



MADE FOR PERFORMANCE

LELIT

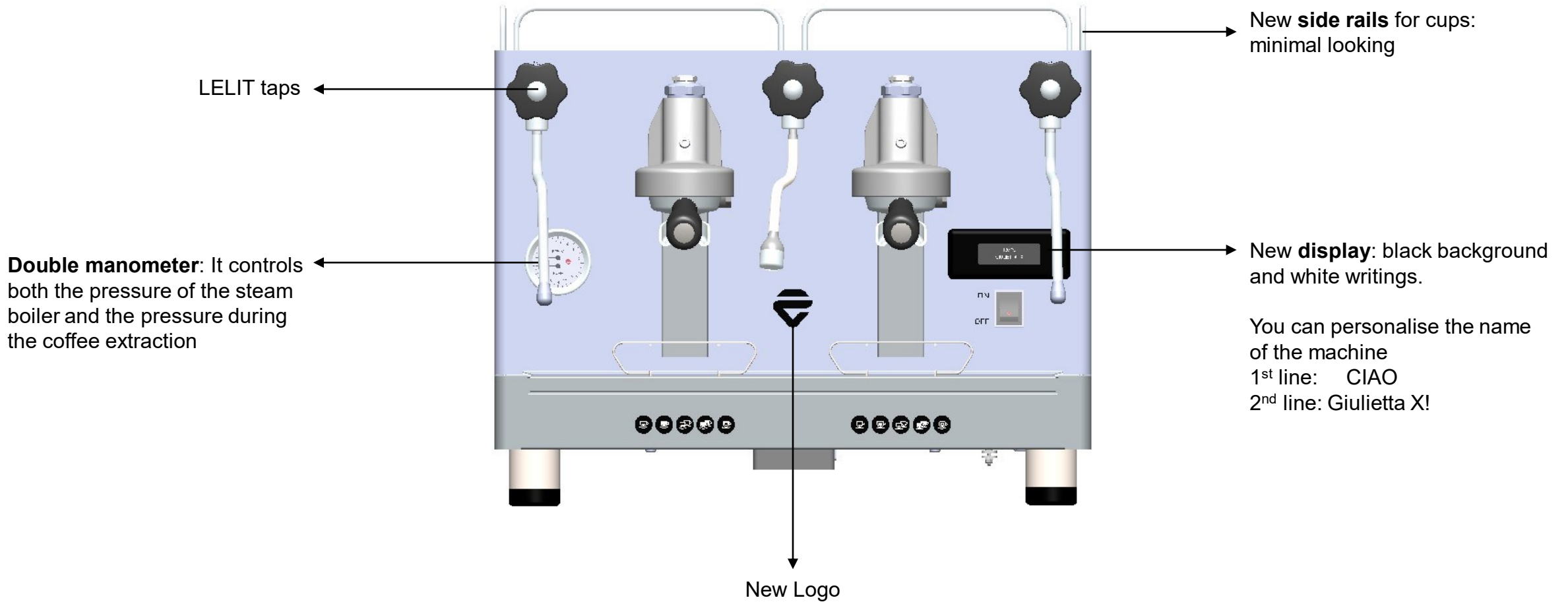
GiuliettaX – PL2SVX

Product presentation

All pictures shown are for illustration purpose only. Actual product may vary due to product enhancement.

