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 **FAEMA**

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## SUPERAUTOMATIC ESPRESSO COFFEE MACHINES

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# X54 GRANDITALIA

## MilkPS

**Performance**

|  |            |
|--|------------|
| <b>Coffee output</b> (cups / h):                         | <b>260</b> |
| <b>Cappuccino output</b> (150cc cups / h):               | <b>190</b> |
| <b>Hot water output</b> (litres / h - 500cc quantities): | <b>50</b>  |
| <b>Liquid heating</b> (litres / h - 500cc quantities):   | <b>40</b>  |

- User friendly superautomatic espresso and cappuccino machine.
- Equipped with the patented **Smart Boiler** technology, which significantly boosts steam and hot water capacity (approx. +30%).
- Equipped with the **ThermoDrive**, an easily adjustable group thermal balancing system.
- Equipped with the exclusive **Milk Precision System (MilkPS)**, for one-step cappuccino and latte - thanks to which you can: obtain a consistent in-the cup milk dose; customize milk temperature for each selection (patented); prepare stratified beverages; place the fridge under the counter.
- **1** steam wand and **1** hot water wand (dosed delivery).
- Exclusive double heat exchanger system.
- **“Jug facility”** and **“Turbo”** functions.
- High-performance grinding burrs with inverter technology.
- Water by-pass, a special device to deliver well-balanced in taste and aroma long coffee.
- Integrated cup-warmer shelf (3 temperature settings).
- **Perfect Grinding System (PGS)**: automatic grinding adjustment (patented) (OPTIONAL).



**Accessories**

|   |  |
|---|--|
| Ground disposal kit                         |  |
| Multicards for accountancy kit (1 + 1 + 12) |  |

**Optional**

|                               |  |
|-------------------------------|--|
| Perfect Grinding System (PGS) |  |
|-------------------------------|--|

**Features**

|   |            |
|---|------------|
| Drink selections (“2x” thanks to the Shift push button) | 8 or 2 x 7 |
| Group diameter (mm)                                     | 42 or 50   |
| Hot water selections                                    | 2          |
| Boilers   | 1 + 1      |
| Boilers capacity (litres)                               | 4 + 1      |
| Grinder-dosers (with integrated adjustment technology)  | 2          |
| Hoppers and Hoppers capacity (kg)                       | 2 x 1,3    |

**Technical information**

|                                  |                 |
|----------------------------------|-----------------|
| Width x Depth x Height (mm)      | 510 x 660 x 830 |
| Weight (kg)                      | 97              |
| Power at 380-415V3N~ 50/60Hz (W) | 7000 - 9000     |



# X54 GRANDITALIA

## AutoSteam

### Performance

|  |            |
|--|------------|
| <b>Coffee output</b> (cups / h):   | <b>260</b> |
| <b>Hot water output</b> (litres / h - 500cc quantities):                     | <b>50</b>  |
| <b>Liquid heating - standard steam wand</b> (litres / h - 500cc quantities): | <b>40</b>  |
| <b>Liquid heating - AutoSteam</b> (litres / h - 500cc quantities):           | <b>26</b>  |

- User friendly superautomatic espresso and cappuccino machine.
- Equipped with the patented **Smart Boiler** technology, which significantly boosts steam and hot water capacity (approx. +30%).
- Equipped with the **ThermoDrive**, an easily adjustable group thermal balancing system.
- Equipped with one standard steam wand and one patented **AutoSteam** for milk frothing and heating without manual intervention.
- **1** hot water wand (dosed delivery).
- Exclusive double heat exchanger system.
- **“Jug facility”** and **“Turbo”** functions.
- High-performance grinding burrs with inverter technology.
- Water by-pass, a special device to deliver well-balanced in taste and aroma long coffee.
- Integrated cup-warmer shelf (3 temperature settings).
- **Perfect Grinding System** (PGS): automatic grinding adjustment (patented) (OPTIONAL).



