

*stella*  
☆☆☆☆☆☆☆☆  
*epic*

Entrez dans la légende  
Become a legend



# STELLA EPIC



STELLA EPIC 3 groupes vapeur temporisée  
STELLA EPIC 3 groups with programmable steam dispenser

## Un design UNIC

Entre tradition et innovation, la Stella EPIC affirme fièrement l'identité d'UNIC et s'affiche comme l'ambassadrice de la marque. Sa silhouette sophistiquée porte les codes des débuts de la saga STELLA dans les 60's, et y associe une technologie résolument moderne et performante.

## A UNIC design

Between tradition and innovation, the Stella EPIC proudly affirms Unic's identity and is the flagship of the brand. Its sophisticated silhouette holds the codes from the early beginnings of the STELLA story since the 1960s, and integrates a decidedly modern and performing technology.

MAKE it  
YOURS



DÉMARQUEZ-VOUS  
BE UNIQUE

Parce que son design dynamique et ses formes sculptées n'attendent que votre touche personnelle, démarquez-vous en donnant à votre Stella EPIC une personnalité unique. Configurez votre Stella EPIC en choisissant la finition esthétique et technologique qui vous inspire le plus, Series, Premium, Exclusive ou Sur-mesure.

Because its assertive design and sculpted form can be influenced by your personal touch, express yourself by giving the Stella EPIC a unique look. Configure your Stella EPIC by choosing the aesthetic details and technological add-ons which most inspire you through the Series, Premium, Exclusive or Custom.



STELLA EPIC 3 PREMIUM AVEC SIDE FRAME EPOXY GLOSS  
BLACK ET COOL TOUCH NOIR

STELLA EPIC 3 PREMIUM WITH BLACK GLOSS EPOXY  
SIDE FRAME AND BLACK COOL TOUCH



SERIES STANDARD COLORS  
Californian Green, Carmine Red, Black, White

# MAKE it EXPERT

## Notre VISION

S'appuie sur un savoir-faire industriel vivant où la qualité de l'extraction café est au centre de la conception de nos machines.

## Our VISION

Rests on our industrial knowhow where quality coffee extraction is at the center of the creation of our machines.

## Votre PASSION

S'inscrit dans la recherche de l'excellence du café et de sa valorisation à travers la complexité qu'offre ce produit vivant.

## Your PASSION

Is defined through the search for excellence for coffee and a value through its complexity transformed from this living product.

La Stella EPIC est une machine espresso multi-chaudières, dotée d'une chaudière eau chaude/vapeur de grande capacité, ainsi que de chaudières café individuelles de 1.65L chacune. La régulation thermique par PID des chaudières est gérée précisément à travers des capteurs de pression. La technologie THERMALINK permet de contrôler intelligemment la distribution de la chauffe entre les différents éléments, conférant à la Stella EPIC une excellente stabilité thermique. Cette optimisation de la chauffe permet quant à elle de maîtriser la consommation énergétique de la machine tout au long de son utilisation.

Sublimez votre espresso avec  
la technologie **THERMALINK**  
Enhance your espresso with  
the **THERMALINK** technology



The Stella EPIC is a multi-boiler espresso machine with a very large steam boiler and individual 1.65 L coffee boilers. The thermal stability through boiler PIDs is precisely managed through pressure transducers and thermal sensors. The THERMALINK technology intelligently controls the distribution of heat between the different heating elements, resulting in the Stella EPIC's excellent thermal stability. By optimizing this use of power to heat the needed parts of the machine as needed, the system is in effect made more efficient of its energy requirements throughout its lifetime use.

# MAKE it EXPERT

Devenez expert EN CAFÉ  
Become a COFFEE EXPERT



En mode expert, prenez le contrôle de vos réglages et gérez vos profils d'infusion ! Vous pouvez enregistrer jusqu'à 5 profils d'infusion par groupe pour régler les valeurs clés de dosage, température, pré-infusion et post-infusion. Le contrôle de la courbe d'infusion se fait en temps réel sur le boîtier de commande OLED, tandis que l'ajustement et l'enregistrement des paramètres des profils d'infusion sont opérés sur le boîtier de contrôle tactile.

