

PROFITEC



PASSION MEETS DESIGN

**COFFEE IS
A KIND
OF MAGIC
YOU CAN
DRINK**

PROFITEC

Profitec GmbH was founded in 1985 and has specialized in the sale of Italian espresso machines and technical products from the beginning. We have developed and manufactured hand-made, high-end semi-automatic espresso machines since the 1990's. Now we have decided to use our know-how to build our own espresso machines and market them under our own brand.

Passion meets design.



PRO 300



PRO 300

DUAL BOILER WITH PID CONTROL

Fast and adaptable

The Pro 300 is a dual boiler, semi-automatic espresso machine with a ring brew group. Depending on your needs, the PRO 300 may be used as a single boiler. The advantage as a single boiler is the short 5 minute heat-up time for making espresso.

The stainless steel, steam and hot water boiler may be switched on or off at any time. The desired brew temperature can be regulated via the PID display. The display shows the espresso brewing time in seconds, as well.



-
- Dual boiler
 - 0.4 l coffee boiler with a ring brew group
 - PID display to regulate the temperature of the coffee boiler
 - PID display showing the brewing time in seconds
 - Programmable ECO-Mode
 - 0.75 l stainless steel steam and hot water boiler
 - Boiler insulation
 - Vibration pump
 - Boiler pressure gauge
 - Automatic low water volume shut
 - 2.8 l water tank with built-in adapter

PRO 400



PRO 400

HEAT EXCHANGER MACHINE WITH MULTIFUNCTION SWITCH

Compact and variable

The PRO 400 is a compact and powerful heat exchanger machine that is footprint saving. The included different colored valve disclets allow you to change the look of the machine in no time.

Technically, the PRO 400 is an espresso machine in a class of its own. A useful toggle switch underneath the machine allows three preset temperatures to be easily chosen and to activate or deactivate the preinfusion and the ECO mode.

The stylish dual gauge allows the boiler and pump pressure to be kept an eye on at all times, allowing the brewing pressure to be easily determined and changed when necessary.



-
- Heat exchanger system
 - E61 brew group with stainless steel mushroom
 - 3 preset modes for water and steam temperature
 - Switchable preinfusion
 - ECO mode
 - Adjustable expansion valve
 - Dual gauge for boiler and pump pressure
 - 1.6 l stainless steel boiler
 - Stainless steel heating element
 - Boiler insulation
 - Vibration pump
 - 2.8 l water tank with built-in adapter
 - Automatic low water volume shut-off
 - Low-wear rotary valves
 - High-quality steam and hot water wands
 - Removable cup tray
 - Bracket for the blind filter underneath drip tray
 - Different colored valve disclets included

PRO 500



PRO 500

HEAT EXCHANGER MACHINE WITH PID CONTROL

Stylish and user-friendly

The classic design of the polished stainless steel housing with a high-end, massive E61 brewing group is rounded off by the nostalgic rotary valves. These are low-wear and easy to handle, thanks to spring-loaded technology.

With the practical PID display, you have the option to set the steam temperature and therefore the pressure in the boiler for milk frothing and to change the extraction temperature at the brew group according to your needs.



-
- Heat exchanger system
 - E61 Brew group with stainless steel mushroom
 - PID control for regulating the boiler temperature
 - Programmable ECO mode
 - Low-wear rotary valves
 - High-quality steam and hot water wands
 - Boiler and pump pressure gauges
 - 2.0 l stainless steel boiler
 - Boiler insulation
 - Stainless steel heating element
 - Vibration pump
 - 2.8 l water tank with built-in adapter
 - Automatic low water volume shut-off
 - Orange control lamp to indicate low water level
 - Removable cup tray

PRO 600



PRO 600

DUAL BOILER WITH PID CONTROL

Modern look, flexible handling

The Pro 600 is a dual boiler espresso machine with a PID display, which can also be used as a single boiler machine. Both boiler temperatures can be individually adjusted using the PID.

The high quality stainless steel housing with colored side elements and the strikingly shaped steam and hot water wands give the Pro 600 a particularly extravagant look.



