

SEMI-PROFESSIONAL ESPRESSO MACHINE

# omaneo.GUDRUN Black Edition

For true connoisseurs — premium craft below €1,000.

The hero machine of the omaneo range. A two-circuit system with three heating systems and two pumps brews and steams **at the same time** — **with no waiting** when switching functions. PID control holds the temperature stable for reproducibly excellent espresso.

€799 incl. VAT · RRP



15 bar Ulka  
+ 5 BAR 2ND PUMP

2-circuit · 3 heat  
BREW & STEAM TOGETHER

PID 88–96°C  
2°C STEPS

Touch + LED  
MANOMETER · FLOW METER

## — Technical specifications

### HEATING & PUMP SYSTEM

Heating concept	Two-circuit system with 3 heating systems (not a dual-boiler) · PID control
Pumps	15 bar Ulka high-pressure pump + 5 bar secondary pump
Simultaneous brew & steam	Yes — no wait when switching functions
Max. pressure	15 bar
Rated power	3000 W

### CONTROL & SETTINGS

Display / controls	LED display · touch control for temperature & time
Brew temperature	88–96 °C, in 2 °C steps (PID)
Brew time	20–40 s, in 0.5 s steps
Hot-water dispensing	50–300 ml, in 50 ml steps
Instruments	Pressure manometer · flow meter
Operation	Retro toggle on/off · automatic pre-brew

### BODY, GROUP & FINISH

Housing	High-grade stainless steel · black finish
Portafilter	58 mm · black wooden handle · stainless / alloy basket
Steam wand	Stainless steel, right-mounted · dry steam
Cup warmer	Integrated stainless-steel grid (top)
Drip tray	Removable · stainless-steel grid
Water tank	2.0 L · removable · transparent · low-water indicator

### ELECTRICAL, DIMENSIONS & SAFETY

Voltage / frequency	220–240 V AC / 50–60 Hz
Protection class	Class I (earthed)
Dimensions (D×W×H)	435 × 247 × 342 mm (nominal)
Weight	12.5 kg
Safety	Relief valve · overheat protection · safety valve · auto pressure release

## — At a glance

- Brew & steam simultaneously — no temperature wait
- 15 bar Ulka pump + 5 bar secondary pump
- PID-controlled thermal stability
- Touch control with LED display
- Pressure manometer & flow meter on board
- 58 mm portafilter, black wooden handle
- Dry-steam wand for creamy micro-foam
- 2.0 L removable tank, low-water warning



Touch control & LED display



58 mm portafilter — full extraction

## Heat-up time, explained honestly

"How long until it's ready?" has no single number — it depends on what you mean by ready. We'd rather tell you the truth than print a marketing figure.

After just under 2 minutes the GUDRUN is technically ready: brew water is at temperature and the pumps are active. At that point the portafilter is still cold, so the first shot runs below its optimum. For the perfect espresso you have two options:

1. Wait roughly 6 more minutes — the portafilter heats up passively (~8 min total).
2. **Flash** — run hot water briefly through the portafilter to warm it, saving most of the wait.

This isn't a flaw — it's standard espresso craft. Professionals flash routinely. We explain it openly because we want you to know.

## Why the GUDRUN is special

Aspect	Dual-boiler (premium)	omaneo.GUDRUN
Simultaneous brew & steam	Yes	Yes — 2-circuit, 3 heating systems, 2 pumps
Wait when switching functions	Short	None
Brew pressure	Typically 9–15 bar	15 bar Ulka + 5 bar secondary
PID control	Often a premium add-on	Standard
Touch control	Rare	Standard
Use case	Often gastronomy too	Home use (semi-professional)
Price	From €1,500	€799

The strength of the GUDRUN is not a single feature but the **combination** — 15 bar Ulka + two-circuit + 3 heating systems + PID + touch — at €799, plus omaneo service in Germany.

### Compliance

CE · RoHS · EMC (EMV) · Low-Voltage Directive (LVD) · food-contact safe (LFGB / Reg. (EC) 1935/2004). EU Declaration of Conformity on file.

### Warranty & origin

24-month statutory warranty. Brought to market by omaneo GmbH, Neuss. Engineered and built to EU standards · Made in China. Model platform: EM3801.

### Scope of delivery

Confirmed with the first shipment. Typically: 58 mm portafilter, filter baskets, tamper, cleaning brush. **Not** included: bottomless portafilter.

## Colour variants

Available in **Black Edition** (this sheet, bestseller) and **White**. Both share identical technology and the same high-grade stainless-steel build; the housing finish is the only difference.

Naming: avoid "dual-boiler" — the correct designation is **two-circuit system with 3 heating systems** (German: "Zweikreiser mit 3 Heizsystemen"). Dimensions and weight are nominal values; confirm against the first physical unit before external print.