In expert mode, take control of your settings and your espresso extractions profiles! There are up to 5 recordable extraction profiles per group to set the key values for doses, temperature, pre-infusions and post-infusion. The control of the pressure curve is shown in real time on the group's control panel, while the adjustments and recordings of each profiling parameter are operated through the touch screen.



## Maximisez la précision de votre extraction café

Avec la balance de haute précision Lunar ACAIA, compacte, connectée et intégrée à la grille de bassine, contrôlez le ratio d'extraction de vos cafés et le temps d'infusion grâce au timer qui se déclenche dès que le café entre en contact avec la tasse.

## Maximize the precision of your coffee extraction

Working in tandem with the precision Lunar ACAIA compact scale, connected and integrated into the drip tray, control the brew ratio of each shot and the extraction time with the timer which starts as soon as the coffee makes contact with the cup.

MAKE it  
YOURS

## EASYLOCK

L'intuitivité et l'ergonomie d'utilisation de la Stella EPIC offrent une qualité de travail au barista

Equipée de la technologie EASYLOCK, la Stella EPIC offre au barista une ergonomie et un confort de travail inégalés : le système hydraulique d'assistance au serrage du porte-filtre soulage le poignet du barista, et garantit une étanchéité totale et durable tout en réduisant l'usure du joint de groupe. La poignée ENERGY GRIP du porte-filtre inclinée à 6° est réalisée dans un matériau absorbant les chocs et les vibrations.

**Intuitive and easy to use, the Stella EPIC is barista friendly**

With the EASYLOCK technology, the Stella EPIC offers the barista a truly ergonomic and comfortable workspace: the hydraulically sealed portafilter minimizes barista wrist fatigue, allows for greater consistency between shots, and extends the life of group gaskets. The ENERGY GRIP portafilter handle is 6° inclined and made with special rubber to absorb shocks and vibrations.

## COOLTOUCH

La sortie Cool touch permet de manipuler la vapeur sans risque de brûlure et facilite le nettoyage après utilisation.

The Cool Touch let's you control the steam without the risk of burns and is easier to clean after each use.



## BASSINE AJUSTABLE HEIGHT-ADJUSTABLE DRIP TRAY



Ajuster facilement son poste de travail en réglant la hauteur de la bassine : cinq positions offrant un delta de 112mm pour s'adapter à différents contenants.

Easily adjust the work area by setting the best height of the drip tray: 5 positions varying 4.5 inches for different cup sizes.

## STEAMGLIDE

La poignée horizontale STEAMGLIDE permet un dosage micrométrique de la vapeur.

L'option DRY STEAM délivre une vapeur saturée sèche sans particules d'eau en suspension, particulièrement adaptée à une chauffe douce et progressive pour réaliser des boissons complexes.

The horizontally positioned STEAMGLIDE let's you control the steam to micrometric levels.

The DRY STEAM option delivers a saturated dry steam without suspended water particles to create a more complex foam.



# STELLA EPIC

TECHNOLOGIES  
& OPTIONS



STELLA EPIC Premium côtés inox ondulé  
STELLA EPIC Premium with corrugated stainless-steel sides

## LES ACCESSOIRES BARISTA INDISPENSABLES

### FAVORITE BARISTA TOOLS



Douchettes et filtres de haute précision  
Precision coffee filters and shower screens



