

# COMMERCIAL COFFEE MACHINES & COFFEE GRINDERS



Coffee experience  
like never before



2026



## BUDAN PRO

# BUDAN PRO

# Budon

## KEY FEATURES



Robust stainless steel housing for commercial use



Pressure gauge to track the bar pressure



Programmable Electronic buttons for automatic volumetric doses



Universal 58 mm Portafilter and group head



Italian pump with 15 bar pressure to maintain espresso extraction



Warming rack to keep your coffee cups ready for use



Dual boilers designated for group head and steamer



Direct waste water outlet for hassle free operation



1.7L removable water tank for easy refilling



Tall adjustable non slip feet to maintain the machine height



## TECHNICAL SPECIFICATION



Power Consumption	2700W / 2650W
Voltage/ Hz	220V / 50Hz
N.W/G.W	16kg / PCS : 18.5kg/PCS
Unit size / CTN Size	345*432*485 mm / 420*510*580 mm
Package	1PCS/CTN

# Kanteen<sup>®</sup>

SINCE 1950



WIDEST RANGE OF  
COFFEE EQUIPMENT



INNOVATION  
AND TECHNOLOGY



WORLD CLASS  
SERVICE & SUPPORT



END-TO-END CAFE  
CONSULTANCY & TRAINING



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The whole Italian espresso tradition in models with a technological heart. Astoria's traditional range of coffee machines guarantees reliability and service quality to all types of users. From the most expert Barista, finding amusement in playing with the coffee, to the one instead who needs a speedy and efficient machine for dealing with large volumes. Or yet again, to the one that wants to guarantee maximum quality to even those few who have always been faithful customers. A different machine for each of these, but always Astoria.

## TRADITIONAL ESPRESSO MACHINES



**Astoria**<sup>®</sup>  
Think espresso

☐ ————— ☐  
COFFEE MACHINE  
SEMI-AUTOMATIC  
☐ ————— ☐



☐ ————— ☐

**STORM**  
BARISTA ATTITUDE



SCAN ME

MADE IN ITALY  




## TECHNICAL DESCRIPTION

MODEL	COFFEE WATER TANK	DIMENSIONS (WxDxH)MM	STEAM HEATING	POWER (Watts/Hrs)	VOLTAGE	WEIGHT (Kg)
2 Gr	(1.2 Ltrs) X2	1035X618X500	8.5 Ltrs	5800	440/50Hz/3pH	85
3 Gr	(1.2 Ltrs) X3	1175X618X500	8.5 Ltrs	5800	440/50Hz/3pH	105

## TECHNICAL FEATURES

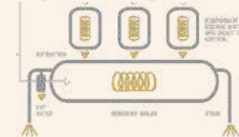
- Available 2,3 and 4 Groups
- LED backlight with light-intensity change
- Energy Saver: automatic On/Off and Standby
- Digital boiler pressure display and control
- Digital delivery pressure display
- User interface: a display for each group; choice of skin type
- Hydraulic circuit efficiency control system
- Configuration of brewing curves for each key
- FRC version: brewing curve and customization
- Super Dry: dry steam dispensing system

**TOTAL CONTROL OF THE MANUAL DISPENSING** - Storm is a competition machine that guarantees total control of the manual dispensing of mono-origin coffee and, at the same time, is suitable for use according to memorized brewing curves, which can enhance perfume and aromatic notes constantly.

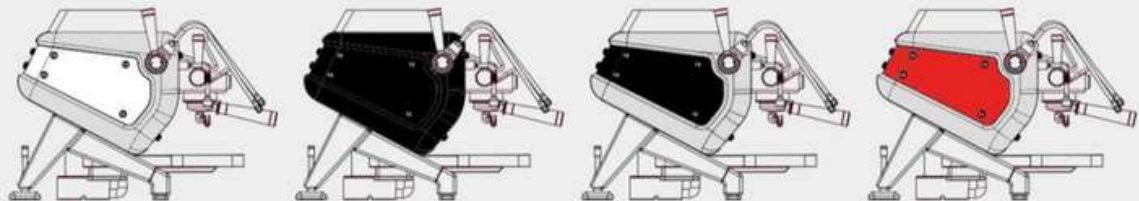
**CUSTOMIZABLE NOBLE MATERIALS** - Enhanced by wood accents which can be personalized with different wood types and stains, the Storm coffee machine arouses emotions and was built in tune with the most technologically accurate studies.

**PRACTICALITY** - In Storm, the basin adjustment lets the barista keep the cup at the best level for the beverage being made. Routine cleaning operations are also more fluid and uniform thanks to the rounded shape, whereas washing is facilitated by the vertical extraction of the basin.

### Multiple Heating Technology



## COLOURS



# SOTTO BANCO

☐ ————— ☐  
COFFEE MACHINE  
SEMI-AUTOMATIC  
☐ ————— ☐



☐ ————— ☐  
**Sotto Banco** is a stylish under counter machine, featuring sleek raised groups extending from the counter, with both the service boiler and auxiliary equipment located under the counter.



# SOTTO BANCO

## MULTI BOILER TECHNOLOGY



Sotto Banco has one big service boiler for hot water and steam in the module under the counter. On the counter are available two or three boilers dedicated to coffee.

All the boilers in Sotto Banco are in Stainless steel AISI 316L.

Capacity of the **coffee boiler** is:

V 2 groups machine: **2 x 1,5l**

V 3 groups machine: **3 x 1,5l**

Fully saturated coffee group connected directly to the coffee boiler means a perfect temperature stability.

**Service boiler** for steam and hot water is located in the module under the counter. The capacity of the service boiler is:

V 2 groups machine: **9l**

V 3 groups machine: **12l**



High capacity for high performance in steam and hot water. In the module under the counter there are the service boiler, auxiliary equipment and softener.



### INTERFACE

Sotto Banco fits a **new interface**.

Buttons pad for each group with 4 buttons for the following operations:

- Start/Stop button
- Single shot
- Double shot
- Flush

Available a version with **6 buttons**

**4,3" TFT display** available on the module under the counter.



### STEAM WAND

Sotto Banco features **two or three steam wands**, barista style, **cold touch**.

With a special system by Rocket, **steam is dry** and with a minimal initial condensation (**Patent Pending**).

Thanks to the big capacity of the service boiler in Sotto Banco, continuous use of steam is guaranteed with **no drop in performance** even when using two or three wands at the same time.

With the joystick, the control of the speed of the steam is always guaranteed.



## TECHNICAL INFORMATION

	2 GROUPS	3 GROUPS
Hot water spout	1	2
Technology	Multi Boiler	
Portion Control	Automatic	
Coffee Boiler	2 x 1,5 l	3 x 1,5 l
Power - Coffee Boiler	2,4 kW	3,6 kW
Main Boiler	9,0 l	12,0 l
Power – Main Boiler	3,0 kW	3,0 kW
W x D x H (mm)	890 x 386 x 355 (tall version 400)	1.300 x 386 x 355 (tall version 400)
Total Power	5,7 kW	6,9 kW

	2 GROUPS	3 GROUPS
Under counter module (mm)	450 x 512 x 740 (W x D x H)	
Bodywork	Stainless steel AISI 304	
Boiler Material	Stainless steel AISI 316L	
Thermal Control	PID / Pressure transducer	
Steam Wands	Stainless steel + cool touch	
Cup Height (mm)	85 (tall version: 130)	
Shot Timer	Standard	

# RE DOPPIA

☐ ————— ☐  
COFFEE MACHINE  
SEMI-AUTOMATIC  
☐ ————— ☐



New **RE Doppia** is an automatic traditional machine that combines the latest Rocket Espresso technology with a specification and level of componentry that represents a machine brought to market with an aggressive approach to price versus specification. This does not mean the Doppia is any less of a machine, rather with clever engineering, the Doppia clearly outperforms most machines in this class.



**DESIGN**

**Unique design** for new RE Doppia from Rocket: a machine that stand for its elegance and robustness.

**COLOR VERSION**

STAINLESS STEEL

BLACK

WHITE



**DUAL BOILER TECHNOLOGY**



RE Doppia has two boiler in Stainless steel AISI 316L.  
**One boiler dedicated to the coffee** and one big boiler for steam and hot water.

**INTERFACE**



Buttons pad for each group with 4 buttons



For each group there's a small display, when the machine is not working, the **temperature** of the coffee group shows



**4,3" TFT** service display on the front panel of the machine

**STEAM WAND**



**Two steam wands, barista style.** Long steam wand to make easy the task of the barista, **cold touch**.

With a special system by Rocket **steam is dry** and with a minimal initial condensation.

**TALL CUP VERSION**



Can be configured in standard version or Tall Cup: on article number for two version thanks to the adjustable drip tray. The height of the drip tray can be adjusted from 85 mm for the standard version up to 125mm for the Tall cup.

