

THE WAY TO BE INDEPENDENT

Indie is built for baristas who value freedom and precision in every shot. With smart engineering and intuitive ergonomics, it lets professionals express their creativity without limits, turning espresso preparation into pure artistry. Its distinctive design, customizable features, seamless controls, and eco-conscious options make Indie more than a machine—it's a partner in your craft.



- CONTINUOUS WARMING TILL 70 C° OF THE WATER OF INFUSION
- FINAL HEATING AT INFUSION TEMPERATURE DIRECTLY ON THE BREWING GROUP
- THERMICALLY INSULATED BREWING GROUP FOR GETTING THE MAXIMUM SENSITIVITY OF THE THERMAL ADJUSTMENT AND MINIMUM ELECTRIC ENERGY CONSUMPTION
- THE WATER OF INFUSION IS NOT IN CONTACT WITH THE ELECTRIC RESISTANCE IN ORDER TO ENSURE ITS MAXIMUM OXYGENATION
- INDEPENDENT MANAGEMENT OF EACH BREWING GROUP

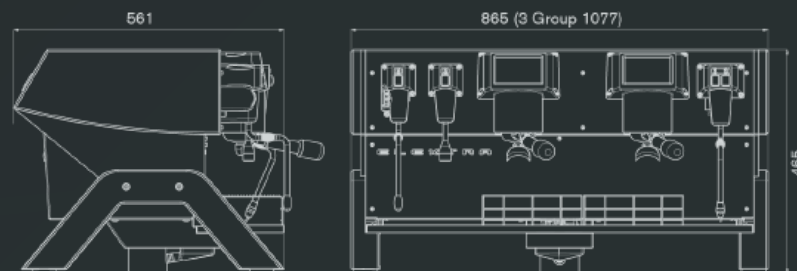
AVAILABLE COLORS

- MATT BLACK
- ICE WHITE





DIMENSIONS



MODELS:

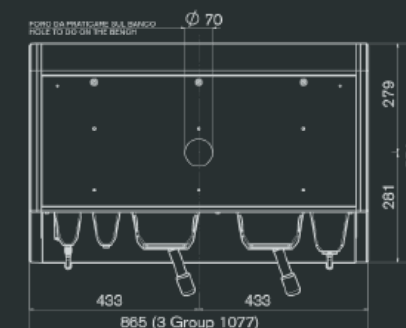
IND2B/IND2W 2 GROUPS BLACK/WHITE

IND3B/IND3W 3 GROUPS BLACK/WHITE

TECNICAL DATA

Units	2 Units/3 Units
Steam boiler capacity	12 L/16 L
Voltage	230-400 V/230-400 V
Frequency	50/60 Hz / 50/60 Hz
Steam boiler power	3500 W/5500 W

INSTALLATION SETUP



Delivery unit power	800+800W/800+800+800W
Service control power	200W/900W
Weight	71/157kg-lbs/86/190kg-lbs
Shipping weight	93/205kg-lbs/108/238kg-lbs

CONTACT

Elektra Espresso Coffee Machine
Via Industriale dell'Isola, 1, Chignolo D'isola (Bergamo), Italy
Tel. +39 0354 949555 - info@elektracoffee.com
www.elektracoffee.com

 @elektra_coffeemachines

 Elektra Espresso Coffee Machines