

ONE
The ONE and only



Crafted for Every Taste

The ONE and only

- *One group professional espresso machine*

Welcome to **the ONE and only** professional espresso machine. Have a look around and take all the time you need. There is so much going on in the ONE, it is almost impossible to know where to start as there is plenty of new stuff to discover; new design concept; improved hydraulics; new electronic platforms; the list really does go on and on.

The **ONE** is **striking, unmistakably modern, and showcases its legendary DNA** more proudly than ever with a concept twist based on the iconic design of our well-known Office Leva, giving that wonderful feeling of reconnecting with an old friend. Hungry for more?

Designed by
professionals
for any kind of
coffee moment

The ONE features **state-of-the-art technology** for a fully professional-grade espresso machine. It proudly inherits CREM recognized engineering knowledge and expertise within the commercial espresso sector, and continues the way started by its predecessor, the classic Office Leva.

More than ONE

From the coffee lover or the barista amateur to the experienced coffee master, the ONE brings a superior espresso experience by introducing high performance features and smart solutions, wherever you are at your home, in the office or in your own small coffee shop.





Renovated design concept

Keeping the soul of the iconic Office Leva, the ONE has been thoughtfully created. As a result, a balanced design line and harmonic dimensions to get a compact but incredibly sophisticated and premium one group espresso machine.

- Full mirror polished stainless-steel exterior.
- Easy customisable side panels.
- Complete wooden kit.
- Barista kit included and new packaging!



Double pressure gauge, high polish stainless steel



Wooden kit (Option)



Customisable side panels*

* You can easily customise side panels by adding stickers, painting them, etc.

Ease of use

The ONE not only looks stunning. Every element and small detail have been carefully designed to fulfil the **highest standards of ergonomics and intuitive controls and displays**, mainly based on its **new electronic platform**. The ONE is incredibly easy to use, without losing an inch of any performance and delivers an outstanding in-cup-quality.

- Temperature & Time User Interface for the 1B version.
- Advanced menu setting OLED DISPLAY for the 2B versions.
- Intuitive knob for pressure control.
- Auto ON/OFF, standby and ECO mode.
- 1/2 steam and hot water knobs.
- Smart new drip tray concept and wider working surface area.
- Independent tank lid on the top.

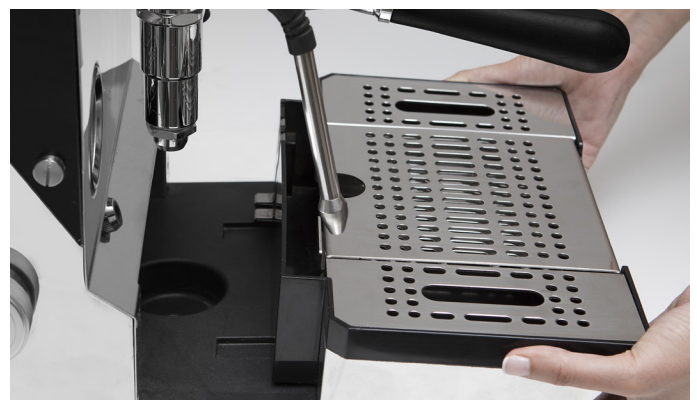
1B version display



2B version display



Water tank solution



Smart drip tray



High performance hydraulics

Distinctive CREM thermal stability and reliably built hydraulic system has been even improved within the ONE range. PID controlled for both 1 and 2 boilers versions, the ONE also features:

- New Dual Auto Water Tank & Mains solution.
- 1.7 litre steam boiler capacity.
- New electronically controlled rotatory compact pump for the premium models, thus including **new CremTech Gradual soft pre-infusion and Low flow pressure profiling core solutions.**
- And state-of-the-art and highly tested internal components.

The logo consists of the word "CREM" in red and "Tech" in white, with "inside" in a smaller white font below "Tech". The text is set against a white, rounded rectangular background.

CREM Tech
inside

ONE step further

The ONE introduces the most revolutionary Gradual Soft Pre-Infusion & Low Flow Pressure Profiling systems. Thanks to a new electronically controlled rotatory compact pump -an exclusive CremTech development- the ONE brings an unlimited creativity supported by an exceptional technological soul.

Gradual Soft Pre-Infusion

Flexible but accurate pre-infusion times to improve the extraction rates. From 0-20 seconds, the pre-infusion parameters are easily adjustable from the OLED display. It gradually increases the pressure up to the desired brewing pressure. Available for the ONE 2B R-GSP Dual.