**TECHNICAL INFORMATION**

	2 GROUPS	3 GROUPS
Technology	Dual Boiler	
Portion Control	Automatic	
Coffee Boiler	4,0 l	6,3 l
Power - Coffee Boiler	1,7 kW	2,0 kW
Main Boiler	9,0 l	12,0 l
Power – Main Boiler	3,0 kW	3,5 kW
W x D x H (mm)	848 x 603 x 500	1.060 x 603 x 500
Total Power	5,0 kW	5,8 kW



	2 GROUPS	3 GROUPS
Bodywork	Stainless steel AISI 304	
Boiler Material	Stainless steel AISI 316L	
Thermal Control	PID / Pressure transducer	
Steam Wands	Stainless steel + cool touch	
Cup Height (mm)	85 (tall version: 125)	
Shot Timer	Standard	

☐ ————— ☐  
COFFEE MACHINE  
HYBRID  
☐ ————— ☐



☐ ————— ☐

**HY**brid  
Easy Pleasure



MADE IN ITALY  




**HYbrid**  
Easy Pleasure



## TECHNICAL DESCRIPTION

MODEL	COFFEE WATER TANK	DIMENSIONS (WxDxH)MM	EQUIPPED WITH	POWER (Watts/Hrs)	VOLTAGE	WEIGHT (Kg)
1 Gr - 2 Coffee Grinder	(1.2 Ltrs) X1	622X583X673	4.0 Ltrs	4800	440/50Hz/3pH	85
2 Gr - 2 Coffee Grinder	(1.2 Ltrs) X2	822X673X594	8.0 Ltrs	6700	440/50Hz/3pH	118

## TECHNICAL FEATURES

- The auto-steamer wand allows milk to be frothed in set temperature. The wand has auto cut off feature which would stop the frothing at the right temperature as per our requirement. This saves up on a lot of time during rush hour and ensures consistency every time.
- Since the entire grinding, dosing and compressing procedure is completely automated, it makes it easy for anyone to make coffee.
- Filter holders with a patented front insertion system and automatic lock.
- Thanks to the IMP Multiboiler technology and sophisticated electronics, the parameters of the HYbrid can be adjusted to a high degree, which impacts the coffee being extracted.
- HYbrid allows anyone, even those who do not have any experience, to use the machine: the beverage dispenses with one touch.

**COLOURS**

WHITE

BLACK



☐ ————— ☐  
COFFEE MACHINE  
SEMI-AUTOMATIC  
☐ ————— ☐



## Plus 4 You TS





## TECHNICAL DESCRIPTION

MODEL	BOILER CAPACITY (Ltrs)	DIMENSIONS (WxDxH)MM	EQUIPPED WITH	POWER (Watts/Hrs)	VOLTAGE	WEIGHT (Kg)
Plus 4 You SAE 2	10.5	835X565X575	2 Group Head 1 Hot water outlet 2 Steam wand	4700	440/50Hz/3pH	82

## TECHNICAL FEATURES

- Available 2 and 3 Groups
- Electronic dispensing of servings
- Automatic water refill
- Hot water mixing system
- Electronically controlled cup heater
- LED illumination of workspace
- Raised groups
- Retractable raised cup grates
- USB port for programming

- **Functions language options**- Italian, English, German, French, Spanish, Portuguese.
- **Programming** - of the temperature of the coffee water tank for each group
- **Display** - With programming of the steam boiler pressure
- **Easier Service** - Diagnostic messages display
- **Multifunctional Touch Screen** Color display



## COLOURS

Body

White

Red

Gray

Details

Chrome

Matte  
Black

Matte  
Black



☐ ————— ☐  
COFFEE MACHINE  
SEMI-AUTOMATIC  
☐ ————— ☐



# Sabrina

## TECHNICAL DESCRIPTION

MODEL	BOILER CAPACITY (Ltrs)	DIMENSIONS (WxDxH)MM	EQUIPPED WITH	POWER (Watts/Hrs)	VOLTAGE	WEIGHT (Kg)
SABRINA SAE 2	10.5	835X582X582	2 Group Head 1 Hot water outlet 2 Steam wand	4200	220/50Hz/3pH	82

## TECHNICAL FEATURES

- Available 2 and 3 Groups
- Electronic version with volumetric dosage and programming of 6 independent coffee doses for each group.
- Automatic water refill (A.W.R.)
- Automatic hot Water, Electronic cup-warmer
- Control light for water level check (through display in the SAE Display version)
- White lights on the side panels
- **Icon Menu** - Intuitive and immediate browsing of the "touch screen" menu.
- **Parameters detail** - Easy adjustment of machine parameters.
- **Flow Chart** - Display of the real trend of the infusion throughout the extraction cycle.
- **Timer Function** - View of the dispensing time for each group.

Body

Detail

COLOURS

White

Black

Brown  
Details

Steel

Steel

Steel

**MADE IN ITALY**



SCAN ME

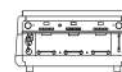
☐ ————— ☐  
COFFEE MACHINE  
SEMI-AUTOMATIC  
☐ ————— ☐



# HOLLYWOOD

A film by Astoria

## Technical product sheet



		2GR	3GR
Voltage	V	220-240V/380-415V	220-240V/380-415V
Rated power	W	3.900W - 4.200W	5.600W-6.000W
Boiler	Lt US gal	10,5 2,77	17 4,49
Width	mm in	790 31,1	1040 40,94
Depth	mm in	580 22,83	580 22,83
Height	mm in	540 21,25	540 21,25
Net weight	kg lb	72 158	90 198
Gross weight	kg lb	84 185	102 224

### Colours

#### Body

White

White

Red

Blue

Green



RAL 3003

RAL 5001

RAL 6002



☐ ————— ☐  
COFFEE MACHINE  
SEMI-AUTOMATIC  
☐ ————— ☐



**Core**<sup>600</sup>



MADE IN ITALY





**Core**<sup>600</sup>



## TECHNICAL DESCRIPTION

MODEL	BOILER CAPACITY (Ltrs)	DIMENSIONS (WxDxH)MM	EQUIPPED WITH	POWER (Watts/Hrs)	VOLTAGE	WEIGHT (Kg)
Core 600 SAE 2	10.5	747X493X511	2 Group Head 1 Hot water outlet 2 Steam wand	4000	220/50Hz/3pH	75

## TECHNICAL FEATURES

- Available 2 and 3 Groups
- Programming of coffee doses from push-button panel
- Auxiliary switches for coffee dispensing
- Astoria ergonomic filter holders
- Thermo-syphon circulation hydraulic circuit
- Built-in motor pump
- Volumetric dosing ( single or double shot)
- Automatic water refills (A. W. R.)
- Indicator boiler pressure and level
- Temperature/pressure setting
- Supply/delivery pressure display
- Firmware release display
- Beverage delivery chart display
- Energy consumption chart display



## COLOURS

Body



Steel



White



Red

☐ ————— ☐  
COFFEE MACHINE  
SEMI-AUTOMATIC  
☐ ————— ☐



☐ ————— ☐

**Core**<sup>200</sup>



MADE IN ITALY  




**Core<sup>200</sup>**



## TECHNICAL DESCRIPTION

MODEL	BOILER CAPACITY (Ltrs)	DIMENSIONS (WxDxH)MM	EQUIPPED WITH	POWER (Watts/Hrs)	VOLTAGE	WEIGHT (Kg)
Core 200 SAE 2	10.5	747X493X511	2 Group Head 1 Hot water outlet 2 Steam wand	3700	220/50Hz/3pH	61

## TECHNICAL FEATURES

- Available 2 and 3 Groups
- Backlit Astoria logo
- All bodywork, excluding curbs, are made of sheet metal making a solid and resistant machine.
- Shot Timer Indication of the extraction times for each group
- Larger diameter steam nozzles Allow more consistency in the quality of the steam, improved milk frothing.
- Volumetric dosing ( single or double shot)
- Automatic water refills (A. W. R.)



## COLOURS



BLUE



WHITE



BLACK

☐ ————— ☐  
COFFEE MACHINE  
SEMI-AUTOMATIC  
☐ ————— ☐



## Pratic Avant





## TECHNICAL DESCRIPTION

MODEL	BOILER CAPACITY (Ltrs)	DIMENSIONS (WxDxH)MM	EQUIPPED WITH	POWER (Watts/Hrs)	VOLTAGE	WEIGHT (Kg)
Pratic Avant SAE 1	6	560X560X540	1 Group Head 1 Hot water outlet 1 Steam wand	2900	220/50Hz/1pH	59
Pratic Avant SAE 2	10.5	770X560X540	2 Group Head 1 Hot water outlet 2 Steam wand	3600	440/50Hz/3pH	72

## TECHNICAL FEATURES

- Available from 1 to 3 groups
- Body with panels in stainless steel and in painted steel.
- Boiler and pipes made in copper.
- Double gauges for boiler and pump pressure control.
- Pilot light indicating the water level in the boiler
- Built-in motor pump
- Double scale manometre for displaying the boiler and pump pressure
- Volumetric dosing ( single or double shot)
- Automatic water refills (A. W. R.)



### COLOURS

Body

White

Red

Glossy Black

Details

Stainless Steel

Stainless Steel

Stainless Steel

☐ ————— ☐  
COFFEE MACHINE  
SEMI-AUTOMATIC  
☐ ————— ☐



☐ **Tanya R**





## TECHNICAL DESCRIPTION

MODEL	BOILER CAPACITY (Ltrs)	DIMENSIONS (WxDxH)MM	EQUIPPED WITH	POWER (Watts/Hrs)	VOLTAGE	WEIGHT (Kg)
Tanya SAE 1	6	505X535X515	1 Group Head 1 Hot water outlet 1 Steam wand	2900	220/50Hz/1pH	44
Tanya SAE 2	10.5	715X535X515	2 Group Head 1 Hot water outlet 1 Steam wand	3600	440/50Hz/3pH	55

## TECHNICAL FEATURES

- Available from 1 to 3 groups
- Body with thermoplastic composite side panels.
- Built-in motor pump
- Steel boiler and independent pumps
- Electronic Temperature control of the boiler and coffee groups
- Pilot light indicating the water level in the boiler.
- Volumetric dosing ( single or double shot)
- Automatic water refills (A. W. R.)