Balance intégrée Lunar Acaia  
Built-in drip tray integrated Lunar Acaia scale



Répartiteur de mouture  
Coffee leveling



Tasseur UNIC Ø57  
Coffee tamper Ø57

## Technologies clés - Key Technologies



THERMALINK NETWORK®  
THERMALINK NETWORK®



Gestion profil infusion  
Infusion profiling



Contrôle PID température  
Temperature PID Control



Pré-infusion électronique  
Electronic preinfusion



Système serrage EASYLOCK®  
Sealing system EASYLOCK®



Porte-filtre ENERGY GRIP®  
ENERGY GRIP® portafilter



STEAMGLIDE  
STEAMGLIDE



Eau mitigée  
Mixed water



Nettoyage automatique  
Automatic cleaning

## Options - Options



Personnalisation  
Customization



Connectivité IoT  
IoT Connectivity



Filtre de précision  
Precision filter



DOSAMAT®  
DOSAMAT®



Connexion informatique  
Computer connection



## CARACTÉRISTIQUES TECHNIQUES TECHNICAL FEATURES

	STELLA EPIC 2	STELLA EPIC 3
<b>Largeur</b> Width	79 cm 31"	98 cm 39"
<b>Profondeur</b> Depth	68 cm 27"	68 cm 27"
<b>Hauteur</b> Height	51 cm 20"	51 cm 20"
<b>Poids</b> Weight	90 Kg / 198 lb	100 kg / 220 lb
<b>Chaudière Capacité / Puissance</b> Boiler Capacity / Power	8.9 L / 6000 W	14.3 L / 6000 W
<b>Chaudières café capacité / Puissance</b> Coffee boiler capacity / Power	2 x 1.65 L / 2000 W	3 x 1.65 L / 2000 W
<b>Puissance</b> Power	6700 W / 30 A (Single) / 10 A (3+N)	6700 W / 30 A (Single) / 10 A (3+N)
<b>Voltage</b> Voltage	230 V Mono / 400 V (3+N)	230 V (Single) / 400 V (3+N)



STELLA EPIC 2



STELLA EPIC 3



Specifications and pictures are not contractual - N°07/19/03  
Photos : aureliejeannette.com - Graphisme : ibodin.com





[www.unic.fr](http://www.unic.fr)



**UNIC**  
ESPRESSO ENGINEERS

## STELLA EPIC 2, Dosamat technology, white color



**Ref: 602680  
(EPIC2DOW)**

Multi-boilers espresso machine white esthetic color, 2 groups, 2 x 1.65 liter boilers for coffee, 8.9 liter hot water & steam boiler, Central control LCD Touch screen, 2 independent control boxes with 4 programmable dosing program with Dosamat® self recognition of portafilter- Thermalink Network, programmable pre-infusion time per group, Steamglide, programmable steam cool touch & water, automatic cleaning cycle, Easylock portafilter, stainless steel body

### General Features

The Stella Epic is the flagship for UNIC, with an assertive design inspired from the 50's and a technology fully deep-seated in the digital era, it offers high-end features geared towards the barista keen to explore coffees aromas with high precision.

The Stella Epic is a multi-boiler traditional espresso machine machine that guarantees exceptional brewing with its Thermalink Network® technology and a PID controller for a consistent brewing temperature. Its expert mode gives full control of the settings and allows saving up to 5 recordable extraction profiles per group to enhance high quality coffees extraction. Its brew groups are fitted with the EASYLOCK system that help locking and sealing the portafilter with minimal effort. DOSAMAT® technology gives also a high level of performance thanks to the autorecognition of the size of portafilter and the automatic dosing execution. Customization and several options exist and complete the Stella Epic standard equipment, so make it Yours! The Stella Epic is the ideal commercial espresso machine for baristas, as well as for coffee shops and businesses offering specialty coffee beverages that call for precise adjustments and maximum steam capacity.

