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www.izenssoeurope.com

A REVOLUTION IN COFFEE & TEA



I IZENSSO

KAFFEMÄRKE RAPTOR

One of the most technologically advanced portafilter espresso machines you'll ever use. Its **design and ergonomics** are seamlessly combined with top-tier craftsmanship and features that ensure consistent, barista-grade espresso - every time. **Start the machine with a single touch and experience innovations you'll never want to replace.**

T3

1,5 l

Multi-Boiler

5l / 11l / 15l

group head water boiler

steam boiler capacity for 1-group / 2-group / 3-group models respectively





316 Stainless Steel
Heating Element



Metal
Flowmeters



Boiler Thermal
Insulation



Multi-Channel
Heating System



One-click
start



Multi-Level
Safety Protections



PID Digital
System



Dual
System



Independent Boiler Temperature Control For Each Group Head

Allowing full control of the extraction process and adaptation to different coffee profiles.

Dedicated 4-Inch Touchscreens for Each Group

Intuitive interface with instant access to all key brewing parameters.

Programmable Pre-Infusion 3–10 s | 5–30 ml

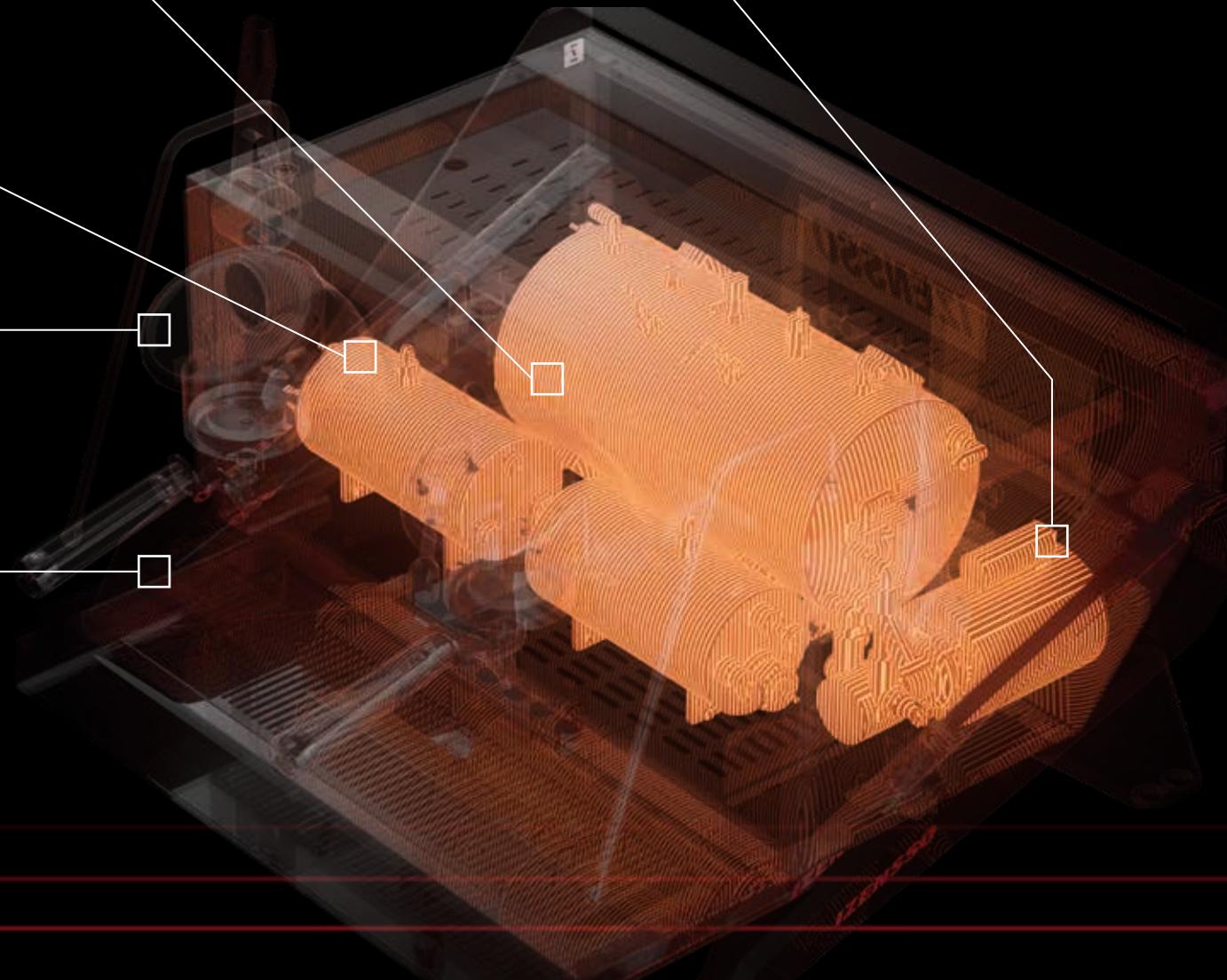
Precise flavor development and full aroma extraction.

