



S39 Barsystem Touch

S39 Barsystem Touch is a superautomatic new-generation machine that is exceptionally easy and versatile to use for an in-the-cup quality result in line with the Cimbali tradition. S39 Barsystem Touch is available in Turbosteam and MilkPS versions, and is equipped with a touch-sensitive screen, making management of the machine intuitive both in terms of the supply of the beverages and of the main machine functions.

S39 Barsystem Touch is equipped with:

- Smart Boiler: a patented boiler management system, which significantly optimises steam and hot water performance, thus avoiding production drops also during rush hours;
- ThermoDrive: adjustable thermal balance system which allows setting the water temperature simply by turning a mixing valve. In this way, you can set individual temperatures for each coffee blend and requested drink;
- Water by-pass: it allows delivering drinks with a high water content, without need to change the grinding degree;
- Micro filter: a filter characterised by a very fine mesh that holds back the thinnest grains, and is therefore particularly suitable for drinks such as regular coffee and café crème.
- Turbosteam: a patented temperature-sensing steam wand system that simultaneously delivers steam and air, allowing the hands-free heating or frothing of large amounts of milk without manual intervention;
- MilkPS: cappuccinos and other milk based beverages are prepared automatically. The delivery spout is equipped with an ergonomic handle to rapidly and easily adjust its height;
- Third optional coffee grinder;
- SelfWash: A completely automatic washing cycle designed to clean the milk circuit at the end of the working day: after having submersed the milk-circuit tube into the tray containing the water and the detergent, start the washing cycle and the machine does everything on its own accord.