# STELLA EPIC 2, Dosamat technology, white color

## Main Features

- 8.9 liter hot water & steam boiler
- Easily height-adjustable drip tray to adapt the working area
- White esthetic color body
- 2 x 1.65 liter boilers for coffee
- LED lights on group head
- Programmable water and steam.
- Automatic cleaning cycle.
- Electronic pre infusion.
- Double paneled cup warmer with large capacity.
- USB interface for update.
- Multi-boiler traditional espresso machine with Thermalink Network® technology that intelligently controls and optimizes the distribution of heat, that guarantees consistent brewing temperature and efficiency in terms of energy requirements.
- 2 independent control boxes with 4 programmable dosing selection with Dosamat® self recognition of portafilter, pre and post infusion profiling manual control, infusion pressure curve and shot time display
- LCD touchscreen to take control of the settings, in expert mode it allows saving up to 5 recordable extraction profiles per group to enhance high quality coffees extraction.
- Cool touch steam outlets to control steam without the risk of burns, easier to clean after each use

## Construction

- PID (proportional-integral-derivative) Temperature control: a precise controller algorithm system that gives consistency and accuracy to brewing temperature management system.
- Manual Steamglide lever.
- Easylock portafilter.
- RS-232 protocol for computer/cashier interface.
- Built-in cup warmer.

# STELLA EPIC 2, Dosamat technology, white color

## Electric

Supply voltage:

602680 (EPIC2DOW) 400 V/3N ph/50 Hz

Electrical power max.: 6.7 kW

Current consumption:

Plug type: Cable without plug

## Water:

Cold water temperature

(min/max): 5 / 60 °C

## Key Information:

External dimensions,

Width: 790 mm

External dimensions,

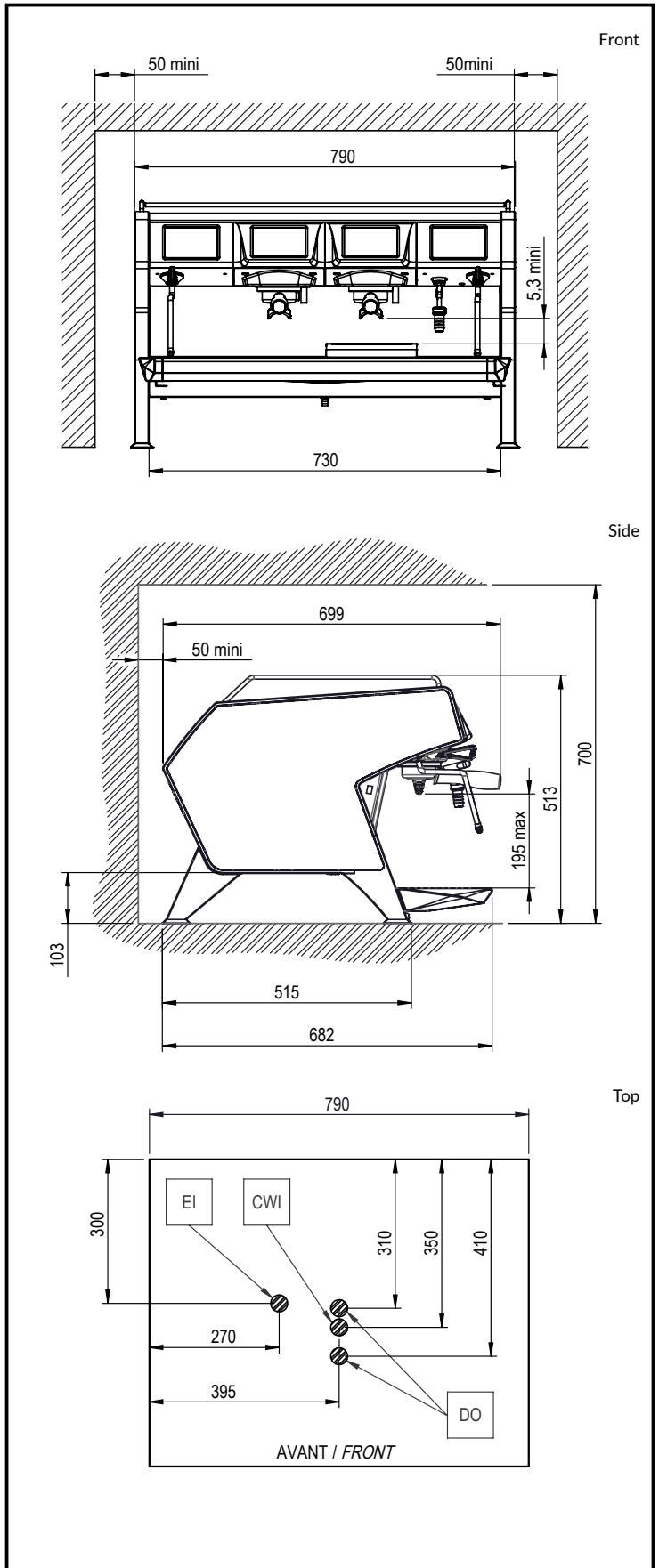
Depth: 682 mm

External dimensions,

Height: 513 mm

Net weight: 90 kg

Shipping volume: 0.69 m<sup>3</sup>



## Certifications



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2023.03.14

Part of  Electrolux Professional Group

**UNIC**

## STELLA EPIC 3, Dosamat technology, black color



**Ref: 602686  
(EPIC3DOB)**

Multi-boilers espresso machine black esthetic color, 3 groups, 3 x 1.65 liter boilers for coffee, 14,3 liter hot water & steam boiler, Central control LCD Touch screen, 3 independent control boxes with 4 programmable dosing program with Dosamat® self recognition of portafilter- Thermalink Network, programmable pre-infusion time per group, Steamglide, programmable steam cool touch & water, automatic cleaning cycle, Easylock portafilter, stainless steel body

### General Features

The Stella Epic is the flagship for UNIC, with an assertive design inspired from the 50's and a technology fully deep-seated in the digital era, it offers high-end features geared towards the barista keen to explore coffees aromas with high precision.

The Stella Epic is a multi-boiler traditional espresso machine machine that guarantees exceptional brewing with its Thermalink Network® technology and a PID controller for a consistent brewing temperature. Its expert mode gives full control of the settings and allows saving up to 5 recordable extraction profiles per group to enhance high quality coffees extraction. Its brew groups are fitted with the EASYLOCK system that help locking and sealing the portafilter with minimal effort. DOSAMAT® technology gives also a high level of performance thanks to the autorecognition of the size of portafilter and the automatic dosing execution. Customization and several options exist and complete the Stella Epic standard equipment, so make it Yours! The Stella Epic is the ideal commercial espresso machine for baristas, as well as for coffee shops and businesses offering specialty coffee beverages that call for precise adjustments and maximum steam capacity.

# STELLA EPIC 3, Dosamat technology, black color

## Main Features

- 14,3 liter hot water & steam boiler
- LCD touchscreen to take control of the settings, in expert mode it allows saving up to 5 recordable extraction profiles per group to enhance high quality coffees extraction.
- Multi-boiler traditional espresso machine with Thermalink Network® technology that intelligently controls and optimizes the distribution of heat, that guarantees consistent brewing temperature and efficiency in terms of energy requirements.
- Black esthetic color body
- LED lights on group head
- Programmable water and steam.
- Automatic cleaning cycle.
- Electronic pre infusion.
- Double paneled cup warmer with large capacity.
- USB interface for update.
- 3 independent control boxes with 4 programmable dosing selection with Dosamat ® self recognition of portafilter, pre and post infusion profiling manual control, infusion pressure curve and shot time display
- Cool touch steam outlets to control steam without the risk of burns, easier to clean after each use
- Easily height-adjustable drip tray to adapt the working area
- 3 x 1.65 liter boilers for coffee

## Construction

- PID (proportional-integral-derivative) Temperature control: a precise controller algorithm system that gives consistency and accuracy to brewing temperature management system.
- Manual Steamglide lever.
- Easylock portafilter.
- RS-232 protocol for computer/cashier interface.
- Built-in cup warmer.