## COLOURS

Body

Details



☐ ————— ☐  
COFFEE MACHINE  
SEMI-AUTOMATIC  
☐ ————— ☐



**Greta**



SCAN ME

MADE IN ITALY  


**Astoria**  
Think espresso

**Greta**



## TECHNICAL DESCRIPTION

MODEL	BOILER CAPACITY (Ltrs)	DIMENSIONS (WxDxH)MM	EQUIPPED WITH	POWER (Watts/Hrs)	VOLTAGE	WEIGHT (Kg)
Greta SAE 1	2	395X545X511	1 Group Head 1 Hot water outlet 1 Steam wand	1400	220/50Hz/1pH	38

## TECHNICAL FEATURES

- Vibrating pump with 4L tank
- Boiler with automatic loading
- Pressure switch for boiler temperature control
- Thermo-syphon unit with pre-infusion
- Raised groups with flap rack
- Volumetric dosing ( single or double shot)
- Motor-driven internal pump



## COLOURS

Red

Stainless  
Steel



# Fully Automatic Espresso Machines





# Melitta® Cafina® CT8

Fast and reliable.

For large-scale requirements.

Made in Switzerland.

## OPTIONS

Second grinder	○
Hot water outlet	
Separate hot water outlet	○
Steam wand	○
Milk system	○
Integrated cocoa/instant module	○
Container discharge	○
Lockable bean containers	○
Fixed water connection	
Water tank connection	○
ACS (Automatic Coffeequality System)	
VPS (Variable Pressure System)	
CIP (Clean in Place)	
HACCP-certified	
Touchscreen-display	
<b>ADD-ON MODULES</b>	
Cup warmer	○
Milk cooler (9l)	○
Milk cooler underneath	○
Under-table cooler	○
Payment systems	○



○ = Standard  
○ = Optional

## HOURLY PERFORMANCE IN CUPS\*:

Coffee & Café Crème	200
Cappuccino	200
Espresso	250
Cocoa	80
Hot water	40 Liter

\* = (Depending on model, beverage and vessel size)

## TECHNICAL SPECIFICATIONS

Connected values:  
400 Volt / 6.8 KW

## DIMENSIONS

Dimensions (WxDxH):  
350 x 650 x 810 mm



USE OUR APP TO CALCULATE THE ECONOMIC EFFICIENCY OF THE MELITTA® CAFINA® CT8!

The Smart Calculator can tell you how quickly our Melitta® Cafina® CT8 pays off.



**Melitta® Cafina® XT6**  
Coffee perfection in every cup.  
Made in Switzerland.

## TECHNICAL DATA

### MILK FROTH SYSTEM

Dispenses hot milk, cold milk, hot foam, cold foam  
(adjustments in temperature and consistency can be made in each case)

### USER INTERFACE

8,4" Touch screen (projective-capacitive)  
600 × 800 pixels, behind glass, 3 mm thick, thermally hardened

### STANDARD EQUIPMENT

Brewing unit, stainless steel precision casting  
Net weight max. 20 g  
Contact pressure: Max. 1000 N, can be set individually for each product  
ACS® (Automatic Coffee System)  
VPS® (Variable Pressure System)  
CIP® (Clean in Place)  
USB interface (copy and paste recipe details)

## ATTACHMENTS

### MILK COOLER MC

Contents: 5 L  
Dimensions (W × H × D): 180 × 580 × 580 mm

### CUP WARMER CW

Contents: 80 - 120 cups  
Dimensions (W × H × D): 300 × 580 × 580 mm

## HOURLY PERFORMANCE IN CUPS

(depending on beverage and cup size)

Coffee, Coffee White	150	Cappuccino	130	Hot Water	20-25 liters
Espresso	170	Cocoa	80	Steam	continuous



USE OUR APP TO CALCULATE THE ECONOMIC EFFICIENCY OF THE MELITTA® CAFINA® XT6!

The Smart Calculator can tell you how quickly our Melitta® Cafina® XT6 pays off.



## Melitta<sup>®</sup> Cafina<sup>®</sup> XT5

For the digital generation.



### HOURLY OUTPUT IN CUPS\*:

Coffee & Caffi Crfame 100  
Cappuccino 90  
Espresso 150  
Hot chocolate 80  
Hot water 25 litres

\* = (depending on the model, drink and container size)

### TECHNICAL DATA

Connected loads:  
230 Volt / 2.6 KW

### DIMENSIONS

Dimensions (W x D x H: )  
300 x 580 x 715 mm

### OPTIONS

Second grinder	o
Hot water output	
Separate hot water nozzle	o
Steam lance	o
Milk system	o
Hot chocolate/instant/milk powder	o
Container discharge	o
Lockable coffee bean container	o
Fixed water connection	
Operation via water container	o
VPS <sup>®</sup>	
CIP <sup>®</sup>	
HACCP	

### ACCESSORY EQUIPMENT

Milk cooler (5 l)	o
Milk cooler large (11l)	o
Under-table cooler	o
Milk cooler/cup warmer	o
Payment system	o
Cup warmer	o

= Standard feature      o = optional

### CALCULATE THE EFFICIENCY OF THE MELITTA<sup>®</sup> CAFINA<sup>®</sup> XT5 WITH OUR APP!

Use our Smart calculator to work out how quickly the Melitta<sup>®</sup> Cafina<sup>®</sup> XT5 pays for itself.



# Melitta® Cafina® XT4

For an introduction  
to the professional class.



OPTIONS	
2nd grinder	○
Hot water output	
Separate hot water nozzle	○
Steam lance	○
Milk system	○
Cocoa/instant/milk powder	○
Container discharge	○
Lockable coffee bean container	○
Fixed water connection	
Fixed water connection	○
VPS	
CIP	
HACCP	
ADD-ON MODULES	
Milk cooler (5 l)	○
Large milk cooler (11 l)	○
Milk cooler underneath	○
Milk cooler/cup warmer	○
Payment systems	○
Cup warmer	○

= Standard

○ = Optional

## HOURLY OUTPUT IN CUPS\*:

Coffee & Café Crème	100
Cappuccino	90
Espresso	150
Cocoa	80
Hot water	20 litres

\* = (depending on the model, drink and container size)

## TECHNICAL DATA

Connected loads:  
230V / 2.6 kW

## DIMENSIONS

Dimensions (W x D x H):  
300 x 580 x 715 mm

CALCULATE THE EFFICIENCY OF THE MELITTA® CAFINA® XT4 WITH OUR APP!

Use our Smart calculator to work out how quickly the Melitta® Cafina® XT4 pays for itself.



# KALEA PLUS

SLEEK DESIGN,  
A COMPACT FOOTPRINT  
AND HIGH PERFORMANCE

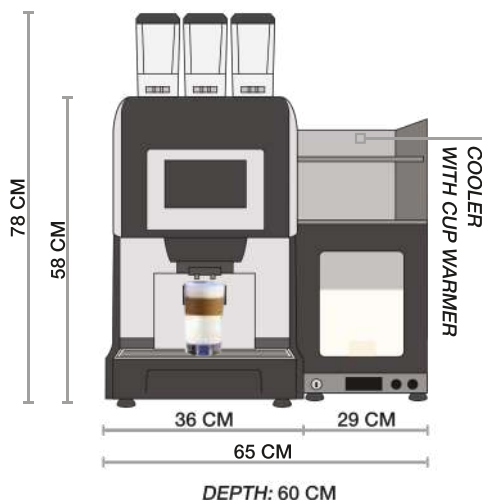


## N&W AND NECTA: A LONG HISTORY OF TECHNOLOGICAL EXCELLENCE.

**The origins of N&W's success within the Ho.Re.Ca. marketplace date back to the late 60s**, when Zanussi Grandi Impianti (later acquired by the Swedish Group Electrolux) launched a range of automatic machines and coffee dispensers that immediately won acclaim, thanks to their performance excellence and design innovation.

At the end of the 90s, Zanussi leaves Electrolux, is renamed Necta Vending Solutions and merges with Wittenborg, giving birth to **N&W Group, world leader in the vending sector.**

**The Necta brand is the trademark of the super automatic equipment manufactured in Italy for the Ho.Re.Ca. market.** It is synonymous with the Italian coffee culture, drinks quality and variety, cutting-edge technology and constant commitment to meeting the multiple needs of the Ho.Re.Ca. marketplace.



