Vacuum-insulated steam wand U-CAN TOUCH PLUS C091102A

Vacuum-insulated stainless steel steam wand, ball joint
Fritted end, maximum thermal insulation



KEY FEATURES
- Vacuum isolation
- Fried tip
- For machine manufacturers

Description

The Italcoppie C091102A is the premium version of the insulated wand: U-CAN TOUCH PLUS technology uses a double-walled, vacuum-insulated tube on the principle of a thermos flask. Thermal insulation is maximal, so the wand stays cool to the touch even under intensive use.

Vacuum isolation

The vacuum between the two tube walls blocks heat conduction. The outer surface stays at a low temperature, which protects the barista and prevents milk from burning onto the wand.

Fried tip

The frit material nozzle distributes the steam finely and evenly for a silky foam texture.

For machine manufacturers

Italcoppie Sensori supplies the leading manufacturers of professional coffee machines. Lengths, connectors, shapes and materials are adapted to your machine, from prototypes to mass production.

Typical applications

- Professional espresso coffee machines
- Preparation of milk foam for cappuccino and latte
- Bar and restaurant machines
- OEM manufacturing of coffee machines
- High-end machines and intensive use

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Technical specifications

Reference	C091102A
Technology	U-CAN TOUCH PLUS, vacuum insulation
Material	Stainless steel, double-walled
Finish	Fried
Connection	Rotule
Temperature probe	No

Technical advice and quote

DYNATIME SA distributes this product in Switzerland from Marin (NE). Our team helps you choose the right version for your application and sends you a quote quickly.
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dynatime.ch/en/catalog/u-can-touch-plus-steam-tube-vacuum-technology/

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