-
- Dual boiler (single boiler option)
 - E61 Brew group with stainless steel mushroom
 - PID-display for the individual temperature adjustment of both boilers
 - PID-display indicates the brewing time in seconds
 - Programmable ECO-Mode
 - Brew group cleaning reminder
 - Low-wear rotary valves
 - Vibration pump
 - 2.8 l Water tank with built-in adapter
 - Automatic low water volume shut
 - 0.75 l stainless steel coffee boiler
 - 1.0 l stainless steel steam and hot water boiler
 - Boiler insulation
 - Boiler and pump pressure gauges
 - Stainless steel heaters
 - Removable cup tray

PRO 700



PRO 700

DUAL BOILER WITH PID CONTROL AND ROTARY PUMP

Intelligent and individual

The PRO 700 is a semi-automatic, dual boiler espresso machine with PID display. The temperature for both boilers may be adjusted individually. The display shows the brewing time with up to the second accuracy. The steam boiler has a dedicated on/off switch. The PRO 700 may be used with water tank or fixed water connection.



-
- Dual boiler (single boiler option)
 - E61 Brew group with stainless steel mushroom
 - PID display for the individual temperature adjustment of both boilers
 - PID display indicates the brewing time in seconds
 - Programmable ECO Mode
 - Brew group cleaning reminder
 - Rotary pump
 - Ergonomic formed, wear-free rotary valves
 - 0.75 l stainless steel coffee boiler
 - Large boiler and pump pressure gauges in classic black
 - 2.0 l stainless steel steam and hot water boiler
 - Separate on/off switch for the steam boiler
 - Switchable from water tank to fixed water connection
 - 2.8 l water tank with built-in adapter and fixed water connector
 - Automatic low water volume shut
 - Large drip tray with a 1.0 l capacity
 - Separate grid to raise cups

PRO 800



PRO 800

HAND LEVER DIPPER SYSTEM WITH PID CONTROL

Nostalgic and classic style

Our PRO 800 is not only a classic with its nostalgic design but also offers an exceptional taste experience. The PRO 800 comes with lever valves for steam and hot water. The handles of the lever valves, as well as the handle of the hand lever and the portafilter have been handcrafted from beautiful walnut wood.

While the large, pine green pressure gauge, another visual highlight, blends perfectly into the classic design, the PID display is discreetly hidden behind the drip tray.

Get the best possible espresso due to the preinfusion provided by the massive brew group and the special pressure process.



-
- Dipper (one-circuit) system
 - Heavy duty lever brew group (7.8 kg)
 - Practical lever valves for steam and hot water extraction
 - PID control for regulating the boiler temperature
 - Programmable ECO Mode
 - Vibration pump is only activated when using the water tank
 - Vibration pump is not activated when using a fixed water connection
 - 3.5 l copper boiler
 - Switchable from water tank to a fixed water connection
 - Drip tray with approx. 1.25 l capacity
 - Connection to water drainage is possible
 - 2.8 l water tank with built-in adapter
 - High quality steam and hot water pipes
 - Large boiler pressure gauge
 - Large removable cup tray
 - Additional bottomless portafilter

PRO M54



PRO M54

HIGH PERFORMING GRINDER

WITH A COMPACT MINIMALIST DESIGN

Fast and compact

The Pro M54 is a powerful on-demand grinder with stainless steel burrs (∅ 54 mm) and manual grinding function. Eight grams of fresh coffee can be grinded into your portafilter in just ten seconds.

Due to its minimalist and compact design, the Pro M54, fits perfectly in today's small and modern kitchen.



-
- 54 mm stainless steel burrs
 - Easy to dial-in grinder, with small steps
 - Grinder corpus made of aluminium
 - Compact size design that any kitchen can accommodate
 - Housing made of high quality stainless steel
 - Removable spout that allows for easy cleaning
 - 250 g bean hopper
 - Catching tray for the grounds

PRO T64



PRO T64

ON-DEMAND GRINDER WITH DIGITAL PROGRAMMING

Straightforward and direct

The ProT64 is a professional grinder with a direct grinding function and a programmable grind time to a 10th of a second. Handling is easy and simple: Insert the portafilter, press the portioning button done.

The straight-forward, simple industrial look of the high-end, stainless steel housing with side panels made of Plexiglas is perfectly complemented by the tinted bean hopper.



-
- 64 mm stainless steel burrs
 - Timer for programming the individual grind time, integrated quantity counter
 - Display indicating the programmed grind time
 - Two buttons for automatic coffee grinding, an optional manual portioning is possible
 - Grind performance:
 - Single shot: about 3.8 sec. +- 0.2 sec. - 7-9 g
 - Double shot: about 5.2 sec. +- 0.2 sec. - 14-16 g
 - Stepless grind adjustment
 - Grinder corpus made of aluminium
 - Height-adjustable bracket for the portafilter. Free-handed function possible
 - 500 g tinted bean hopper
 - Catching tray for the grounds

ACCESSORIES



FILTER SCREEN

Minimizes channeling.
For a well-balanced extraction.

