



## X53 Granditalia: news

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The superautomatic X53 Granditalia machines feature the introduction of new technical devices improving the functions and the in-the-cup quality result.

All the models have been implemented with **ThermoDrive**, a new adjustable thermal balance system which guarantees the group thermal stability under any conditions of use. ThermoDrive allows setting the water temperature according to the various types of coffee blends and drinks required by simply turning a mixing valve. In this way, you can set individual temperatures without switching off the machine. ThermoDrive has been designed to provide the flexibility you need while remaining energy efficient.

The Milk Precision System models are now equipped with a **delivery spout** whose handle makes height adjustment more simple.

The high reliability **gear pump** regulates the milk flow, ensures improved cream quality and allows the milk to be supplied at a high temperature (up to 75°C). The new air circuit avoids liquids being sucked back when the milk frother is being used.

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*Faema has significantly contributed to the history of professional espresso coffee and cappuccino machines in Italy and around the world. Faema has been producing espresso coffee machines with distinctive elegant design and always innovative technological features since 1945. The Group is based close to Milan. Its 4 manufacturing plants, covering a total of 75,000 m<sup>2</sup>, of which 40,000 m<sup>2</sup> indoor, represent the world's largest area completely dedicated to the production of professional espresso coffee machines. Today the Group exports more than 70% of its production in more than 100 countries through a network of more than 700 direct distributors that are organized to provide also after-sales support to end users.*