QSTEAM AND QMILK PERFECT QUALITY CHORDS







Q SERIES

Q STEAM

MELODIES OF WATER AND STEAM TO COMPLEMENT YOUR BEST COFFEES

QSteam is the perfect accessory for coffee machines. It is designed to prepare teas, other hot beverages and the emulsified drinks with fresh milk that are increasingly popular with customers, such as: lattes, cortado, latte macchiato, cappuccinos and countless other creations.

Prepare your teas with QSteam, the ideal accessory for coffee machines, including capsule machines, for offices (Office Coffee Service) and all types of cateringestablishments.

It includes a **5-litre boiler, over 4 minutes of continuous steam, a cup warming tray and stainless steel body.** A celebration of the best complement to coffee.

QMILK

FUSION OF MILK AND COFFEE: THE PERFECT COMBINATION

Quality Espresso presents the new **QMilk, the stainless steel milk warmer** with automatic bain-marie heating system and a 6-litre capacity to strike the perfect balance between milk and coffee.

Lighter and more compact than other milk warmers on the market, QMilk fits perfectly into any workspace and allows you to keep your milk in ideal condition.

QMilk allows you to give your espresso a touch of hot milk at the right temperature, with outstanding.







IDEAL ACCESSORIES

2 II A S

· Stainless steel rail in the cup-warming area

STAINLESS STEEL FRONT ——

TAPS ----

· Easy Latte quarter-turn system

LEVEL INDICATOR -

· Water level indicator light

STEAM AND WATER OUTPUT WAND -

- · With protective handle
- \cdot The steam wand generates more than 4 minutes of continuous steam
- · Water outlet with capacity to produce hot water for teas at 15 litres per hour

BOILER ----

- · 5 L capacity
- · 1, 5 L tank version

TRAY —

VERSION WITH TANK AVAILABLE





QMILK





TRAY

THE MODELS

CHARACTERISTICS

Q STEAM

- 5-litre copper boiler in the mains model and 1.5 litres in the tank model
- Start-up in 8 minutes
- More than 4 minutes of continuous steam
- Hot water production for teas at 15 litres per hour
- Stainless steel rail in the cup-warming area
- Stainless steel body
- Water level indicator light
- 2 versions: mains and tank
- Stand-alone version with 2.5 litre tank and 1.5 litre boiler
- Drain pan in mains version

| TECHNICAL DATA | QSTEAM | QSTEAM | |
|--|-------------------|-------------------|--|
| TECHNICAL FEATURES | MAINS CONNECTION | WITH WATER TANK | |
| Dimensions (Height x Width x Depth) | 51 x 26 x 54 cm | 51 x 26 x 54 cm | |
| Weight | 16 Kg | 19 Kg | |
| Single colour | 1 • | | |
| ELECTRICAL CHARACTERISTICS | | | |
| Power supply | 220-240V/50-60 Hz | 220-240V/50-60 Hz | |
| Power | 2500 W | 2500 W | |
| Boiler Capacity | 5 l | 1,5 l | |



QMILK

- Milk tank capacity of 6 litres
- Made entirely of 18/8 stainless steel
- Heating through 1,300 W sleeved heating element
- Adjustable thermostat up to 75 °C
- Operation indicator light
- New position ON/OFF main switch
- Outlet nozzle with two positions and auto-return
- Adapted to the most demanding hygiene standards
- Water level indicator light for the bain-marie system
- Pull-out tray as standard
- LED indicator light for optimum operating temperature

| Power | 1300 W |
|--|-----------------|
| Power supply | 230V/50Hz |
| ELECTRICAL CHARACTERISTICS | |
| Single colour | 1 (|
| Weight | 9 Kg |
| Dimensions (Height x Width x Depth) | 47 x 28 x 45 cm |
| TECHNICAL CHARACTERISTICS | |
| TECHNICAL DATA | QMILK |







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