### TECHNICAL DATA SHEET

MODEL	KALEA ES + 1 INSTANT + FRESH MILK	KALEA ES + 2 INSTANT + FRESH MILK	KALEA ES + 2 INSTANT
RECOMMENDED DAILY DRINKS	200	200	200
BREWER CAPACITY	7-16 g	7-16 g	7-16 g
SELF SETTING REG. OF GRINDING	AS OPTION	AS OPTION	AS OPTION
HOT WATER WAND	AS OPTION	AS OPTION	AS OPTION
CAPPUCCINATORE	YES	YES	NO
No. BOILERS	2	2	1
COFFEE BEANS HOPPER CAPACITY	2 x 1.2 kg	1 x 1.2 kg	1 x 1.2 kg
SOLUBLE CANISTER CAPACITY	1.5 L	2 x 1.5 L	2 x 1.5 L

3G connectivity embedded for N&W cloud platform



# Dr. coffee

## F11

### F11 COFFEE MACHINE

Advised daily output	100 cups	
Hourly output	Single	Double
Espresso	70	100
Regular Coffee	50	60
Cappuccino	50	60
Hourly hot water output	15L	
Water tank capacity	6L	
Beans hopper capacity	Approx. 1200 g	
Grounds container capacity	Approx. 30 Pcs	

### F11 SPECIFICATIONS

Coffee machine power supply and rated power	220-240V 50/60Hz 1.5-1.7KW
Fridge and cup warmer rack power supply and rated power	220-240V 50/60Hz 40-45W
Plumbing type	G3/4' 150 cm flexible metal tube
Water pressure range	80-800KPa (0.8-8Bar)
Coffee machine dimension (W*D*H)	27+5 * 47.5 * 56.3 cm
Fridge Dimension (W*D*H)	20 * 25 * 35 cm
Weight (coffee machine / the fridge)	15 kg / 3 kg

F11 series are small in size but big on flavour, with innovative fresh brewing technology. These stylish compact machines deliver a range of high quality, rich tasting coffee that easily rival traditional bar machines you would find in many coffee shops. With their compact size and elegant looks, these machines compliment a variety of environments such as small offices, meeting rooms and even at home on kitchen worktops.

# GAGGIA ACCADEMIA



Your professional barista.

- GROUND COFFEE OPTION
- REMOVABLE BREWING UNIT
- AUTO-CAPPUCCINO SYSTEM
- ONE-TOUCH BEVERAGE SELECTION
- PROGRAMMABLE DISPENSING SYSTEM
- RAPID STEAM SYSTEM
- CERAMIC GRINDER

## TECHNICAL FEATURES

Power supply	230V 50Hz 1400W 120V 60Hz 1250W
Stand-by energy consumption Class A	< 1W
Pump pressure	15 bar
Brewing group	Removable
Interface	Electronic / LED
Beverages and maintenance menu Indicator lights	
Boiler	Stainless steel
Water tank	Removable
Water tank capacity	1,2 l
Coffee beans container capacity	250 g
Ceramic coffee grinder	
Grind regulator	5 selections
Gaggia Adapting System	
Ground coffee per cup	7 - 10,5 g
Optidose	
Pre-ground coffee option	
Pre-brewing	
Espresso plus system ESP	
Rapidsteam	
Waste coffee grounds container	Removable
Coffee grounds container capacity	8
Coffee delivery	1 or 2 coffee simultaneously
Hot water and steam output	
Capuccino accessory	S/S Pannarello frother
Auto-cappuccino system	
External integrated milk jar	
Programmable coffee quantity in cup	
Adjustable dispensing head	
Cup plate	
Size in cm (L x H x D)	25.6 x 31.5 x 44.7
Weight	8,5 kg
Front panel finish	Stainless steel
Bodywork	ABS
Available	Silver, black
Water filter	Optional
Coffee circuit rinsing	Automatic
Descaling cycle	Manual with warning
Accessories	Lubricant, measuring spoon

### HIGHLIGHTS & FEATURES

#### GROUND COFFEE OPTION

This allows you to brew a different blend of coffee without changing the beans but using the ground coffee selected.

#### ONE-TOUCH BEVERAGE SELECTION

With the integrated automatic milk frother, you can prepare your favourite coffee and milk specialties at the touch of a button.

#### PROGRAMMABLE DISPENSING SYSTEM

Programme the settings available for each kind of beverage on your electronic control panel for the ultimate in personalised your coffee and milk specialties.

#### AUTO-CAPPUCCINO SYSTEM

Thanks to the external milk carafe, it only take seconds to deliver frothing milk directly to your cup.

#### EFFICIENT CUP WARMER

An active heating element beneath the plate heats the cups efficiently ensuring hotter espressos.

#### ESPRESSO PLUS SYSTEM

This feature allows you to adjust the body and aroma of your coffee to suit your taste, while maintaining a perfect crema.

# GAGGIA Babila



Gaggia GAGGIA  
Babila  
Super-automatic  
espresso machine

- Brews 7 coffee varieties
- Integrated milk jug & frother
- Steel/Silver
- 15-step adjustable grinder

RI9700/64

JUST PRESS A BUTTON TO ENJOY A CREAMY CAPPUCCINO

CAPPUCCINO, CAFFÈ MACCHIATO AND MUCH MORE

GAGGIA Babila makes espresso in keeping with the finest Italian tradition in just a few seconds directly from freshly ground coffee beans, cup after cup, with the simple press of a button.



#### Advanced technology designed for coffee perfection

- Delicious hot Cappuccino and Latte Macchiato at one touch
- Extract maximum flavor with the 100% ceramic grinders

#### A variety of coffees customized to your taste

- A multitude of specialty coffees at the touch of a button
- The strength selection remembers just how strong you like it
- Fine-tune the coffee's richness with 15 grinder settings
- Enjoy a crema layer as you like it with a twist of a knob
- Refine the coffee taste by adjusting the pre-brewing time

#### High comfort is part of the experience

- Proven hygiene with the patented steam cleaning carafe
- Up to 5000 cups\* without descaling with AquaClean filter
- Cutting-edge design with stainless steel finishing
- The fully removable brewing group can be cleaned in no time

#### Technical specifications

- Brewing time one cup: 45 (espresso) to 100 (long coffee) sec
- Capacity bean container: 300 gr
- Capacity milk carafe: 500 L
- Capacity waste container: up to 11 servings
- Capacity water tank: 1.5 L
- Cord length: 0.8 m
- Frequency: 50 Hz
- Max. cup height: 150 mm
- Pump pressure: 15 bar
- Voltage: 230 V
- Water boilers: 2 (instant steam)

#### Weight and dimensions

- Dimensions of product (WxDxH): 245 x 420 x 360 mm
- Weight of product: 13 kg

**A new vision of design.**



**TECHNICAL SPECIFICATIONS**

**Technical data**

**Royal  
OTC**

**Tusvduvsbm tqfdj<dbujpot**

Dimensions (w x h x d)	280 x 398 x 460 mm
Weight	10 kg
Colour	glossy dark grey

**Fmfduvsbm tqfdj<dbujpot**

Power supply	230 V/50 Hz
Absorbed power	1400 W

**Xbufs tqfdj<dbujpot**

Hydraulic system	single circuit
Hot water / steam nozzle	independent

**Water connections**

Water supply	independent tank
Water supply connection	no

**Capacities**

Coffee beans container	600 gr
Water tank	2.5 l
Coffee grounds container	18

**Puifs tqfdj<dbujpot**

Cappuccinatore	yes
Coffee grinder	with steel conical blades
Grinder setting	manual, 7 levels
Coffee strength adjustment	manual, from 6 to 10 gr in 6 steps
Electronic pre-infusion	yes
Coffee dispenser height adjustment	yes (75-160 mm)
Possibility to install the cappuccinatore on the right or the left side	yes

**Interface**

Graphic display with icons and text messages	yes
One touch cappuccino / latte macchiato	yes

**Highlights**

- **Capacitive interface with photo-realistic icons**
- **Removable brewing unit**
- **Steel conical blades**
- **Height-adjustable dispenser**
- **Independent hot water nozzle**
- **Leading-edge electronics pre-engineered for Bluetooth connectivity**

### TECHNICAL FEATURES

PRODUCT MODEL	CADORNA PRESTIGE
Product code	RI9604
<b>HIGHLIGHTS</b>	
User interface	Full colour TFT display + backlit button
Selectable display languages	17
Customisable user proles	4 Proles
Milk/steam solution	Integrated carafe
Espresso tray	✓
Adjustable coffee spouts ( min espresso tray-max)	✓ 70 -155 mm
Cup plate	✓ Stainless steel
Ceramic grinders	✓
Adjustable grinder setting	✓ 10 Selections
Optiaroma (coffee strength)	✓ 5 Selections
<b>BEVERAGES VARIETY</b>	
Number of pre-set beverages (steam excluded)	14
Ristretto	✓ screen 4
Espresso	✓ screen 1
Espresso lungo / caff lungo	✓ screen 2
Coffee (caf crema)	✓ screen 1
Americano	✓ screen 2
Caf cortado	✓ screen 3
Cappuccino	✓ screen 1
Cappuccino XL	✓ screen 3
Latte macchiato	✓ screen 1
Latte macchiato XL	✓ screen 3
Frothed milk	✓ screen 4
Flat white	✓ screen 3
Caf au lait (milchkafee)	✓ screen 2
Hot water	✓ screen 2
Steam	
<b>BEVERAGES IN CUP QUALITY</b>	
Pump pressure	15 bar
Pre-brewing	✓
Ground coffee option	✓
Adjustable coffee length	✓
Adjustable coffee temperature	✓ (3 levels)
Gaggia adapting system	✓
Heating element	Stainless steel boiler
Quick heat boiler	✓
<b>EASE OF USE</b>	
Capacity water tank	1,5 l
Milk solution	Integrated milk carafe
Integrated milk carafe capacity	0,6 l
External milk container capacity	
Bean container capacity	300 g
Coffee pucks container capacity	10 coffee pucks
Removable components	Milk carafe, water tank, coffee pucks container, drip tray, brew group
Dishwasher-safe items	Espresso tray, drip tray plate
Simultaneously brewing of 2 coffee cups	✓
<b>MAINTENANCE</b>	
Water lter compatibility	✓ Intenza+
Rinsing cycle	Automatic
Milk circuit cleaning cycle	Automatic
Descaling cycle	Automatic
<b>MATERIALS, FINISHING AND DIMENSIONS</b>	
Product dimensions (l x h x d)	26 x 38 x 40 cm
Product weight	9,6 kg
Bodywork	Black ABS
Front	Spray painted anthracite
Top	Black ABS
Drip tray	Black ABS/ stainless steel plate
Brewing head	Painted chrome
<b>ENERGY CONSUMPTION</b>	
Boiler	S/S boiler
Power supply	230V 50Hz 1900W
<b>ACCESSORIES</b>	
Accessories	Grease tube, measuring spoon, Intenza+



