

ESPRESSO MACHINES / SEMI-AUTOMATIC

the Duo-Temp™ Pro

Your espresso journey starts here.



Shown in Brushed Stainless Steel

AED 1,399

Promotional price, incl. VAT · 2-year warranty
Model BES810BSSUK

SAVE AED 910

~~Was AED 2,309~~

AT A GLANCE

Low pressure pre-infusion

Extraction starts gently so the flavours draw out evenly, the way a commercial machine does it.

Auto purge

The heat system purges itself after steaming, so the next shot extracts at the right temperature.

Manual steam wand

Powerful steam turns milk into silky microfoam that you texture yourself, ready for latte art.

Bring your own grinder

No grinder built in — pair it with the Smart Grinder™ Pro, or any grinder you already own.

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

WHERE AN ESPRESSO JOURNEY USUALLY STARTS

Balanced flavour starts with an even extraction, and the Duo-Temp Pro uses the same low pressure pre-infusion a commercial machine does to get there. A powerful steam wand gives you microfoam you texture by hand, auto purge keeps the temperature right between milk and the next shot, and maintenance alerts tell you when the machine wants attention. There is no grinder inside, so you choose that part separately.



The fundamentals, done properly — and nothing you will not use.

- **Third wave specialty taste at home**

A great espresso or cappuccino comes down to the balance of sweetness, acidity and bitterness. This machine is built to get that balance right rather than to add features you will never touch.

- **Low pressure pre-infusion**

Extraction begins at low pressure so water saturates the puck evenly before full pressure arrives. That even start is what produces a balanced cup instead of a harsh one.

- **Microfoam you texture yourself**

The steam wand delivers enough pressure to turn milk into smooth, silky microfoam quickly — the texture latte art actually requires, poured by your hand rather than a program.

- **Auto purge between milk and espresso**

After steaming, the heat system purges automatically and returns to extraction temperature, so your next shot is not pulled through water that is still too hot.

- **Maintenance indicators**

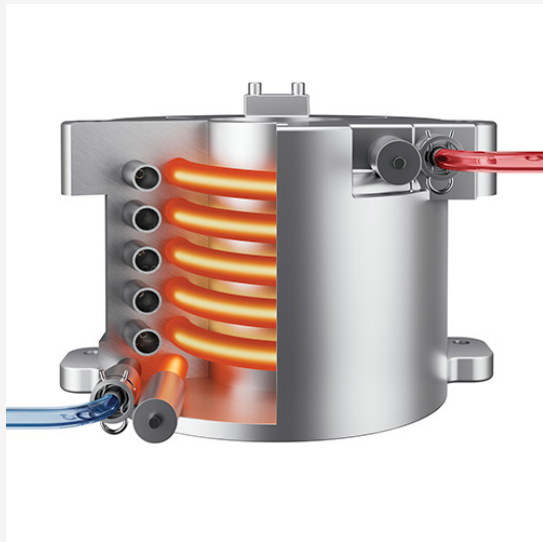
Cleaning and drip tray alerts tell you when the machine needs upkeep, which stops routine maintenance from turning into a repair.

Start here, upgrade the grinder later

The Razor™ tool trims every dose level, so your puck is consistent even without an assisted tamper. No built-in grinder means the machine and the grinder can be chosen — and improved — independently.



WHAT IT DOES, WHAT YOU DO



It handles the temperature

Low pressure pre-infusion, then automatic purging after steaming so the next extraction starts at the right temperature.



You handle the craft

Dose, tamp with the integrated tamper and the Razor™ trimming tool, and texture the milk on the wand yourself.

TECHNICAL SPECIFICATIONS

Model number	BES810BSSUK
Finish	Brushed Stainless Steel
Type	Semi-automatic, no built-in grinder
Pre-infusion	Low pressure, before extraction
Steam	Manual wand for hand-textured microfoam
Auto purge	Automatic after steaming
Alerts	Cleaning and drip tray indicators
Portafilter	54mm
Filter baskets	1 & 2 cup, single and dual wall (4)
Tamping	Integrated tamper, Razor™ trimming tool
Setup	BILT® 3D interactive instructions app
Construction	Brushed stainless steel
Dimensions	32 cm wide × 25.6 cm deep × 33.2 cm high



INCLUDED IN THE BOX

- 54mm portafilter
- the Razor™ dose trimming tool
- 1 & 2 cup dual wall baskets
- Allen key
- Integrated tamper
- 1 & 2 cup single wall baskets
- Stainless steel milk jug
- Water filter holder and water filter

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.