### Accessories

|   |  |
|---|--|
| Ground disposal kit                         |  |
| Multicards for accountancy kit (1 + 1 + 12) |  |

### Optional

|                               |  |
|-------------------------------|--|
| Perfect Grinding System (PGS) |  |
|-------------------------------|--|

### Features

|   |            |
|---|------------|
| Drink selections (“2x” thanks to the Shift push button) | 8 or 2 x 7 |
| Group diameter (mm)                                     | 42 or 50   |
| Hot water selections                                    | 2          |
| Boilers   | 1 + 1      |
| Boilers capacity (litres)                               | 4 + 1      |
| Grinder-dosers (with integrated adjustment technology)  | 2          |
| Hoppers and Hoppers capacity (kg)                       | 2 x 1,3    |

### Technical information

|                                  |                 |
|----------------------------------|-----------------|
| Width x Depth x Height (mm)      | 510 x 660 x 830 |
| Weight (kg)                      | 97              |
| Power at 380-415V3N~ 50/60Hz (W) | 7000 - 9000     |



## SUPERAUTOMATIC ESPRESSO COFFEE MACHINES

# X30 CS10

## MilkPS - Solubles

### Performance

|  |            |
|--|------------|
| <b>Reccomended daily production</b> (cups):              | <b>300</b> |
| <b>Coffee output</b> (cups / h):                         | <b>200</b> |
| <b>Cappuccino output</b> (150cc cups / h):               | <b>190</b> |
| <b>Hot water output</b> (litres / h - 500cc quantities): | <b>29</b>  |
| <b>Liquid heating</b> (litres / h - 500cc quantities):   | <b>33</b>  |

- User friendly, superautomatic espresso and cappuccino coffee machine able to offer a varied menu also thanks to the use of soluble cocoa and hot and cold milk (Snow Milk).
- 10.4" touch screen for an easy machine use. Up to 24 drink selections. Pre-selection mode available.
- Equipped with the patented **Smart Boiler** technology.
- Equipped with the exclusive **Milk Precision System (MilkPS)**, for one-step cappuccino and latte - thanks to which you can: obtain a consistent in-the cup milk dose; customize milk temperature for each selection (patented); prepare stratified beverages; place the fridge under the counter.
- **1** steam wand and **1** Teflon coated hot water wand (dosed delivery).
- **2** grinder-dosers featuring titanium coated high-performance grinding burrs.
- **PGS (Perfect Grinding System)**: the PGS system allows minimizing the grind adjustment. During coffee delivery, the machine constantly keeps monitored all parameters of extraction and when required it adjusts the grind and dose of the ground coffee automatically.
- **AWS (Automatic Washing System)**: the milk circuit wash cycle is fully automatic.
- Bi-directional **Wi-Fi** connectivity and **USB** port.



### Accessories

|                     |  |
|---------------------|--|
| Ground disposal kit |  |
|---------------------|--|

### Features

|  |                |
|--|----------------|
| Touch Screen drink selections          | 24             |
| Hot water selections                   | 2              |
| Coffee group diameter (mm)             | 44 o 50        |
| Boilers and boilers' capacity (litres) | 1x0,7 + 1x1,25 |
| Grinders-dosers                        | 2              |
| Hoppers                                | 2              |
| Hoppers' capacity (kg)                 | 1x1,2 + 1x1,0  |
| Soluble drink hopper                   | 1              |
| Soluble drink hopper capacity (kg)     | 1,0            |

### Technical information

|                               |                 |
|-------------------------------|-----------------|
| Width x Depth x Height (mm)   | 370 x 620 x 762 |
| Weight (kg)                   | 79              |
| Power at 220-240V~ 60Hz (W)   | 4800 - 5700     |
| Power at 380-415V3N~ 60Hz (W) | 4800 - 5700     |



## SUPERAUTOMATIC ESPRESSO COFFEE MACHINES

# X30 CP10

## MilkPS

### Performance

|  |            |
|--|------------|
| <b>Recommened daily production</b> (cups):               | <b>300</b> |
| <b>Coffee output</b> (cups / h):                         | <b>200</b> |
| <b>Cappuccino output</b> (150cc cups / h):               | <b>190</b> |
| <b>Hot water output</b> (litres / h - 500cc quantities): | <b>29</b>  |
| <b>Liquid heating</b> (litres / h - 500cc quantities):   | <b>33</b>  |

- User friendly, superautomatic espresso and cappuccino coffee machine able to offer a varied menu also thanks to hot and cold milk (Snow Milk).
- 10.4" touch screen for an easy machine use. Up to 24 drink selections. Pre-selection mode available.
- Equipped with the patented **Smart Boiler** technology.
- Equipped with the exclusive **Milk Precision System (MilkPS)**, for one-step cappuccino and latte - thanks to which you can: obtain a consistent in-the cup milk dose; customize milk temperature for each selection (patented); prepare stratified beverages; place the fridge under the counter.
- **1** steam wand and **1** Teflon coated hot water wand (dosed delivery).
- **PGS (Perfect Grinding System)**: the PGS system allows minimizing the grind adjustment. During coffee delivery, the machine constantly keeps monitored all parameters of extraction and when required it adjusts the grind and dose of the ground coffee automatically.
- **2** grinder-dosers featuring titanium coated high-performance grinding burrs.
- **AWS (Automatic Washing System)**: the milk circuit wash cycle is fully automatic.
- Bi-directional **Wi-Fi** connectivity and **USB** port.



