

fiamma 

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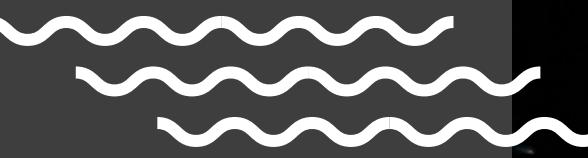


pricelist
2025

There are things in a coffee that you can't explain. Stories waiting to happen. Ideas that energize you. It's the aromas, the texture, the color... it's like magic!

And then there are things that you can explain. The quality of an excellent extraction. State-of-the-art coffee technology. Espresso machines that make the barista experience even better. Meet Astrolab and Vela by Fiamma.

premium coffee machines



premium coffee machines



ASTROLAB PP

VELA PP

ASTROLAB PP

Create, store and recall up to 5 pressure profiles or just do it manually with the e-lever. 3.5" touch screens for direct monitoring of all extraction parameters.

ASTROLAB MB

An equally astonishing machine without the pressure profiles. Simply the sexiest multiboiler ever!



Key Specs



	ASTROLAB 2 PP	ASTROLAB 3 PP	ASTROLAB 2 MB	ASTROLAB 3 MB
Extraction	Variable pressure independent pumps		Built-in rotary pump	
Boiler technology		MULTIBOILER		
Steam Boiler capacity	10.5 l	12 l	10.5 l	12 l
Coffee Boiler capacity/ power	2 x 0.5 l (2 x 1.5 kW)	3 x 0.5 l (3 x 1.5 kW)	2 x 0.5 l (2 x 1.5 kW)	3 x 0.5 l (3 x 1.5 kW)
Hot Water		2 (portioned & mixed)		
Steam wands		2 cool touch		
Overall Power	3.8 ~6.8 kW	5.5 ~9 kW	3.55 ~6.55 kW	5.25 ~8.75 kW
Power supply	~220-240 V/ 400 V ~2 N	400 V ~2 N	~220-240 V/ 400 V ~2 N	400 V ~2 N
Dimensions (WDH)/ weight	820x630x545 mm/ 76 kg	1050x630x545 mm/ 92 kg	820x630x510 mm/ 73 kg	1050x630x510 mm/ 88 kg
Package (WDH)	1200x800x790 mm / 123 kg	1200x800x790 mm / 143 kg	1200x800x780 mm / 121 kg	1200x800x780 mm / 136 kg

Premium Coffee Machines

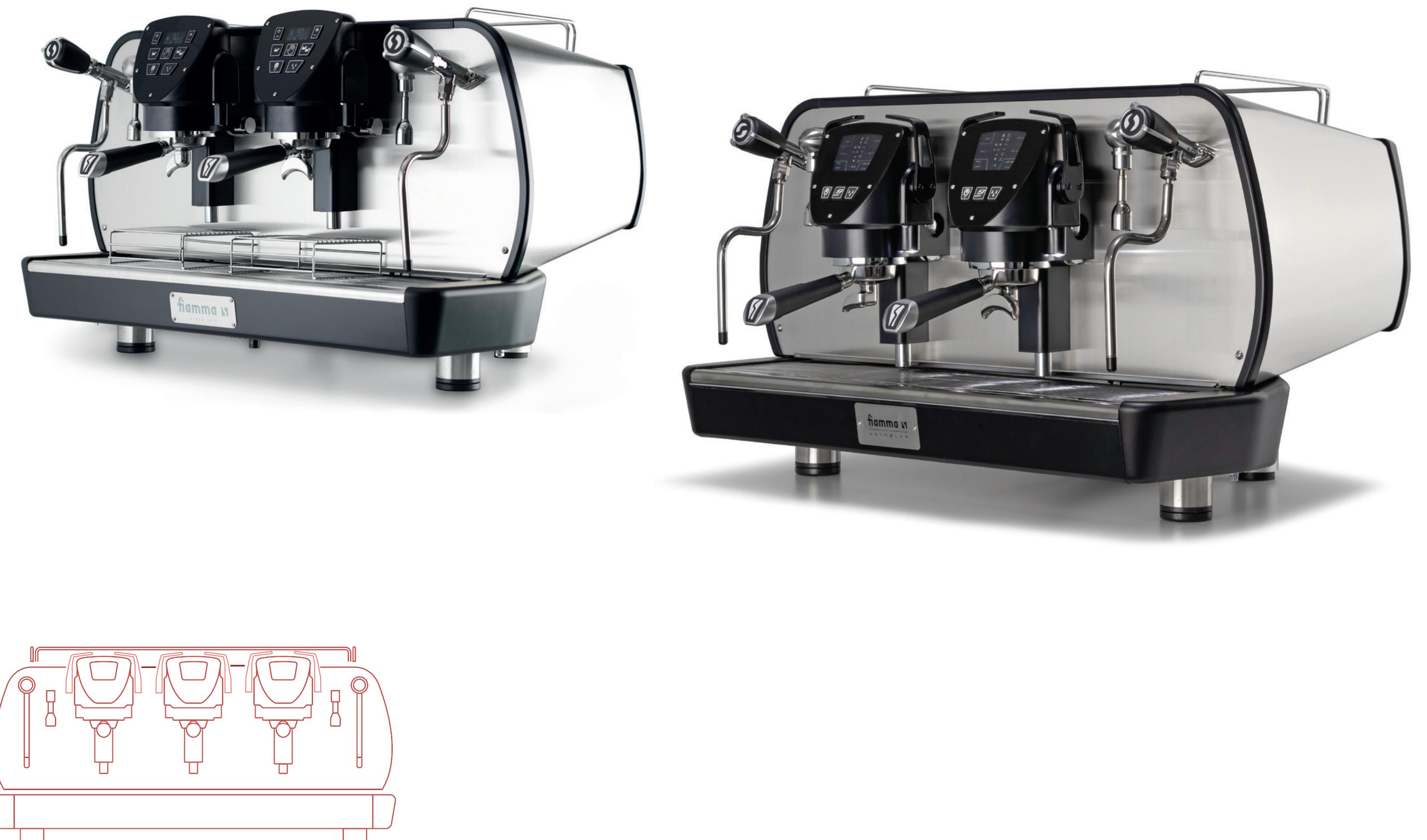
ASTROLAB 3 PPROFILE TC	17 550 €
ASTROLAB 2 PPROFILE TC	14 400 €
ASTROLAB 3 MB TC	12 050 €
ASTROLAB 2 MB TC	9 995 €

