



# COFFEEERICA

**COFFEE IS A LIFESTYLE,  
ROASTING IS MORE.**





**Cofferica Coffee Roasters** – Your complete solution for coffee. We wholesale and retail Baku's coffee, coffee accessories and equipment for home, hotel, restaurant and office. For many years, we have been providing our customers with the best coffee beans, coffee accessories, espresso machines, coffee makers and more. supply and pride ourselves on our high level of service and quality products.

**Our mission** is to provide you with unparalleled service and premium products at the most affordable prices. Our complete list of products is available online and is updated in real time.

At **Cofferica Coffee Roasters**, we only work with selected and certified farms and farmer cooperatives. That is why we guarantee the quality of our coffee.

Our coffee portfolio includes specialty lots as well as micro and nano lots.

We are constantly on the lookout for coffee varieties from different regions with new, richer flavor profiles and distinctiveness.



With many years of experience, we opened a new coffee roasting facility in Baku in 2020.

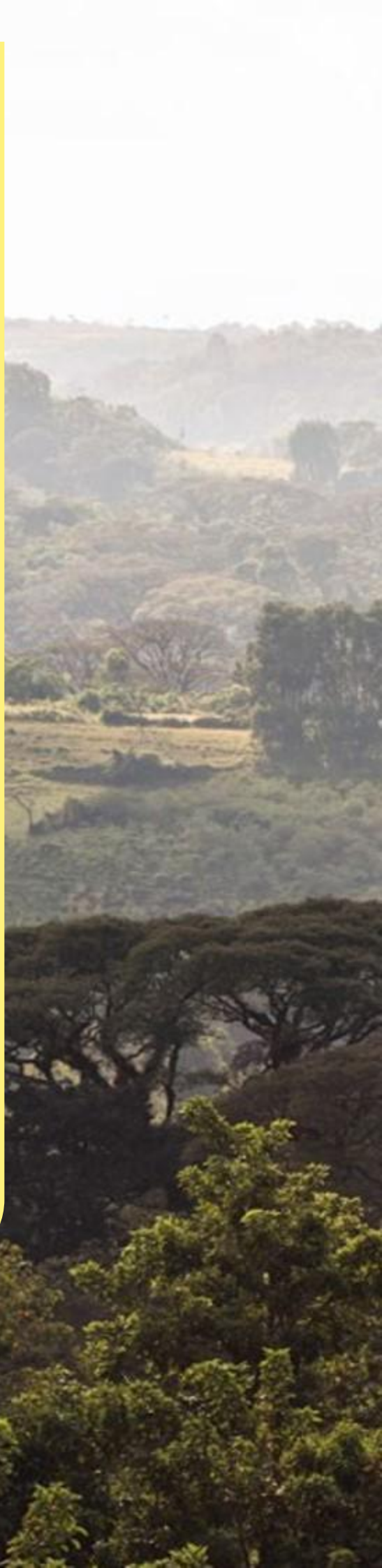
Proper roasting brings out the characteristics of each coffee type and balances its flavors. We prepare the coffee beans completely ready for use and carefully monitor the process to ensure that the result is always perfect. Time and temperature are critical factors for us. Every second counts.

The full potential of coffee depends on how long it is roasted. We put our heart into this process, constantly experimenting and improving.

But it is impossible to achieve perfect roasting without quality equipment. We carry out the roasting process on Probat P12 equipment, one of the world's well-known brands, manufactured by the German company PROBAT GmbH. During roasting in the Probat P12 equipment, the reactions in each layer of the coffee bean proceed at different times and at different speeds.

As a result, we get coffee beans with a very wide range of flavors - from the lightest "fermentative" components to the heavier descriptors of the "caramelization" group.

Our goal is to roast a coffee that is easy to brew and enjoyable to use







# GREEN COFFEE BEANS





**PROBAT**





Since 1868 PROBAT has stood for pioneering solutions in the processing of coffee. We have become the world market leader in machinery and systems for the coffee and food industry. We employ approx. 1000 people around the world at sites in the USA, Brazil, Italy, Scotland, India and Canada. We also share a passion for coffee and a fascination for technology with representatives in over 40 countries. Each one of these is an important brand ambassador for PROBAT.

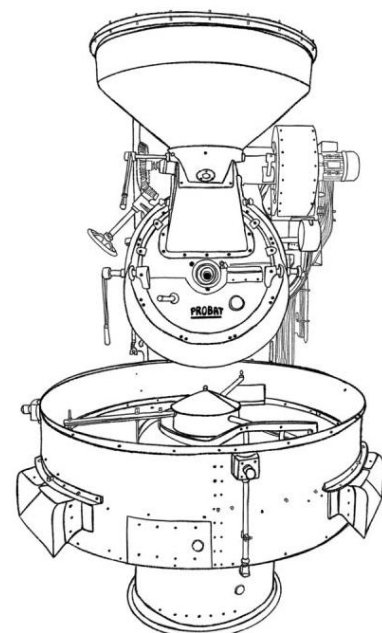
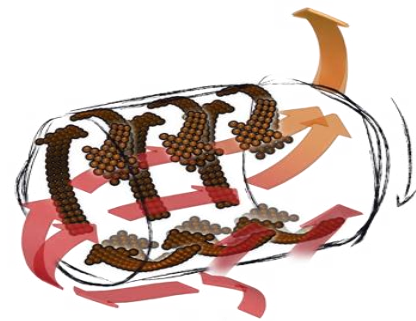
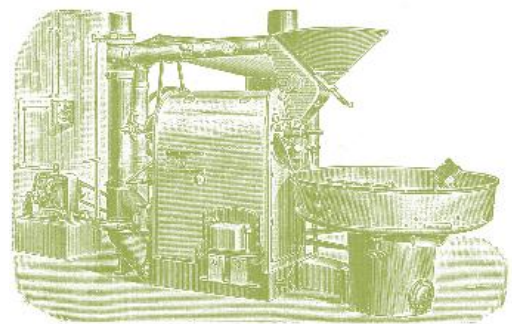
The P series Probat was designed to be user-friendly and precise, delivering perfect roast results. Intuitive to use, easy for beginners to learn. Experts still have configuration options for delving deeper into the roaster, offering even more scope for individualization.

Air plays a key role in roasting. That is why we have always relied on the principle of convection, heat transfer by air. Because only a consistent, even roast with minimum material contact produces a homogeneous bean pattern.

A special shovel mechanism, individually tailored for each different machine size, ensures the best possible mixing of the beans at a predefined rotating speed. In the process, every single bean moves along a clearly defined trajectory and is guided by a controlled hot air stream.

Outstanding roast quality and a controlled, efficient and gentle roast are the most important prerequisites for a successful and enjoyable roasting experience. With the Probatone series and the Probatino, Probat has the perfect solution for every roast master. Along with their predecessors, the L series, they have been the topselling shop roasters worldwide for decades.

This principle presupposes a clearly defined airtobean ratio that is reached when the drum is about a third full. The roasting has a clearly defined start and finish. As a roast master, you hold all the strings and enjoy maximum flexibility. The essential special characteristics of the Probat roasters make it possible.



## Lighttells

**MD-500** is a capacitance based Moisture and Density Analyzer. It supports cherry, parchment, green beans and roasted beans measurement. Compact form factor design allows you to carry it everywhere you need for measuring moisture and density.

MD-500 is necessities to coffee roasting vendors, coffee shop owners or home roasters.

**The CM-200** portable Coffee Roast Degree/Uniformity/ Ground-Size Analyzer is designed to measure the roast degree, roast uniformity for both whole bean and ground bean, and it can also analyze the distribution of ground size. It is a useful portable tool with its user-friendly interface, accurate performance and reliable quality.

It provides you accurate SCAA Gourmet numeric scales result and display a variety of name terminology corresponding to the result (Light, City, Italian, etc). Besides roast degree, it also provides the color uniformity of how your coffee beans were roasted, and if you would like to check how your grinder performs, the CM-200 can analyze the distribution of ground size, this would make your grinder calibration much easier

It's Highly recommended to have a CM-200 to coffee roasting vendors, coffee shop owners or home roasters.