### Highlights

1. Integrated milk carafe
2. Espresso tray
3. New CAPPinCUP system
4. Brand new graphic interface
5. 4 customisable user proles

# GAGGIA

## MILANO

# GAGGIA

# MAGENTA

FULLY AUTOMATIC MACHINE



PRODUCT MODEL	MAGENTA PRESTIGE	MAGENTA MILK	MAGENTA PLUS
Product code	RI8700	RI8701	RI8702
<b>HIGHLIGHTS</b>			
User interface	Full colour TFT display + 8 capacitive buttons(2 backlighted buttons)	Full colour TFT display + 8 capacitive buttons(2 backlighted buttons)	Full colour TFT display + 8 capacitive buttons(2 backlighted buttons)
Type of graphic user interface	TFT full colour 2,4"	Tft full colour 2,4"	TFT Full colour 2,4"
Selectable languages	21 Languages: IT-EN-DE-FR-ES-PT-NL-PL-RU-EL-RO-HU-DA-BL-CS-SL-LT-JP-ZH-TW-KO	21 Languages: IT-EN-DE-FR-ES-PT-NL-PL-RU-EL-RO-HU-DA-BL-CS-SL-LT-JP-ZH-TW-KO	21 Languages: IT-EN-DE-FR-ES-PT-NL-PL-RU-EL-RO-HU-DA-BL-CS-SL-LT-JP-ZH-TW-KO
Total beverages variety	Ristretto, espresso, espresso lungo, caff, americano, cappuccino, latte macchiato, caf au lait, at white, cortado, frothed milk, hot water	Ristretto, espresso, espresso lungo, caff, americano, cappuccino, caf au lait, frothed milk, hot water	Espresso, espresso lungo, caff, americano, hot water, steam
User proles	na	na	na
Memo function	✓	✓	✓
Milk/steam solution	Integrated milk carafe	CAPPinCUP+glass milk carafe	Professional S/S Steam wand
Adjustable coffee spouts ( min/max height)	70 (With espresso tray) /150 mm	70 (With espresso tray) /150 mm	70 (with espresso tray) /150 mm
Espresso tray	✓ Stainless steel	✓ Stainless steel	✓ Stainless steel
Cup warmer	na	na	na
Cup plate	na	na	na
Ceramic grinders	✓	✓	✓
Adjustable grinder setting	✓ 5 selections	✓ 5 selections	✓ 5 selections
Optiaroma (coffee strength)	✓ 5 selections	✓ 5 selections	✓ 5 selections
Aroma lid	✓	✓	✓
<b>BEVERAGES VARIETY</b>			
Number of beverages (steam excluded)	12	9	5
Ristretto	✓screen 4	✓screen 3	
Espresso	✓screen 1	✓screen 1	✓screen 1
Espresso lungo	✓screen 3	✓screen 2	✓screen 2
Coffee (Caf Crema)	✓screen 1	✓screen 1	✓screen 1
Americano	✓screen 2	✓screen 2	✓screen 2
Caf cortado	✓screen 4		
Cappuccino	✓screen 1	✓screen 1	
Latte macchiato	✓screen 2		
Frothed milk	✓screen 4	✓screen 3	
Flat white	✓screen 3		
Caf au lait (Milchkaffee)	✓screen 3	✓screen 3	
Hot water	✓screen 2	✓screen 2	✓screen 2
Steam			✓screen 1
<b>BEVERAGES IN CUP QUALITY</b>			
Pump pressure	15 bar	15 bar	15 bar
Pre-brewing	✓(not adjustable)	✓(not adjustable)	✓(not adjustable)
Ground coffee option	✓	✓	✓
Adjustable coffee length	✓	✓	✓
Adjustable water length	✓	✓	✓
Adjustable coffee temperature	✓	✓	✓
Adjustable milk length	✓	✓	✓
Gaggia adapting system	✓	✓	✓
Heating element	Stainless Steel boiler	Stainless Steel boiler	Stainless Steel boiler
Quick heat boiler	✓	✓	✓
<b>EASE OF USE</b>			
Capacity water tank	1,8 l	1,8 l	1,8 l
Capacity milk carafe	0,5l	0,40l	na
Capacity bean container	250 g	250 g	250 g
Capacity coffee pucks container	15 coffee pucks	15 coffee pucks	15 coffee pucks
Removable components	Milk carafe; water tank; coffee pucks container; drip tray; brew group; espresso tray	Water tank; coffee pucks container; drip tray; brew group; espresso tray; CAPPinCUP; milk glass carafe	Water tank; coffee pucks container; drip tray; brew group; espresso tray;
Dishwashersafe items	Drip tray grid; espresso tray	Drip tray grid; espresso tray; CAPPinCUP	Drip tray grid; espresso tray
Simultaneously brewing of 2 coffee cups	✓	✓	✓
Grinder knob	Integrated in the beans container	Integrated in the beans container	Integrated in the beans container
<b>MAINTENANCE</b>			
Water filter compatibility	✓ Intenza+	✓ Intenza+	✓ Intenza+
Rinsing cycle	Automatic	Automatic	Automatic
Milk circuit cleaning cycle	Automatic	Automatic	Automatic
Descaling cycle	Automatic	Automatic	Automatic
<b>MATERIALS, FINISHING AND DIMENSIONS</b>			
Product Dimensions (L x H x D)	225 x 360 x 435 mm	225 x 360 x 435 mm	225 x 360 x 435 mm
Product Weight	TBC	7,7 kg	7,6 kg
Bodywork	Matt black ABS	Matt black ABS	Matt black ABS
Front panel	Matt black ABS	Matt black ABS	Matt black ABS
Top	Matt black ABS	Matt black ABS	Matt black ABS
Drip tray	Matt black ABS + stainless steel	Matt black ABS + stainless steel	Matt black ABS + stainless steel
Brewing head	Matt black ABS + chromed frame	Matt black ABS + chromed frame	Matt black ABS + chromed frame
<b>ENERGY CONSUMPTION</b>			
Boiler	S/S boiler	S/S boiler	S/S boiler
Power supply	230v 50hz 1900W	230v 50hz 1900W	230v 50hz 1900W
<b>ACCESSORIES</b>			
Accessories	Ground coffee spoon, water hardness strip, grease	Ground coffee spoon, water hardness strip, grease	Ground coffee spoon, water hardness strip, grease

Model **NAVIGLIO MILK**  
Product code **RI 8749/01**

### HIGHLIGHTS

User interface	Buttons + led
Type of graphic user interface	Backlighted buttons
Milk/steam solution	CAPPinCUP & classic black plastic pannarello
Adjustable coffee spouts	✓ 70 - 110 mm
Cup plate	✓
Ceramic grinders	✓
Optiaroma (coffee strength)	✓ 3 Selections
Adjustable grinder setting	✓ 5 Selections

### BEVERAGES VARIETY

Number of beverages (steam excluded)	4 (4 one-touch)
Espresso	✓ one-touch
Coffee (caf crema)	
Cappuccino	✓ one-touch
Frothed milk	✓ one-touch
Hot water	✓ one-touch
Steam	✓

### BEVERAGES IN CUP QUALITY

Pump pressure	15 bar
Pre-brewing	✓
Ground coffee option	n.a.
Adjustable coffee length	✓
Gaggia adapting system	✓
Heating element	Stainless steel boiler
Quick heat boiler	✓

### EASE OF USE

Capacity water tank	1,5 l
Capacity bean container	300 g
Capacity coffee pucks container	10 coffee pucks
Removable components	CAPPinCUP system & classic pannarello; water tank; coffee pucks container; drip tray; brew group
Simultaneously brewing of 2 coffee cups	✓

### MAINTENANCE

Water lter compatibility	✓ Intenza+
Rinsing cycle	Automatic
Milk circuit cleaning cycle	Manual
Descaling cycle	Manual with warning

### MATERIALS, FINISHING AND DIMENSIONS

Product dimensions (L x H x D)	25,6 x 34 x 44 cm
Product weight	9 kg
Bodywork	Black ABS
Front	Black ABS
Drip tray	ABS, Stainless steel
Brewing head	Black ABS

### ENERGY CONSUMPTION

Boiler	Stainless steel boiler
Power supply	230V 50Hz 1850W

### ACCESSORIES

Accessories	Pannarello, grease tube, grinder adjustment key
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# GAGGIA

## MILANO

# GAGGIA NAVIGLIO

## MILK



## Highlights

- 1- Delightful in-cup results
- 2- Easy interface
- 3- New CAPPinCUP system





# COFFEE GRINDERS



SCAN ME





TOP  
GRINDING  
EXPERIENCE

# GRINDIE

## SOLO GRINDING BY WEIGHT

INTELLIGENT WEIGHING SYSTEM

DOUBLE CLUMP CRUSHER SYSTEM

TOUCH SCREEN WITH USER PROFILES

NOISE ABSORPTION SYSTEM

### TECHNICAL AREA

**WEIGHING SYSTEM:** the only parameter that can assure you the measurement of the dose is WEIGHT. With Grindie, you set the desired dose for each portafilter just once, then the grinder will work with an accuracy of  $\pm 0.1$  gr. All human error is eliminated, and the self-learning system will maintain consistent precision over time.