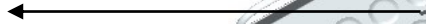
FEATURES

DESIGN FEATURES



DESIGN FEATURES

Cut outs: this makes the heat come out without overheating the machine



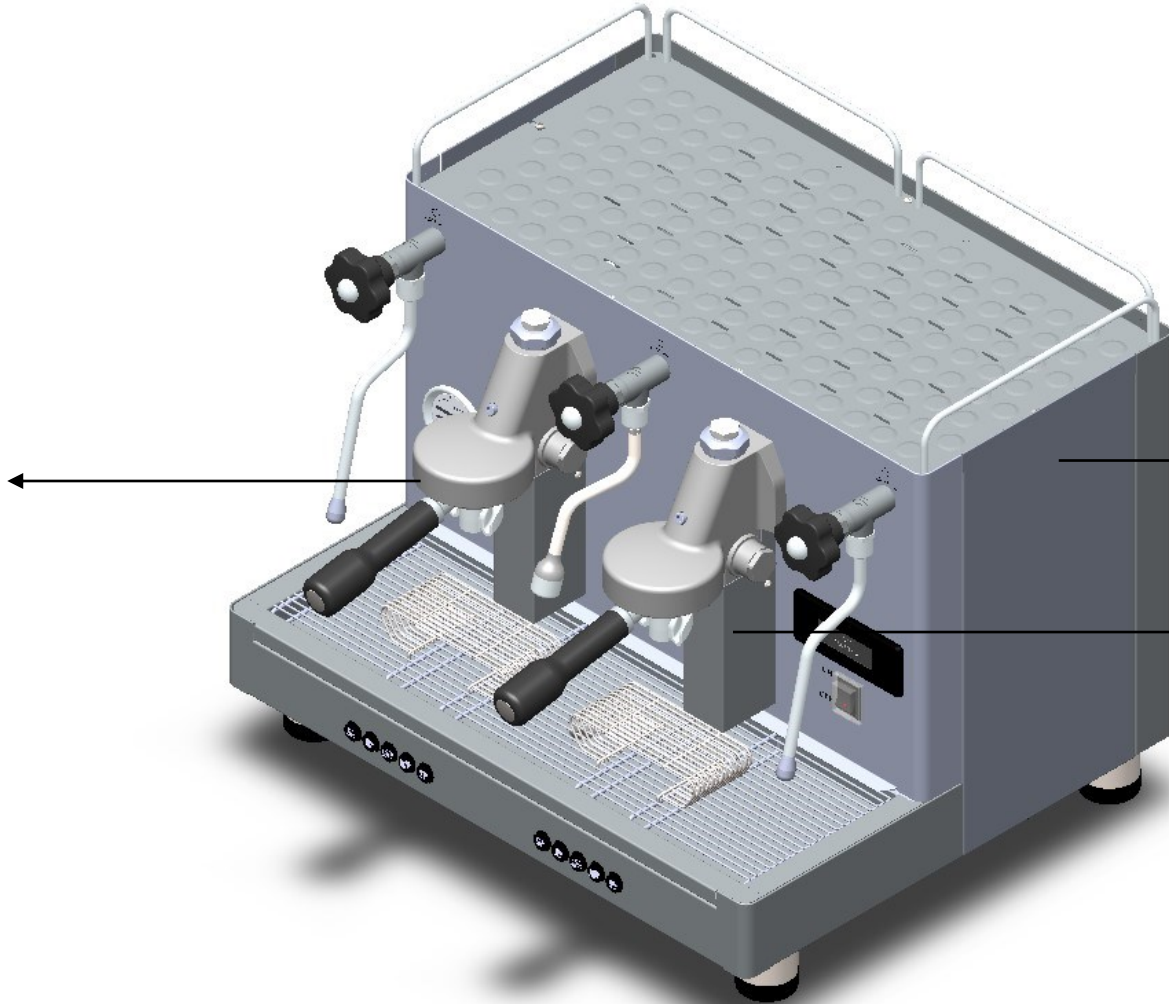
Textured top cover: this allows the cups to warm up and lets the condensation out



DESIGN FEATURES

New filters: collaboration with
IMS (1 dose filter (9-11 g), IMS + 2
LELIT58 2 doses filter (14-18 g), IMS
+ LELIT58 blind filter, IMS)