## CROPSTER

**Cropster** connects coffee professionals worldwide from farmers at origin to people in cafes and everyone in between in over 90 countries. Our mission is to make key business information easy to collect, access and analyze so everyone wins. We help people focus on core processes related to quality, consistency, planning, traceability and resource management at every stage of production. We want to empower them and their partners up and down the supply chain through shared expertise and information. We believe affordable technology can be used by everyone in real time to increase fairness for all players in the market and doing so will result in a better, more sustainable cup for consumers





# OUR COFFEES

## COLOMBIA

Tropik Meyvələr | Manqo | Bal

ROAST:	PROCESSING:	SCA:
Espresso	Yuyulmuş	85
STRENGTH: 0 0 0 0 0		250 g

**Saxlanma:** 20C yüksək olmayan temperaturda və 75% nisbi rütubətlik şəraitində, quru və sərin yerdə saxlanmalıdır.  
**İstifadə müddəti:** Bağlamanın üzərində göstərilən tarixdən 18 ay-a qədər.  
**İstehsalçı və qablaşdırıcı:** "COFFERICA" MMC  
**Ünvan:** Bakı, AZ 1072, Mirzə Qədim İravanı küç., 8H  
**Tel:** +994124897132 / email: sales@coffeerica.az

## ETHIOPIA

Şokolad | Böyürtkən | Albalı

ROAST:	PROCESSING:	SCA:
Espresso	Natural	87
STRENGTH: 0 0 0 0 0		250 g

**Saxlanma:** 20C yüksək olmayan temperaturda və 75% nisbi rütubətlik şəraitində, quru və sərin yerdə saxlanmalıdır.  
**İstifadə müddəti:** Bağlamanın üzərində göstərilən tarixdən 18 ay-a qədər.  
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## BRAZIL

Tünd Şokolad | Qoz | Kakao

ROAST:	PROCESSING:	SCA:
Espresso	Natural	83
STRENGTH: 0 0 0 0 0		250 g

**Saxlanma:** 20C yüksək olmayan temperaturda və 75% nisbi rütubətlik şəraitində, quru və sərin yerdə saxlanmalıdır.  
**İstifadə müddəti:** Bağlamanın üzərində göstərilən tarixdən 18 ay-a qədər.  
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## HONDURAS

Südlü Şokolad | Fındıq | Üzüm

ROAST:	PROCESSING:	SCA:
Espresso	Yuyulmuş	85
STRENGTH: 0 0 0 0 0		250 g

**Saxlanma:** 20C yüksək olmayan temperaturda və 75% nisbi rütubətlik şəraitində, quru və sərin yerdə saxlanmalıdır.  
**İstifadə müddəti:** Bağlamanın üzərində göstərilən tarixdən 18 ay-a qədər.  
**İstehsalçı və qablaşdırıcı:** "COFFERICA" MMC  
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## VIETNAM

ROBUSTA

Şokolad | Krem | Qoz

ROAST:	PROCESSING:	SCA:
Espresso	Yuyulmuş	82
STRENGTH: 0 0 0 0 0		250 g

**Saxlanma:** 20C yüksək olmayan temperaturda və 75% nisbi rütubətlik şəraitində, quru və sərin yerdə saxlanmalıdır.  
**İstifadə müddəti:** Bağlamanın üzərində göstərilən tarixdən 18 ay-a qədər.  
**İstehsalçı və qablaşdırıcı:** "COFFERICA" MMC  
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## COSTA RICA

Südlü Şokolad | Bal | Naringi

ROAST:	PROCESSING:	SCA:
Espresso	Yuyulmuş	85
STRENGTH: 0 0 0 0 0		250 g

**Saxlanma:** 20C yüksək olmayan temperaturda və 75% nisbi rütubətlik şəraitində, quru və sərin yerdə saxlanmalıdır.  
**İstifadə müddəti:** Bağlamanın üzərində göstərilən tarixdən 18 ay-a qədər.  
**İstehsalçı və qablaşdırıcı:** "COFFERICA" MMC  
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# OUR COFFEES

## COLOMBIA BUBBLE GUM

Çiyələk | Qarpız | Tropik Meyvələr

**ROAST:** Filter

**PROCESSING:** Anaerobik

**SCA:** 87

**STRENGTH:** ○○○○○○ 250 g

**Saxlanma:** 20C yüksək olmayan temperaturda və 75% nisbi rütubətlik şəraitində, quru və sarın yerdə saxlanmalıdır.  
**İstifadə müddəti:** Bağlamanın üzərində göstərilən tarixdən 18 ay-a qədər.  
**İstehsalçı və qablaşdırıcı:** "COFFERICA" MMC  
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## TANZANIA

Tropik Meyvələr | Rom | Kişmiş

**ROAST:** Filter

**PROCESSING:** Natural

**SCA:** 87

**STRENGTH:** ○○○○○○ 250 g

**Saxlanma:** 20C yüksək olmayan temperaturda və 75% nisbi rütubətlik şəraitində, quru və sarın yerdə saxlanmalıdır.  
**İstifadə müddəti:** Bağlamanın üzərində göstərilən tarixdən 18 ay-a qədər.  
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## EL SALVADOR

Fındıq | Tünd Şokolad | Karamel

**ROAST:** Filter

**PROCESSING:** Natural

**SCA:** 86

**STRENGTH:** ○○○○○○ 250 g

**Saxlanma:** 20C yüksək olmayan temperaturda və 75% nisbi rütubətlik şəraitində, quru və sarın yerdə saxlanmalıdır.  
**İstifadə müddəti:** Bağlamanın üzərində göstərilən tarixdən 18 ay-a qədər.  
**İstehsalçı və qablaşdırıcı:** "COFFERICA" MMC  
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## ETHIOPIA

Şokolad | Böyürtkən | Albali

**ROAST:** Filter

**PROCESSING:** Natural

**SCA:** 87

**STRENGTH:** ○○○○○○ 250 g

**Saxlanma:** 20C yüksək olmayan temperaturda və 75% nisbi rütubətlik şəraitində, quru və sarın yerdə saxlanmalıdır.  
**İstifadə müddəti:** Bağlamanın üzərində göstərilən tarixdən 18 ay-a qədər.  
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# OUR COFFEES

## VIGOROSO

Tünd Şokolad | Qoz | Karamel

ROAST:	PROCESSING:	SCA:
Espresso	Natural	83
STRENGTH:		1000 g

**\*ARABİKA\* QOVULMUŞ QƏHVƏ DƏNƏLƏRİ 100% ARABİKA GLA NOV.**  
**Saxlanma:** 20C yüksək olmayan temperaturda və 75% nisbi rütubətlik şəraitində, quru və sarın yerdə saxlanmalıdır.  
**İstifadə müddəti:** Bağlamanın üzərində göstərilən tarixdən 18 ay-a qədər.  
**İstehsalçı və qablaşdırıcı:** "COFFERICA" MMC  
**Ünvan:** Bakı, AZ 1072, Güllə Qadriyyəyə küç., 8H  
**Tel:** +994124897132 / email: sales@coffeerica.az

## BARISTA

Südlü Şokolad | Fındıq | Kakao

ROAST:	PROCESSING:	SCA:
Espresso	Natural	83
STRENGTH:		250 g

**Saxlanma:** 20C yüksək olmayan temperaturda və 75% nisbi rütubətlik şəraitində, quru və sarın yerdə saxlanmalıdır.  
**İstifadə müddəti:** Bağlamanın üzərində göstərilən tarixdən 18 ay-a qədər.  
**İstehsalçı və qablaşdırıcı:** "COFFERICA" MMC  
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## ITALIANO

Südlü Şokolad | Kakao | Qoz

ROAST:	PROCESSING:	SCA:
Espresso	Natural	84
STRENGTH:		250 g

**Saxlanma:** 20C yüksək olmayan temperaturda və 75% nisbi rütubətlik şəraitində, quru və sarın yerdə saxlanmalıdır.  
**İstifadə müddəti:** Bağlamanın üzərində göstərilən tarixdən 18 ay-a qədər.  
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## CREMOSO

Üzüm | Tropik Meyvələr | Südlü Şokolad

ROAST:	PROCESSING:	SCA:
Espresso	Yuyulmuş	85
STRENGTH:		250 g

**Saxlanma:** 20C yüksək olmayan temperaturda və 75% nisbi rütubətlik şəraitində, quru və sarın yerdə saxlanmalıdır.  
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# CAFFITALY

CAFFITALY SYSTEM

DOLCE GUSTO

NESPRESSO

**Caffitaly** brand belongs to the Italian company **Caffitaly System SpA**.

The Caffitaly system used in coffee machines was developed in 2004 by a group of entrepreneurs with a passion for coffee. Having opened their first factory in Gagio Montano, the entrepreneurs achieved great success and already in 2010 they opened a new factory in Rozzano, in the heart of Milan's industrial zone. Currently, the Caffitaly brand is known all over the world.

Caffitaly System coffee machine and capsules have a number of advantages:

A pre-brewing system that maximizes all the aroma and flavor from the coffee in the capsule, to obtain high-quality coffee.

Availability of high and low pressure modes for preparation of various hot drinks

A double filter system that provides the opportunity to obtain coffee from various blends of high quality

A wide selection of flavors: coffee, chocolate, teas and other hot drinks.

The system is protected by international patents, so you can enjoy your favorite coffee with confidence in the quality and safety of ready-made drinks.





> CAFFITALY SYSTEM MACHINE





## > CAFFITALY SYSTEM



### Coffee line



### Premium Line



### Milk Line



> DOLCE GUSTO





## > NESPRESSO







# NATFOOD

**Natfood** was founded in 1999, a food company that specialised in semi-processed products for the preparation of hot and cold beverages for the HO.RE.CA industry (cafés, pubs, restaurants, hotels, catering).