**AUTOMATIC RECOGNITION OF PORTAFILTER:** to avoid any human error, Grindie does the job for you. You place the portafilter on the bracket and the grinder starts dispensing the pre-set dose.

**Temperature control:** To safeguard coffee flavours as much as possible, our machines work at a controlled temperature, avoiding overheating of ground coffee.

**AUTOMATIC MICROMETRIC GRIND BURRS ADJUSTMENT:** For maximum control, you can adjust the burrs by varying distance of  $5 \mu\text{m}$  (0.005 mm) at a time.

### USER EXPERIENCE

Every aspect of our equipment has been designed to facilitate use and avoid human error.

**QUICK START:** we know how boring and ineffective instruction manuals are, so we have implemented a quick guide in our machines. At the first switch-on, the essential procedures to put the coffee grinder in working condition will be indicated step by step: language choice, load cell calibration, filter tare register and user password creation.

**USER PROFILE:** one of the recurring problems when there are more operators is that everyone wants to adjust the machine to suit their own personal preferences. This is why we developed Grindie's firmware on 3 levels: factory, configuration and operator. Once all parameters are set, they are protected with passwords and only the password owner can make changes.

Guided procedure for cleaning: ordinary cleaning plays a fundamental role in achieving a precise and

## DISCOVER SOLO

- Weighing system with  **$\pm 0.1$  grams accuracy**
- Patented **anti-clumping** system
- **Automatic recognition** of 3 different portafilters in less than 1 second
- 3 different types of titanium coated burrs available
- **Guided cleaning** procedure
- Motorized micrometrical adjustment
- Temperature control
- Burrs consumption alarm
- Sound absorption system
- 3 different user profiles
- USB port for firmware update and alarm download
- Simplified maintenance
- Burrs with anti-sticking system
- Low power consumption

### TECHNICAL FEATURES

**PRODUCTIVITY:**  
7,5 15,5 Kg/h

**MOTOR:**  
900rpm

**BURRS:**  
Focus, Adaptive, Hybrid

**BURRS MATERIAL:**  
Red speed  
Black diamond coating

**HOPPER:**  
1,2 Kg

**DIMENSIONS:**  
235x235x474h mm



SCAN ME



## FEATURES

New electronic features and optional IoT functionality give to barista, coffee roaster, business owner or service more control over the grinder.

- 19 LANGUAGE Control Panel with wide viewing angle
- PROGRAMMABLE single, double, and triple dose buttons
- Steps of a hundredth of a second
- Total and partial dose COUNTER
- Programmable PAUSE FUNCTION in between grinding
- MANUAL GRINDING mode
- Ability to set up a MAXIMUM DOSE CAP
- Daily grinding STATISTICS
- ALERTS on service needs, worn burrs
- Firmware UPGRADES

## THE EVOLUTION OF AN ICON

A modern grinder that paid tribute to the iconic style of the 1971 Mazzer Jolly. The evolution of its design, updated with new, sleek lines and neat shapes, makes the Mazzer Super Jolly V pro a contemporary classic.

## KEEP IT SAFE



Protect your coffee beans from temperature exposure and preserve your bean's fresh roasted flavor with the double fan cooling system.

## HARDENED HIGH CARBON STEEL BURRS



64mm flat burrs have been re-engineered to speed up the dosing time by 20%. 100% made in Italy by Mazzer.

## SAVE COFFEE



Low retention grinder to save time and coffee each time you change your settings.

## CONSISTENT RESULTS



Uniform coffee grounds and consistent dosing to keep consistent results.

## DURABLE AND ECO-FRIENDLY



93% of the grinder weight comes from premium materials like stainless steel, aluminum, brass, and copper, to make it not only durable but also easy to recycle and eco-friendly.

## GFC Grind Flow Control System

## MAXIMUM CONTROL

GFC Reduces the electrostatic charge which causes the coffee powder on tray and counter and prevents clumping.

It is composed of a removable aluminum outlet insert equipped with an easy to clean extractable wire damper to get a dynamic control over the flow of coffee throughout the chute.



## IoT functionalities

## BE CONNECTED

Wherever you are, be connected to your grinder on your cloud. Thanks to the internet-connectable platform data about your grinder is remotely easily accessible. You'll be able to monitor any and all of your grinders' output, keep up with maintenance needs, and improve the quality of your coffee in a scientific way using data tracked by the grinder (optional).

## dimensions

## colours

	mm	inches
A	207	8 ¼
B	240	9 ½
C	255	10
D	410	16 ¼
H	595	23 ½
E	210	8 ¼

 pure white

 matt black

 matt gray

 silver

 polished aluminum

 bright red





# Super Jolly/V Up electronic

## ELECTRONIC FEATURES

### YOUR COFFEE SIDEKICK

New electronic features give to barista, coffee roaster, business owner or service more control over the grinder.

- TOUCH** control panel
- PROGRAMMABLE** single, double and third dose buttons
- MANUAL GRINDING** mode
- STEPS** of a hundredth of a second
- TOTAL** dose counter
- PARTIAL** dose counter
- MANUAL PAUSE** function in between grinding
- Ability to set up a **MAX TIME** per dose

Bright and colourful **TOUCH** control panel

### EXCELLENT TOUCH DETECTION

Super Jolly V Up is the first in the Mazzer range to feature a bright **TOUCH CONTROL PANEL**, direct and easy to understand, with an excellent touch detection and wide viewing angle.

## Tech Specs

*Grinding on demand, electronic dose adjustment*

<b>Power</b>	350 Watt
<b>Grinding adjustment</b>	stepless micrometrical
<b>Burrs</b>	flat burrs 64mm (2 1/2 inches) (ref. 233M)
<b>Grinding burrs speed</b>	1400 rpm (50 Hz) - 1600 rpm (60Hz)
<b>Body</b>	aluminum die casting
<b>Hopper capacity</b>	1.1 kg (2.4 lbs)
<b>Net weight</b>	14 kg - 31 lbs
<b>Equipment features</b>	GFC
<b>Optional features</b>	Tag holder



## SIMPLICITY OF USE

The grinder is easy to use, and has everything you need to make excellent coffee in a small to medium-sized coffee shop. The Super Jolly V Up is a streamlined sibling to the V Pro with a touch-sensitive digital interface.

## MUST-HAVE FEATURES

- Universal **portafilter holder** adjustable in height
- Portafilter activated grind button** to grind hand-free
- Stepless** micrometrical grind adjustment
- Optional magnet to place a **tag** on the hopper with the name of the coffee



**Grind Flow Control System**

### MAXIMUM CONTROL

**GFC Reduces the electrostatic charge** which causes the coffee powder on tray and counter and **prevents clumping**. It is composed of a **removable** aluminum outlet insert equipped with an easy to clean extractable wire damper to get a **dynamic control** over the flow of coffee throughout the chute.



### RELIABLE AND ICONIC

The new Super Jolly V Up is addressed to those who look for simplicity of use without having to compromise on reliability or ergonomics. A modern grinder that paid tribute to the iconic style of the 1971 Mazzer Jolly.

### HARDENED HIGH CARBON STEEL BURRS

64mm flat burrs have been re-engineered to **speed up** the dosing time by 20%. 100% made in Italy by Mazzer.

### SAVE COFFEE

Low retention grinder to **save time and coffee** each time you change your settings.

### CONSISTENT RESULTS

Uniform coffee grounds and consistent dosing to keep consistent results.

### DURABLE AND ECO-FRIENDLY

93% of the grinder weight comes from **premium materials** like stainless steel, aluminum, brass, and copper, to make it not only durable but also easy to recycle and eco-friendly.

dimensions		colours	
	mm	inches	
A	207	8 1/4	pure white
B	240	9 1/2	matt black
C	255	10	matt gray
D	410	16 1/4	silver
H	595	23 3/4	polished aluminum
E	210	8 1/4	bright red

**64mm** flat burrs

## About MAZZER

Mazzer is a leading company for the manufacture of coffee grinders, grinder-dosers and accessories. Its products are distributed in 90 countries worldwide and are well known for quality, reliability and design. The company is present throughout the entire technological process and the reliability of its components is internationally appreciated.

## Super Jolly Electronic

Electronic grinder-doser with flat blades suitable for medium consumption.

Stepless micrometrical grinding adjustment.

On-demand grinding with electronic dose adjustment.

Single and double dose with independent adjustment.

Digital display with shot counter.

Hand tamper and support for tamping are included.

Available in single phase version only.