### Accessories

Ground disposal kit

### Features

|  |                |
|--|----------------|
| Touch Screen drink selections          | 24             |
| Hot water selections                   | 2              |
| Coffee group diameter (mm)             | 44 o 50        |
| Boilers and boilers' capacity (litres) | 1x0,7 + 1x1,25 |
| Grinders-dosers                        | 2              |
| Hoppers                                | 2              |
| Hoppers' capacity (kg)                 | 1x1,2 + 1x1,0  |

### Technical information

|                               |                 |
|-------------------------------|-----------------|
| Width x Depth x Height (mm)   | 370 x 620 x 762 |
| Weight (kg)                   | 79              |
| Power at 220-240V~ 60Hz (W)   | 4800 - 5700     |
| Power at 380-415V3N~ 60Hz (W) | 4800 - 5700     |





## SUPERAUTOMATIC ESPRESSO COFFEE MACHINES

# X30 S10

## AutoSteam Milk4 Cold Touch

### Performance

|  |            |
|--|------------|
| <b>Reccomended daily production</b> (cups):              | <b>300</b> |
| <b>Coffee output</b> (cups / h):                         | <b>200</b> |
| <b>Hot water output</b> (litres / h - 500cc quantities): | <b>29</b>  |
| <b>Liquid heating</b> (litres / h - 500cc quantities):   | <b>33</b>  |

- User friendly, superautomatic espresso.
- 10.4" touch screen for an easy machine use. Up to 24 drink selections. Pre-selection mode available.
- Equipped with the patented **Smart Boiler** technology.
- **1 AutoSteam Milk4 Cold Touch** and 1 Teflon coated hot water wand (dosed delivery).
- **2** grinder-dosers featuring titanium coated high-performance grinding burrs.
- **PGS** (Perfect Grinding System): the PGS system allows minimizing the grind adjustment. During coffee delivery, the machine constantly keeps monitored all parameters of extraction and when required it adjusts the grind and dose of the ground coffee automatically.
- Bi-directional **Wi-Fi** connectivity and **USB** port.



### Accessories

|                     |  |
|---------------------|--|
| Ground disposal kit |  |
|---------------------|--|

### Features

|  |                |
|--|----------------|
| Touch Screen drink selections          | 24             |
| Hot water selections                   | 2              |
| Coffee group diameter (mm)             | 44 o 50        |
| Boilers and boilers' capacity (litres) | 1x0,7 + 1x1,25 |
| Grinders-dosers                        | 2              |
| Hoppers                                | 2              |
| Hoppers' capacity (kg)                 | 1x1,2 + 1x1,0  |

### Technical information

|                               |                 |
|-------------------------------|-----------------|
| Width x Depth x Height (mm)   | 370 x 620 x 762 |
| Weight (kg)                   | 79              |
| Power at 220-240V~ 60Hz (W)   | 4800 - 5700     |
| Power at 380-415V3N~ 60Hz (W) | 4800 - 5700     |



# X1 GRANDITALIA

## MilkPS

### Performance

|  |            |
|--|------------|
| <b>Coffee output</b> (cups / h):                         | <b>200</b> |
| <b>Cappuccino output</b> (150cc cups / h):               | <b>190</b> |
| <b>Hot water output</b> (litres / h - 500cc quantities): | <b>33</b>  |
| <b>Liquid heating</b> (litres / h - 500cc quantities):   | <b>29</b>  |

- Compact superautomatic espresso and cappuccino machine.
- Equipped with one boiler (hot water and steam) with heat exchanger (for coffee extraction).
- Equipped with the patented **Smart Boiler** technology, which significantly boosts steam and hot water capacity (approx. +30%).
- Equipped with the exclusive **Milk Precision System** (MilkPS), for one-step cappuccino and latte thanks to which you can: obtain a consistent in-the cup milk dose; customize milk temperature for each selection (patented); prepare stratified beverages; place the fridge under the counter; assure ideal hygiene conditions by automatically emptying the milk circuit at the end of each delivery cycle.
- **1** steam wand.
- **1** hot water wand (dosed delivery).
- Water by-pass, a special device to deliver well-balanced in taste and aroma long coffee.
- Silver body.