Item No.: Pr5140



BOTTOMLESS PORTAFILTER

Ensures evenly saturated
ground coffee, resulting in an
excellent crema.

Item No.: Pr5150



FLOW PROFIL VALVE E61

Upgrade for Profitec portafilter
machines with E61 brew group
for the adjustment of the flow rate.

Item No.: P1065



MILK PITCHER

Stainless steel Pro Milk Pitchers
in 12 oz and 20oz sizes with a
professional spout for latte art.

Item No.: Pr5200 / Pr5210



KNOCK BOX (DRAWER)

Polished stainless steel with a removable, silicone knock bar. Also available in a matt black finish.

Item No.: Pr5230 / Pr5240



TAMPER

Profitec tamper for an optimum pressure as indispensable barista accessory.

Item No.: Pr5105



TAMPER MAT

Protects the portafilter and the countertop and is a perfect accessory for a clean espresso preparation area.

Item No.: Pr5115



TAMPING STATION

For the perfect tamping pressure.

Item No.: Pr5130

PRODUCT OVERVIEW



ESPRESSO MACHINES

PRO 300

PRO 400

PRO 500

PRO 600

Item No.	Pro300	10400	10500	10600
System	Dual Boiler*	Heat Exchanger	Heat Exchanger	Dual Boiler*
Brew group	Ring Group	E61	E61	E61
Water tank	2,8 l	2,8 l	2,8 l	2,8 l
Switchable water tank/fixed water connection				
Direct drainage option				
Low level water tank shut-off
Pump type	Vibration	Vibration	Vibration	Vibration
Pump pressure gauge		.	.	.
Boiler	Brass / Stainless steel	Stainless steel	Stainless steel	Stainless steel
Boiler volume	0,4 l / 0,75 l	1,6 l	2,0 l	0,75 l / 1,0 l
Boiler pressure gauge
Boiler insulation
Adjustable brewing pressure		.	.	.
Heater element[s]	Copper / St. steel	Stainless steel	Stainless steel	Stainless steel
Power usage EU, UK, CH, AU (230 V)	1000 W / 1200 W	1400 W	1400 W	1000 W / 1000 W
Power usage US (115 V)	800 W / 800 W	1400 W	1400 W	1000 W / 1000 W
PID temperature control	.**		.	.
PID programmable ECO-mode	.		.	.
Brew group cleaning reminder				.
Number of porta filter	2	2	2	2
Weight	18 kg	21,5 kg	23 kg	24 kg
Dimensions without porta filter [W x D x H]	255 x 415 x 385 mm	228 x 448 x 372 mm	305 x 450 x 395 mm	305 x 450 x 395 mm
Dimensions with porta filter [W x D x H]	255 x 475 x 385 mm	228 x 558 x 372 mm	305 x 555 x 395 mm	305 x 555 x 395 mm

* Switchable on/off steam boiler

** Only coffee boiler

*** Lever Height



PRO 700

10700

Dual Boiler*

E61

2,8 l

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Rotary

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Stainless steel

0,75 l / 2,0 l

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Stainless steel

1000 W / 1400 W

1000 W / 1400 W

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.

.

2

31 kg

340 x 485 x 420 mm

340 x 580 x 420 mm



PRO 800

10810

Dipper (one-circuit)

Lever Group

2,8 l

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Vibration

.

Copper

3,5 l

.

.

Stainless steel

1600 W

1500 W

.

.

.

3

35,5 kg

340 x 505 x 420 mm

340 x 575 x 730 mm***

GRINDERS

Grinder corpus

Burr diameter

Burr material

Motor performance

Bean hopper capacity

Dosage option

Grind setting

Weight

Dimensions (W x D x H)

Frequency EU, UK, CH, AU [230 V]

Frequency US (115 V)

PRO M54

20200

Aluminium

54 mm

Stainless steel

235 W

250 g

Manual

Graduate

5,1 kg

115 x 175 x 355 mm

60 Hz

60 Hz

PRO T64

ProT64

Aluminium

64 mm

Stainless steel

450 W

500 g

Programmable

Stepless

7,5 kg

170 x 250 x 430 mm

50 Hz

60 Hz



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