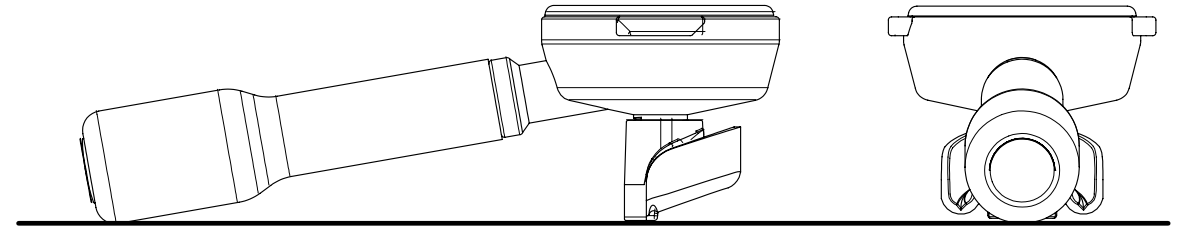
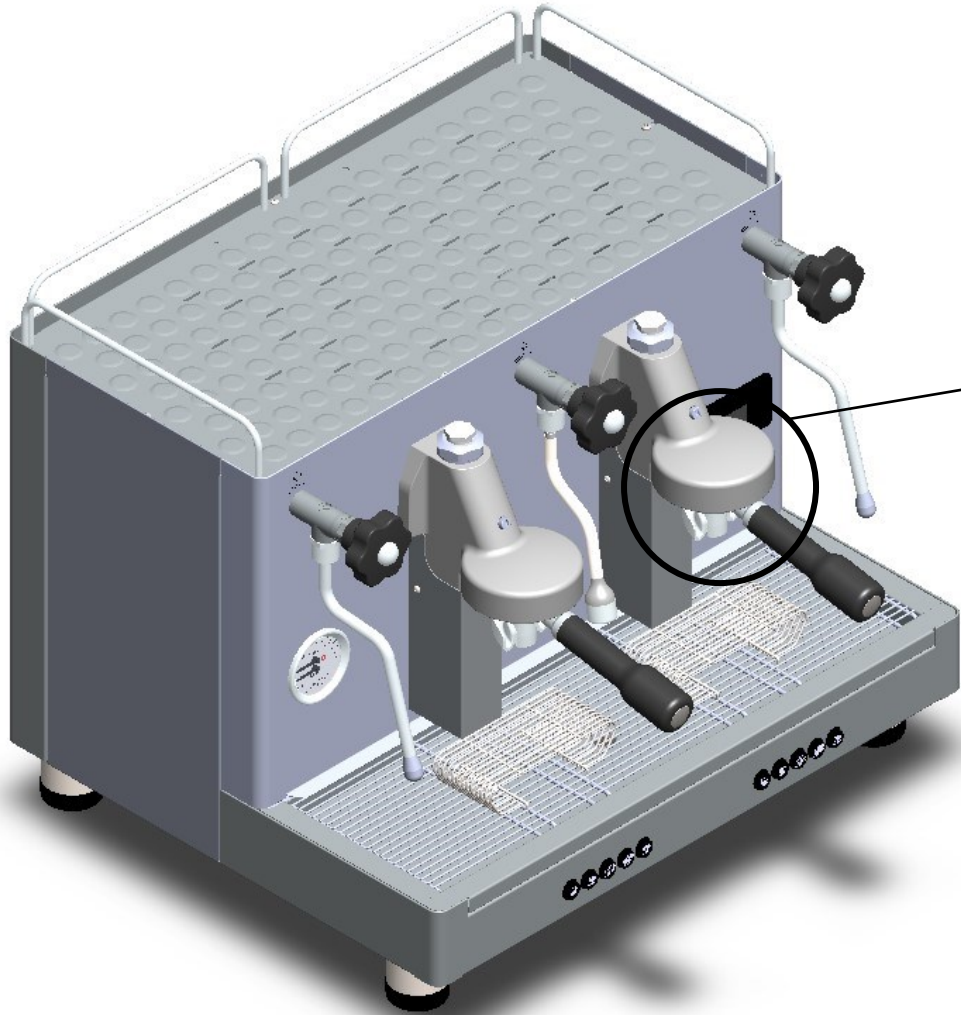
\ professional baskets



Removable side panels: they
give easy access to the inside of
the machine

**Easy accessible 3-way solenoid
valve:** by simply removing the
screw on the metal cover, the
operator has easy access to the
solenoid valve