Steam Boiler Temperature Adjustment

Fine-tuned temperature settings ensure optimal milk frothing performance.

Premium Italian Rotary Pump

Delivers a consistent 9-bar pressure for perfect espresso extraction in every shot.

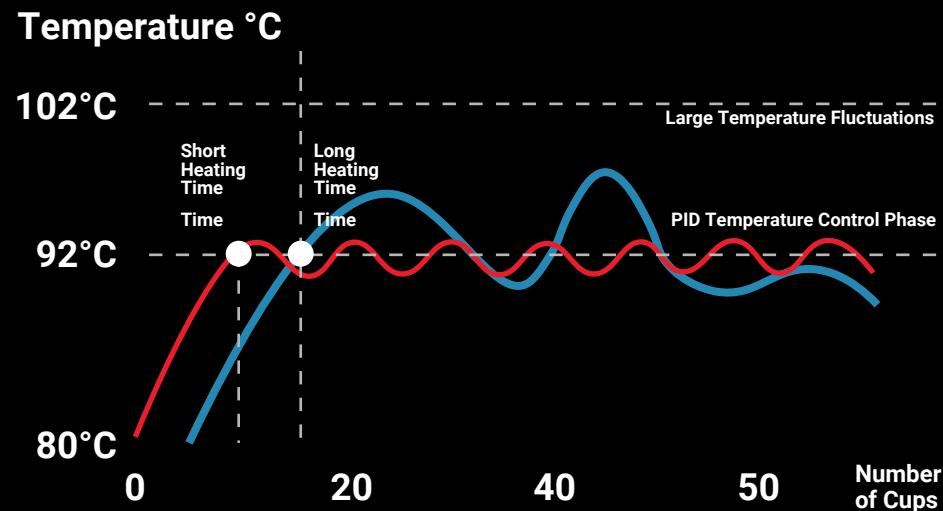


PID DIGITAL

PID DIGITAL

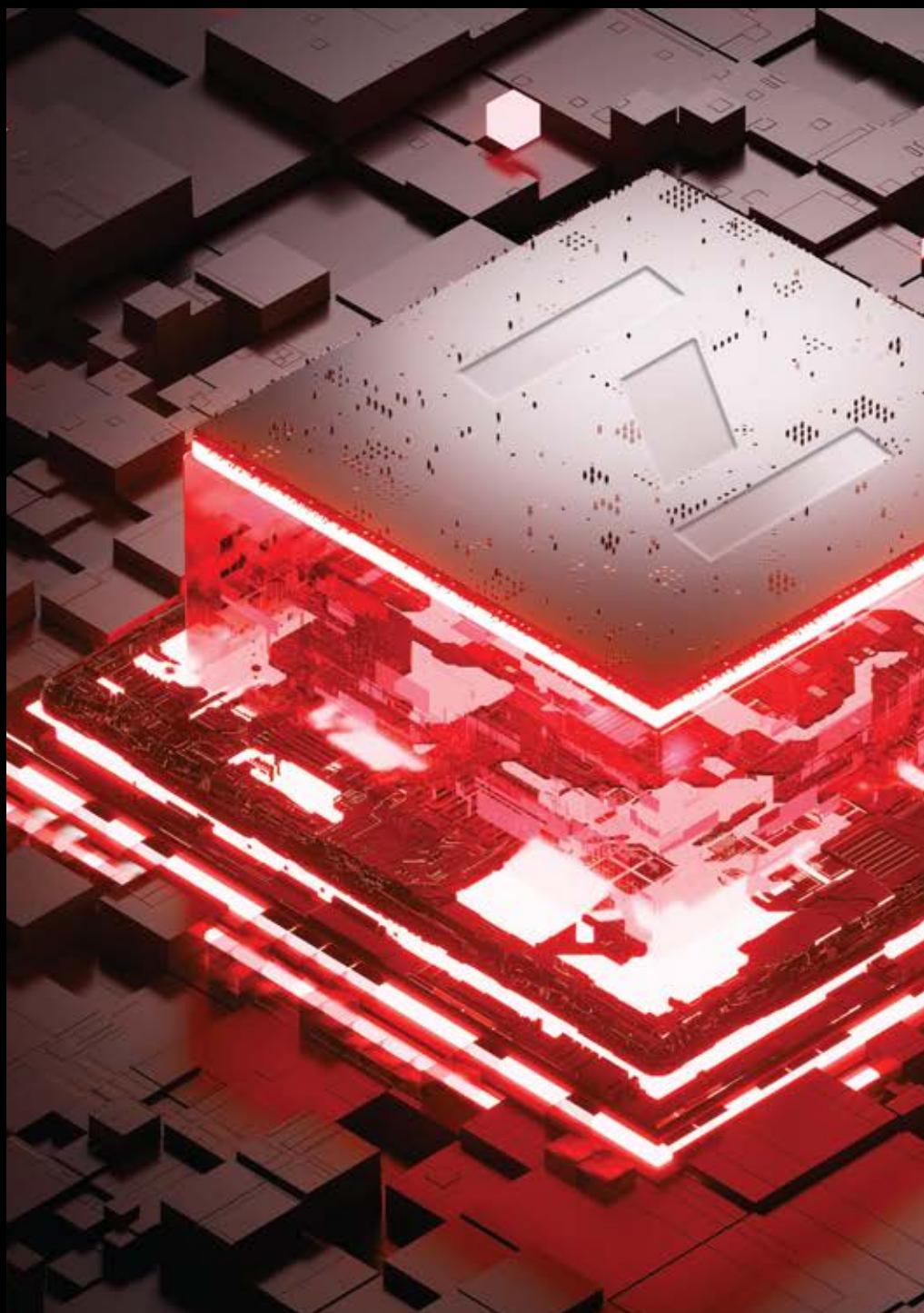
PID DIGITAL

Digital Temperature Control



The PID is a specialized processor dedicated solely to maintaining stable temperature during extraction. It regulates the heating elements and works in sync with the machine's software to minimize temperature fluctuations.

This ensures process stability with an accuracy of up to $\pm 0.5^\circ\text{C}$, resulting in consistent flavor and quality in every cup. The PID system maintains a constant brewing temperature even when preparing up to 200 cups in a row.



ATTENTION TO DETAIL



Every edge and transition is flawlessly polished using diamond-finish technology, creating a velvet-smooth touch experience. The Z-shaped machine feet are equipped with vibration-damping silicone pads, ensuring perfect balance between power and stability. Light reflections glide across the glossy side panels, bringing the machine's surfaces to life.



Two Single-Needle
Pressure Gauges



Diamond-Finish
Polishing



Stylish LED
Illumination





IZENSSO

||* Insulated Steam Wand

The professional steam wand with **4-hole nozzle** distributes **steam** evenly for precise and consistent milk frothing. The **gentle start function** allows full control over the texture, while the **insulated design** ensures maximum comfort and safety during use.

PERFECT MILK FOAM
PERFECT MILK FOAM
PERFECT MILK FOAM



ICEA MODE TEA MODE TEA MODE

A function that opens up new possibilities.

A fusion of flavors that delights. Endless possibilities for bars and cafés are no exaggeration when it comes to the brewing method offered by Raptor. Whether it's an iced tea, a tea-espresso-based cocktail, or a warming drink for evening gatherings – with Raptor, your café gains a truly unique character.



TEA ESPRESSO

Tea Espresso is a specially prepared tea essence that allows you to create countless compositions. Perfect as a base for a wide range of beverages and inspiring flavor combinations.