Low Flow Pressure Profiling*

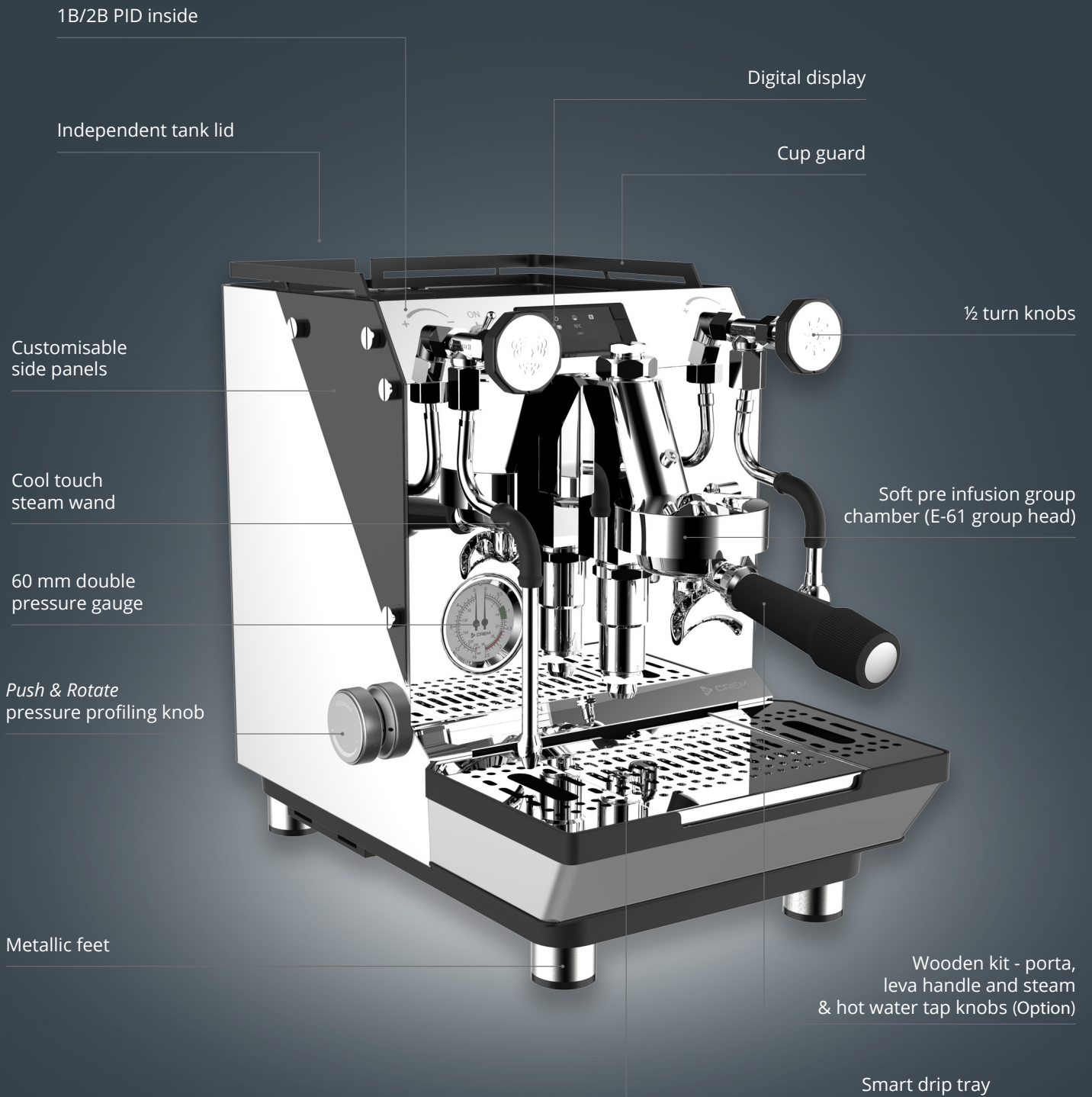
Espresso creation is now easier than even before. Our rotary pump also allows to set different pressure profiles based on volume when extracting the coffee. Be as creative as you wish by using our intuitive but extraordinary precise *Push & Rotate* pressure knob (from 0.2 to 0.5 b). Or use one of your own pre-set recipes**. Available for the ONE 2B R-LFPP Dual.

* CREM Patent applied.

