ESPRESSO MACHINES / PROSUMER

the Oracle™ Dual Boiler

Ultimate automation. Ultimate performance.



Shown in Brushed Stainless Steel

AED 9,999

Recommended retail, incl. VAT
Model SES995BSS4GUK1

2-YEAR WARRANTY
Local service & support

AT A GLANCE

Dual stainless steel boilers

Extract and steam at the same time, with PID control adjustable in 1°C steps.

Auto MilQ™ microfoam

Hands-free texturing tuned for dairy, soy, almond and oat milk.

Auto Dial-In grind system

Senses every shot and corrects the grind automatically for consistency.

Sage+ Coffee App, Wi-Fi

Power on and pre-heat the machine remotely before you reach the kitchen.

AUTO OR MANUAL — YOUR CHOICE

Our most advanced Oracle ever, driven by a quad-core processor and a 5.7" HD touch screen. Switch between Auto for effortless café-style results and Manual for full barista control. Powerful dual boilers deliver simultaneous extraction and steaming, while the new Auto Dial-In system studies each shot and refines the next one for you.



Two interfaces, one machine — guided Auto mode on the left, full Manual control on the right.

- **Third wave specialty coffee at home**

  Built around the 4 keys formula used in professional cafés: correct dose of freshly ground beans, precise temperature control, optimal water pressure and true microfoam milk for latte art.

- **Auto Puck System with Baratza® burrs**

  Electronic Grind Adjust grinds, doses and tamps each puck automatically. Fully integrated Baratza European precision burrs with 45 settings that adjust themselves for the best result.

- **Triple heating system**

  Stainless steel dual boilers plus PID temperature control hold extraction temperature steady shot after shot, adjustable in single-degree increments to suit the roast.

- **Auto MilQ™ with alternative milk settings**

  Cool-touch steam wand with ring pull produces silky microfoam, optimised for dairy, soy, almond and oat. Temperature adjustable from 45°C to 75°C across 9 texture levels.

- **Professional 58mm portafilter, 22g dose**

  A commercial-style 58mm heated group head carrying a 22g dose gives full-bodied espresso with the depth and complexity you expect from a specialty bar.



A café centrepiece, not a countertop appliance

Shown in Black Truffle. See it running daily in our Sheikh Zayed Road experience centre.

AVAILABLE FINISHES



Brushed Stainless Steel

SES995BSS4GUK1

The classic specialty-bar look.



Black Truffle

SES995BTR

Matte black for darker kitchens.

TECHNICAL SPECIFICATIONS

Model number	SES995BSS4GUK1
Finishes	Brushed Stainless Steel / Black Truffle
Boiler system	Dual stainless steel boiler, PID controlled
Temperature control	PID, adjustable in 1°C increments
Grinder	Baratza® precision burrs, 45 settings
Bean hopper	340 g
Dosing	Auto Puck System — grind, dose and tamp
Group head	Heated 58mm, 22 g dose
Milk texturing	Auto MilQ™, 45–75°C, 9 texture levels
Milk types	Dairy, soy, almond, oat
Display	5.7" HD touch screen, quad-core CPU
Connectivity	Wi-Fi, Sage+ Coffee App
Dimensions (W×D×H)	37.4 × 38.7 × 45.5 cm



INCLUDED IN THE BOX

- 58mm stainless steel portafilter
- Knock Box™ 10
- Single wall 1-cup filter basket
- Cleaning disc and cleaning tablets
- Steam wand cleaning powder
- Water hardness test strip
- Stainless steel milk jug
- Water filter and filter holder
- Single wall 2-cup filter basket
- Cleaning brush and steam wand tool
- Descaling powder
- 2 hex keys, grind outlet brush, tamp magnet

Book a demonstration at our Sheikh Zayed Road showroom

Taste it before you buy. Trade, hospitality and corporate enquiries welcome.

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Sage

WHY BUY FROM EMPORIUM STAR

Authorised Sage® dealer

Genuine UAE stock with full manufacturer warranty — no grey imports.

Try before you buy

Every machine is set up and running in our experience centre.

Service and support

Local after-sales support, consumables and accessories held in Dubai.