



TT388

ADVANCED,
INTUITIVE &
CONSISTENT



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.com

ESTD 1956
Conti
MONACO



TT388



Perfecting espresso extraction takes time, skill, and knowledge, with the fully automated TT388 you can fast track this and create incredible drinks at the touch of a button.

Built upon years of development, the latest version of this machine, refines every feature to make it more user friendly and advanced than ever.



Full Colour TFT Touchscreen and New Look

Utilising the latest touch technology, this screen allows the user to navigate up to 24 drinks options easily and intuitively, perfect for the self-service environment. The clarity and flexibility of this technology allows you to upload your own imagery and advertising messages, all easily and quickly uploaded via a USB port. Shrouded in either Matt white or Matt black panels, highlighted with backlit Conti logos and variable colour LED side lights, the modern TT has a truly striking aesthetic.



Hot Milk Emulsion Technology

Our multi part milk foam system generates perfect texture every time, glossy, luxurious and consistent, be it for latte, flat white or cappuccino. We have combined this latest technology with a simplified milk spout and easy to clean system, ensuring hassle free use and lack of down time.



Exacting Espresso Extraction

By separating the generation of steam and coffee water, the TT388 offers incredible temperature stability and performance. Precise PID controlled boilers, coupled with a larger and more efficient brewing chamber to accept up to 20 grams of ground coffee, the quality of extraction is remarkable.

Additional Features:

Height adjustable coffee dispenser
Allowing the use of taller take away cups.

Adjustable pre-infusion

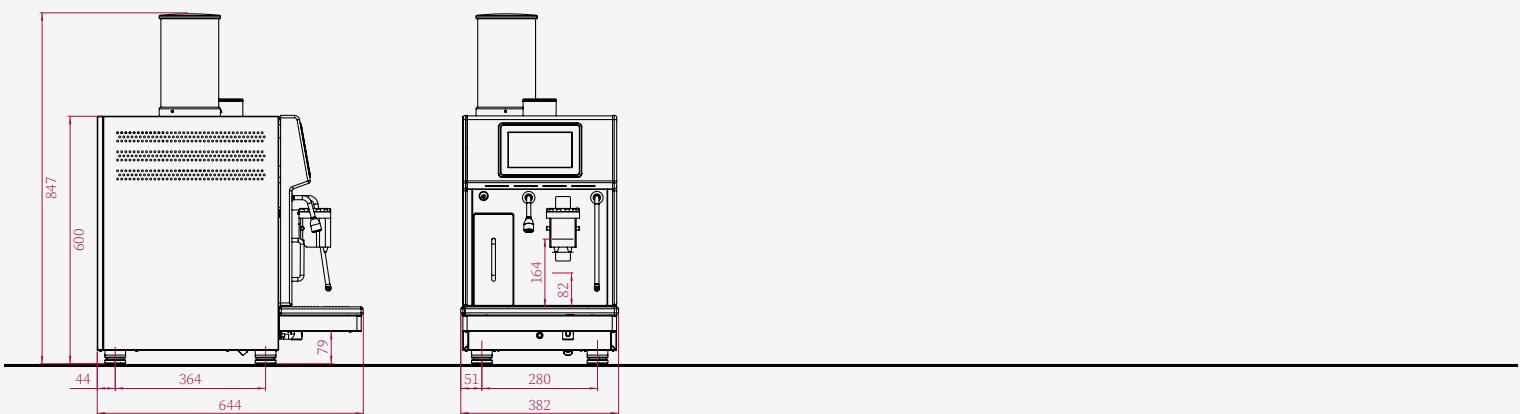
Easy access to key parts
Faster maintenance, less downtime.

Fully ventilated chassis
To create perfect airflow around components for increased life cycle.

Separate countertop fridge and cup warmer units available

Hot water outlet
Dose adjustable hot water with mixer temperature control.

Diagnostics
With coffee counters and fault reports stats easily accessed.



Single or Double Spout

Height (mm)	600/847
Width (mm)	382
Depth (mm)	644
Weight (kg)	49-60
Steam Boiler Size (Litres)	3.3
Coffee Boiler Size (Litres)	1.2
Group Element (W)	150
Steam Boiler Element (W)	3000
Coffee Boiler Element (W)	2000
Total Power (W)	5500
Voltage (V)	230

Colour Options:



Jet Black



Traffic White



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