5

preset settings

Pre-Infusion

with adjustable time

Temperature

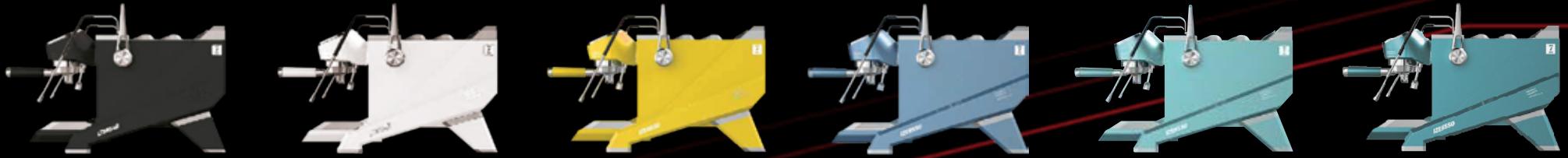
adapted to the type of leaves

6

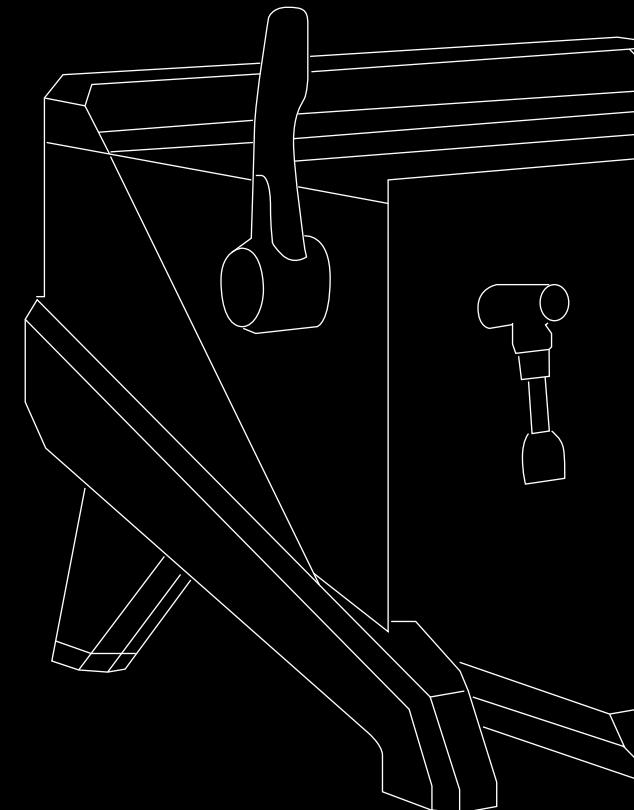
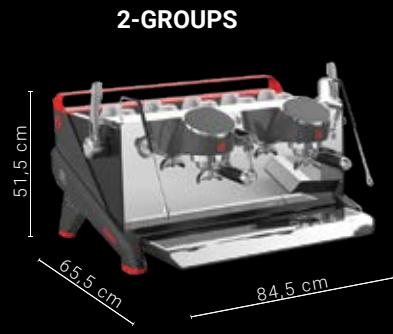
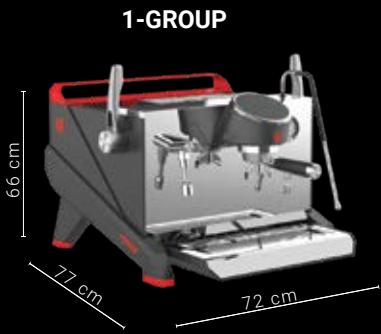
extraction levels



Sample color versions



Dimensions



RAPTOR

	1-GROUP	2-GROUPS	3-GROUPS
Brewing group	x 1	x 2	x 3
Program	Coffee / Tea	Coffee / Tea	Coffee / Tea
Heating system	T3 Multi-Boiler	T3 Multi-Boiler	T3 Multi-Boiler
Steam boiler capacity	5l	11l	15l
Steam boiler material	Stainless steel	Stainless steel	Stainless steel
Water boiler capacity	1,5l	1,5l x 2	1,5l x 3
Water boiler material	Stainless steel	Stainless steel	Stainless steel
Steam boiler temperature adjustment	120°C-130°C	120°C-130°C	120°C-130°C
Water boiler temperature adjustment	80°C-95°C	80°C-95°C (Each group separately)	80°C-95°C (Each group separately)
Brew group heating temperature adjustment	80°C-95°C	80°C-95°C (Each group separately)	80°C-95°C (Each group separately)
Pump	Rotary pump 9 bar Italian	Rotary pump 9 bar Italian	Rotary pump 9 bar Italian
Filter basket	1 x 12g 1 x 22g	1 x 12g 1 x 22g	1 x 12g 1 x 22g
Pre-infusion function	3-10 sec 5-30 ml	3-10 sec 5-30 ml	3-10 sec 5-30 ml
Extraction measurement	Electronic	Electronic	Electronic
Steam wand	1 x	2 x	2 x
Hot water spout	1 x	1 x	1 x
Pressure gauges	2 x Single-Needle	2 x Single-Needle	2 x Single-Needle
Touchscreen	4" x 1	4" x 2	4" x 3
Data analysis	●	●	●
IOT	●	●	●
Maintenance notifications	●	●	●
Energy-saving mode	●	●	●
One-Touch Backflush	●	●	●
Dedicated portafilter for tea program	●	●	●
Dedicated tea settings	5 settings for different types of tea leaves	5 settings for different types of tea leaves	5 settings for different types of tea leaves
Tea extraction level	6 levels	6 levels	6 levels
Dimensions (WxDxH):	720 x 770 x 660 mm	845 x 655 x 515 mm	1120 x 770 x 660 mm
Net/Gross weight	62/78 kg	72/100 kg	87/120 kg
Power	3500 W	6100 W	6800 W
Voltage/Frequency	220V/50~60Hz	220V/50~60Hz	3x 220V/50~60Hz (3-phase)

