTTONS MEET THE RAPID EXTRACTION OF DIFFERENT DRINKS

10 buttons of whole machine, 8 sets of parameter can be set,
2 pause buttons can be used.



10 OUTPUT BUTTONS MEET THE RAPID EXTRACTION OF DIFFERENT DRINKS

- ✓ 10 buttons of whole machine
- ✓ 8 sets of parameter can be set.
- ✓ 2 pause buttons

PRE-INFUSION FUNCTION EXTRACT COFFEE MORE MELLOW

Pre-infusion function, effectively enhance coffee extraction rate, assist baristas to standardize products.








The commercial-grade pre-infusion function enables the coffee powder to be fully infused and the hydrophobic gas drained, so that the water powder can be fully mixed and extracted in the subsequent brewing process. After a few seconds of water in, the coffee powder can be fermented in a vacuum environment for a period of standing time, giving rise to a more fragrant aroma and good taste.


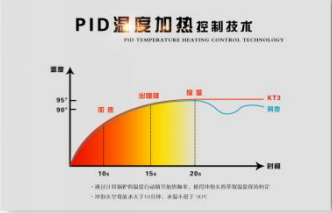



PRE-INFUSION FUNCTION EXTRACT COFFEE MORE MELLOW

The commercial-grade pre-infusion function enables the coffee powder to be fully infused and the hydrophobic gas drained, so that the water powder can be fully mixed and extracted in the subsequent brewing process.

Product Technical Features

No.	Technical Features	Description	Photo
1	Professional Rotary Pump	Adapted professional commercial rotary pump, which is effectively guarantee the stable water pressure and enhance the stable extraction of coffee.	
2	Pre-infusion function	The commercial pre-infusion function allows the coffee powder be fully immersed, exhausting hydrophobic gases and allowing for full contact and extraction during the subsequent brewing process.	
3	Intelligent microcomputer monitoring	Supports water level monitoring, high temperature monitoring and intelligent anti-dry burning to ensure safer use of the coffee machine.	
4	Independently Extraction/Steam Pressure Gauge	Double monitoring of air pressure and water pressure effectively guarantees the professional extraction of coffee under stable pressure.	
5	7L Single Boiler with heat exchange	7L large capacity single boiler structure with 3000W high power, strong capacity to meets big amount output.	 <p data-bbox="2160 1296 2321 1333">Single Boiler with Heat Exchange Structure</p>

Product Technical Features

No.	Technical Features	Description	Photo
6	Wider drip tray	Ergonomic design to prevent splashing during operation and to keep the bar dry and tidy.	
7	PID Temperature control technology	PID temperature control technology is a calculation program that automatically adjusts the heating frequency of the coffee machine by calculating the temperature changes in the boiler. Compared to conventional coffee machines, this reduces unnecessary heating time and saves energy, while the coffee extraction temperature remains stable.	
8	Side Lever design	Dual steam pipe, two sides steam operable, all-round steam nozzle, easy to use with strong steam, easy to make dense milk foam.	
9	Top warm cup design	Preheat the coffee cup in advance to retain the full flavour of the coffee.	
10	One key to switch on	One key to switch on, automatic water refill, automatic heating at start-up	

EXTRAORDINARY DETAILS

SHOW ORIGINALITY AND CONSIDERATE DESIGN REVEALS QUALITY

SHOW DETAILS



TOP WARM CUP DESIGN

Preheat the coffee cup in advance to retain the full flavour of the coffee



TOP CUP
DESIGN

01

WIDER DRIP TRAY

Ergonomic design to prevent splashing during operation and to keep the bar dry and tidy.



WIDER WATER
DRIP TRAY

02



EXTRACTION/STEAM PRESSRE GAUGE

Real-time display machine states, assist baristas to standardize products.



FRONT MIRROR
STAINLESS STEEL

03

SIDE LEVER DESIGN

POM steam lever touch more better



SIDE LEVER
DESIGN

04



WE OWNED A VARIETY OF INTERNATIONAL AND DOMESTIC SAFETY CERTIFICATION

Our products comply with the national food safety certification, food contact safety certification, and the International Certification Alliance (10net) member institutions recognized, in accordance with CQC11-448001-2017 certification rules.



Food Contact



CE certificate



CB certificate



CCC certificate



VARIOUS PRODUCT LINE IS
EASIER TO SATISFY DIFFERENT REQUIREMENTS.



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THANKS !



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