### TECHNICAL FEATURES

Power	350 Watt
Grinding blades	Flat Ø 64 mm - 2½ inches (ref. 33M)
Grinding blade speed	1400 r.p.m. (50 Hz) 1600 r.p.m. (60 Hz)
Coffee-bean container	1,2 Kg (2,7 lbs)
Net weight	14 Kg (31 lbs)

# SUPER JOLLY ELECTRONIC



## A SERIES - GRIND ON DEMAND



### New Interface

Easy setting and temperature and humidity check



### Unbreakable Hopper

It is made of polycarbonate and is sturdy and durable

1.6kg ←



### Easy dialing throttle

It is possible to adjust the grinding degree easily and comfortably by dialing method



### Temperature and humidity display function

As well as setting, you can store beans in its best condition.

### Grinding

#### Anti-statical

It's anti-static design, the ground coffee is not scatter



Volt	220~240V, 50~60Hz
Motor	1,400 RPM
Power	350W
Weight	13.5kg
Size	210 x 360 x 620mm
Burr	64mm burr
Hopper	1,600g



## A Series Mini ED Black



### Specification

Dimension	Electrical	Capacity
Width: 170 mm	Voltage: 230 V	Hopper – 600 g
Height: 460 mm	Freq.: 50/60 Hz	Grinding disc – 64 mm
Depth: 290 mm	Power: 350 W	RPM – 1400rpm
Weight: 10 kg		Output Per Hour – 12kg

COFFEE LINE

**MXD  
Xtreme**  
ON DEMAND  
GRINDERS

**MXD XtremeDIGITAL**

Flat grinding blades Ø 75 mm  
titanium  
Power 520 W



FEATURES

Three programmable doses  
Manual dosing  
Flat grinding blades Ø75 mm titanium  
Hopper capacity 1.4 kg  
Dosing counter  
Stepless adjustment system

DIMENSIONS

Dimensions 230 x 370 x h600 mm  
Net weight 12.8 kg

POWER

Grinding output 4 g/s  
Power 520 W  
Motor 1400 rpm (50 Hz)  
1680 rpm (60 Hz)

COLORS

C05 white     C10 grey  
 C11 dark grey     C18 black  
 C24 red     C83 chrome (opt)

OPTIONAL

Stainless steel tamper  
Filter-holder support



Titanium grinding blade



Stainless steel tamper



Filter-holder support



# MI40 Touch

On demand grinder

## MI40 Toch

Grinding blades Ø 65 mm

Power 480W



### Display Touch Screen 3,533



Interface with icons.
Customization of doses.
Customization of interface
Three working modes to choose:
Estándar
Push and grind
Barista

# MI40 Touch

On demand grinder

## Features:

**High Precision Grinding:** Equipped with 65mm flat burrs for consistent and precise grinding, delivering uniform coffee grounds for optimal extraction.

**Stepless Adjustment:** Offers stepless micrometric adjustment for precise control over grind size, catering to various brewing methods.

**Touch Screen Interface:** Features an intuitive touch screen display for easy adjustment and monitoring of the grinding process.

**Large Capacity Hopper:** The spacious hopper holds up to 1.4 kg of coffee beans, making it ideal for high-demand environments.

**Durable Construction:** Built with high-quality materials, including a robust motor and sturdy housing, ensuring long-lasting performance.

**Quiet Operation:** Designed to operate quietly, making it suitable for noise-sensitive environments.



## CHARACTERISTICS

Four programmable doses	
Grinding blades	Ø 65 mm, Flat
Power	480 W
Motor	1400 rpm (50 Hz) / 1680 rpm (60 Hz)
Dimensions	194 x 307 x 560 mm
Hopper capacity	1,2 Kg
Production	2,6 - 3,3 g/s
Net weight	8,9 Kg
Display Touch Screen 3,5 <sup>o</sup> with new HMI	Hands-free fork
Grind adjustment ring with zero grind setting	Metal fork with anti-vibration coating
Stepless adjustment system	Air intakes in the base for forced suction
Speed of service	Adjustable cooling fan

## About MAZZER

Mazzer is a leading company for the manufacture of coffee grinders, grinder-dosers and accessories. Its products are distributed in 90 countries worldwide and are well known for quality, reliability and design. The company is present throughout the entire technological process and the reliability of its components is internationally appreciated.

Available in the following versions:

- with manual switch
- with time switch
- automatic with start every 12 doses and stop when the ground coffee doser is full

### TECHNICAL FEATURES:

Power	350 Watt
Grinding Blades	Ø 64 mm (2½ inches)
(single phase ref. 33M - three phase ref. 33T)	
Grinding blade speed	1400 (50 Hz) r.p.m. 1600 (60 Hz) r.p.m.
Coffee-bean container capacity	1,2 Kg (2,7 lbs)
Ground coffee container capacity	280 g (0,6 lbs)
Dose adjustment	5,5-8 g (0,19 - 0,28 oz)
Net weight	14 Kg (31 lbs)



	mm	inches
A	122	1 3/4
B	343	10 3/8
C	340	10 3/8
D	450	14 1/2
H	610	19 3/4
Ø	64	2 1/2



#### COLOURS



## A SERIES MANUAL

### Specification

Dimension	Electrical	Capacity
Width: 210 mm	Voltage: 230 V	Hopper – 1600 g
Height: 620 mm	Freq.: 50/60 Hz	Grinding disc – 64 mm
Depth: 360 mm	Power: 350W	RPM – 1400rpm
Weight: 13.5kg		Output Per Hour 4kg

Grinder- dozer with flat blades suitable for medium consumption. Stepless micrometrical grinding adjustment.



# Mazzer ZM



The ZM features flat **BURRS** specifically designed and tested to grind for filter coffee (151F) or espresso (151B). 151G for filter available as spare part

<0.45

The **LOWEST** coffee **RETENTION**, <0.45g



### DIGITAL GRIND ADJUSTMENT

Control the distance between the burrs in **MICRONS** so the grind setting is understandable, accurate, and repeatable.



Electronic **TRUE ZERO CALIBRATION** ensures that the ZM grind settings are identical from grinder to grinder, café to café.



Keep coffee grounds safe from temperature exposure preserving maximum aroma. **DOUBLE FAN COOLING SYSTEM** with electronic controls. **LOW RPM** (900 – 1050Hz) with excellent grinding speed



**ON-DEMAND** dosing capability – adjustable grinding time



**EASY TO CLEAN** grinding chamber



**SECURE** double safety switch



Patented **LOCKABLE CANISTER** to keep coffee grounds from getting on the counter



**Smart Knob** to navigate the menu  
Manopola di navigazione

Alerts on service needs and statistics  
Notifiche di servizio, avvisi cambio macine e statistiche

Customizable welcome message  
Messaggio di benvenuto personalizzabile

Can record up to 20 grind settings, with customized names for each setting  
20 posizioni di macinatura memorizzabili con precisione micrometrica e personalizzabili con nome

4 programmable buttons for quick recipe recall  
4 tasti programmabili per richiamare velocemente le posizioni di macinatura preferite

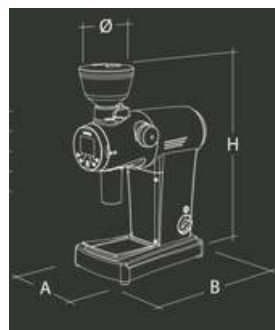


### Flipping display

The digital display flips to the side to allow easy access to the grinding chamber for cleaning and burr replacement  
Facile accesso alla camera di macinatura per pulizia e cambio macine



SCAN ME



	mm	inches
A	245	9 ¾
B	430	17
Ø	160	6 ¼
H	645	25 ½

Colours  
 MattBlack  
 PureWhite  
 Silver



## FEATURES

### TAKE A JOURNEY THROUGH YOUR COFFEE

Mazzer Philos is a **PREMIUM SINGLE DOSE FLAT BURR GRINDER** designed to help you get the most out of your coffee. Its elegant design, accurate machining, and superior materials make it the ideal choice for demanding baristas looking for **QUALITY IN SMALL SPACES**. It is suitable for **ALL EXTRACTION METHODS**, from espresso to batch brew.



### OPTIMIZED WORKFLOW, EFFORTLESS MAINTENANCE

- The grinder is designed to **LOWER ELECTROSTATIC CHARGES** in the ground coffee, keeping the counter **clean from coffee dust**.
- Access the **GRINDING CHAMBER** to clean or change the burrs without tools and **WITHOUT LOSING THE GRIND SETTING**, as the adjustment ring is located on the back. This position also prevents any unintended collar movement.
- **STRONG NEODYMIUM MAGNETS** hold the stainless steel dosing cup (which fits 58mm portafilters) and the dose-finisher in place.
- The **CABLE CAN BE SHORTENED** and stored inside the grinder to keep the counter neat and tidy.

### SMALL, SILENT AND SAFE

- Philos is compact and takes up little counter space, making it easy to fit into **TIGHT SPACES**.
- Tight tolerances, low frequencies and a vibration-damping system keep the Philos **QUIET AND STABLE**.
- Electronic and mechanic security systems keep the user **SAFE** even when the hopper is off.
- The components that come into contact with coffee are **FOOD-SAFE**.

### BEAUTIFUL INSIDE AND OUT

Philos' **NEAT DESIGN**, inspired by the sleek lines of Mazzer ZM, works well on any countertop. The **ASYNCHRONOUS MOTOR** and precise component machining provide **DURABILITY** over time and **HIGH RELIABILITY**. **PREMIUM MATERIALS** like stainless steel, brass and anodized aluminum make the 12.5 kg grinder not only reliable, but also **EASY TO RECYCLE** and **SUSTAINABLE**.