Experience, innovation and continuous research led our company to expand its range of products, becoming a reference company for the market and for Italy's main venues.

Natfood offers a complete range that includes high-quality products, innovative appliances, and beautiful service material, to fulfil the needs of all kinds of venues, from the smallest to the largest chains of organised catering.

Excellence in products and communication material, deep knowledge and experience with products and the market all available to our clients to stimulate consumers' interest.





**WHITE CHOCOLATE**



**DARK CHOCOLATE**



# MONBANA

From the 50s, the chocolate activity develops more particularly at the instigation of Louis's sons, Jean and Paul. MONBANA now includes a bean roasting unit and becomes the specialist for quality chocolate powder. MONBANA launches the first dietary products and even becomes the official supplier of the National Institute of Sports. André Leduc, mythical cyclist of the Tour de France, is the ambassador. From then on, MONBANA is an industrial business on a human scale that combines three activities: chocolate powder, dietetics but also chocolate confectionery, among which truffles and filled chocolate oysters are the emblematic specialties.











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**BARLINE**



**Syrup sugar free**



**Topping**



**Fruit Filling**



**Syrup**

**"Barline"** specializes in the production and sale of delicious syrups for making cocktails, coffee, lemonades, drinks, desserts, smoothies and a variety of dishes in bars, restaurants and pastry shops.

Barline has been operating on the market since 2000, and over 24 years we have won the trust of hundreds of Russians. And all because we still rely on quality standards adopted during the absence of all kinds of flavor enhancers and food additives on the market.

**"BARLINE" - high quality products: better than imported analogues!**

"Barline" is a team of professionals who love their work. We use exclusively natural raw materials. Only natural ingredients, only trusted suppliers, only a high-quality product that meets all modern consumer requirements!

Possessing significant production capacity, modern high-tech equipment, and extensive production experience, we are open to long-term mutually beneficial cooperation. Our company is engaged in both wholesale and retail sales and actively cooperates with individuals and legal entities.





The image features a black background with several abstract red elements. In the upper left, a thin red arc is visible. A diagonal red line runs from the top right towards the bottom right. Another diagonal red line runs from the middle left towards the bottom right, intersecting the first one. A large, thin red arc spans across the middle of the image. At the bottom center, there is a stylized red silhouette of a bird in flight, with its wings spread. The text 'VICTORIA ARDUINO' is written in a bold, red, sans-serif font, positioned in the upper left quadrant of the image.

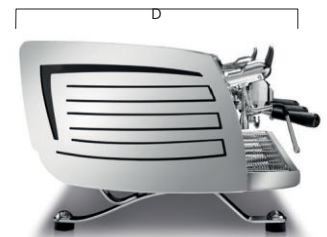
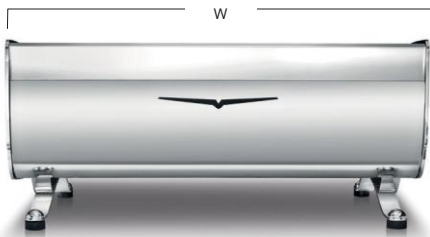
**VICTORIA ARDUINO**

# BLACK EAGLE MAVERICK



Black Eagle Maverick is the coffee machine for those who want to express the most of their potential, with a strong focus on sustainability and energy saving.

Black Eagle Maverick is intelligent and sustainable, able to offer total control over temperature, infusion, steam and even the opportunity to instantaneously switch between different types of coffee. ;



VA388 Black Eagle is the official machine for the World Barista Championship 2015-2021 as it offers the best baristas in the world and to speciality roasters the maximum level of precision to exalt the characteristics of the coffee.

Since it was launched onto the market, the VA388 Black Eagle has raised the standards of espresso coffee enabling baristas and roasters to perfect their recipes and to offer a unique sensorial experience to their customers



# EJ EAGLE ONE



Eagle One is the coffee machine that was created to respond to the needs of the new generation of shops and chains where design, performance and sustainability make up the principal asset to provide a memorable experience to those who spend their days in the venue.

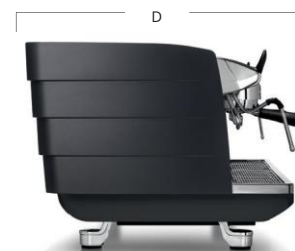
The machine represents the new way for an international clientele to spend time in the shop. People like this are, now more than ever, sensitive to a much broader concept of design that is created from experience and storytelling.

## EAGLE TEMPO



Eagle Tempo is the professional espresso coffee machine specially designed for cafés, restaurants, roasteries, chains, pastry shops and bakeries. The new coffee machine combines the iconic brand, the elegant and distinctive design that is so characteristic of the Victoria Arduino range and high productivity performance.

Victoria Arduino thus strengthens its range with a product that has recognisable design and high productive capacity, incorporating technology that enables the business to be managed whilst saving energy and reducing waste.

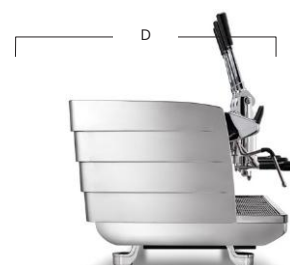


VA358 White Eagle is the coffee machine chosen by coffee and non-coffee-oriented chains, able to guarantee high productivity, quality and a neat and smart design.

The option of setting different temperatures for each group makes this coffee machine flexible to create a variety of coffee and milk-based drinks.



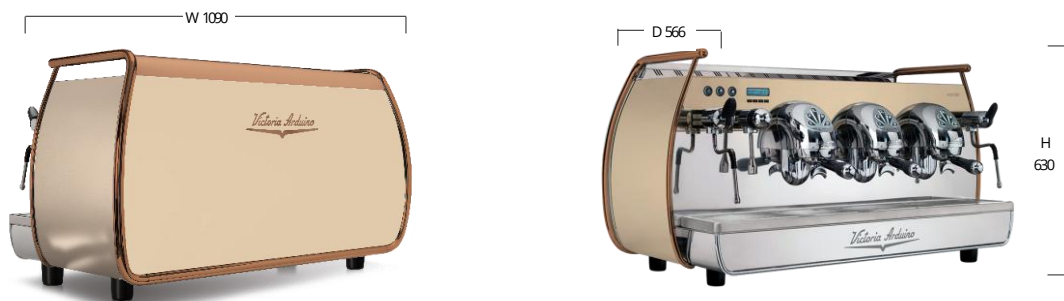
# Leva





ADONIS

1 9 0 5



Adonis combines a sophisticated design with an excellent extraction capacity. Adonis is the coffee machine chosen for coffee shops and chains that look at the design aspect of the device, without overlooking the technology. All the commands are designed to fuse aesthetics and functionality, giving particular attention to the ergonomic point of the machine so the barista can work in complete safety



E1 Prima EXP is the machine dedicated to those who love exploring different tastes through the research of quality ingredients and who treasure discovering and creating new drinks without sacrificing the beauty of a unique and contemporary object. Eagle One Prima EXP not only prepares many espresso and latte drinks but incorporates the new extraction method to create our signature drink, Pure Brew.

# Mythos



GRINDING  
PERFECTION.  
**AGAIN.**

Mythos is the professional grinder that has been able, once again, to reach grinding perfection with important improvements from the points of view of user experience, grind control and design.

The official grinder of the World Barista Championship, Mythos defines a world of detail, but with a unique design, with the same passion and strong values to share with baristas, roasters and chains throughout the world once again to reach grinding perfection.

MYTHOS® 



Mythos One is a combination of fine details and materials with advanced technology and intelligent elements. The features Clima Pro and Clump Crusher of the Mythos One, allows for the grinder to keep a constant outflow of ground coffee for a better extraction quality. The Mythos One, with its characteristics allows the baristas to make great espresso for the demanding client.



# SIMONELLI

## APPIA LIFE

APPIA LIFE XT GR2

APPIA LIFE GR2

APPIA LIFE COMPCAT GR2

APPIA LIFE GR1

## GRINDER

GX

MDXS

DUS





## APPIA LIFE XT

Traditional coffee machine; Insulated boilers; Display; Telemetry; SIS system; Volumetric dosage (vers.

"V"); lights; Incorporated volumetric pump; 2 stainless steel steam wands with Push&Pull command; 1 hot

water wand; Hot water economizer (optional); Electrical cup warmer (optional); Raised groups (optional);

Cup warmer rail (optional).



## APPIA LIFE

Traditional coffee machine; Insulated boilers; SIS system; Volumetric dosage (vers. "V") or Manual (vers.

"S"); Incorporated volumetric pump; 2 stainless steel steam wands with Push&Pull command; 1 hot water

wand with; Hot water economizer (optional); Electrical cup warmer (optional); Raised groups (optional);

Cup warmer rail (optional).