** The machine can save up to 5 different recipes that can be filed both saving the last extraction through the Barista Mode of the OLED Display or by uploading them via USB.



Main features



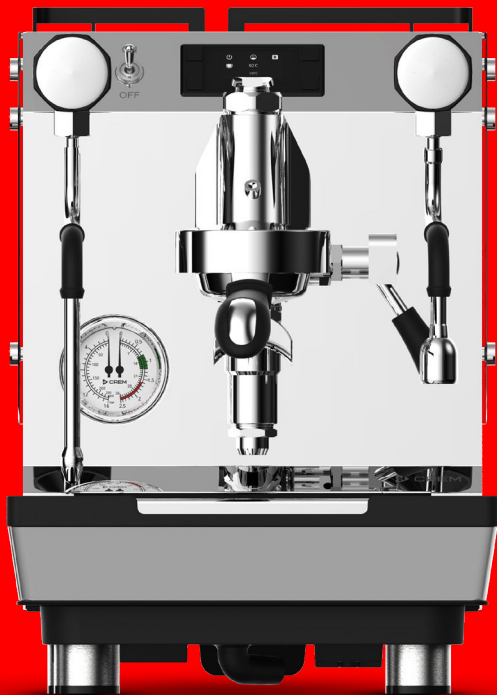
Features based on a ZIRCON 2GR TA version



ONE 1B PID Dual

- 1B PID (1.7L)
- Vibration pump
- Soft pre infusion group chamber (E-61 group head)
- Cool touch wands
- ½ turn knobs
- Smart drip tray
- Auto Water tank & mains connection
- Temp & Time Display with 2 buttons
- Barista kit
- Customizable panels
- New packaging solution

- Wooden kit available **(Option)**



ONE 2B PID Dual

- 2B PID (1.7L)
- Vibration pump
- Soft pre infusion group chamber (E-61 group head)
- Cool touch wands
- ½ turn knobs
- Smart drip tray
- Auto Water tank & mains connection
- OLED Display with 4 buttons
- Barista kit Pro
- Customizable panels
- New packaging solution

- Wooden kit available **(Option)**



ONE 2B R-GSP Dual

2B PID dual + Gradual Soft Pre Infusion

- 2B PID (1.7L+1.5L)
- Rotatory pump
- Gradual Soft pre infusion (GSP)
- Soft pre infusion group chamber (E-61 group head)
- 60 mm double manometer
- ½ turn knobs
- Smart drip tray
- Auto Water tank & mains connection
- OLED Display with 4 buttons
- Barista kit Pro
- Customizable panels
- New packaging solution

- Wooden kit available **(Option)**



ONE 2B R-LFPP Dual

2B PID dual + Low Flow Pressure Profiling

- 2B PID (1.7L+1.5L)
- Rotatory pump
- Gradual Soft Pre Infusion (GSP)
- Low Flow Pressure Profiling (LFPP)
- Soft pre infusion group chamber (E-61 group head)
- 60 mm double Manometer
- *Push & Rotate* pressure knob
- ½ turn knobs
- Smart drip tray
- Auto Water tank & mains connection
- OLED Display with 4 buttons
- Barista kit Pro
- External USB port
- Customizable panels
- New packaging solution

