



GIME

THERMOSYPHON CIRCULATION SYSTEM

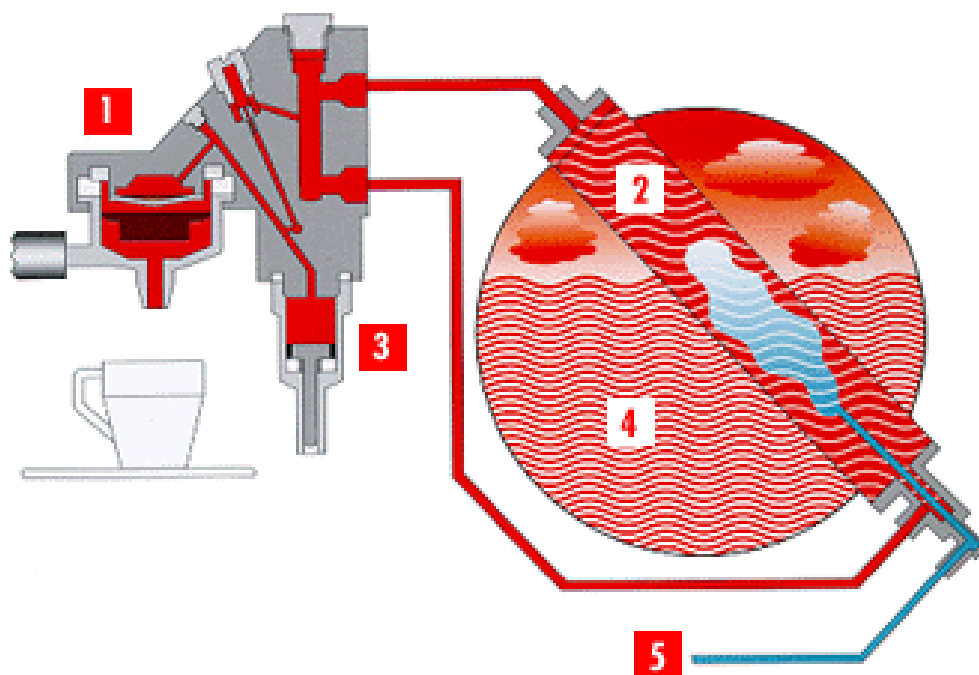
The main focus of this particular system is thermal stability and accuracy.

Temperature control is one of the most important functions in any espresso machine. If the temperature of the water brewing the coffee is too hot or cold it can ruin the coffee instantly, resulting in a burnt or bitter taste.

The traditional system to guarantee the thermal consistency is the thermosyphonic circulation.

The benefit of the Thermosyphon Circulation System compared with other systems is that greater precision is applied to controlling the brewing water.

Rather than using pre-heated water, this system draws fresh cold water for every individual coffee brewed. The water travels through the heat-exchange, a copper pipe running through the middle of the boiler, and heats simultaneously to the perfect 90 degree brewing temperature.



- 1** Coffee group
- 2** Heat exchanger
- 3** Progressive infusion piston

- 4** Boiler
- 5** Pump