**VOLUMETRIC  
SEMI-AUTOMATIC**







## APPIA LIFE COMPACT

Professional compact coffee machine; Insulated boilers; SIS system; Volumetric dosage (vers. "V") or Manual (vers. "S"); Incorporated volumetric pump; Stainless steel steam wands with Push&Pull command;

Easy cream system (optional); 1 hot water wand; Hot water economizer (optional); stainless steel work

surface; Raised groups (optional).

**VOLUMERIC  
SEMIAUTOMATIC**

## APPIA LIFE

Professional compact coffee machine; Insulated boilers; SIS system; Volumetric dosage (vers. "V") or Manual (vers. "S"); Incorporated volumetric pump; Stainless steel steam wands with Push&Pull command; Easy cream system (optional); 1 hot water wand; Hot water economizer (optional); stainless steel work surface; Raised groups (optional).

**VOLUMERIC  
SEMIAUTOMATIC**



## SIMONELLI GX GRINDER

Electronic On-Demand grinder; Gravimetric Technology (GX85W); Long Life Burrs diameter 85 mm; Touch Display; Variable speed (GX85V, GX85W); Total/partial dose counter; N. 3 scenarios; N. 3 programmable doses; Manual addition; Stop&Go function; "Barista" function; Micrometric grinding regulation; Clima Pro 2.0 technology; Bean hopper extraction safety system;



## SIMONELLI MDXS GRINDER

Micrometric grinding regulation;  
Adjustable dosage;  
Bean Hopper Capacity: 1,6 Kg;  
Burrs: ø 65 mm;  
Grinding speed (sec/dose): 2g/s;  
Power: 400W(115V) /350W (230V);  
Voltage: 115/230V;  
Frequency: 50/60Hz;  
Maximum daily production suggested: 4 Kg;  
Dim. (WxDxH): 212x290x601 mm;



## SIMONELLI DUO GRINDER

Micrometric grinding regulation;  
Adjustable dosage;  
Bean Hopper Capacity: 450 gr  
Burrs: ø 55 mm;  
Maximum daily production suggested: 0,5Kg;  
Power: 310W  
Voltage: 115/230V;  
Frequency: 50/60Hz;  
Dim. (WxDxH): 120x186x337 mm;  
Net/gross weight: 5,6 Kg;





## PRONTOBAR TOUCH

**Super automatic machine with thermal controlled extractable metal group; Direct connection and tank in a sole version; 7inch Touch Display; 5 languages; 24 programmable drinks; Volumetric pump; incorporated cappuccino maker; 2 incorporated grinders (diameter 50 mm); Long Life burrs; 0.8 kg Bean hopper; Insulated double boiler; Extractable and adjustable height nozzle; Stainless steel body and ABS; Hourly production up to 140 coffees and 100 cappuccinos; USB slot; Easy Cream (optional); Hot water steam wand in stainless steel.**



## PRONTOBAR SILENT

**Super automatic compact machine with thermal controlled extractable metal group; Volumetric pump; Incorporated cappuccino maker; 1 or 2 incorporated grinders ( diameter 50 mm); 0.8 kg Bean hopper; Insulated double boiler; Extractable and adjustable height nozzle; Stainless steel steam wand with Autosteam system (optional); LCD multifunction display; Extractable water tank or direct attachment to the water system (Vers. AD); Stainless steel body and ABS; Daily production up to 140 coffees and 70 cappuccinos; Hot water steam wand in stainless steel.**

# AURELIA





## NUOVA AURELIA MP

Traditional coffee machine with MP technology; the material is stainless steel + abs, Display touchscreen 2,8", boiler insulation, SIS Soft infusion System, pulse jet technology, motor cooling system, led lights, autopurge, E-Steam with Electronic knob, Double wall steam wand, Hot Water Economizer, Three hot water dosage, group display, automatic cleaning program, PID.



## NUOVA AURELIA UX

Traditional coffee machine with UX technology; the material is stainless steel + abs, Display touchscreen 2,8", sliding drip tray, boiler insulation, SIS Soft infusion System, autopurge, E-Steam with Electronic knob, Double wall steam wand, Hot Water Economizer, Three hot water dosage, automatic cleaning program, PID.



## NUOVA AURELIA VOL

Traditional coffee machine; the material is stainless steel + abs, sliding drip tray, boiler insulation, SIS Soft infusion System, E-Steam with Electronic knob, Hot Water Economizer, Three hot water dosage, automatic cleaning program.



## NUOVA AURELIA SEM

Traditional coffee machine, the material is stainless steel + abs, sliding drip tray, boiler insulation, SIS Soft infusion System, E-Steam with Electronic knob, Hot Water Economizer, Three hot water dosage, automatic cleaning program.





## AURELIA WAVE T3

Traditional coffee machine with T3 technology; TOUCH display, shot time; Single programmable temperature for each group; Insulated boilers; SIS infusion system; Led lights on the steam wand; Volumetric dosage; 2 stainless steel "cool touch" steam wands; 1 hot water wand with economizer; External regulation of the pump pressure; USB slot; Raised groups version (optional); Pulse-jet technology; Nanotech portafilters; Complete LED kit; Smart water technology (optional); 3 hot water temperatures; Hot water temperature control (optional); Electrical programmable cup warmer (optional);

## AURELIA WAVE


Traditional coffee machine; LED lights on the steam wand (optional); Volumetric dosage (versions "V" and "digit") or manual (version "S"); 2 stainless steel steam wands; Easy cream system (optional); 1 hot water wand with economizer; Electrical cup warmer (optional); Raised groups version (optional); Automatic cleaning system (vers. "Digit", "V"); USB slot (vers. "V", "Digit"); TFT (vers. "V"); Shot time (vers. "Digit"); 3 hot water temperatures; Hot water temperature control (optional vers. "digit"); Auto-purge (optional vers. "Digit"); Nanotech portafilter (optional); Smart water technology (optional vers. "Digit");

# SANREMO



## The Revolution

Be in control, express yourself



**DOUBLE SELECTION BUTTONS**  
Easy-touch setting with 6 different profiles for individual groups

**CDS SYSTEM**  
Maximum precision and full control on the three phases of coffee extraction

**POWER DRY STEAM**  
Low additional liquid during the milk steaming

**GEAR PUMP PERFORMANCE**  
High and constant pressure in all conditions

**SMART LEVER**  
Coffee doses fast manual selection

**EVERYTHING UNDER CONTROL**  
System digital display to provide visibility of all working parameters

**HEART OF STEEL**  
For maximum thermal stability:  
• Groups in AISI 316L weight 22 lb / 10 kg each  
• Filter holders AISI 316  
• Boilers AISI 316

**WI-FI CONNECTION**

**EASY APP**  
Tablet or smartphone barista's Webapp for setting parameters

**Opera. The Revolution**  
Link to the website

### Characteristics

- AISI 316L STEEL GROUPS WITH 22 lb / 10 kg PURE STEEL**  
Exclusive Sanremo design ensure exceptional thermal stability and maximum resistance to oxidation and lime scale.
- AISI 316L STEEL FILTER HOLDER WITH "COMPETITION FILTER"**  
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.
- AISI 316L STEEL FREE MOTION STEAM TAPS**  
Flexible control system for producing and dispensing steam.
- STEAM WAND "COOL TOUCH"**  
Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art" high-performance steam terminals.
- CONTROL COFFEE DELIVERY SYSTEM (CDS)**  
Three phases extraction parameters full control (pre-infusion, infusion, post-infusion).
- INDEPENDENT ADJUSTMENT OF THE PID INFUSION WATER TEMPERATURE**  
Precision setting (gradient  $\pm 0.1^\circ\text{C}$  with measured consistency lower than  $0.2^\circ\text{C}$ ).
- INFUSION WATER DISPLAY**  
Indicates tea and herbal teas water brewing temperature. (In the two group it is shown with the steam boiler display)
- STEAM BOILER DISPLAY**  
Indicates steam boiler temperature and pressure. (In the two group Opera it is shown with the infusion water display)
- COFFEE UNIT SINGLE DISPLAY**  
Controls of all coffee extraction parameters.
- MACHINE'S PROGRAMMING PARAMETERS DISPLAY**  
The internal display is a handy programming interface for the maintenance technician.
- MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS**  
Instantaneous mixing of fresh water and steam for a better chemical and organoleptic quality.

- GEAR PUMPS**  
Dedicated to each individual group, allow to change the pressure during infusion.
- STEAM CONTROL ADJUSTABLE ELECTRONIC PRESSURE SWITCH**  
Sensor with 0.02 bar precision that allows the chosen pressure and steam in the boiler to be kept constant in all conditions of use.
- PROGRAMMABLE CUP WARMER TEMPERATURE**  
Allows the cups to be kept at the optimum temperature in the most different climatic conditions.
- EASY SERVICE**  
Fast access to the internal parts for quick and easy technical service.
- AUTO-DIAGNOSIS, STATISTICAL DATA, SCHEDULED MAINTENANCE**  
Maintenance can be scheduled according to litres or number of coffees dispensed.
- AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION**  
Programmable on-off timer for each day and/or daily timeables.
- AUTOMATIC CLEANING CYCLE**  
Process for coffee groups cleaning.
- ENERGY SAVING SYSTEM**  
Component insulation and smart electronics for maximum energy efficiency.
- GROUP FLUSHING**  
With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.