DESIGN FEATURES



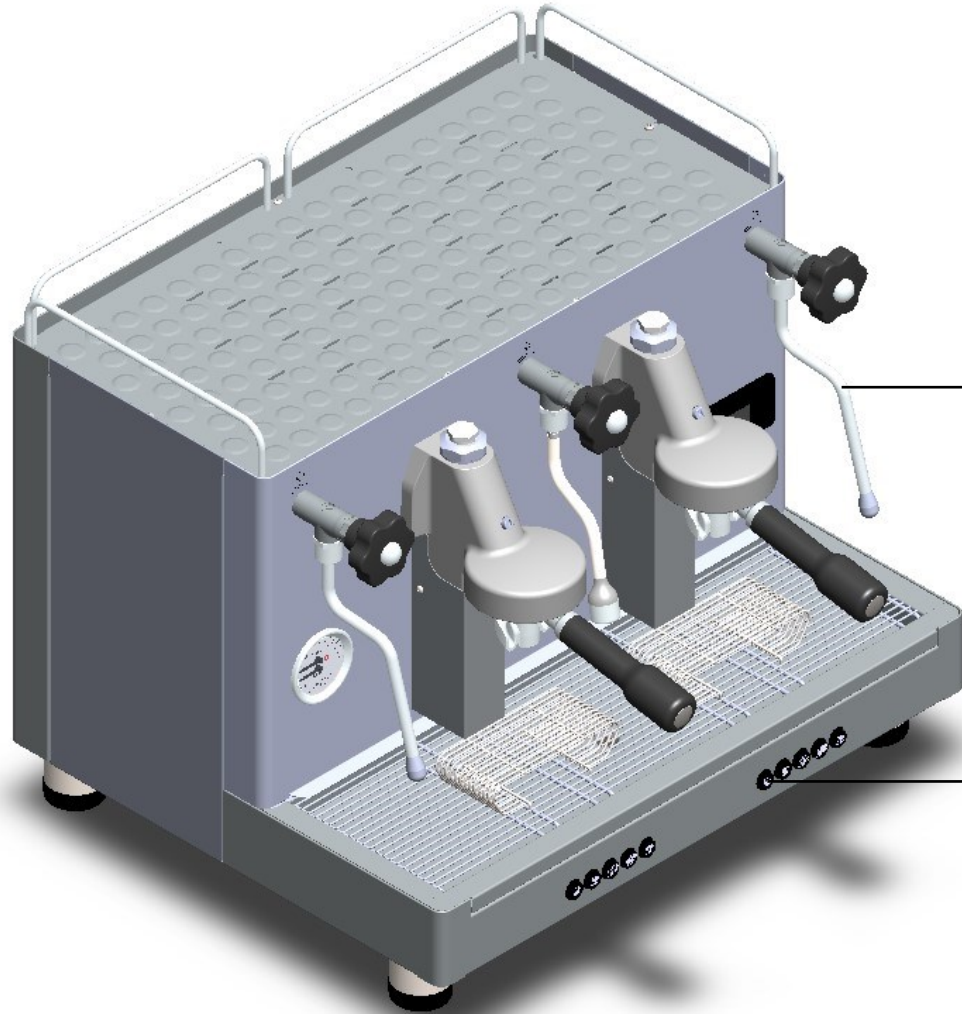
Filterholder with coffee slide:

The spout of this filterholder gently accompanies the coffee into the cup and actively helps the cream creation of the drink. Progressive inclination, spout size and open surfaces are masterfully calibrated to get the best possible result.

The barista can easily keep an eye on the brewing process as the coffee is brewed directly in front of the barista themselves.