### Accessories

|  |  |
|--|--|
| Hopper increase kit (up to 1,2 + 1,2 Kg) |  |
| Card reader kit                          |  |
| Ground disposal kit                      |  |
| Sensor to detect coffee in the hopper    |  |
| Microfilter D44 (managed as spare parts) |  |

### Features

|   |         |
|---|---------|
| Drink selections ("2x" thanks to the Shift push button) | 2 x 8   |
| Group diameter (mm)                                     | 44      |
| Boiler with heat exchanger and capacity (litres)        | 1 x 2,5 |
| Grinder-dosers  | 2       |
| Hoppers and Hoppers capacity (kg)                       | 2 x 0,6 |

### Technical information

|                                |                 |
|--------------------------------|-----------------|
| Width x Depth x Height (mm)    | 350 x 610 x 760 |
| Weight (kg)                    | 62              |
| Power at 220-240V~ 50/60Hz (W) | 3100 - 3600     |



# X1 GRANDITALIA

## AutoSteam

### Performance

|  |            |
|--|------------|
| <b>Coffee output</b> (cups / h):                         | <b>200</b> |
| <b>Hot water output</b> (litres / h - 500cc quantities): | <b>33</b>  |
| <b>Liquid heating</b> (litres / h - 500cc quantities):   | <b>26</b>  |

- Compact superautomatic espresso and cappuccino machine.
- Equipped with one boiler (hot water and steam) with heat exchanger (for coffee extraction).
- Equipped with the patented **Smart Boiler** technology, which significantly boosts steam and hot water capacity (approx. +30%).
- Equipped with the patented **AutoSteam** for milk frothing and heating without manual intervention.
- **1** hot water wand (dosed delivery).
- Water by-pass, a special device to deliver well-balanced in taste and aroma long coffee.
- Silver body.



### Accessories

|  |  |
|--|--|
| Hopper increase kit (up to 1,2 + 1,2 Kg) |  |
| Card reader kit                          |  |
| Ground disposal kit                      |  |
| Sensor to detect coffee in the hopper    |  |
| Microfilter D44 (managed as spare parts) |  |

### Features

|   |         |
|---|---------|
| Drink selections ("2x" thanks to the Shift push button) | 2 x 8   |
| Group diameter (mm)                                     | 44      |
| Grinder-dosers  | 2       |
| Hoppers and Hoppers capacity (kg)                       | 2 x 0,6 |

### Technical information

|                                |                 |
|--------------------------------|-----------------|
| Width x Depth x Height (mm)    | 350 x 610 x 760 |
| Weight (kg)                    | 62              |
| Power at 220-240V~ 50/60Hz (W) | 3100 - 3600     |



# X1 GRANDITALIA

**Performance**

|  |            |
|--|------------|
| <b>Coffee output</b> (cups / h):                         | <b>200</b> |
| <b>Hot water output</b> (litres / h - 500cc quantities): | <b>33</b>  |
| <b>Liquid heating</b> (litres / h - 500cc quantities):   | <b>29</b>  |

- Compact superautomatic espresso and cappuccino machine.
- Equipped with one boiler (hot water and steam) with heat exchanger (for coffee extraction).
- Equipped with the patented **Smart Boiler** technology, which significantly boosts steam and hot water capacity (approx. +30%).
- **1** steam wand.
- **1** hot water wand (dosed delivery).
- Water by-pass, a special device to deliver well-balanced in taste and aroma long coffee.
- Silver body.



**Accessories**

|  |  |
|--|--|
| Hopper increase kit (up to 1,2 + 1,2 Kg) |  |
| Card reader kit                          |  |
| Ground disposal kit                      |  |
| Sensor to detect coffee in the hopper    |  |
| Microfilter D44 (managed as spare parts) |  |

**Features**

|   |         |
|---|---------|
| Drink selections ("2x" thanks to the Shift push button) | 2 x 8   |
| Group diameter (mm)                                     | 44      |
| Boiler with heat exchanger and capacity (litres)        | 1 x 2,5 |
| Grinder-dosers  | 2       |
| Hoppers and Hoppers capacity (kg)                       | 2 x 0,6 |

