

DEDICA MAESTRO PLUS

1



Active **TEMPERATURE**
C O N T R O L

3 Infusion Temperature Profiles

198° - 201° - 205°



2

2x Faster Ready to Use

DEDICA MAESTRO	2x Faster
15s	
DEDICA	
32s	



3




More Complex,
Robust Espresso

20G Dose
Single Wall Filters
Stainless Steel Portafilter



4

AUTO LatteArt




Latte Art
Perfect microfoam texture

Cappuccino
Fine texture

Latte Macchiato
Dense texture

3 Texture Profiles



131°-140°
Ideal for froth alternative milks according to experts

140°
Most suggested temperature by SCA baristas for dairy milks

154°-158°
Developed to match different drink habits and for drinks to go

3 Temperature Profiles