

UNIC

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AURA

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With its modern design of stainless steel and chrome, the Aura displays an assertive silhouette accentuated by LED lighting of the tray grill and its electronic control boxes with touchscreen interface.





THE PERFECT HARMONY

Intuitive and easy to use

The Aura offers the barista a truly ergonomic and comfortable workspace. With the Easylock technology, the hydraulically sealed portafilter minimizes barista wrist fatigue, allows for greater consistency between shots, and extends the life of group gaskets. Using the 3-digits display touch control boxes, you can intuitively program volumes (4 dosing selection and start/stop), pre-infusion, steam pressure, and also take control of the rinsing and cleaning backflushing cycles, as well as the color of the LED lighting.



Aesthetics and performance combine for guaranteed results

The Aura is dedicated to users familiar with volumetric commands that address high performance and consistency in the extraction process. Its thermo-regulated MAESTRO groups are characterized by their high thermal conductivity that warrant temperature stability and an outstanding coffee extraction quality, even under during the most intensive use.

PERFORMANCE



Aura offers very consistent hot water/steam power, featuring a large boiler paired with a pressure sensor managing PID temperature control. The hot water dispenser using a mixing valve is controlled through two programmable time-delay selections. Steam is manually controlled with the Steamglide, and the second steam outlet can have a programmable STEAMAIR®. Thanks to this cutting-edge technology, baristas can foam and heat milk with automatic temperature control.



The UNIC's exclusive patented DOSAMAT® technology boosts efficiency and increases work rate: it recognizes the size of the portafilter inserted (one or two cups) and automatically doses the corresponding volume.



Technical features

	Aura 2	Aura 3
Width	794 mm 31 17/64"	984 mm 38 47/64"
Depth	592 mm 23 5/16"	592 mm 23 5/16"
Height	481 mm 18 15/16"	481mm 18 15/16"
Weight	70 kg / 154 lbs	83 kg / 183 lbs
Boiler Capacity / Power	10,1 L / 4300 W	15,6 L / 4300 W
Power	4600 W / 20 A (Single) 7 A (3+N)	4600 W / 20 A (Single) / 7 A (3+N)
Voltage	230 V (Single) / 400 V (3+N)	230 V (Single) / 400 V (3+N)

All machines are available in 50Hz or 60Hz.



Certifications



Specifications and pictures are not contractual - 10/2023

UNIC

Unique in coffee.
Since 1919.

A unique coffee experience

UNIC's high-end offering is a testament to our deep-rooted passion, spanning over a century, our unwavering dedication to excellence, and an unending quest for innovation. Our espresso engineers pour their heart and soul into harnessing the latest advancements in technology and perfecting the art of extracting coffee. Unique in coffee, we have developed from crafting traditional espresso machines to pioneering work in super-automatic equipment, each combining precision, reliability and robustness. At the core of our existence lies a timeless mission – to fulfill our customers' and coffee connoisseurs' desires with unparalleled quality in every single cup. With an insatiable thirst for understanding our customers' future aspirations, we are driven to craft innovative solutions that transform their every pour into a spellbinding taste sensation.



unic-espresso.com



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