**Technical information**

|                                |                 |
|--------------------------------|-----------------|
| Width x Depth x Height (mm)    | 350 x 610 x 760 |
| Weight (kg)                    | 62              |
| Power at 220-240V~ 50/60Hz (W) | 3100 - 3600     |





# BARCODE

**MilkPS/11**

**Performance**

|  |            |
|--|------------|
| <b>Recommended daily output</b> (cups):                  | <b>100</b> |
| <b>Coffee output</b> (2 x 30cc cups / h):                | <b>200</b> |
| <b>Cappuccino output</b> (2 x 150cc cups / h):           | <b>140</b> |
| <b>Hot water output</b> (litres / h - 250cc quantities): | <b>18</b>  |

- Small foot-print, superautomatic espresso, cappuccino and gourmet drinks' machine.
- Equipped with the patented **Smart Boiler** technology, which significantly boosts steam and hot water capacity (approx. +30%).
- Coffee group characterised by a variable chamber to ensure optimal extraction of any kind of beverage.
- Equipped with the exclusive **Milk Precision System** (MilkPS), for one-step cappuccino and latte thanks to which you can: obtain a consistent in-the cup milk dose; customize milk temperature for each selection (patented); prepare stratified beverages; place the fridge under the counter.
- **1** hot water wand.
- Adjustable delivery spout (from 80 to 180 mm).
- Cups' guide.



**Accessories**

|  |  |
|--|--|
| Card reader kit  |  |
| Ground disposal kit  |  |
| Missing milk sensor kit  |  |
| Group diameter D42 with micro-filter (managed as spare parts). |  |

**Optional**

|  |  |
|--|--|
| 7" touch screen  |  |
| Steam wand (replacing the hot water wand - hot water from the spout) |  |
| Second grinder-doser   |  |
| Soluble powder hopper for gourmet drinks                             |  |

**Features**

|                                  |            |
|----------------------------------|------------|
| Drink selections                 | 8 or 2 x 7 |
| Hot water selections             | 2          |
| Boilers                          | 1 + 1      |
| Boilers capacity (litres)        | 0,9 + 1,1  |
| Coffee grinder-dosers            | 1          |
| Coffee hoppers and capacity (kg) | 1 x 0,6    |

**Technical information**

|                                |                 |
|--------------------------------|-----------------|
| Width x Depth x Height (mm)    | 350 x 630 x 670 |
| Weight (kg)                    | 48,5            |
| Power at 220-240V~ 50/60Hz (W) | 2000 - 2300     |



# BARCODE S/10

## Performance

|  |            |
|--|------------|
| <b>Recommended daily output</b> (cups):                  | <b>100</b> |
| <b>Coffee output</b> (2 x 30cc cups / h):                | <b>200</b> |
| <b>Hot water output</b> (litres / h - 250cc quantities): | <b>18</b>  |
| <b>Liquid heating</b> (litres / h - 500cc quantities):   | <b>20</b>  |

- Small foot-print, superautomatic espresso, cappuccino and gourmet drinks' machine.
- Equipped with the patented **Smart Boiler** technology, which significantly boosts steam and hot water capacity (approx. +30%).
- HiQB coffee group characterised by a variable chamber to ensure optimal extraction of any kind of beverage.
- **1** steam wand.
- Adjustable delivery spout (from 80 to 180 mm).
- Cups' guide.



## Accessories

|  |  |
|--|--|
| Card reader kit  |  |
| Ground disposal kit  |  |
| Group diameter D42 with micro-filter (managed as spare parts). |  |

## Optional

|                      |  |
|----------------------|--|
| Second grinder-doser |  |
|----------------------|--|

## Features

|  |            |
|--|------------|
| Drink selections                       | 8 or 2 x 7 |
| Steam wands                            | 1          |
| Group diameter (with microfilter - mm) | 48         |
| Boilers                                | 1 + 1      |
| Boilers capacity (litres)              | 0,9 + 1,1  |
| Coffee grinder-dosers                  | 1          |
| Coffee hoppers and capacity (kg)       | 1 x 0,6    |

## Technical information

|                                |                 |
|--------------------------------|-----------------|
| Width x Depth x Height (mm)    | 350 x 630 x 670 |
| Weight (kg)                    | 48,5            |
| Power at 220-240V~ 50/60Hz (W) | 2000 - 2300     |





## ACCESSOIRES

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## ACCESSOIRES - X30 SERIES

### REFRIGERATED UNIT WITH CUPWARMER

- Refrigerated unit with a real compressor.
- Preserves up to 4 litres of milk.
- Digital thermostat: ON/OFF function; milk temperature reading and setting (+/- 0,1°).
- 2 cup warming shelves.



