ESPRESSO MACHINES / COMPACT, AUTO MILK

the Bambino™ Plus

Serious espresso. Plus auto milk.

Shown in Brushed Stainless Steel

AED 1,999

Recommended retail, incl. VAT
Model SES500BSS4GUK1

2-YEAR WARRANTY
Local service & support

AT A GLANCE

Automatic milk texturing

Hands-free microfoam with three temperatures and three texture levels — or texture it manually.

Ready in 3 seconds

ThermoJet heating with PID control reaches 93°C almost instantly from cold.

19.4 cm wide

A full 54mm portafilter machine that takes up less counter than most kettles.

Bring your own grinder

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

SMALL MACHINE, PROPER ESPRESSO

The Bambino Plus does the two things that are hardest to get right at this size: it heats in three seconds on ThermoJet, and it textures the milk for you. A professional-style 54mm portafilter takes a full 18 g dose, low pressure pre-infusion evens out the extraction, and the automatic steam wand produces microfoam at a temperature and texture you choose. There is no grinder inside, so you choose that part separately.

Under 20 cm wide, with a full 54mm portafilter and an 18 g dose.

- **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.

- **ThermoJet heating, ready in three seconds**

  PID temperature control delivers water at exactly 93°C for balanced flavour, and gets there in three seconds from cold — no waiting on the machine before the first coffee of the day.

- **Automatic milk, or manual when you want it**

  Powerful 130°C steam textures silky microfoam hands-free, with three milk temperatures and three texture levels. Switch to manual and texture it yourself like a barista.

- **54mm portafilter, 18 g dose**

  A professional-style 54mm stainless steel portafilter carrying a full 18 g dose builds coffee with real body and complexity — the same basket size as machines costing considerably more.

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

  Low pressure pre-infusion opens the puck evenly before the 15 bar Italian pump delivers a 9 bar extraction, with one-touch volumetric control for one or two shots.

The milk step, handled

Three temperatures, three texture levels, hands free — then switch to manual whenever you want to pour your own.

AUTO WHEN YOU WANT IT, MANUAL WHEN YOU DON'T

Automatic microfoam

Set the temperature and texture, drop the wand into the jug and step away. It stops itself when the milk is ready.

Small enough to leave out

19.4 cm across. A machine this size stays on the counter — which is the main reason people actually use it daily.

AVAILABLE FINISHES

Brushed Stainless Steel

SES500BSS4GUK1

The classic look, and the volume seller across the Sage range.

Black Truffle

SES500BTR4GUK1

Matte black. On a machine this small, the finish is most of the visual impact.

A machine you will actually leave out

At 19.4 cm wide this is small enough to keep on the counter permanently, which is the single biggest factor in whether a home espresso machine gets used. That also makes the finish worth more thought than usual — it is a piece of kitchen furniture, not something you put away after breakfast.

- Identical specification and price
- Same two-year warranty on both
- Both finishes running in the showroom

TECHNICAL SPECIFICATIONS

Model number	SES500BSS4GUK1
Finish	Brushed Stainless Steel
Type	Compact, no built-in grinder
Heating system	ThermoJet with PID, ready in 3 seconds
Brew temperature	93°C
Pump	15 bar Italian pump, 9 bar extraction
Pre-infusion	Low pressure, before extraction
Milk texturing	Automatic or manual, 130°C steam
Milk settings	3 temperatures, 3 texture levels
Portafilter	54mm stainless steel, 18 g dose
Filter baskets	1 & 2 cup dual wall
Shot control	Volumetric 1 & 2 cup, one touch
Construction	Stainless steel
Dimensions	19.4 cm wide × 36.2 cm deep × 30.4 cm high

INCLUDED IN THE BOX

- 54mm portafilter
- the Razor™ precision dosing tool
- 480ml stainless steel milk jug
- Cleaning tool
- 54mm tamper
- 1 & 2 cup dual wall filter baskets
- Claro Swiss water filter
- Cleaning disc

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.