#### Optional

- STAINLESS STEEL NAKED PORTAFILTERS**
- HIGH POWER STEAMER TERMINAL**  
(bigger holes diameter)
- EXTERNAL VOLUMETRIC PUMP**
- TALL VERSION**
- ENHANCED RESISTANCE**

## Take a ride,

explore it's soul



**ENERGY SAVING SYSTEM**  
Component insulation and smart electronics for maximum energy efficiency

**POWER DRY STEAM**  
Low additional liquid during the milk steaming

**EASY SERVICE**  
Fast access to the internal parts for quick and easy technical service

**VOLUMETRIC PUMP PERFORMANCE**  
The unique 300 l/h pump guarantees constant pressure in all conditions of machine use

**HIGH PERFORMANCE FLOWMETER VOLUMETRICS**  
For an accurate and precise coffee dose in the cup

**SOFT PRE-INFUSION**  
Flowactive System: for precise control of the water flow and pre-infusion time

**EVERYTHING UNDER CONTROL**  
System digital display to provide visibility of all working parameters

**HEART OF STEEL**  
For maximum thermal stability:  
• Groups in AISI 316L weight 17.6 lb / 8 kg each  
• Portafilters AISI 316  
• Boilers AISI 316

**ADJUSTABLE HEIGHT WORK SURFACE**  
Innovative Sanremo "All in one" suspension system that allows cups of different shapes and heights (adjustable from 3' 2/4" to 5' 3/4" / from 85 to 150 mm)

**Café Racer, born to run**  
Link to the website

### Characteristics

- AISI 316L STEEL GROUPS WITH 17.6 lb / 8 kg PURE STEEL**  
Exclusive Sanremo design ensure exceptional thermal stability and maximum resistance to oxidation and lime scale.
- AISI 316L STEEL FILTER HOLDER WITH "COMPETITION FILTER"**  
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.
- AISI 316L STEEL FREE MOTION STEAM TAPS**  
Flexible control system for producing and dispensing steam.
- PROGRAMMABLE ELECTRONIC PRE-INFUSION**  
Allows control with 0.1 second tolerance of the flow of water that wets the coffee bed, with programming of 4 different profiles for each group.
- INDEPENDENT ADJUSTMENT OF THE PID INFUSION WATER TEMPERATURE**  
Precision setting (gradient  $\pm 0.5^\circ\text{C}$  with measured consistency lower than  $0.2^\circ\text{C}$ ).
- SYSTEM DISPLAY**  
Visibility of all the machine functions: temperatures, pressures and levels.
- COFFEE UNIT SINGLE DISPLAY**  
Control of all coffee extraction parameters.
- MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS**  
Instantaneous mixing of fresh water and steam for a better chemical and organoleptic quality.
- HIGH PERFORMANCE VOLUMETRIC PUMP 300 l/h**  
Pressure stability also with prolonged and contemporary use of more than one group.
- HIGH PERFORMANCE FLOWMETER VOLUMETRICS**  
For an accurate and precise coffee dose in the cup.

- STEAM CONTROL ADJUSTABLE ELECTRONIC PRESSURE SWITCH**  
Sensor with 0.02 bar precision that allows the chosen pressure and steam in the boiler to be kept constant in all conditions of use.
- PROGRAMMABLE CUP WARMER TEMPERATURE**  
Allows the cups to be kept at the optimum temperature in the most different climatic conditions.
- ELECTRONIC AUTO-LEVEL**  
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.
- LED LIGHTING OF THE WORK AREA**  
Allows efficient working in any condition of environmental lighting.
- AUTO-DIAGNOSIS, STATISTICAL DATA, SCHEDULED MAINTENANCE**  
Maintenance can be scheduled according to litres or number of coffees dispensed.
- AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION**  
Programmable on-off timer for each day and/or daily timeables.
- AUTOMATIC CLEANING CYCLE**  
Process for coffee groups cleaning.
- BOILER WATER REGENERATION**  
Ensures resetting of the optimum chemical characteristics of the water and correct mineralisation.
- GROUP FLUSHING**  
With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.

#### Other

- STAINLESS STEEL NAKED FILTER HOLDERS**
- HIGH POWER STEAMER TERMINAL**  
(bigger holes diameter)
- EXTERNAL VOLUMETRIC PUMP**
- ENHANCED RESISTANCE**



**90° QUICK STEAM COUPLING**  
The completely new half-turn knob with INTEGRATED PURGE function, allows extreme precision limiting physical stress

**REALTIME STABILITY GROUP**  
Exclusive Sanremo design that allows an accurate maintenance of the set temperature

**REALTIME STABILITY**  
Constancy in the electronic controlled temperature ( $\pm 0.2^\circ\text{C}$ )

**ENERGY SAVING SYSTEM**  
Component insulation and smart electronics for maximum energy efficiency

**STAINLESS STEEL "COLD TOUCH"**  
Anti-burning feature fitted with "Latte Art" high-performance steam terminals

**F18 MB**  
Link to the website

**DIE-CAST ALUMINIUM LEGS**  
Machine support made in die-cast aluminium

**OPERATION ALARM MANAGEMENT**  
Dedicated menu for malfunction and alarm records

**SOFT PRE-INFUSION**  
Flowactive System: for precise control of the water flow and pre-infusion time

**In flight stability**  
Ready to take off

## Control panel:



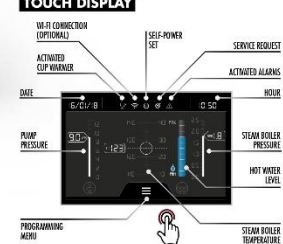
## Keyboard 5 selections standard



## Keyboard 7 selections optional



## MULTIFUNCTION TOUCH DISPLAY



## Characteristics

- MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS**  
Immediate mixing of cold / hot water for a better chemical and organoleptic quality.
- STATIC RELAY BOILER TEMPERATURE**  
Allows to regulate the temperature as accurately as possible.
- STAINLESS STEEL COFFEE BOILER**  
Sanitary excellent stability and thermal precision, associated with resistance to oxidation and limestone.
- INDEPENDENT REGULATION TEMPERATURE WATER COFFEE**  
Maximum temperature precision and constancy of distribution.
- PROGRAMMABLE ELECTRONIC PRE-INFUSION**  
Allows control with 0.1 second tolerance of the flow of water that wets the coffee bed, with programming of 4 different profiles for each group.
- ALSI 316L STAINLESS STEEL STEAM WAND "COLD TOUCH"**  
Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art" high-performance steam terminals.
- PROGRAMMABLE CUP WARMER TEMPERATURE**  
Allows the cup to be kept at the optimum temperature in the most different climatic conditions.
- LED LIGHTING OF THE WORK AREA**  
Allows efficient working in any condition of environmental lighting.
- AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION**  
Programmable on-off timer for each day and/or daily timetables.
- ENERGY SAVING SYSTEM**  
Component insulation and smart electronics for maximum energy efficiency.
- REALTIME STABILITY GROUP**  
Exclusive Sanremo design that allows a precise maintenance of the set temperature.

- EASY SERVICE**  
Fast access to the internal parts for quick and easy technical service.
- AUTOMATIC CLEANING CYCLE**  
Process for coffee groups cleaning.
- HIGH PERFORMANCE VOLUMETRIC PUMP**  
Pressure stability also with prolonged and contemporary use of more than one group.
- COMPETITION FILTERS**  
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.

- TEMPCONTROL**  
For a very high thermal stability ( $\pm 0.2^\circ\text{C}$ ).
- GROUP FLUSHING**  
With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.
- Other**
- AUTOSTEAMER**  
Steam wand characterized by an electronic system that allows to mount and/or heat milk at the set temperature.

- EXTERNAL VOLUMETRIC PUMP**
- HIGH POWER STEAMER TERMINAL**  
(bigger holes diameter)
- STAINLESS FILTER HOLDERS**
- STEAM CONTROL ADJUSTABLE ELECTRONIC PRESSURE SWITCH**  
Sensor with 0.02 bar precision that allows the chosen pressure and steam in the boiler to be kept constant in all conditions of use.

