

Coffee machine MOVA S20 Pro (silver)



Model: S20 Pro

Manufacturer: MOVA

EAN: 6977728949550

Product Code: 1663994

R14,112

MOVA S20 Pro Coffee Maker (Silver)

The MOVA S20 Pro is a coffee maker designed for those who want to enjoy the perfect taste of coffee without leaving home. The machine combines a conical grinder with 34-step adjustment, a dual boiler and pump system, and a triple milk frothing system. This allows you to prepare both classic espresso and creamy cappuccino with perfect foam. An airtight 250-gram bean container with a silicone seal preserves the coffee's freshness and aroma, while the Anti-Static Grinding feature prevents ground beans from sticking or spilling. A stable brewing temperature, 20 bar pressure, and fully customizable settings let you create a brew exactly the way you like it—aromatic, intense, and full of flavor.

Fast heating, perfect extraction

Thanks to its two independent boilers, the MOVA S20 Pro provides ideal conditions for brewing espresso and frothing milk simultaneously. One boiler maintains a temperature between 85–96°C

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(ideal for espresso), ensuring optimal extraction of the beans, while the other generates high-power steam. This design reduces heating time and allows for full control over the brewing process. As a result, every sip delights with its full aroma and perfect balance of flavors.

Constant Pressure, Smooth Operation

The MOVA S20 Pro espresso machine uses two independent vibration pump systems that allow for simultaneous coffee brewing and milk frothing. This means you don't have to wait between extractions—the machine immediately regains full operating pressure, and the entire process runs smoothly and without interruption. A stable water flow and consistent pressure ensure that the full range of aromas is extracted, resulting in a rich, balanced flavor from the first cup to the last.

Precise Temperature Control

A stable temperature is the key to perfect coffee. The MOVA S20 Pro uses the intelligent NTC + PID Smart Heat system, which combines temperature sensors with a precise control circuit. NTC technology reacts instantly to changes in heat, while the PID algorithm maintains a constant, optimal temperature within the range of 70 to 84°C. As a result, the machine prevents under- or over-extraction, ensuring a perfectly balanced crema and an intense aroma.

Professional Pressure and Brewing Precision

The MOVA S20 Pro's extraction system operates at 20 bar, allowing it to extract the maximum flavor and aroma from the beans. The 58-mm brewing head ensures even heat distribution and ideal pressure during tamping, while the sturdy portafilter allows you to prepare a single or double shot of espresso. The built-in pressure gauge displays the extraction process in real time, helping you achieve a velvety crema and a perfectly balanced brew.

Three Frothing Modes

The MOVA S20 Pro features a triple milk frothing system that lets you tailor its operation to your preferences. Auto Milk Frothing mode allows for easy milk preparation using a dedicated pitcher and base. In Temp-Preset Frothing mode, the machine automatically maintains the correct temperature, making it easy to achieve the perfect milk consistency. Manual Milk Frothing, on the other hand,

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gives you complete freedom to froth milk according to your own style. From a smooth latte to impressive latte art—create drinks exactly the way you like them.

PanoramaTouch™ Touch Panel

The PanoramaTouch™ panel, featuring a full-color touchscreen and dual LED display, gives you complete control over every step of the coffee-making process. It allows you to precisely monitor temperature in real time and control steam and milk microfoam, so you can create drinks with perfect consistency and repeatable results.

Convenient Coffee Selection

With the MOVA S20 Pro, you can choose from four preset programs—Espresso, Double Espresso, Lungo, and Cold Brew. Each has been precisely tuned to bring out the full aroma and maintain perfect proportions. Additionally, you can fully customize the brewing settings to your preferences: adjust the grind size and time, set the pre-infusion to a range of 0–10 seconds, the brewing temperature between 85–96°C, as well as choose between Auto Mode and Manual Mode, and then decide between Single Shot and Double Shot.

Professional Steam Wand

The high-quality, corrosion-resistant stainless steel wand delivers dry, high-pressure steam, ideal for creating silky microfoam. The three-hole nozzle distributes steam evenly, giving you a smooth, creamy milk texture. The heat shield and detachable tip facilitate safe use and cleaning, ensuring convenience and professional results with every frothing session.

Included:

- Coffee maker
- Milk frothing pitcher
- Single-cup filter basket
- Two-cup filter basket
- Steam nozzle cleaning needle
- Portafilter (58 mm)

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- Coffee tamper (58 mm)
- Automatic milk frothing stand
- Funnel

Manufacturer	MOVA
Model	S20 Pro
Color	Silver
Power	2650–3200 W
Number of boilers	2
Number of pumps	2
Pump pressure	20 bar
Brew head diameter	58 mm
Bean hopper capacity	250 g
Water tank capacity	2.8 L
Controls	Touchscreen + mechanical buttons + dial
Steam temperature range	40 to 70°C
Temperature control	NTC + PID
Brew temperature settings	12 levels
Grind settings	34 levels
Frothing modes	Manual Frothing / Automatic Frothing / Temp-Preset Frothing
Built-in programs	4 (Espresso / Double Espresso / Lungo / Cold Brew)

Gross weight: 13430, Net weight: 9620, Box length: 43,50, Box width: 38,00, Box height: 38,50,
Type: Capsule, GPSR Link: [https://psr-
assets.innpro.pl/small_appliances/sg_small_appliances_coffee_machines_and_accessories.pdf](https://psr-assets.innpro.pl/small_appliances/sg_small_appliances_coffee_machines_and_accessories.pdf),
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