

ESPRESSO MACHINES / ASSISTED MANUAL

the Barista Express™ Impress

Impressive puck. Less mess. Less fuss.



Shown in Brushed Stainless Steel

AED 3,199

Recommended retail, incl. VAT
Model SES876BSS4GUK1

2-YEAR WARRANTY

Local service & support

AT A GLANCE

Impress™ Puck System

Intelligent dosing, assisted 10kg tamping and a 7° barista twist for a polished puck.

Thermocoil with PID control

Water delivered at exactly 93°C for balanced, repeatable extraction.

Bean to espresso in under a minute

An integrated conical burr grinder with 25 settings feeds straight into the portafilter.

Less mess on the bench

Dosing straight into the basket keeps loose grinds off the machine and the counter.

Showroom & Experience Center: Asmawi Building, Umm Al Sheif, Sheikh Zayed Road, Dubai, UAE
Near Equiti Metro Station | Emporium Star General Trading LLC

ASSISTED MANUAL — THE HANDS-ON MIDDLE GROUND

Third wave specialty coffee at home, from bean to espresso in under a minute. This is the Barista Express with the Impress™ Puck System added: it helps you hit the right dose and a consistent tamp, so you keep the hands-on ritual of a manual machine without the mess and the guesswork that usually come with it.



Assisted, not automated — you still build the shot, the machine removes the variables.

- **Third wave specialty coffee at home**

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

- **Intelligent dosing with 25 grind settings**

The integrated conical burr grinder calculates the dose from your last grind, so the next one is ready and correct without you measuring anything.

- **Assisted tamping that corrects itself**

A constant 10kg impression is applied to every dose and finished with a 7° barista twist. If a dose ran heavy or light, the system remembers and adjusts the next one.

- **Pre-infusion, then 9 bar extraction**

A low pressure pre-infusion opens the puck evenly before the 15 bar Italian pump delivers a 9 bar extraction — an opulent, creamy, caramel-coloured shot.

- **93°C brewing and 130°C steam**

Thermocoil heating with PID control holds brew water at exactly 93°C, while powerful 130°C steam gives you the pressure for silky, velvety microfoam.



The ritual, without the mess

Shown in Black Truffle. See the Impress™ Puck System working at our Sheikh Zayed Road experience centre.

WHERE IT DIFFERS



Impress™ Puck System

Dose, tamp and correct in one motion. Ten kilos of consistent pressure, finished with a 7° twist.



Microfoam, textured by you

130°C steam and a hands-on wand — you texture the milk yourself, the way a barista does.

AVAILABLE FINISHES



Brushed Stainless Steel

SES876BSS4GUK1

The classic specialty-bar look. Our best seller across the range.



Black Truffle

SES876BTR4GUK1

Matte black with polished steel detailing. Suits darker kitchens.

Both finishes on the floor

Colour is harder to judge from a photograph than most people expect — matte black reads very differently under warm kitchen lighting than it does on a screen. We keep both finishes running in the showroom so you can see them side by side before you decide.

- Identical specification in both finishes
- Same price, same two-year warranty
- Pull a shot on either before you buy

TECHNICAL SPECIFICATIONS

Model number	SES876BSS4GUK1
Finish	Brushed Stainless Steel
Heating system	Thermocoil with PID control
Brew temperature	93°C
Pump	15 bar Italian pump, 9 bar extraction
Pre-infusion	Low pressure, before extraction
Grinder	Integrated conical burr, 25 settings
Dosing	Impress™ Puck System, 10 kg assisted tamp
Puck finish	7° barista twist, auto dose correction
Portafilter	54mm stainless steel, 18 g dose
Filter baskets	1 & 2 cup, single and dual wall
Steam	130°C for microfoam
Construction	Stainless steel
Dimensions (W×D×H)	33 × 38 × 41 cm

INCLUDED IN THE BOX

- 54mm stainless steel portafilter
- 1 & 2 cup single wall baskets
- Water filter holder with filter
- Cleaning tablets
- Steam wand cleaning tool
- Cleaning brush
- 480ml stainless steel milk jug
- 1 & 2 cup dual wall baskets
- the Razor™ precision trimming tool
- Allen key
- Cleaning disc
- Descale powder

Book a demonstration at our Sheikh Zayed Road showroom

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

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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.