

Theresia T3 Volumetric

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Description

Modern, Electric, Innovative

Suitable for: Demanding professionals, top quality home machine, specialty coffee shops. An exquisite object that is attractive, simple, and functional. Combining tradition and innovation the Theresia is an espresso machine designed for indulging in the perfect espresso. Not only as a leisure break, but as an little luxury to appreciate and savor.

Design

The Theresia, designed by Doriana and Massimiliano Fuksas, it is an espresso machine for the coffee connoisseur to have at home, on their boat or in the office. The body of the machine is made of supermirror stainless steel. The steel is processed by an experienced craftsmen who, after laser cutting the metal, folds the material 112 times. Leaving the finished project to be one of our most stylized machines.

Technology T3 technology

In a professional coffee machine, temperature plays an extremely important role, as it strongly influences the quality of the espresso. A stable temperature provides an excellent and repeatable result. Achieving this has become one of the largest challenges in the espresso industry. Through research, studies and in-depth experimentation we managed to find a solution that provides control of every single parameter.

Thus was born T3 Technology. T3 Technology means the Barista can set the delivery temperature of each group through three different temperature parameters: water in fusion, steam, and delivery group. The machine does the rest: digital pressure and temperature sensors instantaneously send information to the controller, which through three independent PIDs actively manages each variable.

HEES Technology

We developed a new extraction system, the High Efficiency Extraction System (HEES). HEES enhances the aroma of each coffee blend in the cup because it transfers all the splendid and creamy substances right through the new extraction system. The repeatability of results and persistence of the crema are the main advantages of this technology that corrects tamping errors arising from an inexperienced hand, ensuring a perfect espresso.

All the espresso machine's information displayed on a LED screen.

The Theresia "talks" to the barista and shares all the information provided by the T3 systems. The TFT display gives the user all data in real time to help deliver the best espresso possible.

Control

PID (Proportional Integral Derivative)

PID technology allows the barista to monitor and manipulate the temperatures via the LCD display with only a few clicks to a very precise degree. Giving the barista even more control of the brewing process.

SIS (Soft Infusion System)

SIS guarantees soft and creamy espresso extractions every time. It does this by monitoring pressure in the system and gradually increases this pressure as the extraction process continues. A process which is extremely important when you are looking for the best possible cup.

Smart Functions

Theresia coffee machine embodies the technology of champions in its small size. Independent regulation of the brewing group, the water boiler and steam temperature as well as adjustable dose quantity and pre-infusion time guarantee excellent extractions and consistency. The system limits power consumption with heating management of the components that saves energy.