



Xiaomi Semi-automatic Espresso Machine EU | Coffee maker | 20 bar, milk frother



link to the product:

<https://www.batna24.com/gb/p/coffee-machines-and-coffee/xiaomi-semi-automatic-espresso-machine-eu-coffee-maker-20-bar-milk-frother>

Price: **419.00 zł** gross / 340.65 zł net



Manufacturer: XIAOMI

Referention number: DNXGHIONKRMMNL



Product features

Product type	Espresso machine
Height	284 mm
Reservoir for brewed coffee	Cup
Width	275 mm
Depth	137 mm
Built-in milk frother	Yes
IFU / User manual	Yes
Removable drip tray	Yes
Easy to clean	Yes
Cup warmer	Yes
Control type	Touch
AC input frequency	50 Hz
AC input voltage	220 V
Product colour	Black
Power	1350 W
Appliance placement	Countertop
Espresso Macchiato making	Yes
Cappuccino making	Yes
Espresso making	Yes
Built-in display	Yes
Maximum pressure	20 bar
Coffee input type	Coffee beans

Coffee maker type	Semi-auto
Product weight	3500 g

Full product description

Xiaomi coffee maker

Xiaomi Semi-automatic Espresso Machine EU is a flask coffee maker that gives you full control over the brewing process. If you're looking for a product that combines quality craftsmanship with precision preparation, this Xiaomi coffee maker may be the right choice. It will work well for a quick morning coffee, as well as for more intense flavors for connoisseurs. The Xiaomi semi-automatic espresso machine EU works with a pressure of 20 bars, which allows for **accurate extraction of aroma and essential oils** from ground coffee. Thanks to its intuitive operation and small size, it will easily fit on the kitchen counter.



Pressure of 20 bar - full aroma

The Xiaomi Semi-automatic Espresso Machine operates at **20 bar pressure**, which contributes to **the extraction of deep flavor and intense aroma**. The high pressure allows accurate extraction from ground coffee, which is especially important for espresso and its creamy froth. This is a solution valued by those who appreciate the fullness of flavor in every cup.



Temperature control - precise brewing

The coffee maker uses **real-time temperature control**, which guarantees consistency of parameters throughout the brewing process. Temperature is crucial when preparing different types of coffee - too low results in acidity, too high in bitterness. Thanks to this system, the coffee always maintains a stable flavor profile.



Temperature control - taste under supervision

The NTC system controls the temperature in real time, eliminating the risk of overheating or under-roasting the coffee. A stable temperature produces a clean, consistent flavor profile, without bitterness or acidity. It is the temperature control that distinguishes casual brewing from a thoughtful ritual. The coffee maker measures just **27.5 x 13.7 x 28.4 cm**, making it fit easily into even a small kitchen.



Milk frothing - powerful and precise steam jet

The built-in 8mm diameter nozzle produces **a steady, powerful stream of steam** to create a creamy micro-foam. **The movable joint** allows for comfortable operation, even for novice users. This will allow you to prepare a cappuccino or latte of café-like quality.