Optionals

Small cups (low groups)	NO CHARGE
360° knobs	180 €

Customization

Front frame	130 €
Front panel work surface	370 €
Back frame	200 €
Back panel	340 €
Side panels	400 €
Steam tap lever knobs	85 €
Steam knobs frame	70 €
e-levers (PP)	125 € (2 GR) 185 € (3 GR)
Portafilter handle top	110 € (2GR) 140 € (3GR)
Group cover	400 € (2 GR) 600 € (3 GR)
Cup warmer rim	155 €
Back feet covers	95 €
Front feet	115 €



VELA DUAL

The commercial sized beautiful Vela in a Dual Boiler version and equipped with all the features sought after by the most demanding baristas.

Impressive thermal stability, digital management, ergonomics and much more.

Come and discover it with us!

Key Specs



	VELA DUAL 2	VELA DUAL 3
Extraction	Built-in rotary pump	
Boiler technology	DUAL BOILER	
Steam Boiler capacity	10.5 l	12 l
Coffee Boiler capacity/ power	1.2 l/ 2.5 kW	1.2 l/ 2.5 kW
Hot Water	1 portioned & mixed	1 portioned & mixed
Steam wands	2 cool touch	2 cool touch
Overall Power	3.55 ~6.05 kW	4.2 ~6.7 kW
Power supply	~220-240 V/ 400 V ~2 N	~220-240 V/ 400 V ~2 N
Dimensions (WDH)/ weight	800x534x517 mm / 63 kg	1010x534x517 mm / 80 kg
Package (WDH)	870x710x740 mm / 79 kg	1080x710x740 mm / 100 kg

Premium Espresso Machines

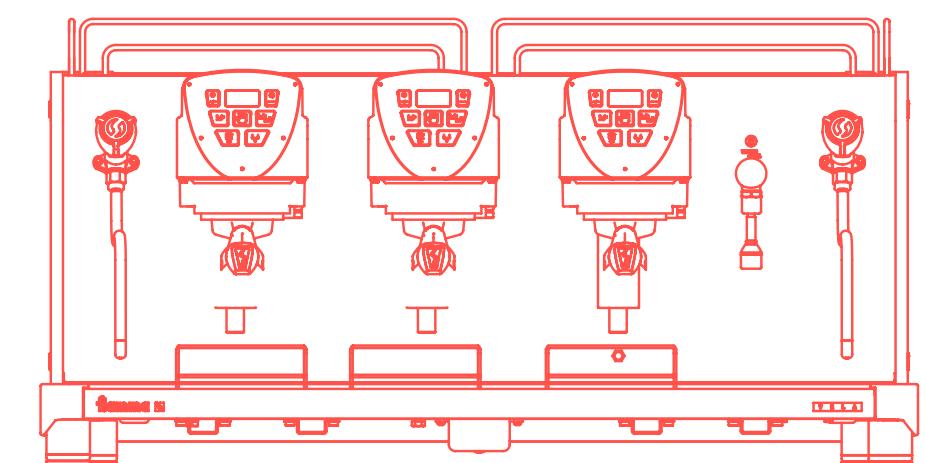
VELA 3 DUAL TC BLACK	7 550 €
VELA 3 DUAL TC WHITE	7 950 €
VELA 2 DUAL TC BLACK	6 350 €
VELA 2 DUAL TC WHITE	6 750 €