Additionally, the coffee slide was designed keeping in mind the activities of the barista in a professional environment, like tamping

DESIGN FEATURES



Cool touch wands: ergonomic, anti-burn and easy to clean

Double keyboard: the operator can easily access the machine's technical menu. It is possible to set different extraction timings for each group, allowing also the use of two different coffee blends at the same time. Thanks to the automatic cleaning cycle, the maintenance procedures are easy to execute



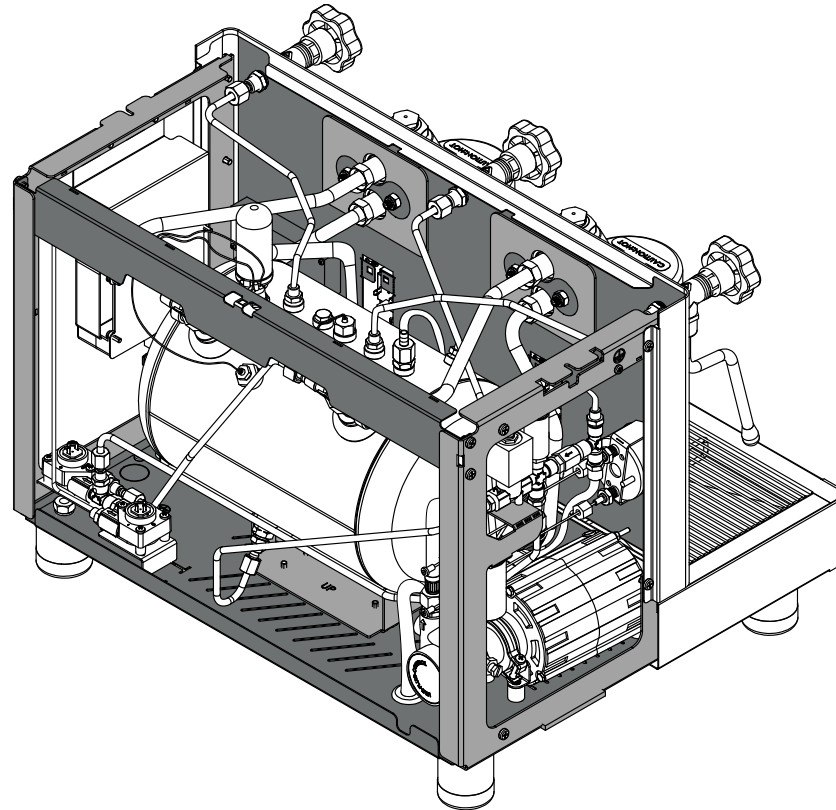
INNER STRUCTURE

INNER STRUCTURE

CHASSIS:

The whole machine can be easily assemble on the inner chassis.

This makes also maintenance extremely comfortable because the operator just needs to remove the “aesthetical” covers to access the machine



