

Like a commercial machine, Sage espresso machines deliver the **4 Key Elements** for true café quality coffee.



1. Dose
19–22 g (double shot) dose of coffee.



2. Temperature
Precise PID temperature control.



3. Pressure
Low pressure pre-infusion and 9 bar extraction pressure.



4. Steam
Powerful steam to generate silky micro-foam texture.

	AUTOMAGICAL™				MANUAL		
Espresso Range	<i>the Bambino™ Plus</i>	<i>the Barista Touch™</i>	<i>the Oracle™</i>	<i>the Oracle™ Touch</i>	<i>the Duo Temp Pro™</i>	<i>the Barista Express™</i>	<i>the Dual Boiler™</i>
	SES500 Commercial performance in a compact footprint	SES880 Café quality coffee at your fingertips	SES980 True café quality coffee, without a barista	SES990 The next generation fully automatic	SES810 Your entry to café quality coffee	SES875 Café quality coffee in a compact footprint	SES920 The barista's choice for home espresso
Milk Texturing Get velvety texture in your milk with the right steam pressure	Auto Milk Texturing	Auto Milk Texturing	Auto Milk Texturing	Auto Milk Texturing	Manual Milk Texturing	Manual Milk Texturing	Manual Milk Texturing
NOT	 Base Sensor	 Base Sensor	 PID Sensor	 PID Sensor			
Dosing & Tamping Barista made coffee starts with the right amount of grinds, 19-22 grams for a double shot. The portafilter is key to quality coffee.		Auto Grind & Dose	Auto Grind, Dose & Tamping	Auto Grind, Dose & Tamping		Manual Grind & Dose	
	Single & Double Shot Baskets	Single & Double Shot Baskets	Single & Double Shot Baskets	Single & Double Shot Baskets	Single & Double Shot Baskets	Single & Double Shot Baskets	Single & Double Shot Baskets
Heating System Optimal flavour potential is achieved by extracting at precise temperatures to suit your favourite beans.	ThermoJet™	ThermoJet™	Dual Boiler	Dual Boiler	Thermocoil	Thermocoil	Dual Boiler
	PID Control +/- 1°C Precision	PID Control +/- 1°C Precision	Heated Group Head & PID Control +/- 1°C Precision	Heated Group Head & PID Control +/- 1°C Precision	PID Control	PID Control	Heated Group Head & PID Control +/- 1°C Precision
	Sequential Extraction & Steam 3 Second Heat Up	Sequential Extraction & Steam 3 Second Heat Up	Simultaneous Extraction & Steam	Simultaneous Extraction & Steam	Sequential Extraction & Steam	Sequential Extraction & Steam	Simultaneous Extraction & Steam
Interface Select from our range of analogue, digital and touch screen interfaces.	Button Control	Swipe & Select Touch Screen	LCD Screen; Button Control	Swipe & Select Touch Screen	Dial Control	Analogue gauge Button Control	Analogue gauge Button Control
Colour Options							

● BSS – Brushed Stainless Steel ● BKS – Black Sesame

Sage

Master Every Moment™