**90° QUICK STEAM COUPLING**  
The completely new half-turn knob with INTEGRATED PURGE function, allows extreme precision limiting physical stress

**ENERGY SAVING SYSTEM**  
Component insulation and smart electronics for maximum energy efficiency

**DIE-CAST ALUMINIUM LEGS**  
Machine support made in die-cast aluminium

**GROUP SR 61**  
Chromed brass grouphead with thermosiphonic circulation system optimized to maintain the ideal coffee extraction temperature

**F18 SB**  
Link to the website

## Characteristics

- PRESSURE GAUGE**  
Allows to monitor the inlet and pump pressure during extraction.
- ELECTRONIC AUTO-LEVEL**  
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.
- STATIC RELAY BOILER TEMPERATURE**  
Allows to regulate the temperature as accurately as possible thanks to the PID algorithm.
- DIE-CAST ALUMINIUM LEGS**
- MULTIFUNCTION DISPLAY**  
Allows to monitor the right functioning of the machine and to program the main functions.
- PROGRAMMABLE ELECTRONIC PRE-INFUSION**  
Allows control with 0.1 second tolerance of the flow of water that wets the coffee bed, with programming of 4 different profiles for each group.
- HIGH PERFORMANCE VOLUMETRIC PUMP**  
Pressure stability also with prolonged and contemporary use of more than one group.
- GROUP FLUSHING**  
With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.
- GROUP SR 61**  
Chromed brass grouphead with thermosiphonic circulation system optimized to maintain the ideal coffee extraction temperature.
- CUP WARMER**  
Dedicated resistor to keep all the cups at the optimal temperature. Power level programmable by user.
- AUTOMATIC CLEANING CYCLE**  
Process for coffee groups cleaning. Cleaning cycles number programmable.

- ENERGY SAVING SYSTEM**  
Component insulation and smart electronics for maximum energy efficiency.
- MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS**  
Immediate mixing of cold / hot water for a better chemical and organoleptic quality.
- AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION**  
Programmable ON-OFF-ON ECO timer for each day and/or daily timetables.
- EASY SERVICE**  
Fast access to the internal parts for quick and easy technical service.

## Other

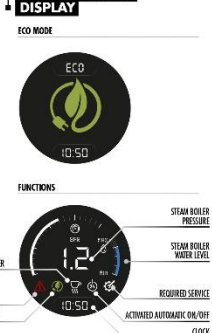
- AUTOSTEAMER**  
Steam wand characterized by an electronic system which allows to froth milk and heat up beverages at a programmable temperature, different for every single function. Automatic cleaning cycle is included.
- EXTERNAL VOLUMETRIC PUMP**
- COMPETITION FILTERS**  
With shape and volume designed to capture the best coffee aromas and fragrances.
- ALSI 316L STAINLESS STEEL STEAM WAND "COLD TOUCH"**  
Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art" high-performance steam terminals.
- NAKED FILTER HOLDERS**
- PAYMENT SYSTEM**  
RS-232 communication protocol to manage cash register systems.
- LED LIGHTING OF THE WORK AREA**  
Allows efficient working in any condition of environmental lighting.
- ENHANCED RESISTANCE**

## AUTOSTEAMER



Autosteamer Version

## MULTIFUNCTION DISPLAY



# Zoe Competition



RoHS

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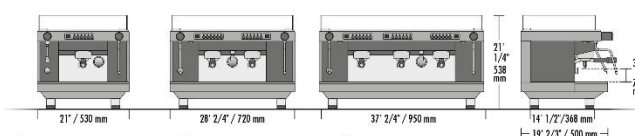
## Characteristics

- ELECTRONIC AUTO-LEVEL**  
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.
- ACTIVATED ELECTRONIC PRE-INFUSION**  
Management of the delayed activation of water solenoid in the first phase of brewing.
- DOUBLE READING GAUGE**  
Allows to control at the same time the boiler pressure and the distribution pressure.
- EASY SERVICE**  
Fast access to the internal parts for quick and easy technical service.
- AUTOMATIC CLEANING CYCLE**  
Process for coffee groups cleaning.
- LED LIGHTING OF THE WORK AREA**  
Allows efficient working in any condition of environmental lighting.
- SHOT TIMER**  
To accurately and reliably time coffee extraction.

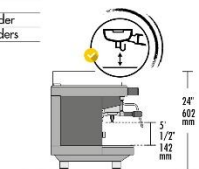
## Other

- AUTOSTEAMER**  
Steam wand characterized by an electronic system that allows to mount and/or heat milk at the set temperature.
- CUP WARMER**  
Dedicated resistor to keep all the cups at the optimal temperature.
- EXTERNAL VOLUMETRIC PUMP**
- NAKED FILTER HOLDERS**
- ENHANCED RESISTANCE**

## Versions



- | 1 group                 | 2 group                  | 3 group                  |
|-------------------------|--------------------------|--------------------------|
| 1 steam tap             | 2 steam taps             | 2 steam taps             |
| 1 water tap             | 1 water tap              | 1 water tap              |
| 1 one-cup filter holder | 1 one-cup filter holder  | 1 one-cup filter holder  |
| 1 two-cup filter holder | 2 two-cup filter holders | 3 two-cup filter holders |



## TALL VERSION

2-3 group

CE

## Technical data

	1 group	2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
max input boiler/steam boiler's resistor power	kW	2.35 / 1.95	3.35 / 2.7
		4.3 / 4.0	5.8 / 5.1
		4.8 / 4.5	
steam boiler capacity	lt	5	9
		15	12.5
pump power	kW	0.15	0.15
		0.15	0.15
net weight	lb / kg	93 / 42	121 / 55
		152 / 69	
gross weight (with shipping crate)	lb / kg	104 / 47	130 / 59
		161 / 73	

**Zoe Competition**  
Link to the website

Customization of internal panels with graphics and colors (on request).

## Colours

Black	RAL 9005
White/Black	RAL 9003/9005
White/Matte black	RAL 9003/9005
White/Red	RAL 9003/3002

## PERSONALISED GRAPHICS



# Zoe



RoHS

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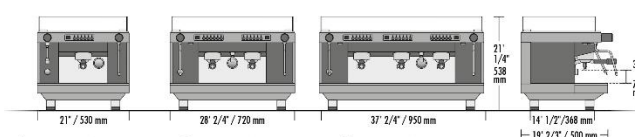
## Characteristics

- ELECTRONIC AUTO-LEVEL**  
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.
- ACTIVATED ELECTRONIC PRE-INFUSION**  
Management of the delayed activation of water solenoid in the first phase of brewing.
- DOUBLE READING GAUGE**  
Allows to control at the same time the boiler pressure and the distribution pressure.
- EASY SERVICE**  
Fast access to the internal parts for quick and easy technical service.
- AUTOMATIC CLEANING CYCLE**  
Process for coffee groups cleaning.

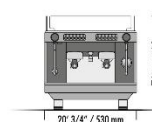
## Other

- AUTOSTEAMER**  
Steam wand characterized by an electronic system that allows to mount and/or heat milk at the set temperature.
- CUP WARMER**  
Dedicated resistor to keep all the cups at the optimal temperature.
- EXTERNAL VOLUMETRIC PUMP**
- NAKED FILTER HOLDERS**
- ENHANCED RESISTANCE**

## Versions

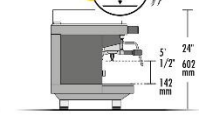


- | 1 group SED/SAP         | 2 group SED/SAP          | 3 group SED/SAP          |
|-------------------------|--------------------------|--------------------------|
| 1 steam tap             | 2 steam taps             | 2 steam taps             |
| 1 water tap             | 1 water tap              | 1 water tap              |
| 1 one-cup filter holder | 1 one-cup filter holder  | 1 one-cup filter holder  |
| 1 two-cup filter holder | 2 two-cup filter holders | 3 two-cup filter holders |



## COMPACT VERSION

- 2 group  
2 steam taps  
1 water tap  
1 one-cup filter holder  
2 two-cup filter holders



## TALL VERSION

- 2-3 group  
SED  
SAP

CE

## Technical data

	1 group	2 group	3 group	Compact
voltage	V	220-240 1N / 380-415 3N	220-240 1N	
max input boiler/steam boiler's resistor power	kW	2.35 / 1.95	3.35 / 2.7	2.7 / 2.5
		4.3 / 4.0	5.8 / 5.1	
		4.8 / 4.5		
steam boiler capacity	lt	5	9	7
pump power	kW	0.15	0.15	0.15
		0.15	0.15	0.15
net weight	lb / kg	93 / 42	121 / 55	99 / 45
gross weight (with shipping crate)	lb / kg	104 / 47	130 / 59	113 / 51

**Zoe**  
Link to the website

Customization of internal panels with graphics and colors (on request).

## Colours

Black	RAL 9005
White/Black	RAL 9003/9005
White/Matte black	RAL 9003/9005
White/Red	RAL 9003/3002

## PERSONALISED GRAPHICS





You



**CUSTOMIZABLE PRESETS**

**USER-FRIENDLY**

Intuitive touch screen display



**FRONT LEVER (PADDLE)**

Electronically managed to create and modify profiles



**ENERGY SAVING SYSTEM**

Component insulation and smart electronics for maximum energy efficiency

**MULTI-BOILER**

The boilers for both the coffee and the auxiliary services are made from AISI 316 stainless steel, and are fully insulated

**FULL CONFIGURATION**

Equipped with tank (2,5l) and water mains connection



**CONNECTIVITY**

USB and Wifi

**VOLUMETRIC PUMP**

24V High performance  
Excellent stability during profiling

(\* Wifi module during the year 2023)

## Characteristics



**MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS**

Immediate mixing of cold / hot water for a better chemical and organoleptic quality.