ACCESSORIES
ACCESORIOS



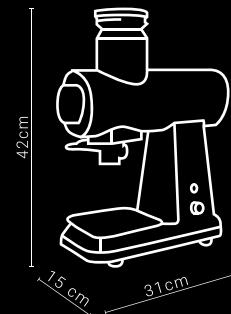
Burr

64 mm

Performance

19 kg/hStepless
adjustment

Automatic grinder

JX-928

Color options:



WHITE

GLOSSY
BLACK**SPECIFICATIONS**

Dimensions (WxDxH)	15 x 31 x 42cm
Motor power	600W
Rotational speed (RPM)	Stepless 600–1400
Grinding regulation	on the side of the device
Housing	Aluminium
Burr lifespan	750kg



Italian burrs



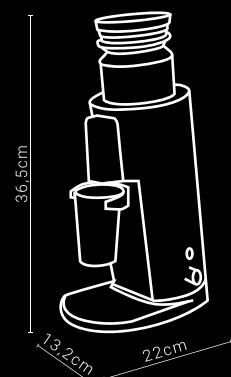
Burr

64 mm

Performance

12 kg/hStepless
adjustment

Automatic grinder

JX-828

Color options:



WHITE

GLOSSY
BLACK**SPECIFICATIONS**

Dimensions (WxDxH)	13,2 x 22 x 36,5cm
Motor power	280W
Rotational speed (RPM)	Stepless 600–1400
Grinding regulation	on the side of the device
Housing	Aluminium
Burr lifespan	500kg



Italian burrs



Italian burrs

Automatic grinder

JX-683



Burr

83 mm

Performance

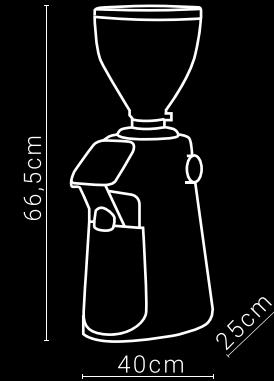
30 kg/h

Precision

0,1 s

SPECIFICATIONS

Display	Touch Screen
Bean hopper capacity	1200g
Dimensions (WxDxH)	40 x 25 x 66,5cm
Motor power	550W
Rotational speed (RPM)	1400/min
Grinding regulation	on the side of the device
Housing	Aluminium
Burr lifespan	1000kg



Color options:



WHITE



GLOSSY
BLACK



SANDY
MATT
BLACK



Italian burrs



automatic
grinding



automatic
scale

Automatic grinder

JX-680P



Burr

74 mm

Performance

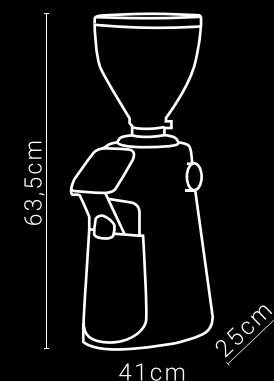
19 kg/h

Precision

0,1 s

SPECIFICATIONS

Display	Touch Screen
Bean hopper capacity	1200g
Dimensions (WxDxH)	41 x 25 x 63,5cm
Motor power	450W
Rotational speed (RPM)	1400/min
Grinding regulation	on the side of the device
Housing	Aluminium
Burr lifespan	750kg