- Wooden kit available **(Option)**

Features overview

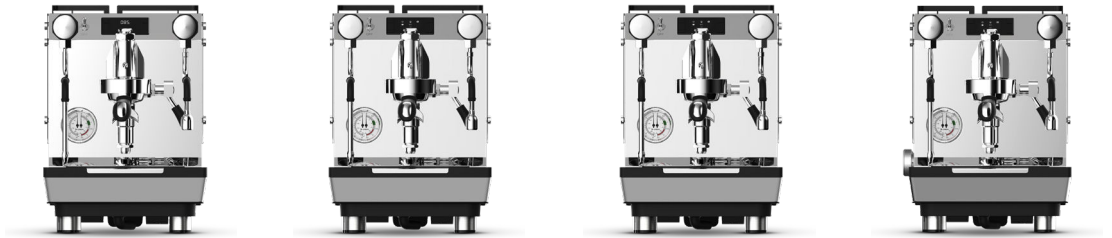
Same exterior,
different on the inside



ONE - 1B Dual	ONE - 2B Dual	ONE - 2B R-GSP Dual	ONE - 2B R-LFPP Dual
<i>1B PID (1.7L)</i> Vibration pump	<i>2B PID (1.7L+1.5L)</i> Vibration pump	<i>2B PID (1.7L+1.5L)</i> Rotatory pump Gradual Soft pre infusion	<i>2B PID (1.7L+1.5L)</i> Rotatory pump Gradual Soft pre infusion Low Flow Pressure profiling
E-61 group head	E-61 group head	E-61 group head	E-61 group head
Double Manometer	Double Manometer	Double Manometer	Double Manometer
½ turn knobs <i>Smart drip tray</i> Auto Water tank & mains connection	½ turn knobs <i>Smart drip tray</i> Auto Water tank & mains connection	½ turn knobs <i>Smart drip tray</i> Auto Water tank & mains connection	½ turn knobs <i>Smart drip tray</i> Auto Water tank & mains connection Pressure knob
Temp & Time Display with 2 buttons	OLED Display with 4 buttons	OLED Display with 4 buttons	OLED Display with 4 buttons External USB port
Barista kit Wooden kit (Option) <i>New packaging solution</i>	Barista kit Pro Wooden kit (Option) <i>New packaging solution</i>	Barista kit Pro Wooden kit (Option) <i>New packaging solution</i>	Barista kit Pro Wooden kit (Option) <i>New packaging solution</i>

Tested feature – *New solution/feature* – Advanced performance feature

Technical specifications



	ONE - 1B Dual	ONE - 2B Dual	ONE - 2B R-GSP Dual	ONE - 2B R-LFPP Dual
Height, width, depth	420, 300, 458 mm 17, 12, 18"	420, 300, 458 mm 17, 12, 18"	420, 300, 458 mm 17, 12, 18"	420, 311, 458 mm 17, 12.2, 18"
Weight	30 kg 66 lb	30 kg 66 lb	30 kg 66 lb	30 kg 66 lb
Power ratings	220-240V, 2150W, (<9.35A)	220-240V, 2150W, (<9.35A) (2x2000W)	220-240V, 2250W, (<9.78A) (2x2000W)	220-240V, 2250W, (<9.78A) (2x2000W)
Boiler(s) capacity	1.7	1.7+1.5	1.7+1.5	1.7+1.5
Operation pressure	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar
Water connection	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread
Water tank capacity	1.8 l	1.8 l	1.8 l	1.8 l
Noise level	<70dB	<70dB	<70dB	<70dB
Steam wands+HW tap	1+1	1+1	1+1	1+1

Standard Features

- PID Controlled
- E-61 group head
- Cool touch wands
- Double Manometer
- ½ turn knobs
- Smart drip tray
- Auto Water tank & mains connection
- Customizable panels
- New packaging solution

Advanced Features

- Rotatory pump (only GSP and LFPP versions)
- Gradual Soft Preinfusion (only GSP and LFPP versions)
- Low Flow Pressure Profiling (only 2B R-dual LFPP Dual version)

Barista kit - 1B Version

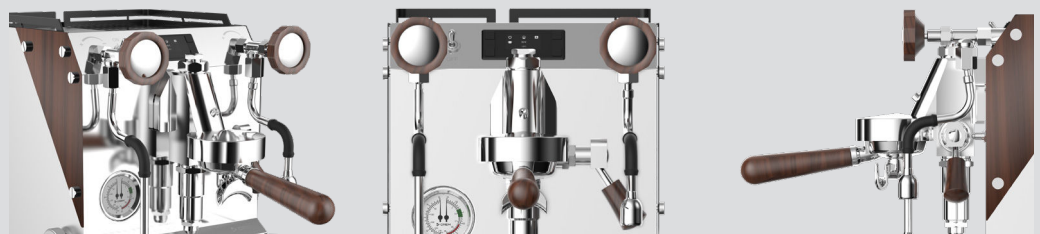
- 1 filter basket (7gr)
- 1 filter basket (14gr)
- Cleaning Brush
- Water tank filter
- Cleaning tablets blister
- Blind metal filter
- 1 double narrow spout portafilter

Barista kit Pro - 2B Versions

- 1 filter basket (7gr)
- 1 filter basket (14gr)
- 1 filter basket (21gr)
- Cleaning Brush
- Cleaning tablets blister
- Water tank filter
- Blind metal filter
- Flat metallic tamper
- Extra Nozzle steam tap 3H
- Milk jar 300ml small
- 1 double narrow spout portafilter

Options

- **Wooden kit:**
Portafilter handle
Group lever handle
Steam and hot water tap
Side Panels



NOTE: Please check your regional price list for available versions/options and part numbers.