### STEPPED OR STEPLESS: IT'S UP TO YOU

Easily switch from stepped to stepless mode with a **simple procedure**.

- **STEPPED MODE**: with single-step increments as small as **6 microns**, the graduated adjustment ring covers **all brewing methods**, from espresso to batch brew. This makes grind adjustment a breeze, ensuring **repeatability** in your recipes.
- **STEPLESS MODE**: if you are looking for **infinite settings** to dial in the perfect shot, Philos can be converted into a stepless grinder.

### ZERO RETENTION

Philos allows you to switch seamlessly from one origin or brewing method to another without wasting coffee. The grinder is designed and tested to avoid retention and contaminations of coffees. The handy **DOSE-FINISHER** collects any ground coffee residue while cleaning the chute. When not in use, it can be stored in its dedicated slot behind the front plate.



## Tech Specs

Power	400 Watt
Grinding adjustment	step and stepless micrometrical
Burrs	stainless steel flat burrs 64mm (3 1/4 in) for filter or espresso (I200D or I189D)
Grinding burrs speed	1400 rpm (50 Hz) - 1600 rpm (60Hz)
Body	anodized aluminum
Hopper capacity	60 g (0.13 lbs)
Net weight	12.5 kg (27.5 lbs)
Canister	capacity 60 g / for ø58 portafilters
Optional features	canister for ø53 portafilters

dimensions		colours	
	mm	inches	
W	153	6	
H	361	14 1/4	
D	351	14	
	<b>64mm flat burrs</b>		anodized black
certifications			





# Kony/S<sup>g</sup>

ACCURATE GRINDING BY WEIGHT



**Grinding on demand, electronic dose adjustment, ventilation with electronic control**

<b>Power</b>	450 Watt
<b>Grinding adjustment</b>	stepless micrometrical
<b>Burrs</b>	conical burrs 63 mm - 2 ½ inches (ref. 191C)
<b>Grinding burrs speed</b>	420 rpm (50Hz) - 500 rpm (60Hz)
<b>Body</b>	aluminum die casting
<b>Hopper capacity</b>	1.3 kg (2.9 lbs)
<b>Net weight</b>	22 kg (48.5 lbs)
<b>Equipment features:</b>	IoT, Tag holder, GFC Kit
<b>Optional:</b>	hand tamper in aluminum with support base



Kony Sg features a professional-grade built-in scale. The load cell is accurate, repeatable, and can be set to a hundredth of a gram to weigh each dose, offering maximum precision and consistent results.

**2.4" COLOR TFT DISPLAY** with excellent viewing angle, 19 languages

**3 PROGRAMMABLE DOSES** by weight or by time with setting accuracy to the hundredth of a gram / second. Additional manual grinding mode.

**WEIGHT RECALIBRATION** procedure

Ability to **LIMIT THE NUMBER OF GRINDABLE DOSES** according to the coffee stock

**AUTOMATIC DOSE PAUSE** upon removal of the portafilter to settle down the powder

**CUSTOMIZABLE DISPLAY** with logo and color theme

**ALERTS** on service needs, worn burrs, empty hopper

**DAILY GRINDING STATISTICS**



## Low RPM conical burr grinder with BUILT-IN LOAD CELL DESIGNED TO DELIVER

This is the ideal choice for medium volume cafes. Silent and with low coffee retention, it helps to get full bodied well balanced extractions.

GFC

Keep grounds from getting on the counter ( **ELECTROSTATIC CHARGE REDUCTION** ) while getting **UNIFORM COFFEE GROUNDS** in your portafilter with the innovative GFC System. GFC - Grind Flow Control consists of a removable aluminum outlet insert equipped with two dampers (Hybrid and AntiClumping)



No loss of grind settings with **EASY TO CLEAN** grinding chamber



User friendly **MEMORY TRACK** system to index grind setting. Wide grinding adjustment range



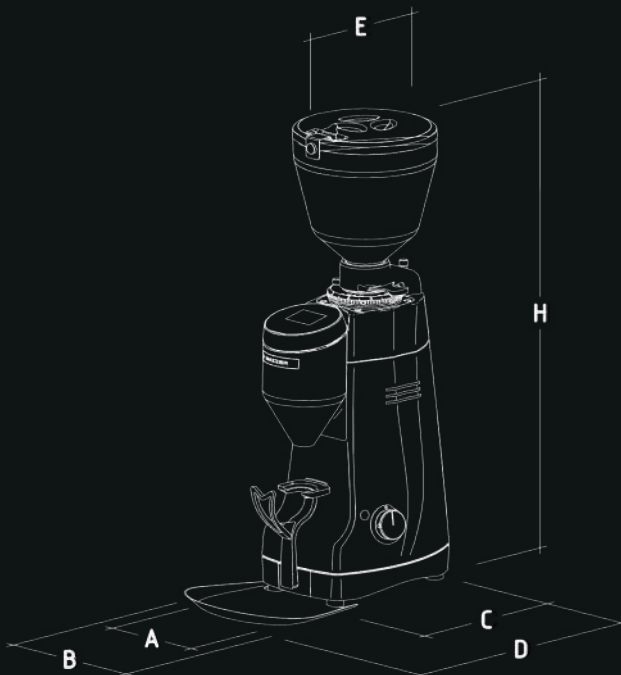
**DOUBLE FAN** cooling system



**ADJUSTABLE PORTAFILTER HOLDER.** Grind hands-free and consistently center the flow of grinds in your basket



**TAG HOLDER**  
use the magnet to place a tag on the hopper with the name of the coffee you are serving



### dimensions

	mm	inches
A	208	8 1/4
B	240	9 1/2
C	264	10 1/2
D	413	16 1/4
H	695	27 1/2
E	210	8 1/4

### colours

	pure white bianco neve
	matt black nero opaco
	matt gray grigio opaco
	silver grigio chiaro
	polished aluminum alluminio lucidato
	bright red rosso ciliegia



**63mm**  
conical burrs

### certifications



Stepless micrometrical grind adjustment  
Sistema di regolazione macinatura micrometrica continua



SECURITY FEATURES  
Sistemi di protezione

# Drogheria Mcd4

Our Plus  
Stepless Micrometric Regulation System (patented by Eureka)

Easy Setting System

"High Speed" Maintenance

Blow Up System

All-Purpose grinder

New coffee channel with bag holder

Aluminium body and base



## Technical specifications

<b>BURRS</b>	<b>VARIOUS</b>
Type flat	Typology Manual
Diameter 65 - 75 - 85 mm	Stepless micrometric adjustment Yes
Material Hardened steel	Bean hopper capacity 1,4 kg
	Productivity (g/s)
<b>ENGINE</b>	3 - 4 Espresso 4 - 5 Brew (macine 65 mm)
Traction Direct	5,5 - 6,5 Espresso 7,5 - 8,5 Brew (macine 75 mm)
Rpm	7 - 8 Espresso 10 - 11 Brew (macine 85 mm)
1290 (65 mm burrs)	<b>DIMENSIONS</b>
1430 (75 mm burrs)	Height 645 mm
1430 (85 mm burrs)	Width 184 mm
Power absorbed	Depth 267 mm
450 watt (65 mm burrs)	Weight
750 watt (75 mm burrs)	11,5 kg (65 mm burrs)
750 watt (85 mm burrs)	14 kg (75 mm burrs)
Feeding Single or three-phase	14,2 kg (85 mm burrs)

## Available Colours

standard colours

- matt black
- grey



SCAN ME

# LABO LABO 70D

## FEATURES

### Instant

Flat burrs	Ø 70 mm
Dimensions Standard (WxDxH)	310×210×625 mm
With optional C	310×210×550 mm
Net weight	17 Kg
Power	900 W
RPM	1400 rpm (50 Hz) 1680 rpm (60 Hz)

## COLOURS

<b>C06</b>	Matt ivory
<b>C18</b>	Matt black
<b>C31</b>	Matt mustard

## STANDARD

3 programmable doses, manual dosing, grinding output 6 g/s, hopper capacity 1.2 Kg, dose counter device, 3D adjustment fork



**MACAP**



## A SERIES - RETAIL GRINDER



- Compact Design: mini in size, max in power
- Anti-static/Clumping grinding outlet
- Manual on Demand
- Extensive Grinding Range from Espresso to Filter Coffee
- Industrial Extruded Aluminium Body
- Italy-made Burrs with 600kg Grinding Life



### Specification

Dimension	Electrical	Capacity
Width: 170mm	Voltage: 230V	Hopper - 600 g
Height: 460mm	Freq.: 50/60 Hz	Grinding disc - 64 mm
Depth: 290mm	Power: 250 W	RPM - 1400rpm
Weight: 9 kg		Grinding Speed - 3g/Sec

TIMEMORE SCULPTOR  
**078s**



**Product Parameters**

**NAME :**

Sculptor 078/078s TIMEMORE Electric Coffee Grinder

**COLOR :**

Sculptor 078/078s TIMEMORE Electric Coffee Grinder

**MATERIAL :**

Aluminum Alloy  
Stainless Steel + PCTG

**Dimensions L\*W\*H\*(mm) :**

261mm x 118mm x 294mm

**Catch Cup Size :**

58mm \* 100.5mm





Discover more at  
[www.kanteenindia.com](http://www.kanteenindia.com)



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