#### Technical information

|                             |                 |
|-----------------------------|-----------------|
| Width x Depth x Height (mm) | 290 x 435 x 738 |
| Power at 220-240V 50Hz (W)  | 360             |
| Power at 220V 60Hz (W)      | 360             |



### REFRIGERATED UNIT

- Refrigerated unit with a real compressor.
- Preserves up to 8 litres of milk.
- Digital thermostat: ON/OFF function; milk temperature reading and setting (+/- 0,1°).



#### Technical information

|                             |                 |
|-----------------------------|-----------------|
| Width x Depth x Height (mm) | 290 x 435 x 738 |
| Power at 220-240V 50Hz (W)  | 360             |
| Power at 220V 60Hz (W)      | 360             |





## ACCESSOIRES - X30 SERIES

### CUPWARMER

- Electric cup warming unit.
- Removable wire baskets, where to store the cups (upon request).
- Dimmer to control the temperature.



#### Technical information

|                               |                 |
|-------------------------------|-----------------|
| Width x Depth x Height (mm)   | 290 x 435 x 738 |
| Power at 220-240V 50/60Hz (W) | 230             |



## ACCESSOIRES - BARCODE SERIES

### REFRIGERATED UNIT WITH CUP WARMER

- Refrigerated unit with a real compressor.
- Preserves up to 4 litres of milk.
- 2 cup warming shelves.
- Stainless steel & white body



#### Technical information

|                             |                 |
|-----------------------------|-----------------|
| Width x Depth x Height (mm) | 255 x 444 x 670 |
| Power at 220-240V 50Hz (W)  | 230             |
| Power at 220V 60Hz (W)      | 230             |



### REFRIGERATED UNIT WITH CUP WARMER AND WATER TANK

- Refrigerated unit with a real compressor.
- Preserves up to 4 litres of milk.
- Water tank: it allows using the machine even though the water mains connection is not available.
- Stainless steel & white body.



#### Technical information

|                             |                 |
|-----------------------------|-----------------|
| Width x Depth x Height (mm) | 255 x 444 x 670 |
| Power at 220-240V 50Hz (W)  | 180             |
| Power at 220V 60Hz (W)      | 180             |



## ACCESSOIRES - BARCODE SERIES

### REFRIGERATED UNIT + FROTHED COLD MILK FUNCTION

- Frothed cold milk function to deliver tasty cold milk beverages.
- Refrigerated unit with a real compressor.
- Preserves up to 4 litres of milk.
- Stainless steel & white body.



#### Technical information

|                             |                 |
|-----------------------------|-----------------|
| Width x Depth x Height (mm) | 255 x 444 x 670 |
| Power at 220-240V 50Hz (W)  | 130             |
| Power at 220V 60Hz (W)      | 130             |



## ACCESSOIRES

### REFRIGERATED UNIT "SLIM" WHITE

- Refrigerated unit with a real compressor.
- Preserves up to 8 (4 + 4) litres of milk.
- Stainless steel & white body.



#### Technical information

|                               |                 |
|-------------------------------|-----------------|
| Width x Depth x Height (mm)   | 255 x 445 x 615 |
| Power at 220-240V 50/60Hz (W) | 90              |



## ACCESSOIRES

### ELECTRICAL CUP WARMER “SLIM” WHITE

- Electric cup warming unit.
- Removable wire baskets, where to store the cups (upon request).
- Stainless steel & white body.



#### Technical information

|                               |                 |
|-------------------------------|-----------------|
| Width x Depth x Height (mm)   | 250 x 445 x 615 |
| Weight (kg)                   | 18,5            |
| Power at 220-240V 50/60Hz (W) | 230             |



### REFRIGERATED UNIT “SLIM”

- Refrigerated unit with a real compressor.
- Preserves up to 8 (4 + 4) litres of milk.
- Stainless steel body.



#### Technical information

|                               |                 |
|-------------------------------|-----------------|
| Width x Depth x Height (mm)   | 255 x 445 x 615 |
| Power at 220-240V 50/60Hz (W) | 90              |





## ACCESSOIRES

### ELECTRICAL CUP WARMER "SLIM"

- Electric cup warming unit.
- Removable wire baskets, where to store the cups (upon request).
- Stainless steel body.



