

UNIC

CLASSIC
ESPRESSO
EXTRACTION.

CLASSIC



UNIC CLASSIC DELIVERS OUTSTANDING ESPRESSO.

Available in 1-, 2- and 3-group models, UNIC Classic is a traditional espresso machine that features a large steam boiler, elegant lines and hand-crafted construction. A perfect example of UNIC's respected reputation and standing in the industry, Classic creates high-quality espresso with consistent quality and ensures high-performance during peak dayparts.

Crema Brew Group Technology

- Direct to boiler group heads and precise water mixing create excellent shot temperature stability and consistent thermal regulation.
- Allows for precise control over the brewing process, ensuring that each shot of espresso is consistently brewed at the optimum temperature.
- Classic is an integral component of the UNIC espresso machine line.

Independent Control Boxes

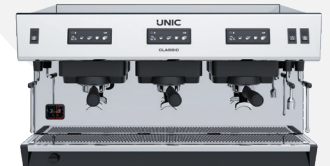
- The Classic always keeps you in business.

Durable Craftsmanship

- Delivers an affordable, reliable and profitable espresso machine.
- Easy to operate and service.
- Designed for commercial application, high-performance during rush periods.
- Heavy-duty components and welded construction.

Equipment Options for Every Need

- Available in 1- and 2-group in high profile configuration for "Tall Cup" customer preferences.
- Includes the Steamair milk auto-frother option.



Technical features

	CLASSIC 1	CLASSIC 2	CLASSIC 3
Width	13 1/2"	25 9/32"	33 15/16"
Depth	22 23/64"	22 23/64"	22 23/64"
Height	20"	20"	20"
Weight	81 lbs	121 lbs	167 lbs
Boiler Capacity / Power	6.4 L / 1500 W	10.1 L / 4300 W	15.6 L / 4300 W
Total Power	1700 W / 16 Amps (Single)	4300 W / 20 Amps (Single)	4300 W / 20 Amps (Single)
Voltage	110 V (Single) / 60 Hz	220 V (Single) / 60 Hz	220 V (Single) / 60 Hz

Specifications and pictures are not contractual - 03/2024



Classic high profile & Steamair

Certifications



UNIC



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Part of Electrolux Professional Group