Optional

Small cups (low groups)	NO CHARGE
360° knobs	180 €
Water with temperature control (mixed)	210 €

Customization

Front panel - work area	370 €
Back panel	260 €
Side panels	310 €
Steam knobs	85 €
Steam knobs frame	70 €
Portafilter handle top	110 € (2GR) 140 € (3GR)
Group cover	420 € (2 GR) 630 € (3 GR)
Cup warmer rim	160 €



VELA PP

The one-group wonder. One group and all the magic of the multiboiler technology and pressure profiling.

VELA 9BAR

Classy style, classic 9bar functioning for true purists.

**Key Specs**

	VELA PP	VELA 9BAR	VELA CLASSICA
Extraction	Variable pressure pump	Built-in rotary pump	Built-in rotary pump
Boiler technology	DUAL BOILER	SINGLE BOILER WITH HEAT EXCHANGER	
Steam Boiler capacity	4 l	4 l	3 l
Coffee Boiler capacity/ power	0.5 l/ 1.5 kW	0.5 l/ 1.5 kW	-
Hot Water	1 (portioned & mixed)	1 manual	1 manual
Steam wands	1 cool touch	1 cool touch	1 cool touch
Overall Power	2.05 ~3.6 kW	3.6 kW	1.95 kW
Power supply	~220-240 V	~220-240 V	~220-240 V
Dimensions (WDH)/ weight	396x535x495 mm/ 39 kg	396x535x495 mm/ 39 kg	396x535x495 mm/ 35 kg
Package (WDH)	680x550x630 mm / 44 kg	680x550x630 mm / 44 kg	552x679x495 mm / 39 kg

Premium Espresso Machines

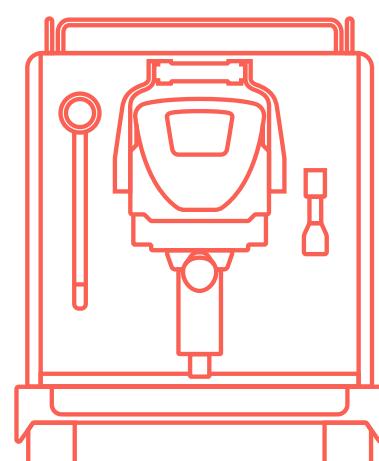
VELA PPROFILE	5 995 €
VELA 9BAR	4 395 €
VELA CLASSICA	3 895 €

Optional

360° knobs	180 € (9BAR/CLASSICA) 150 € (PP)
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Customization

Front panel - work area	250 €
Back panel	160 €
Side panels	310 €
Steam knobs	50 € (PP) 85 € (9BAR)
Steam knobs frame	45 € (PP) 70 € (9BAR)
e-lever (PP)	70 €
e-lever knob (PP)	50 €
Portafilter handle top	85 €
Group cover	210 €
Cup warmer rim	130 €





NAU CLASSICA

FIAMMA's most compact machine, designed to work in any environment, thanks to its internal water tank: at home, in the office, bar or restaurant. For the perfect espresso.

Key Specs

	NAU CLASSICA	NAU CLASSICA DB	NAU JUST
Boiler technology	SINGLE BOILER HEAT EXCHANGER	DUAL BOILER	DUAL BOILER
Water pump	VIBRATORY / ROTARY (PRO)	ROTARY	VIBRATORY / ROTARY (PRO)
Boiler capacity	2 l	1.2 l (steam) + 0.8 l (coffee)	1.2 l (steam) + 0.5 l (coffee)
Water tank	3 l	3 l	3 l
Water connection	only rotary pump version	Standard	only rotary pump version
Water tap	1	1	1
Steam wands	1	1	1
Power	1.85 kW (PRO - 1.9 kW)	2.6 kW	2.7 kW (PRO - 2.75 kW)
Voltage	~220-240 V	~220-240 V	~220-240 V
Dimensions (WDH)/ weight	337x440x375 mm/ 26 kg (PRO - 27 kg)	337x440x375 mm/ 26 kg	337x440x390 mm/ 21 kg (PRO - 22 kg)
Packaging	500x595x420 mm / 29 kg (PRO - 30 kg)	500x595x420 mm / 29 kg	500x595x420 mm / 25 kg (PRO - 26 kg)