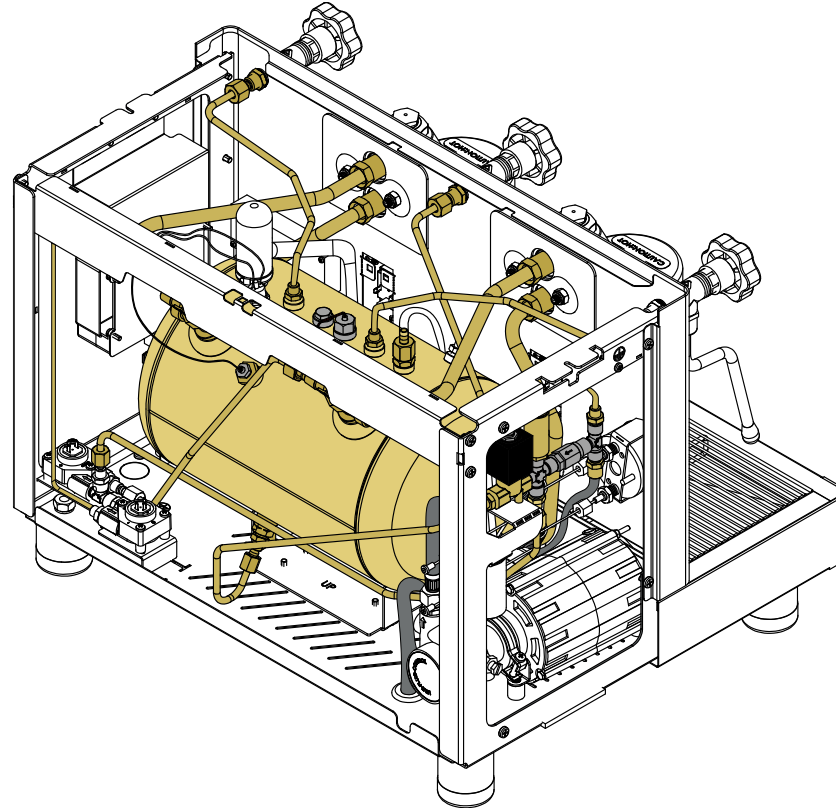
INNER STRUCTURE

HYDRAULIC CIRCUIT:

GiuliettaX is an HX machine with a volumetric meter.

LELIT improved the main disadvantage of an HX machine (risk of overheating) by having the machine work on two operational temperature: on the one hand, the **standard brewing temperature (125°C)**; on the other hand, there is **Temp>15min (120°C)**.

GiuliettaX works with a 10L copper boiler



LTS: LELIT Thermal Stability

Solution to decrease overheating

GiuliettaX has two operational temperatures and one for ECO mode:

1\ **Standard brewing temperature**

Temperature for brewing coffee drinks. This can be decided by the barista

By default it is set at 125°C

2\ **Temp > 15min**

After 15 minutes of inactivity, the temperature drops. Again this number can be decided by the barista

By default it is set at 120°C

3\ **Energy saving**

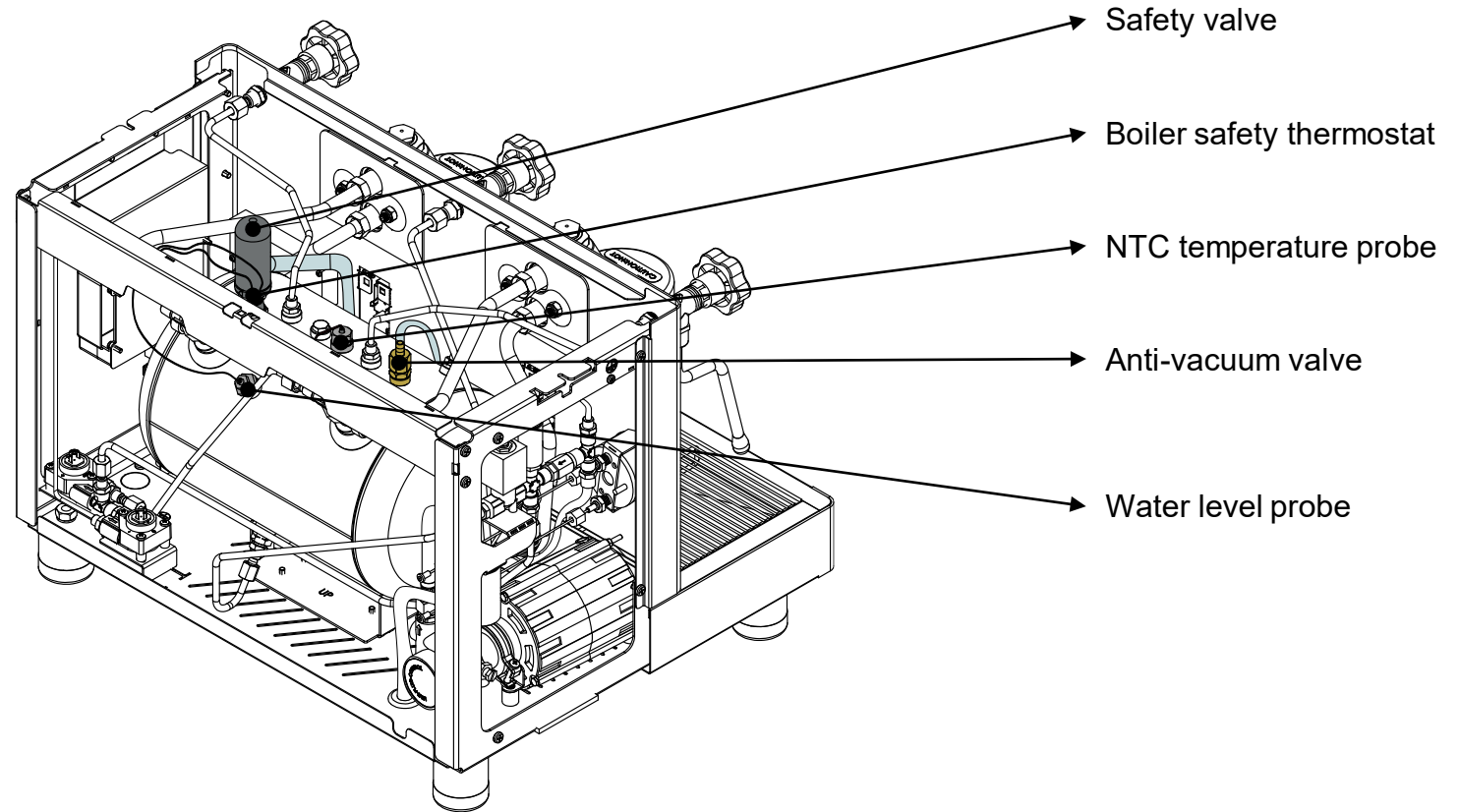
After 240 minutes of inactivity, the machine goes into a sort of “standby” mode. Temperature is decreased to 110°C



