

Stella  
di  
Caffè

FINICE



Be Unique





# Transform your espresso with THERMALINK NETWORK<sup>®</sup> technology

## Control Parameters

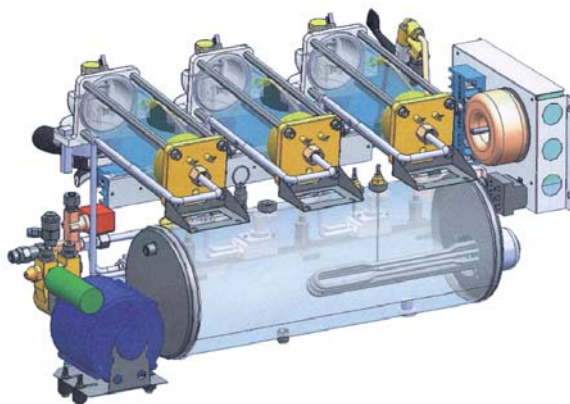


V: 119 bar

P: 15.3 bar



- Multi independent 1.65 L coffee boilers 2000 W per group, fully working and controlled independently from each other
- Large independent steam boiler 8.9 L (SDC 2) / 14.3 L (SDC 3) / 19.7 L (SDC 4) 6550 W PID thermally regulated with pressure sensor
- Use of maximum simultaneous power 6700 W limiting power consumption while ensuring optimal performance of each function
- Infusion profiling systems:
  - ▶ Mechanical pre-infusion with 3 lung sizes (0, 3, 6, seconds)
  - ▶ Electronic progressive pre-infusion, VIPER SYSTEM up to 10 seconds (option per group)



Stella di Caffè is an evolved multi-boiler espresso machine that has pioneered systems in intelligent energy distribution. This results in consistent brewing temperatures through precise PID control.



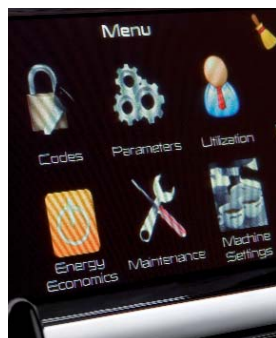
*Stella di Caffè 2 groups, 2 manual steam wands.*



Contemporary design with its unique stainless figure and innovative touch screen, **Stella di Caffè** is barista-friendly and intuitive to use.



*Stella di Caffè 3 groups, with Steamair autofrother.*



#### **CENTRAL CONTROL LCD TOUCH SCREEN**

- 4.2" color LCD screen vividly displays menu options and allows for data transfer through available USB port
- Intuitive programming and ease of use thanks to touch screen
- Evolutive lighting (color / intensity settings) through LED (RGB)
- Automatic night/day mode with timer program for energy saving
- Programming menus : drinks counter, automatic cleaning cycle, alarms for regular timed maintenance and water filtration replacement

#### **INDEPENDENT PER GROUP TOUCH CONTROL BOXES**

- Each electronic group control box is independent, equipped with up to 5 dosing selection. Drink selections are sensed through capacitance rather than pressure, making dosing selections almost effortless.
- The group control boxes communicate with each other serially to post information on the main control screen

#### **STEAM GLIDE LEVER®**

- High precision manual steam wand controlled horizontally through a ceramic cartridge (2nd manual steam on right side instead of Steamair autofrother)
- Hot water outlet with adjustable flow

#### **PRECISION FILTER BASKETS**

Using advanced fabrication technologies, UNIC is able to produce filter baskets of uncompromising quality. Each one is inspected and tested to make sure hole patterns and sizes are consistent throughout the base of the basket. This enable us to produce a quality extraction, free of improper water channeling, time after time.





### ENERGY GRIP®

Filter handle 6° inclined, made with special rubber that absorbs shocks and vibrations



### DOSAMAT®

Exclusive patented technology enables the Stella to recognize the size of the portafilter inserted (1, 2 or 3 cups) and automatically dose the corresponding volume. All volumes are completely adjustable and up to 6 different settings can be stored for each group.



### STEAMAIR

Exclusive system that automatically foams milk with temperature control



### EASY-LOCK PORTAFILTER®

Hydraulically assisted locking group for a perfect seal with minimal effort





# Be unique with your customized Stella di Caffè



Limited edition "Be Unique"

- 1 ▶ Exclusive design raised legs (option) / 2 ▶ Customized front strip (option)  
3 ▶ Steamair autofrother / 4 ▶ Movable grills (on model Volume +) / 5 ▶ Insert your logo HERE

With its high profile, Stella di Caffè Volume + has up to a 18cm (7") cup clearance, which can be reduced to 10.5cm (4") or 8cm (3") by means of 3 position movable grills.







Stella di Caffè DCL machine replicates the VIPER system for those baristi who want more control. The **Variable Infusion Pressure and Extraction Regulation** system allows the barista to make pressure adjustments throughout the pre-infusion process. The innovation of the Stella di Caffè DCL allows an experienced barista control and a beginner barista to work electronically on the same machine. That's the barista choice!