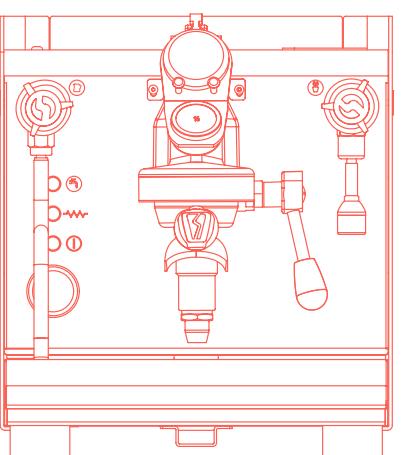
Premium Espresso Machines

NAU CLASSICA	2 250 €
NAU CLASSICA PRO	2 550 €
NAU CLASSICA G&W	2 350 €
NAU CLASSICA G&W PRO	2 650 €
NAU CLASSICA PRO DUAL	2 800 €
NAU CLASSICA G&W PRO DUAL	2 900 €
NAU JUST	2 150 €
NAU JUST PRO	2 450 €



Optionals

Cool touch steam wand	75 €
360° knobs (Nau Classica Dual)	180 €
Customized colors (minimum 25 units)	110 €
110 V	155 €



Coffee stories are about people. People coming together at their favorite coffee shop, the bakery around the corner, the restaurant... people who connect, fall in love, share ideas over a perfect espresso.

Discover Fiamma's commercial espresso machines that extract the best of your coffee and keep people coming back to you for more amazing stories.



 espresso
coffee machines

COMPASS MULTIBOILER

The Compass Multiboiler gives the barista everything they need to create specialty coffee or contemporary coffee drinks: Multiboiler technology assures perfect temperatures at any moment. Via the generous touch-screen display, the barista sees brew pilot, detailed extraction and service parameters in real time.

Key Specs



	COMPASS 2 MB MULTIBOILER	COMPASS 3 MB
Boiler technology	MULTIBOILER	
Steam Boiler capacity	10.5 l	12 l
Coffee Boiler capacity/ power	2 x 0.5 l (2 x 1.5 kW)	3 x 0.5 l (3 x 1.5 kW)
Hot Water	1 (portioned & mixed)	1 (portioned & mixed)
Steam wands	2 Cool touch	2 Cool touch
Overall Power	3.7 ~ 6.7 kW	4.3 ~ 8.8 kW
Power supply	~220-240 V/ 400 V ~2 N	~220-240 V/ 400 V ~2 N
Dimensions (WDH)/ weight	750x600x590 mm / 61 kg	960x600x590 mm / 73 kg
Package (WDH)	870x710x750 mm / 74 kg	1080x710x750 mm / 85 kg

Espresso Machines

COMPASS 2 MB TC BLACK/ WHITE	6 645 €
COMPASS 3 MB TC BLACK/ WHITE	7 825 €

Optionals

Small cups (low groups)	NO CHARGE
Without cup warmer	- 45 €
Turbo steam (for Tall Cups models)	950 €
360° knobs	180 €

Personalização

Colored corners and metal parts (machine base)	570 €
Colored side and back panels	790 €
Steam knobs	85 €
Steam knobs frame	70 €
Display frame	70 €
Portafilter handle top	110 € (2GR) 140 € (3GR)





COMPASS DUALBOILER

The best of two worlds: Dual boiler for advanced extraction options and smart value for highly competitive coffee.

The Compass Dual Boiler impresses with perfectly precise temperature stability, digital management and easy operation.



Key Specs



	COMPASS 2 DB	COMPASS 3 DB
Boiler technology	DUALBOILER	
Steam Boiler capacity	10.5 l	12 l
Coffee Boiler capacity/ power	1.2 l/ 2.5 kW	1.2 l/ 2.5 kW
Hot Water	1 portioned	1 portioned
Steam wands	2	2
Overall Power	3.55 ~6.05 kW	4.2 ~ 6.7 kW
Power supply	~220-240 V/ 400 V ~2 N	~220-240 V/ 400 V ~2 N
Dimensions (WDH)/ weight	750x600x590 mm / 60 kg	960x600x590 mm / 75 kg
Package (WDH)	870x710x750 mm / 78 kg	1080x710x750 mm / 92 kg