INNER STRUCTURE

SENSORS ON BOILER:

On the boiler, there are both safety sensors and monitoring sensors

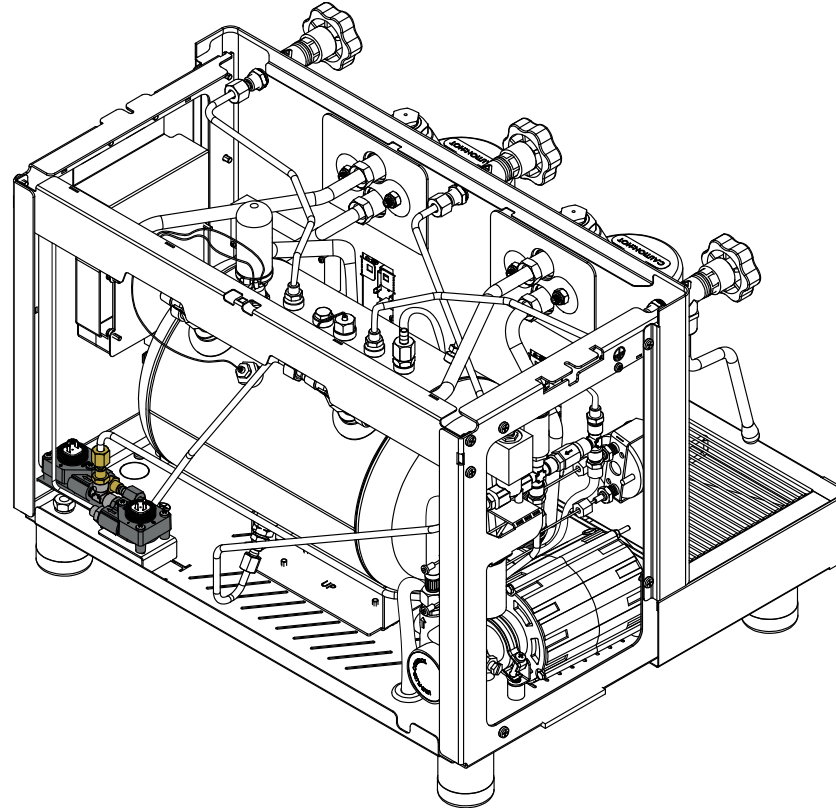


INNER STRUCTURE

VOLUMENTRIC METER:

GiuliettaX is an HX machine with a volumetric meter.

