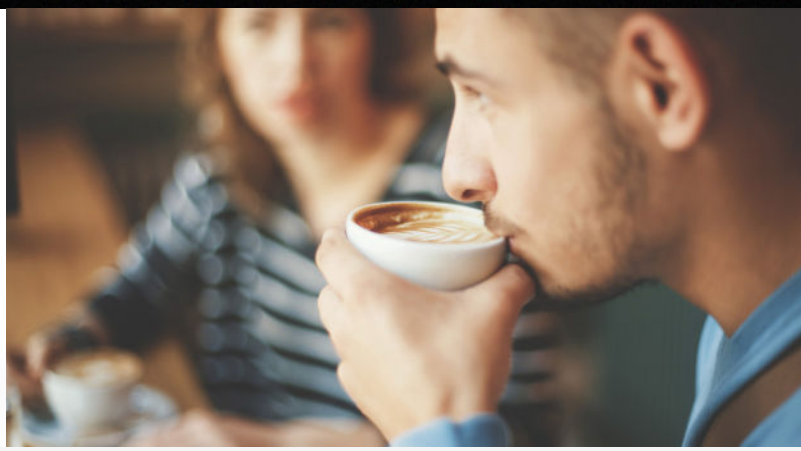
X-ONE TCI Evo

COHERENT,
ERGONOMIC
& EXACTING



Nestled quietly within the heart of Monaco is our small, but perfectly formed factory, hand-crafting espresso machines since 1956. We combine a genuine passion for innovation and coffee excellence, with exceptional quality and reliability to produce the finest machines for any circumstance or environment.

www.conti-espresso.co.uk

ESTD 1956
Conti
MONACO

X-ONE TCI Evo

Our giant slayer, the X-ONE TCI Evo model utilises some simple proprietary technology to offer some of the unique and desirable features of premium multi boiler machines.

Built around the success and design principles of the X-ONE range, we have included several intuitive improvements which make the X-ONE TCI Evo one of the best performing single boiler machines on the market, now with full colour coded body panels – this machine's iconic style really sets off any coffee bar.

This machine really can handle the most demanding situation, pouring perfect espresso over and again, whilst allowing the barista to manually and intuitively adjust numerous parameters to dial in the flavour of any bean, to bring out even the most subtle tasting notes of your coffee, whatever the region or roast profile of your beans.

Temperature Control Improvement (TCI)

The stand-out feature of the X-ONE TCI Evo, giving full and independent temperature control of each group, allowing you to optimise the extraction of your coffee, and offer a guest espresso at a different brewing temperature, giving you total control of extraction. Our cold-water injection system allows you to maximise the efficiency of the steam boiler, increasing capacity, and providing continuous steam, whilst providing a stable temperature at the group, the steam boiler and coffee network perform with perfect synergy all day.

Flow Control

The X-ONE TCI Evo achieves incredible temperature stability, using our unique 'flow control' system, allowing you to make small adjustments to the temperature of the coffee group, together with the PID heating control, this ensures that your espresso is extracted efficiently and consistently time and again.

Ergonomics and Design

The newest incarnation of our X-ONE TCI Evo model has a sharp new look, as well as its reliable hand-built quality, we have added an entire package of aesthetic and ergonomic upgrades, making the X-ONE TCI Evo really stand out on your bar, including full colour body panels, deluxe ergonomic portafilters, Ice white LED illuminated Conti branding, and a drilled rear panel, showing off the precision workmanship inside.

Additional Features:

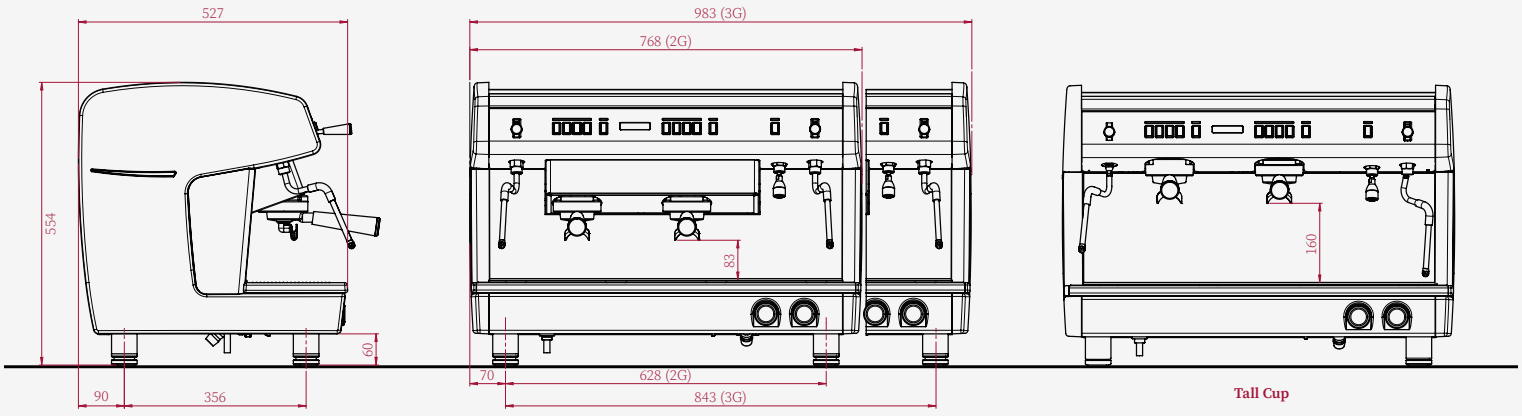
Competition Shower Plates
From our partners at IMS, these laser cut, highly polished, low friction precision showers offer a serious extraction advantage.

Shot Timers
Measure the extraction benchmark shot after shot, ensuring performance is controlled and monitored in service.

Auto On/Off
Programme your machine to automatically switch to Eco mode during quieter periods, overnight or even when you are closed for a day, then back on before service begins, saving staff and electricity costs and prolonging life of machine components.

Adjustable Hot Water Temperature
Fine tune your entire drinks portfolio to use the machine water reservoir to make that perfect Long Black or Americano.

Precision Pre-Infusion
Change coffees and doses without fear, by adjusting both, volume of pre-brew and bloom period, better extractions are simplicity themselves.



Tall Cup

	2 Group	3 Group
Height (mm)	554	554
Width (mm)	768	983
Depth (mm)	527	527
Weight (kg)	60	76
Steam Boiler Size (Litres)	13	20
Coffee Boiler Size (Litres)	n/a	n/a
Group Element (W)	n/a	n/a
Steam Boiler Element (W)	4200	6000
Coffee Boiler Element (W)	n/a	n/a
Total Power (W)	4500	6300
Voltage (V)	230 (option 400)	230 (option 400)

Colour Options:

- Jet Black
- Traffic White
- Carmine Red

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