Espresso Machines

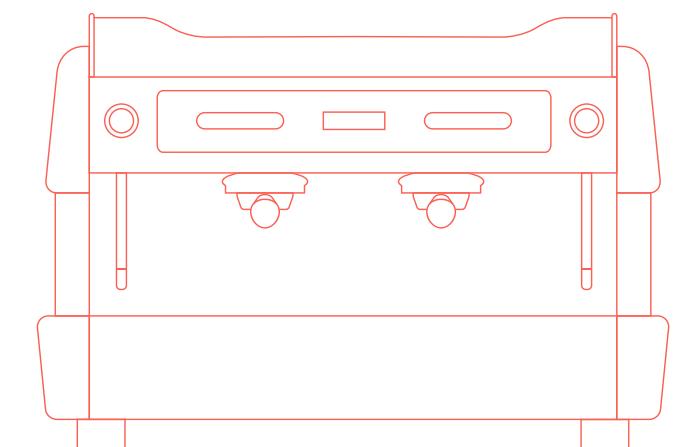
COMPASS 2 DB TC BLACK/ WHITE	4 720 €
COMPASS 3 DB TC BLACK/WHITE	5 610 €

Optionals

Small cups (low groups)	NO CHARGE
Without cup warmer	-45 €
360° Steam knobs	180 €
Turbo steam (for Tall Cups models)	950 €
Cool touch steam wands	145 €
Water with temperature control (mixed)	210 €

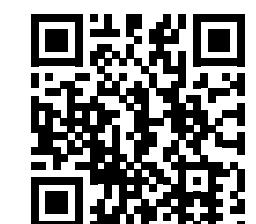
Customization

Colored corners + metal parts (base part)	575 €
Colored side and back panels	790 €
Steam knobs	85 €
Steam knobs frame	70 €
Portafilter handle top	110 € (2GR) 140 € (3GR)



IoT connectivity

Remote management of your business with the new online platform, ECHO by Fiamma. Ask more.





COMPASS SE

The COMPASS SE range is even more complete and competitive with the single boiler version with thermosiphon.

Temperature control through the PID system, LED lighting, and independent shot timers ensure a perfect espresso.

Key Specs



	COMPASS 1 SE	COMPASS 2 SE COMPACT	COMPASS 2 SE	COMPASS 3 SE
Boiler technology	SINGLE BOILER HEAT EXCHANGER			
Boiler capacity	5 l	6 l	11 l	18 l
Hot Water Tap	1 (manual)	1 (manual)	1 (manual)	1 (manual)
Steam wands	1	1	2	2
Power	1.95 kW	2.7 kW	3.7 kW	5.2 kW
Power supply	~220-240 V	~220-240 V	~220-240 V	~220-240 V / 400 V ~2 N
Dimensions (WDH)/ weight	560x600x590 mm/ 40 kg	560x600x590 mm/ 47 kg	750x600x590 mm/ 64 kg	960x600x590 mm/ 80 kg
Package (WDH)	710x710x750 mm/ 54 kg	710x710x750 mm/ 61 kg	870x710x750 mm/ 76 kg	1080x710x750 mm/ 98 kg

Espresso Machines

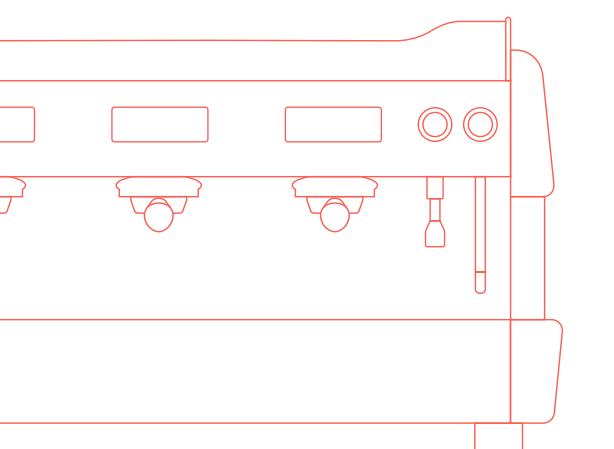
COMPASS 1 SE TC BLACK/ WHITE	2 795 €
COMPASS 2 SE COMPACT TC BLACK/ WHITE	3 395 €
COMPASS 2 SE TC BLACK/ WHITE	3 695 €
COMPASS 3 SE TC BLACK/ WHITE	4 595 €

Optionals

Small cups (low groups)	NO CHARGE
Without cup warmer (2 & 3 GR)	-45 €
360° Steam knobs	180 €
Cool touch steam wands	145 €

Customization

Colored corners + metal parts (base part)	575 €
Colored side and back panels	790 €
Steam knobs	85 €
Steam knobs frame	70 €
Portafilter handle top	110 € (2GR) 140 € (3GR)



QUADRANT

Traditional single boiler with heat exchanger, the CV models giving you the convenience of electronic portioning, Quadrant models being the classic semi-automatic espresso machine.

QUADRANT DSP

PID and digital management of key parameters via the central display.

QUADRANT BARISTA

The barista edition with PID and advanced features like shot timers, LED and ergonomics.