#### Technical information

|                               |                 |
|-------------------------------|-----------------|
| Width x Depth x Height (mm)   | 250 x 445 x 615 |
| Weight (kg)                   | 18,5            |
| Power at 220-240V 50/60Hz (W) | 230             |



### REMOVABLE WIRE BASKET

- Managed as spare parts.



## ACCESSOIRES

### FRIGOMILK

- Refrigerated unit to preserve up to 3 litres of fresh milk.



#### Technical information

|                               |                 |
|-------------------------------|-----------------|
| Width x Depth x Height (mm)   | 220 x 350 x 320 |
| Weight (kg)                   | 5,5             |
| Power at 220-240V 50/60Hz (W) | 70              |





## TRADITIONAL ESPRESSO COFFEE MACHINES

|   |       |
|---|-------|
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# E61 Limited Edition

S/2  
S/3

- Semi-automatic espresso coffee machine specifically thought to celebrate the 70<sup>th</sup> Faema birthday.
- Adjustable thermal balancing system.
- Hot water economiser.
- **1** hot water wand.



| Features                 | S/2 | S/3  |
|--------------------------|-----|------|
| Hot water wand           | 1   | 1    |
| Steam wands              | 1   | 2    |
| Boiler capacity (litres) | 11  | 17,5 |

| Technical information         | S/2             | S/3             |
|-------------------------------|-----------------|-----------------|
| Width x Depth x Height (mm)   | 715 x 540 x 565 | 955 x 540 x 565 |
| Weight (kg)                   | 60              | 85              |
| Power at 380-415V3N~ 50Hz (W) | 4000 - 4800     | 4800 - 5700     |

**Accessories**

|                        |  |  |
|------------------------|--|--|
| Movable steam wand kit |  |  |
|------------------------|--|--|



**TRADITIONAL ESPRESSO COFFEE MACHINES**

# E61 JUBILÉ

**A/1**  
**A/2**

- Originally launched in 1961, this evergreen continues to strengthen FAEMA's myth.
- Automatic espresso coffee machine equipped with a micro-processor for an easy programming of coffee and hot water dosage.
- Adjustable thermal balancing system.
- Stainless steel body.



| <b>Features</b>          | <b>A/1</b> | <b>A/2</b> |
|--------------------------|------------|------------|
| Steam wands              | 2          | 2          |
| Hot water selections     | 1          | 1          |
| Boiler capacity (litres) | 6          | 11         |

| <b>Technical information</b>     | <b>A/1</b>      | <b>A/2</b>      |
|----------------------------------|-----------------|-----------------|
| Width x Depth x Height (mm)      | 555 x 540 x 565 | 715 x 540 x 565 |
| Weight (kg)                      | 51              | 60              |
| Power at 380-415V3N~ 50/60Hz (W) | 3300 - 3900     | 4000 - 4800     |

**Accessories**

|                        |  |  |
|------------------------|--|--|
| Movable steam wand kit |  |  |
|------------------------|--|--|



# E61 LEGEND

|     |
|-----|
| S/1 |
| S/2 |
| S/3 |

- Originally launched in 1961, this evergreen continues to strengthen FAEMA's myth.
- Semi-automatic espresso coffee machine.
- Adjustable thermal balancing system.
- Stainless steel body.



| Features                 | S/1 | S/2 | S/3  |
|--------------------------|-----|-----|------|
| Steam wands              | 1   | 1   | 2    |
| Boiler capacity (litres) | 6   | 11  | 17,5 |

| Technical information            | S/1             | S/2             | S/3             |
|----------------------------------|-----------------|-----------------|-----------------|
| Width x Depth x Height (mm)      | 555 x 540 x 565 | 715 x 540 x 565 | 955 x 540 x 565 |
| Weight (kg)                      | 51              | 60              | 80              |
| Power at 380-415V3N~ 50/60Hz (W) | 3300 - 3900     | 4000 - 4800     | 4800 - 5700     |

| Accessories            | S/1 | S/2 | S/3 |
|------------------------|-----|-----|-----|
| Movable steam wand kit |     |     |     |





## TRADITIONAL ESPRESSO COFFEE MACHINES

# E91 AMBASSADOR A

## AutoSteam - Special Edition

A/2

A/3

- Automatic espresso coffee machine equipped with a micro-processor for an easy programming of coffee and hot water dosage.
- Adjustable thermal balancing system.
- Equipped with **1** standard steam wand and **1** patented **Auto-Steaming** for milk frothing and heating without manual intervention.
- **1** hot water wand (dosed delivery).



