

Lollo

VIBIEME
Sistemi per caffè espresso

Lollo - Easy to use, smart ergonomic open design together with performance at a great price.



Espresso Company Australia are very proud to introduce the Lollo traditional espresso machine. We have worked very closely together with VBM to design a machine that has all the specific features that the Australian coffee roaster will require for their freshly roasted coffee accounts along with an extremely competitive price.

The Quality and workmanship is true to VBM's 40 year history of espresso machine manufacturing. The Lollo is ideal for the espresso bar café or restaurant requiring medium to high levels of espresso coffee production on a daily basis.

Lollo offers the perfect solution with its performance and design. The Lollo provides the barista with a functional and ergonomic design together with open work space, ease of use lever operated steam valves and the introduction of a circular well positioned touch pad. The VBM patent E64 Group heads offer optimal heat, which is essential for the best possible extraction of espresso as tested over many years of manufacturing.





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- Boiler Contamination Protection: Non return steam valve and antivacuum valve.
- Element Protection: Pump time out and over temperature thermo cutout switch.
- Group head temperature control: Heat Exchange Injector and HX restrictors.
- Element Protection: Pump time out and over temperature thermo switch.
- Boiler water level safety control probe system: Dual Probe Safety System for maximum & minimum levels.
- Single groups back washing cycle:

VBM Lollo	2 Group	3 Group
Brewing Groups	2	3
Brew Head Style	E64	E64
Boiler	11 litre	16 litre
Thermosyphon system	Heat Exchange	Heat Exchange
Coffee Preinfusion	Static	Static
Steam wands	360°	360°
Steam Valve Control	Multi Directional Locking Lever	Multi Directional Locking Lever
Length mm	680	930
Depth mm	560	560
Height mm	500	500
Heating Element Watts	4500W	5500W
Voltage	240 V	240 V
Amps	20 amp	25 amp

La Vibiemme are based in Milan, and have an extensive history and credibility in the international market of manufacturing traditional espresso machines spanning over the past 40 years. The founder of Vibiemme was Mr Carlo Valente, also the founder of renowned FAEMA. The Faema espresso coffee machine's heritage began in 1945 by Mr. Valente. By 1961 he had introduced the E61 model. The design and patent of the E61 group head was overseen by Mr Valente and is still the most commonly used system even after 40 years producing superior espresso coffee results. With the wonderful espresso machine history behind Vibiemme, it is no wonder that Vibiemme machines are not only beautifully designed but also mechanically and technically refined to deliver superior cup results. Vibiemme still holds the design patent for the E61 group head which is used in conjunction with the E64 group head on their models.