Key Specs



	QUADRANT 2	QUADRANT 2 CV	QUADRANT 2 DSP	QUADRANT BARISTA 2	QUADRANT 3	QUADRANT 3 DSP	QUADRANT BARISTA 3
Boiler technology	SINGLE BOILER WITH HEAT EXCHANGER						
Boiler capacity	11 l	11 l	11 l	11 l	18 l	18 l	18 l
Hot Water Tap	1 (manual)	1 (manual)	1 (portioned)	1 (portioned)	1 (manual)	1 (portioned)	1 (portioned)
Steam wands	2	2	2	2	2	2	2
LED lights	-	optional	optional	standard	-	optional	standard
Power	3.7 kW	3.7 kW	3.7 kW	3.7 kW	5.2 kW	5.2 kW	5.2 kW
Power supply	~220-240 V	~220-240 V	~220-240 V	~220-240 V	~220-240 V/ 400 V ~2 N	~220-240 V/ 400 V ~2 N	~220-240 V/ 400 V ~2 N
Dimensions (WDH)/ weight	750x600x595 mm/ 62 kg	750x600x595 mm/ 62 kg	750x600x595 mm/ 62 kg	750x600x595 mm/ 62 kg	960x600x595 mm/ 79 kg	960x600x595 mm/ 79 kg	960x600x595 mm/ 79 kg
Package (WDH)	870x710x740 mm/ 77 kg	870x710x740 mm/ 82 kg	870x710x740 mm/ 80 kg	870x710x740 mm/ 80 kg	1080x710x740 mm/ 96 kg	1080x710x740 mm/ 96 kg	1080x710x740 mm/ 96 kg

Espresso Machines

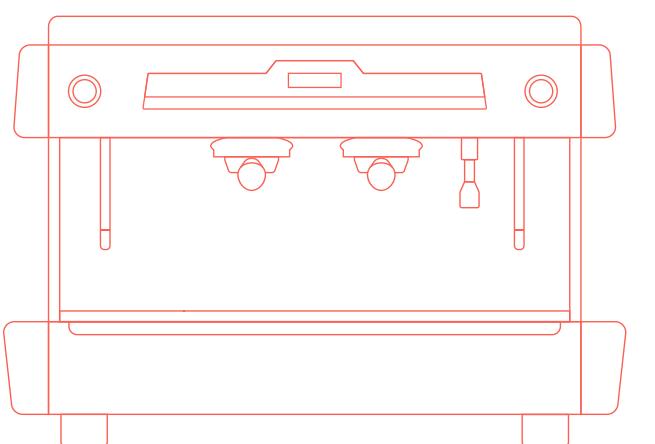
QUADRANT 2 TC BLACK/ WHITE	3 495 €
QUADRANT 2 CV TC BLACK/ WHITE	3 765 €
QUADRANT 2 DSP TC BLACK/ WHITE	4 025 €
QUADRANT 2 DSP TC BARISTA BLACK WHITE	4 195 €
QUADRANT 3 TC BLACK/ WHITE	4 195 €
QUADRANT 3 DSP TC BLACK/ WHITE	4 860 €
QUADRANT 3 DSP TC BARISTA BLACK/ WHITE	4 995 €

Optionals

Without cup warmer	-45 €
Cool touch steam wands	145 €
LED lighting work area (DSP model)	130 € (2GR) 155 € (3GR)
LED lighting work area (CV models)	165 €
Water with temperature control (mixed) (DSP and Barista models)	210 €

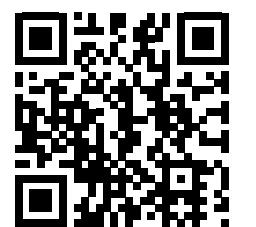
Customization

Colored corners + metal parts	575 €
Colored side and back panels	790 €
Steam knobs	85 €
Steam knobs frame	70 €
Portafilter handle top	110 € (2GR) 140 € (3GR)



IoT connectivity

Remote management of your business with the new online platform, ECHO by Fiamma. Ask more.



CARAVEL RESTYLE

Fiamma's Caravel line has just become more stylish and even more user friendly while bringing you the same power and reliability as ever, plus an excellent espresso in each cup.

Caravel CV models give you the convenience of electronic portioning, Caravel models are the classic semi-automatic espresso machine.