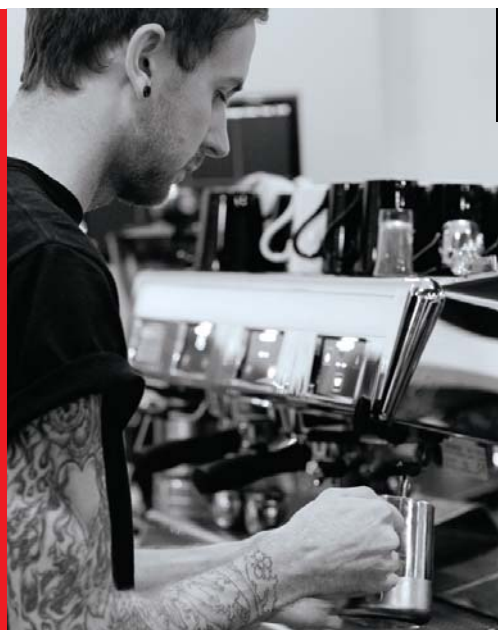


*"We trust the Stella to deliver the highest quality espresso and the satisfaction of our customers is the testatment to this."*

**J-P. COUPAL - Coupa Caffè**

*"We have been living the Stella. The Stella is the first machine I have ever used that makes the absolute perfect shot."*

**J. CHASE - Roasters Alliance**



		RANGE	Stella 2 di Caffè	Stella 3 di Caffè	Stella 4 di Caffè	
Height (cm/in)		STD V+	48 / 18.9 57 / 22.5	48 / 18.9 57 / 22.5	48 / 18.9 57 / 22.5	
Width (cm/in)		STD / V+	79 / 31	98 / 38.5	117 / 46	
Depth (cm/in)		STD / V+	60 / 23.6	60 / 23.6	60 / 23.6	
Weight (Kg/Lbs)		STD / V+	80 / 176	92 / 203	109 / 240	
Total machine boilers capacities (Liters)		STD / V+	12.2	19.25	26.3	
Steam boiler capacity (Liters)		STD / V+	8.9	14.3	19.7	
Total coffee boilers capacities (Liters)		STD / V+	3.3	4.95	6.6	
Total power capacity for coffee boilers (W)		STD / V+	4000	6000	8000	
Total power capacity for steam boiler (W)		STD / V+	6550	6550	6550	
Maximum simultaneous power (W)		STD / V+	6700	6700	6700	
Voltage (V)		STD / V+	230V Single/3Phase 400V 3Phase	230V Single/3Phase 400V 3Phase	230V Single/3Phase 400V 3Phase	

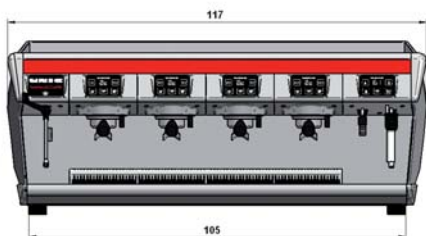
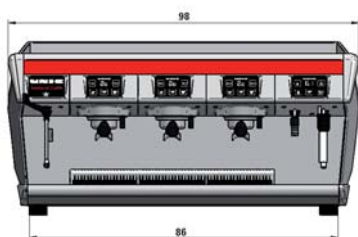
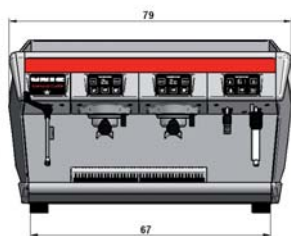
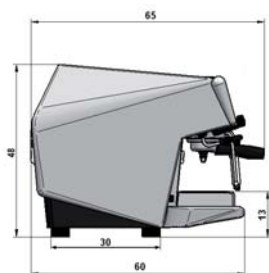
STD = Standard range

V+ = Volume + range

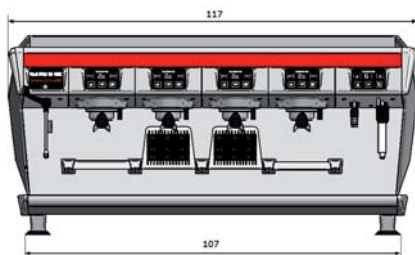
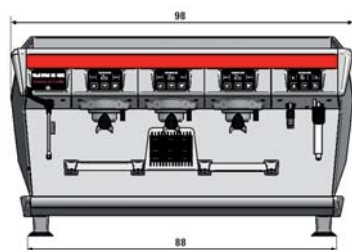
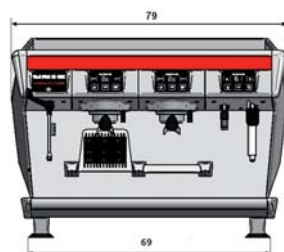
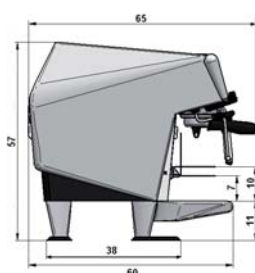


# Stella di Caffè is available in two models

## Standard RANGE



## Volume+ RANGE



Stella  
di Caffè 2

Stella  
di Caffè 3

Stella  
di Caffè 4



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