**STATIC RELAY BOILER TEMPERATURE**

Allows to regulate the temperature as accurately as possible.



**STAINLESS STEEL COFFEE BOILER**

Guarantees excellent stability and thermal precision, associated with resistance to oxidation and limestone.



**LED LIGHTING OF THE WORK AREA**

Allows efficient working in any condition of environmental lighting.



**AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION**

Programmable ON/OFF/ON-ECO timer for each day and/or daily timetables.



**EASY SERVICE**

Fast access to the internal parts for quick and easy technical service.



**AUTOMATIC CLEANING CYCLE**

Prevents for coffee group clogging.



**ENERGY SAVING SYSTEM**

Component insulation and smart electronics for maximum energy efficiency.



**TEMPCONTROL**

For a very high thermal stability (± 0.2 °C).



**GROUP FLUSHING**

With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.



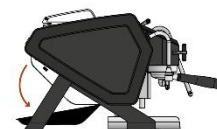
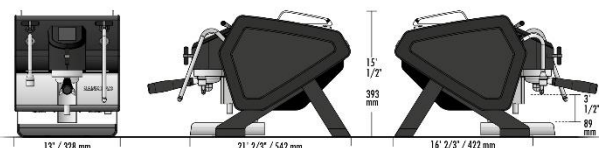
**VOLUMETRIC PUMP**

A new generation of pump to amplifying your experience



RoHS

## Versions



CE

## Technical data

voltage/max input boiler	V	220-240V / 50-60HZ / 2.20 kW
		110-120V / 50-60HZ / 1.65 kW
		100V / 50-60HZ / 1.45 kW
coffee boiler's resistor power	W	500
steam boiler capacity	lt	1
coffee boiler capacity	l	0.5
net weight	lb / kg	70.5 / 32
gross weight	lb / kg	79 / 36

## Colors

Black: matt/glossy (side frames)	RAL 9005
White: matt/glossy (legs and side)	RAL 9003
White: matt/glossy (side frames)	RAL 9005

Customizations available, see YOU\_KIT catalogue for more info.



**You**  
Watch the video

CUBE

2 different body styles: A and B.

## Cube A

In style A, the machine cooling panels come in single colour.



Standard colours



Special colours



## Cube B

In style B, the side panel's feature two parts characterised by a two-colour finish.



Available finishes of the body



Available finishes for the central box



- Snow White
- Onyx Black
- Stainless Steel
- Azure Lake
- Candy Pink
- Marcha Green
- Yolk Yellow
- Racing Red



# MAHLKÖNING

OMNIA

EK 43

E80S

E65 GBW

E65 S

X54

GUATEMALA

THE KING OF GRINDERS





## OMNIA

Our new flagship espresso and filter coffee grinder sets a new industry standard. The EK Omnia is the epitome of Mahlkönig's relentless pursuit of excellence and a new leap forward in coffee-grinding innovation.

Built on the legacy of the iconic EK43, the EK Omnia is Mahlkönig's new flagship grinder designed for unprecedented consistency and efficiency as it adds the most recent and ground-breaking technology to the iconic EK. EK Omnia is a remarkable addition to the Mahlkönig EK range which now proudly comprises the EK43, EK43 S, and the EK Omnia.

For coffee aficionados who want excellent grinding quality but need a faster workflow and more convenience, the EK Omnia unlocks a new era in coffee grinding



## EK 43

The EK43 has conquered the international coffee specialty industry and rules as the undisputed queen of coffee grinders – with high performance, reliability and premium grinding results. Its outstanding grinding profile remains unmatched.

The EK43 provides the most even extraction of the coffee's valuable aroma and is known to be a guarantor for an outstanding taste experience and a symbol for quality. Its special shape has become an icon within the international barista scene, which feels deeply connected to the EK43 by its shared passion for coffee.



## E80 S GBW

The E80S GbW combines record grinding speed with Mahlkönig's real-time Grind-by-Weight technology and innovative Disc Distance Detection feature. Add automatic portafilter detection and keeping your perfect grind settings has never been easier - even during rush hour in high-volume cafés. Bean hopper capacity: approx. 1800 g



## E65 S GBW

The E65S is the perfect synergy of proven premium espresso grinding technology and pioneering features, designed to meet the modern demands of coffee professionals around the globe. "The King of Grinders" has equipped the new model with a multifunctional push turn button, an innovative icon menu and presets for up to 6 individually programmable recipes.

The modern slim body with a cutting-edge multi-color design features first class components and coatings for a premium look and feel. But its design pleases more than just the eye: the E65S produces the most pleasant and silent grinding, while its overall construction is robust and well prepared to sustain high workloads. The perfect choice for coffee shops and restaurants.







## X 54

The X54 Allround Home Grinder is the home barista's gateway to pro-level grinding and more delicious coffee. Drawing from a century of innovation and passion for professional grinders, we built the X54 to bring the cutting-edge technology and burrs that made us known by baristas around the world to your home kitchen.

At a glance, the X54 Allround Home Grinder includes powerful 54mm special steel burrs made in Germany and a stepless grind size adjustment that works for all brewing types—from espresso to cold brew at the turn of a dial. The grinder has premium features, like the intuitive digital display with four time presets and manual mode, and the connected Mahlkönig Home app with personalized statistics, recipes, and brewing guides.

For the coffee lover that wants to make the most of every coffee moment at home, the X54 Allround Home is a user-friendly, powerful, and flexible companion.



## GUATEMALA

Mahlkönig presents a redesigned version of the popular Guatemala shop grinder. The classic went through a face-lift while keeping loved and proven technical specifications. In addition to a new design, this classic comes with a new burr geometry, increased hopper capacity and sleek full-aluminum body for maximum longevity.



# MAZZER

**Kold S**

**Robur S**

**Kony S**

**Major V**

**Super Jolly**

**Mini A**





## Kold S

Mazzer Kold S is built following a cool, sleek and forward-looking design. It conveys cutting-edge technology and premium quality. The Mazzer Kold S is, with Robur S, the fastest grinder in the product line (1s/5g @50Hz, 1s/6g @60Hz). Besides excellent performances in terms of consistency and retention, Kold S is designed to protect coffee against exposure to heat even should grinding times be extended, thanks to a specific mechanical construction with a belt-driven transmission, to low RPM and to a double cooling system.



## Kony S

The Kony S is designed to enhance the aroma of your coffee. The distinctive Mazzer design spotlights precision machined components and high-tech electronics. It's equipped with 63mm conical burrs and works at a low speed of 420 rpm @50Hz and 500 rpm @60Hz. Kony S features excellent dose consistency, IoT connectivity, and a mind to barista ergonomics. This is the ideal choice for medium-high volume cafes.



## Major V

The Mazzer Major VP is the fastest grinder of the V line. Its innovative technologies allow for higher grinding speeds with lower RPM (revolutions per minute – 900 rpm @50Hz). Thanks to the high torque asynchronous motor the Major VP is designed to grind high volumes of coffee without overheating. The lower-revolution motor results in less noise and a longer lifespan for the grinder and its components.





## Super Jolly V Up

Super Jolly V Up our newest offering from the Mazzer V line is reliable, easy to use, and has everything you need to make excellent coffee in a small to medium-sized coffee shop. The grinder is the only one in the Mazzer range to feature a straightforward touch display.



## Robur S

The Mazzer Robur S is a conical burrs grinder much favored by bartenders having to deal with large daily volumes and workloads. Average grinding speed is 1s/5g @50Hz, 1s/6g @60Hz. Consistent dosing, uniform coffee grounds, low retention and advanced electronics' functionality. It is pre-set for connecting to cloud (IoT), thus opening the way towards a whole spectrum of possibilities.



## Mini

Mazzer MINI is the gold-standard compact sized commercial coffee grinder. Small dimensions, heavy duty die-cast aluminum body, stepless control and ease of use make it an ideal choice suited for small cafes, low-volume shops and restaurants who want a professional edge.