Key Specs

	CARAVEL 1	CARAVEL 2 COMPACT	CARAVEL 2	CARAVEL 3
Boiler technology	SINGLE BOILER WITH HEAT EXCHANGER			
Boiler capacity	5 l	6.5 l	11 l	18 l
Hot Water Tap	1	1	1	1
Steam wands	1	1	2	2
Power	1.95 kW	2.7 kW	3.7 kW	5.2 kW
Power supply	~220-240 V	~220-240 V	~220-240 V	~220-240 V / 400 V ~ 2 N
Dimensions (WDH)/ weight	475x563x530 mm / 45 kg	475x563x530 mm / 52.5 kg	665x563x530 mm / 59 kg	875x563x530 mm / 76 kg
Package (WDH)	630x630x670 mm / 56 kg	630x630x670mm / 62 kg	790x630x670 mm / 77 kg	1080x710x740 mm / 94 kg



Espresso Machines

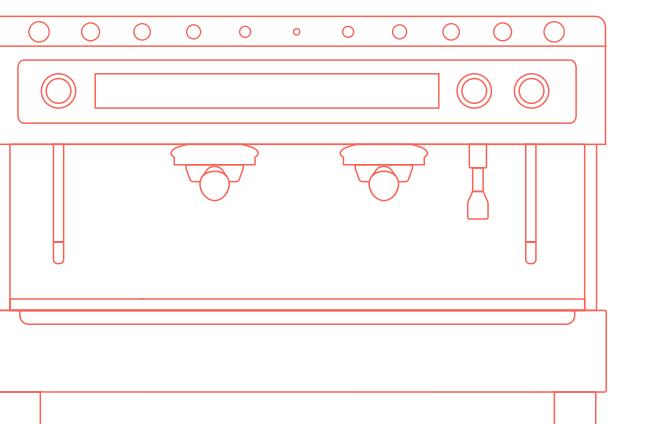
CARAVEL 1 TC	2 380 €
CARAVEL 1 CV TC	2 565 €
CARAVEL 2 COMPACT TC	2 755 €
CARAVEL 2 CV COMPACT TC	3 035 €
CARAVEL 2 TC	3 050 €
CARAVEL 2 CV TC	3 295 €
CARAVEL 3 TC	3 720 €
CARAVEL 3 CV TC	4 110 €

Optionals

Small cups (low groups)	NO CHARGE
Without cup warmer (2 & 3 GR)	-45 €
Cool touch steam wands	75 € (1 GR & COMPACT) 145 € (2 GR / 3 GR)
LED for work area	115 € (1 GR) 150 € (2GR) 195 € (3 GR)
Extra manometer (Compact)	85 €
110 V	90 € (1 GR) 110 € (2 GR)

Customization

Full stainless steel body	140 € (1GR) 170 € (2GR) 200 € (3GR)
Customized colors (minimum 25 units)	130 €



MARINA

Small but powerful, the Marina is ideal for those who demand a perfect espresso at locations with lower consumption levels - or even at home. Within its compact stainless steel body, the Marina features high quality professional components.

Key Specs



	MARINA	MARINA PRO	MARINA CV	MARINA CV PRO	MARINA CV DI
Boiler technology	SINGLE BOILER WITH HEAT EXCHANGER				
Boiler type	VIBRATORY	ROTARY	VIBRATORY	ROTARY	VIBRATORY
Boiler capacity	3 l	3 l	3 l	3 l	3 l
Hot Water Tap	1	1	1	1	1
Steam wands	1	1	1	1	1
Water tank					
Power	1.8 kW	1.95 kW	1.8 kW	1.95 kW	1.8 kW
Power supply	~220-240 V/ 50~60 Hz	~220-240 V/ 50~60 Hz	~220-240 V/ 50~60 Hz	~220-240 V/ 50~60 Hz	~220-240 V/ 50~60 Hz
Dimensions (WDH)/ weight	375x530x485 mm / 30.5 kg	375x530x485 mm / 33.5 kg	375x530x485 mm / 30.5 kg	375x530x485 mm / 33.5 kg	375x530x485 mm / 30.5 kg
Package (WDH)	570x520x580 mm / 34 kg	570x520x580 mm / 38 kg	570x520x580 mm / 34 kg	570x520x580 mm / 38 kg	570x520x580 mm / 36 kg

Espresso Machines

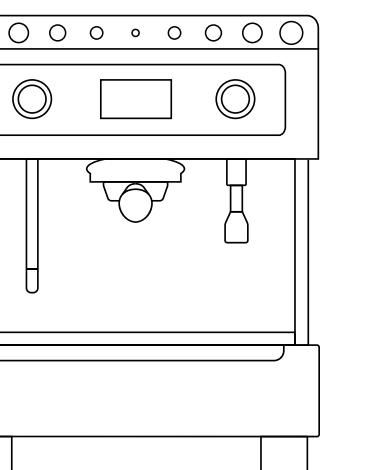
MARINA	1 925 €
MARINA PRO	2 195 €
MARINA CV	2 045 €
MARINA CV PRO	2 315 €
MARINA CV DI	2 155 €

Optionals

Cool touch steam wand	75 €
On/ Off pilot light	45 €
110 V	160 €

Customization

Full stainless steel body	135 €
Customized colors (minimum 25 units)	130 €



FILTRATION SYSTEM FOR WATER OPTIMIZATION

Professional machine protection. It effectively reduces limescale deposits, preventing maintenance and repairs to your equipment.