# STELLA EPIC 3, Dosamat technology, black color

## Electric

Supply voltage:

602686 (EPIC3DOB) 400 V/3N ph/50 Hz

Electrical power max.: 6.7 kW

Current consumption:

Plug type: Cable without plug

## Water:

Cold water temperature

(min/max): 5 / 60 °C

## Key Information:

External dimensions,

Width: 980 mm

External dimensions,

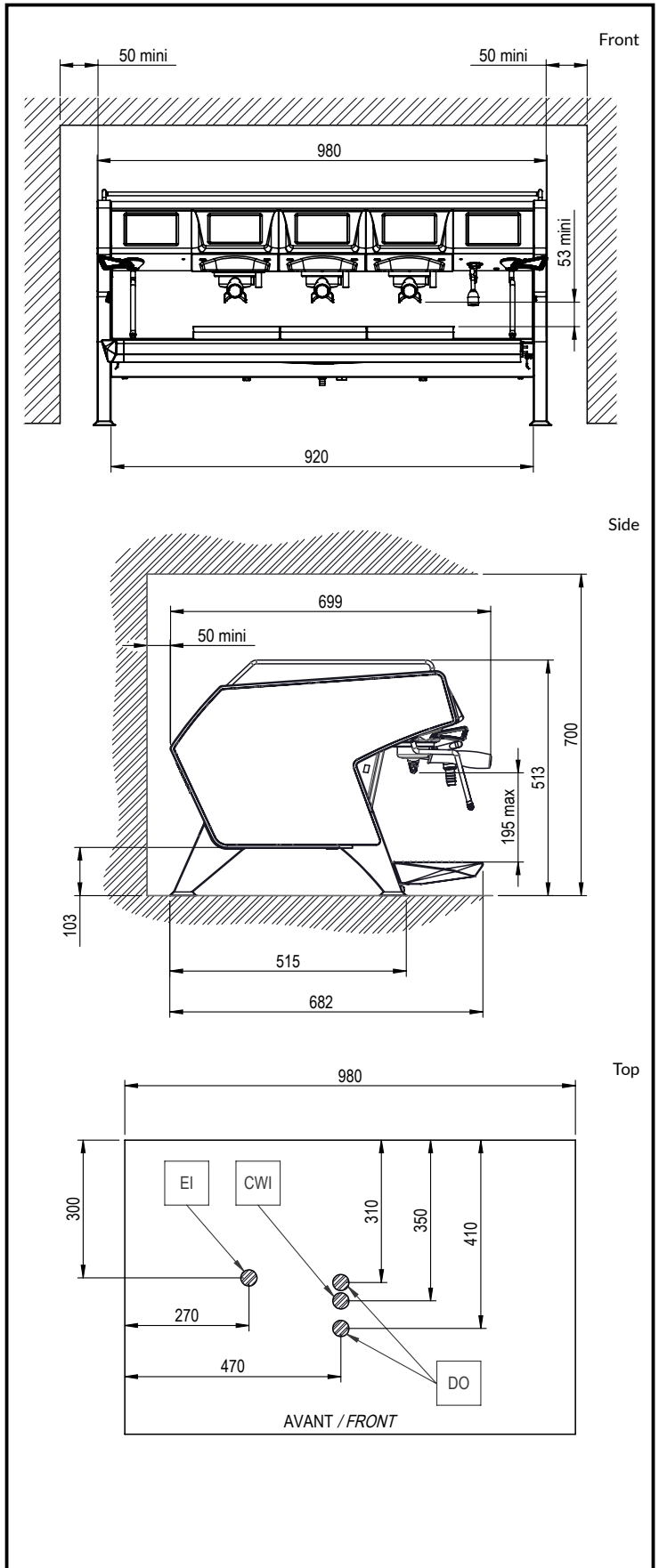
Depth: 682 mm

External dimensions,

Height: 513 mm

Net weight: 100 kg

Shipping volume: 0.83 m<sup>3</sup>



## Certifications



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2023.03.14

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# UNIC