# FIORENZATO

F 4 EVO

F 64 EVO

F 83 E



FIORENZATO



## F83 E

With 83-mm flat burrs  
650 Watt power.  
Ring nut micrometric grinding adjustment: continuous  
Varnishing: standard  
Fork: adjustable, with support  
Doses adjustment: in seconds Power: 650 watt  
Blades type: flat  
Blades diameter: Ø 83 mm  
Blades revs: 1350/min (50 Hz) – 1550/min (60 Hz)  
Coffee bean hopper capacity: 1,5 kg  
Net weight: 15 kg  
Dimensions: 230x670x270 mm



## F64 EVO

With 64-mm flat burrs and automatic cooling fan.  
Ring nut micrometric grinding adjustment: continuous  
Varnishing: standard  
Fork: adjustable, with support  
Doses adjustment: in seconds  
Power: 350 watt  
Blades type: flat  
Blades diameter: Ø 64 mm  
Blades revs: 1350/min (50 Hz) – 1550/min (60 Hz)  
Coffee bean hopper capacity: 1,5 kg  
Net weight: 13 kg



## F4 EVO

With 58mm red speed flat burrs and a more powerful engine.  
Ring nut micrometric grinding adjustment: continuous  
Varnishing: standard  
Fork: adjustable, with support  
Doses adjustment: in seconds  
Power: 250 watt  
Blades type: flat, red speed  
Blades diameter: Ø 58 mm  
Blades revs: 1400/min (50 Hz) – 1600/min (60 Hz)  
Coffee bean hopper capacity: 500 g  
Net weight: 9 kg  
Dimensions: 169x473x240 mm



# ICETECH



## > ICETECH



The background is a solid light green color. It features several abstract green lines: a vertical line near the top center, a curved line starting from the top center and arching to the right, a large curved line on the left side, a smaller curved line on the right side, and a long diagonal line starting from the bottom left and extending towards the top right.

**BRAVILOR  
BONAMAT**

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BONAMAT**



## > BRAVILOR BONAMAT



**BRAVILOR  
BONAMAT**



# SAECO



## > SAECO





**DELONGHI**

**DēLonghi**

## > DELONGHI





**AEROPRESS**

**TIMEMORE**

**MOTTA**



# **ACCESSORIES**





> AEROPRESS

AEROPRESS®



> TIMEMORE



TIME MORE®



> TIMEMORE



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## Sculptor 078

**Ölçülər: 26.1 x 11.8 x 29.4 sm**

**Güc: 400 wt / 230 V**

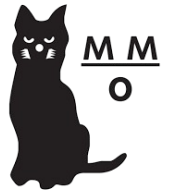
**Bunker həcmi: 30 qram**

**Rəng: Ağ**

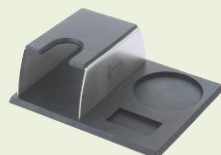
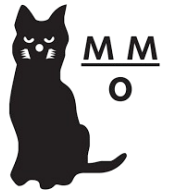
**Dişlərin ölçüsü: 78 mm**



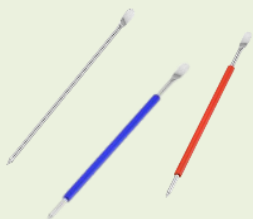
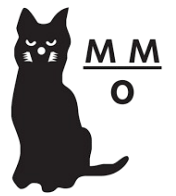
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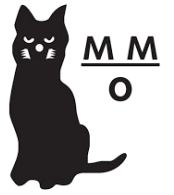
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> MOTTA



> MOTTA







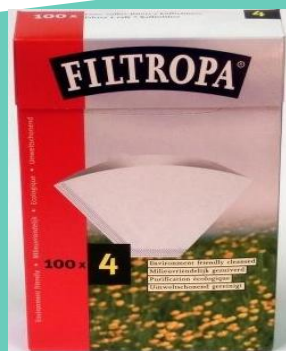
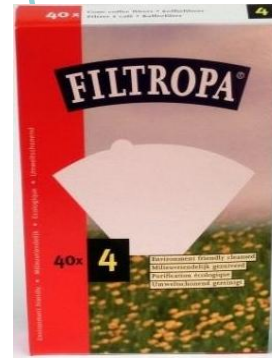
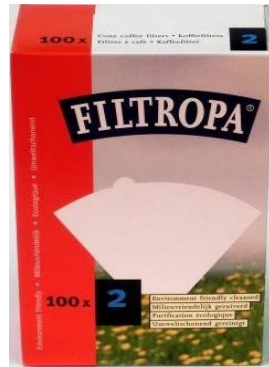
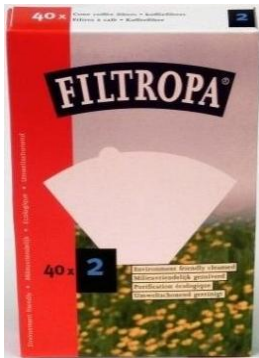
**FILTROPA  
AEROPRESS  
LUJO CLEAN**

**FILTERS & CLEANING PRODUCTS**



# FILTROPA®

## > FILTROPA



# AeroPress®

> AEROPRESS



## > LUJO CLEAN





Since 1919 **Bialetti** has created an international success story around this creed. Bialetti's history can be found in every product: the perfect combination of quality and everyday use, functional design and high emotional impact, they have become real icons of the Italian tradition.

Innovation: a chore for many, a reality for Bialetti. Over its 100 years history Bialetti has learnt how to recognise this and make it a driving force behind its success, so that every Bialetti product reflects the creativity of the designers, the expertise of specialists and a unique added value, a secret ingredient that is impossible to copy: PASSION.

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# BIALETTI







Regular professional service and preventative maintenance is the best way to keep your machine in a good shape.

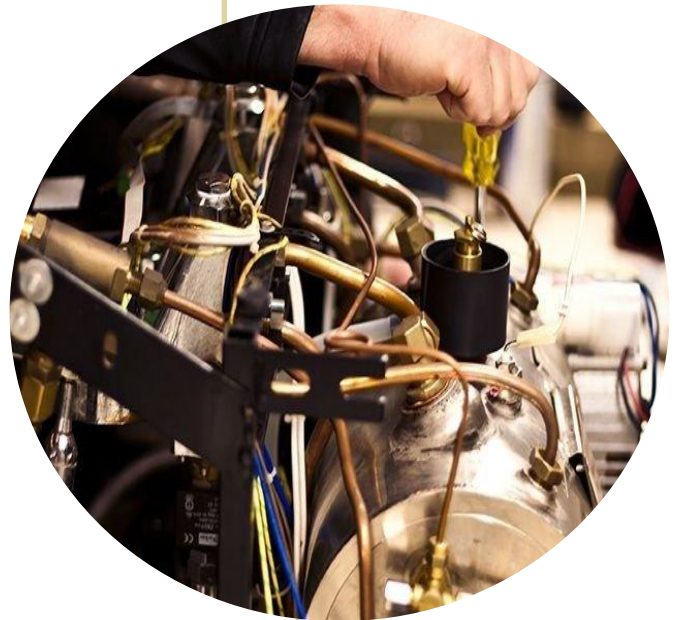
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# TECHNICAL SERVICE



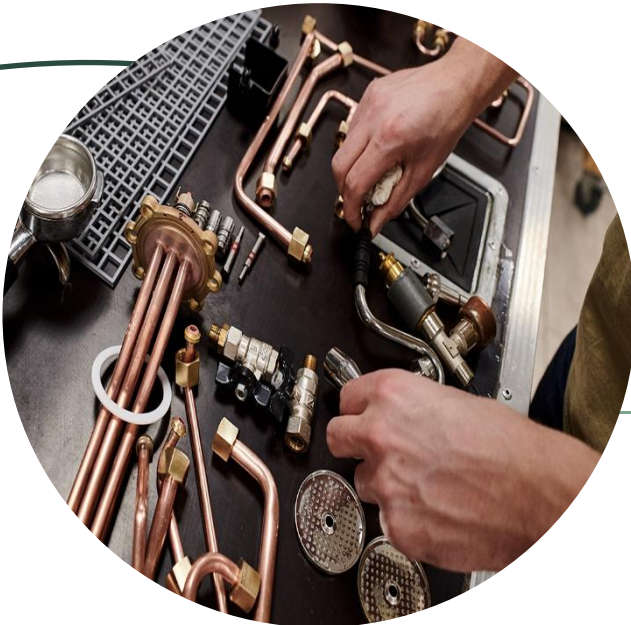
## Commercial Espresso Machines & Grinders Service Solutions

Your coffee machine stands as the pulsating heart of your business, demanding unwavering performance. Even the sturdiest models require expert attention to maintain their excellence. That's precisely where CoffERICA Technical Service comes to your rescue. Our dedicated team specialises in top-tier coffee machine repair and service, providing a range of tailored solutions for commercial equipment. With an unwavering commitment to keeping your espresso production uninterrupted and your business operations running smoothly, we're here to empower your success.



## Domestic Espresso Machine Services

extend to both on-site and workshop. The absence of that first, perfectly brewed cup of coffee can certainly make a Monday morning challenging. Fear not, as we're here to reintroduce your beloved routine. EspressoClinic offers a streamlined service experience, tailored to your domestic coffee machine repair needs. Our services



## Spare Parts

We cooperate with Repa Group, the world's largest supplier of spare parts. We also sell spare parts of many brands.





# COFFEERICA

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