The machine allows a volumetric control coffee doses and the simultaneous execution of coffee and tea groups

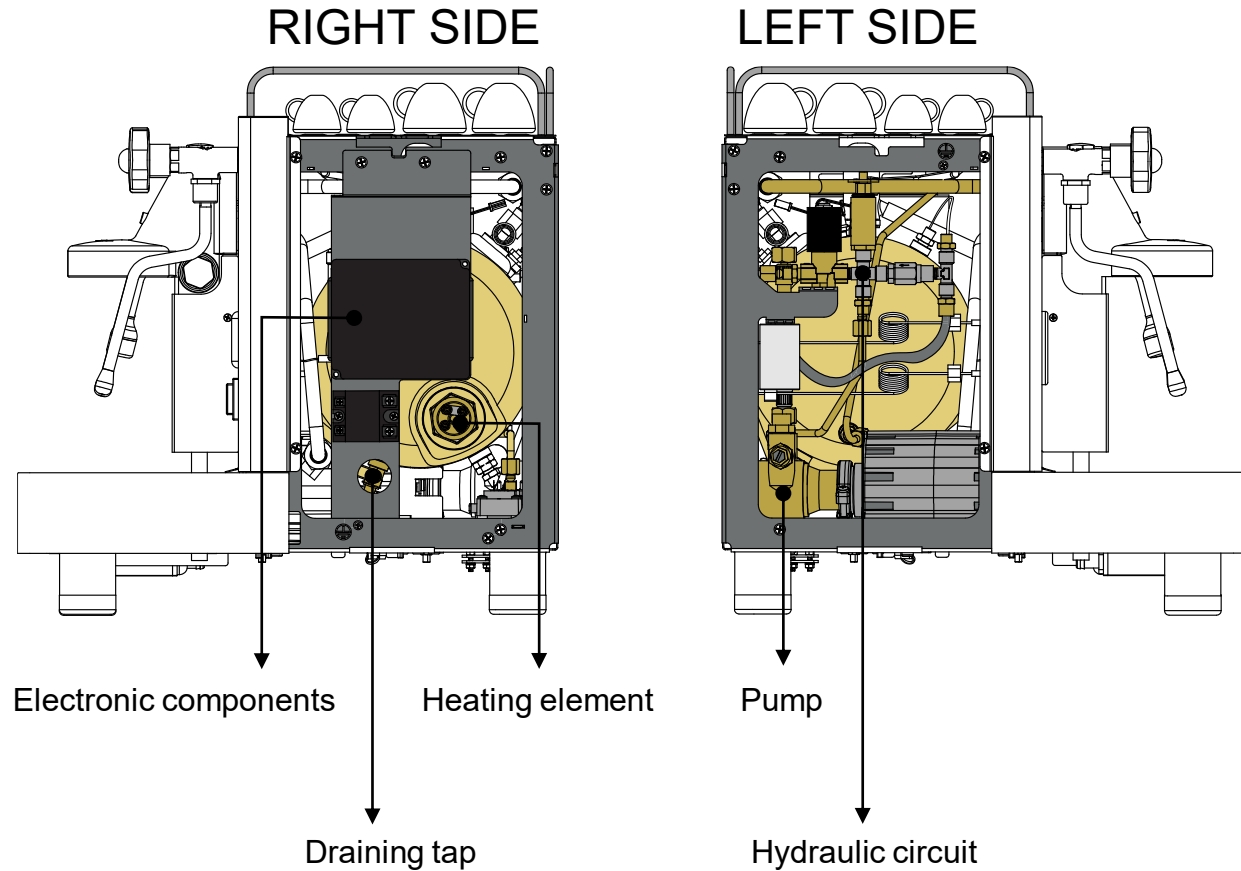


INNER STRUCTURE

SIDE PANELS:

GiuliettaX is designed keeping in mind all phases of the product life.

If maintenance is required, you can easily unscrew one screw for each side to remove the side panel to access the inside of the machine. This procedure can be done without removing the cups on top



Visit our website

www.lelit.com

All pictures shown are for illustration purpose only. Actual product may vary due to product enhancement