Remarkable, consistent water quality – no unwanted flavours or aromas.

BRITA filters

Filter head 0-70% 3/8" Brita Purity cartridge	43 €
Purity cartridge C150 QUELL ST	120 €
Purity cartridge C300 QUELL ST	150 €
Purity cartridge C500 QUELL ST	250 €
Purity cartridge C1100 QUELL ST	360 €

In all BRITA products the commercial discount for spare parts and accessories is applicable.

Key Specs



	C150	C300	C500	C1100
Capacity 10 °dH/ bypass 40%	2 408 l	4 000 l	6 800 l	11 500 l
Maximum operating pressure	8.6 bar 4 - 30°C			
Nominal flow	60 l/h (0.25 bar)	60 l/h (0.25 bar)	100 l/h (0.50 bar)	100 l/h (0.50 bar)
Dimensions LPH with filter head	117x104x419 mm	125x119x466 mm	144x144x557 mm	184x184x557 mm
Weight	1.8 kg	2.8 kg	4.6 kg	7.7 kg
Connection	G 3/8" x 3/8"			
Operating position	horizontal / vertical	horizontal / vertical	horizontal / vertical	horizontal / vertical



GENERAL TERMS & CONDITIONS OF SALE

1 - RECEIPT OF ORDERS

Orders for equipment, parts and/or accessories must always be placed in writing and sent by post or email.

2 - SPECIFICATIONS

All descriptions, illustrations, drawings and technical provisions referring to the equipment contained in this document are approximate data, used only to generally illustrate the equipment described, unless otherwise indicated.

3 - NOTES (ORDERS AND CANCELLATIONS)

RST, S.A reserves the right to request an advance payment or the entire value of the equipment, in situations considered special.

Cancellations of orders for equipment that are not part of the stock program and/or whose confirmation order has been approved by the customer will not be accepted.

4 - TRANSPORTATION

The goods always travel at the customer's expense and risk, unless otherwise agreed between RST, S.A and the customer. Upon unloading at the customer's warehouse and before signing the carrier's document, the customer must check the condition of the packaging and, in case of any anomalies or doubts, must write in the transport document (register the occurrence and/or suspicion on the carrier's delivery note, stamp and sign), sending us a legible copy, in order to initiate the claim process to the carrier.

Please note that without this document and procedure, no carrier will accept a claim for damages and/or a reimbursement of damages.

5 - DELIVERY TIMES

All delivery dates are estimated and may be influenced by several factors. RST, S.A will do everything possible to respect the dates requested by its customers but cannot, in any way, be held responsible for any damages or losses that may directly arise from possible delivery delays.

6 - CLAIMS AND/OR WARRANTIES

All equipment manufactured and marketed by RST, S.A has a 1 (one) year warranty from the date of purchase (unless otherwise agreed between RST, S.A and the customer).

The warranty applies to parts with a manufacturing defect, with the exception of electronic components and parts subject to normal wear and tear in the equipment's operation, and does not include travel or labour.

The customer must send a claim to the After-Sales Department (service@rst.pt) with complete identification of the equipment (brand, model, serial number, identification of the purchase document from RST, S.A., date of sale/installation) accompanied by a report of the anomaly, for the After-Sales Department to assess and decide on the procedure to be followed. This procedure is a mandatory condition for evaluating the claim, under the warranty.

The parts supplied in the event of a claim under warranty will always be charged to the customer and later credited in case the applicability of the warranty is verified. Labour, as well as transport, packaging and any other costs, will always be borne by the customer.

7 - WARRANTY EXCLUSIONS

Excluded from the scope of the warranty are damages caused by incorrect use of equipment, natural disasters or any other factors beyond the responsibility of RST, S.A. namely, poor installation of equipment or deficiencies in the supply of water, electricity and/or gas.

8 - RETURNS

Returns will only be accepted with express authorization from the Commercial Department or Administration.

9- INDEMNITIES

RST, S.A cannot be held responsible for any damage suffered by third parties, caused directly or indirectly by the equipment supplied, as a result of its use, or due to any malfunction.

10 - VAT AND FEES OR TAXES

The prices in this document are subject to VAT, and any other legally applicable fees or taxes in effect, at the time of sale.

fiamma

S I N C E 1 9 7 7

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#fiammaespresso



MKT0125