COMMERCIAL ESPRESSO MACHINE · 2 OR 3 GROUP

NUOVA AURELIA

The new generation of Nuova Simonelli's Aurelia, built for high-volume cafés. Choose volumetric, XT with a touchscreen, or the multi-boiler MP, with E-Milk automatic steaming available to take pressure off staff at peak times.



Made by Nuova Simonelli
Belforte del Chienti, Italy

820 mm	13 L	5	9
wide in the 2 group version	steam boiler, 2 group volumetric	programmable doses per group	stored E-Milk milk recipes

Figures published by Nuova Simonelli. E-Milk is fitted to E-Milk versions only.

WHAT IT DOES WELL

01
E-Milk steaming
On E-Milk versions, sensors monitor milk temperature and wand position, so staff get repeatable dairy or plant-based milk from up to nine recipes.

02
XT touchscreen
The XT versions add a touchscreen for drink selection and real-time extraction information, which helps the team keep shots consistent.

03
MP multi-boiler
The MP's multi-boiler system with instant heating keeps temperature stable and uses less energy, aimed at roasters and quality-focused shops.

04
Soft Infusion System
SIS wets the coffee gently before full pressure, which helps even extraction across different blends and roast levels.

05
Energy scheduling
Insulated boilers and weekly on/off programming reduce heat loss and idle running, lowering energy use outside trading hours.

06
Built for service
Low or raised groups, a sliding drip tray and LED lighting over the work area make long, busy shifts easier for baristas.

WELL SUITED TO High-volume cafés, coffee chains, roasters, hotels and restaurants where speed and shot consistency matter at peak times.

NUOVA AURELIA — SITE REQUIREMENTS

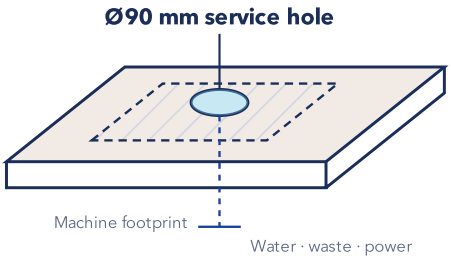
Most installation delays come from power, water or drainage not being ready. Share this page with your fit-out contractor.

MACHINE		
	Dimensions (W × D × H)	2 group: 820 × 562 × 515 mm · 3 group: 1030 × 562 × 515 mm
	Weight (net)	Volumetric and XT: 2 gr 78 kg · 3 gr 92 kg · MP 2 gr: 79 kg
	Boiler	Volumetric and XT: 2 gr 13 L · 3 gr 16 L · MP: 8 L
	Dosing	Volumetric, 5 doses per group · XT adds a touchscreen display
	Milk	Steam wand · E-Milk automatic steaming on E-Milk versions

ELECTRICAL		
	Power	Vol/XT: 2 gr 4,700 W · 3 gr 5,200 W · MP: 2 gr 6,900 W · 3 gr 8,700 W
	Volumetric and XT	220–240 V single phase · 32 A blue commando (inferred)
	MP E-Milk	Three phase · red 5-pin commando (inferred from 6.9–8.7 kW)

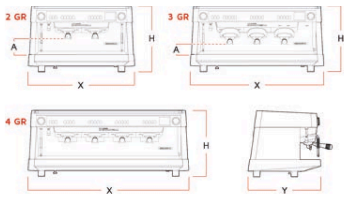
WATER & DRAINAGE		
	Water supply	Mains cold feed with isolation valve
	Water treatment	Filter or softener required, sized to your water at survey
	Drain	Gravity drain below the counter

COUNTER PREPARATION



Water, waste and power usually come up through one **90 mm hole** beneath the machine. Its position comes from Nuova Simonelli's installation drawing and matters: too far over and the pipes and cables won't line up. We mark it on your counter at survey, so please don't cut in advance.

FRONT & SIDE ELEVATIONS



Version			MP		UX		V XT			S XT	
Groups			2	3	2	3	2	3	4	2	3
Dimensions											
X		mm	820	1030	820	1147	820	1030	1147	820	1030
		inch	32.28	40.55	32.28	45.16	32.28	40.55	45.16	32.28	40.55
Y		mm	562		562		562			562	
		inch	22.13		22.13		22.13			22.13	
H		mm	515		515		515			515	
		inch	20.28		20.28		20.28			20.28	
A	Low groups	mm	77		77		77			77	
		inch	4.8		4.8		4.8			4.8	
	High groups	mm	122		122		122			122	
		inch	3.03		3.03		3.03			3.03	

Drawing: Nuova Simonelli Nuova Aurelia manual

BEFORE YOUR SITE SURVEY

- [ ] 32 A blue commando (Volumetric, XT) or three phase (MP), agreed at order
- [ ] Cold water feed with isolation valve
- [ ] Gravity drain below the counter
- [ ] Counter 820 mm (2 group) or 1030 mm (3 group) wide × 562 mm deep
- [ ] Counter rated for 78–92 kg plus grinders

SUPPLIED, INSTALLED AND LOOKED AFTER BY MSS

Installation & commissioning

Our engineers survey your site, install and commission the equipment, set up water treatment and show your team how to use it.

Bronze, Silver & Gold service plans

Planned preventative maintenance, with labour included on every plan. You choose the level of cover that matches your trading hours.

Warranty & ongoing support

New equipment comes with a 12-month parts and labour warranty, subject to manufacturer terms. After that, we look after it for as long as you have it.

BOOK A FREE SITE SURVEY

T 01279 452110 **E** support@modernstandardservice.com **W** modernstandardservice.com

SCAN TO VIEW THIS MACHINE ONLINE