

# Vibiemme's

## Domobar Super Review

Just like all the staff at ECA, I spend a lot of my time drinking coffee and giving my opinion on everything. Now with the combination of my passion and hobby I would like to take you through the newly arrived DOMOBAR Super by Vibiemme, and introduce the specifications that make this semi commercial espresso machine a great home unit for the coffee enthusiast.



The DOMOBAR indicates its intention by name as the espresso machine for home, (simply translated from Italian as *DOMO* (home) *BAR*). It was the first domestic machine to provide the coffee enthusiast with commercial performance in the comfort of the home and was developed from R&D when testing the result of the E61 group head using a smaller test model.



The Domobar Super was created in 1983

Historically, Vibiemme stake their claim to fame through the exploits of Mr Carlo Valente. As founder of both Faema and Vibiemme espresso machine companies, he has left a prestigious legacy as continued by the passionate Mr Cristiano Osnato, now head of Vibiemme, Milano. Mr Valente introduced the revolutionary water charge-infusion-discharge E61 group head back in 1961 the year of the solar Eclipse. This styling of group head not only remains a Patent held by Vibiemme today, but also is one of the most commonly used group heads by leading espresso machine manufacturers around the world. It is user friendly with excellent heat characteristics resulting in superb quality espresso.

The Domobar Super is renowned for its style and functionality.

With its fine linear lines and functional design it benefits from:

- Dual system pressure gauges
- User handles are placed on the ample sized drip and cup trays.
- Solid chromed metal feet with bottom rubber stoppers.
- Exterior stainless steel panels or with mild metal gloss black side and back panel.
- Electronica version with four programmable portion control buttons and one manual button.



Plus:

- 2.7 litre copper and brass boiler
- Parker commercial pressure stat
- ½-inch Ø group pipes.
- Pump regulatory bleed valve
- Three position barrel power switch.

Open aperture links commercial pressure stat with adjustment screw... changing boiler pressure is child's play.

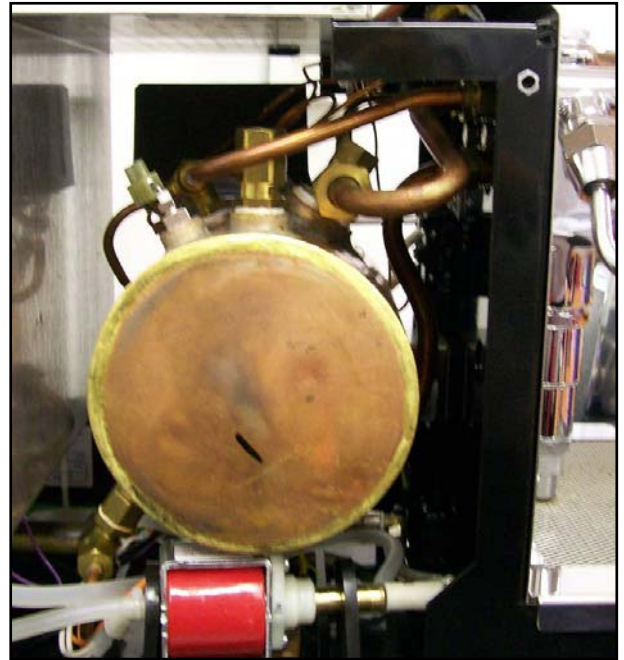
Dual clocks... Local and Italian time zone standard or alternatively, pressure gauges can be a great guide to a machine's boiler and pump pressure performance parameters.



Three indicator lights. The orange light by the boiler gauge illuminates when element is active and heating. The light on the left side of the brew pressure gauge is for low water reservoir and green on the right side indicates power.

Boiler safeties and protection include:

- Thermal cut off switch
- Water level probe
- Over pressure safety valve
- Anti vacuum valve
- Non return valve in steam valve assembly
- 3 position barrel switch



Vibiemme's patent on the E61 group head is still current to date. It is **bigger** than the usual, has great thermal stability at the head and is producing some complex flavour profiles down in the lab.



The Over Pressure Valve adjustment screw is a great aid to adjust and regulate group extraction pressure over time. Excessive pressure is leaked back into the water reservoir.





The little steam engine that could! Especially when all that steam volume from a 2.7 litre boiler is driven through a chromed brass wand with two hole tip on a 360° ball joint.

The steam valve assembly tap is ½-turn open / closed operation.

Steam recovery? 1800 watt element .... elementary.

The DOMOBAR Super has an incredible 3.8 litre water tank capacity.



Two portafilter handles with 8 and 16 gram basket, and blind filter as standard inclusions.

Freshly ground coffee on demand, and  
Vibiemme's Domobar Super – a perfect  
combination!



*Vibiemme*  
Sistemi per caffè espresso

**DOMO**<sup>SUPER</sup>  
BAR

Contact your local coffee roaster or specialty coffee retail store for more  
information.