Color options:



WHITE



GLOSSY
BLACK



SANDY
MATT
BLACK



Burr

74 mm

Performance

18 kg/h

Precision

0,1 s

Color options:

GLOSSY
BLACK

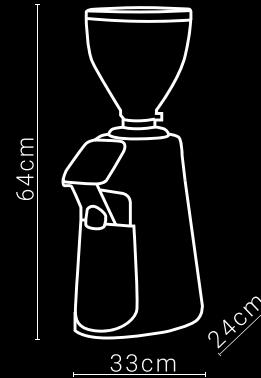
WHITE



SILVER



RED



Automatic grinder

JX-650P



SPECIFICATIONS

Display	Touch Panel
Bean hopper capacity	1500g
Dimensions (WxDxH)	33 x 24 x 64cm
Motor power	450W
Rotational speed (RPM)	1400/min
Grinding regulation	on the side of the device
Housing	Aluminium
Burr lifespan	750kg



Burr

64 mm

Performance

12 kg/h

Precision

0,1 s

Color options:

GLOSSY
BLACK

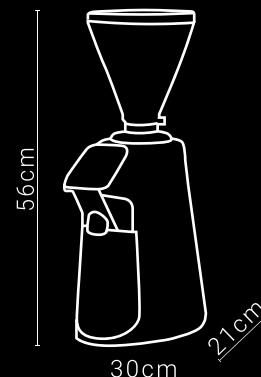
WHITE



SILVER



RED



Automatic grinder

JX-600AD

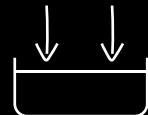


SPECIFICATIONS

Display	Touch Panel
Bean hopper capacity	1200g
Dimensions (WxDxH)	30 x 21 x 56cm
Motor power	350W
Rotational speed (RPM)	1400/min
Grinding regulation	on the side of the device
Housing	Aluminium
Burr lifespan	500kg



Automatic **TAMPER**



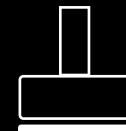
Pressure control

Ideal tamping force ranging from 2 kg to 38 kg.



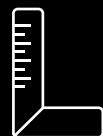
Non-stick coating

The device is covered with a non-stick coating. The coating is food-safe.



Precise operation

Regardless of the amount of coffee or grind size, the device maintains consistent performance parameters.



Leveling system

The patented guide leveling system ensures precise surface alignment.



Minimalist design

The finish highlights modern character, elegance, and functionality. It blends perfectly with any interior.



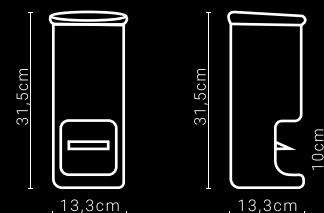
Premium quality

The solid construction ensures durability and reliability.

SPECIFICATIONS

Voltage	12V
Power	60W
Weight	3,7kg
Tamper diameter	58 mm
Tamper shape	Flat base
Tamping force adjustment	2kg - 38kg
Duration	1,2sec
Multi-stage tamping	1 to 3 times

DIMENSIONS



COLORS



BLACK



WHITE

Automatic portafilter **CLEANER**



High cleaning precision

Effective removal of coffee residues, even from hard-to-reach areas.



Constant readiness for operation

The device is available at any time, with no need for additional preparation.



Innovative cleaning head

Combination of silica gel and brush for maximum effectiveness.



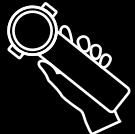
Always a clean workspace

Improves hygiene and enhances the aesthetics of the environment.



Countertop installation

Can be installed in the countertop or used as a freestanding unit.



Intuitive operation

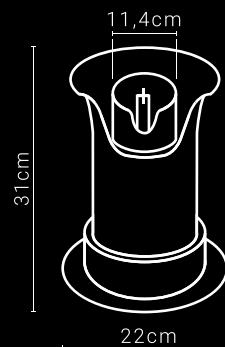
Saves time and provides user convenience.



SPECIFICATIONS

Power	36W
Weight	1,2 kg
Cleaner diameter	11,4cm
Rotational speed (RPM)	650/min
Filter diameter	53mm ~ 58.5mm
Voltage	240V
Frequency	50/60Hz

DIMENSIONS



NEW
POSSIBILITIES
**WIDER
HORIZONS**





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