| Features                 | A/2           | A/3           |
|--------------------------|---------------|---------------|
| Steam wands              | 1 + AutoSteam | 1 + AutoSteam |
| Hot water wands          | 1             | 1             |
| Hot water selections     | 3             | 3             |
| Boiler capacity (litres) | 11            | 17,5          |

### Technical information

|                               |                 |                  |
|-------------------------------|-----------------|------------------|
| Width x Depth x Height (mm)   | 760 x 560 x 520 | 1000 x 560 x 520 |
| Weight (kg)                   | 65              | 86               |
| Power at 380-415V3N~ 50Hz (W) | 5100 - 6100     | 6400 - 7700      |

### Accessories

Electrical cup warmer kit



## TRADITIONAL ESPRESSO COFFEE MACHINES

# E91 AMBASSADOR A

## Special Edition

A/2

A/3

A/4

- Automatic espresso coffee machine equipped with a micro-processor for an easy programming of coffee and hot water dosage.
- Adjustable thermal balancing system.
- **2** steam wands.
- **1** hot water wand (dosed delivery).



| Features                 | A/2 | A/3  | A/4  |
|--------------------------|-----|------|------|
| Steam wands              | 2   | 2    | 2    |
| Hot water wands          | 1   | 1    | 1    |
| Hot water selections     | 3   | 3    | 3    |
| Boiler capacity (litres) | 11  | 17,5 | 24,1 |

### Technical information

|                                  |                 |                  |                  |
|----------------------------------|-----------------|------------------|------------------|
| Width x Depth x Height (mm)      | 760 x 560 x 520 | 1000 x 560 x 520 | 1240 x 560 x 520 |
| Weight (kg)                      | 65              | 86               | 95               |
| Power at 380-415V3N~ 50/60Hz (W) | 5100 - 6100     | 6400 - 7700      | 6500 - 7800      |

### Accessories

|                           |  |  |  |
|---------------------------|--|--|--|
| Electrical cup warmer kit |  |  |  |
|---------------------------|--|--|--|



# E91 AMBASSADOR S

## Special Edition

S/2

S/3

- Semi-automatic espresso coffee machine.
- Adjustable thermal balancing system.
- 2 steam wands.
- 1 hot water wand.



| Features                 | S/2 | S/3  |
|--------------------------|-----|------|
| Steam wands              | 2   | 2    |
| Hot water wands          | 1   | 1    |
| Boiler capacity (litres) | 11  | 17,5 |

| Technical information         | S/2             | S/3              |
|-------------------------------|-----------------|------------------|
| Width x Depth x Height (mm)   | 760 x 560 x 520 | 1000 x 560 x 520 |
| Weight (kg)                   | 65              | 86               |
| Power at 380-415V3N~ 50Hz (W) | 5100 - 6100     | 6400 - 7700      |

| Accessories               | S/2 | S/3 |
|---------------------------|-----|-----|
| Electrical cup warmer kit |     |     |





# EMBLEMA A

- A/2
- A/3
- A/4

- Automatic espresso coffee machine equipped with a micro-processor for an easy programming of coffee and hot water dosage.
- Equipped with the patented **Smart Boiler** system.
- Adjustable thermal balancing system (patented).
- **2** standard steam wands.
- **1** hot water wand (dosed delivery).
- When equipped with the special kit supplied with the Wireless grinder-doser, the machine connects via Bluetooth with the grinder-doser itself to report any adjustments of the grinding and dose which are performed automatically.
- Equipped with **USB** port.
- **Green machine:** last generation eco-technological solutions thought to conjugate energy saving and environmental respect.

Design by Giugiaro



Aluminium



White



Anthracite

| Features                                     | A/2 | A/3  | A/4 |
|--|-----|------|-----|
| Steam wands                                  | 2   | 2    | 2   |
| Hot water wands                              | 1   | 1    | 1   |
| Hot water selections                         | 3   | 3    | 3   |
| Boiler capacity (litres)                     | 11  | 17,5 | 24  |
| Electric cup warmer (3 temperature settings) | ✓   | ✓    | ✓   |

### Technical information

|   |                 |                  |                  |
|---|-----------------|------------------|------------------|
| Width x Depth x Height (mm)                           | 800 x 565 x 614 | 1000 x 565 x 614 | 1200 x 565 x 614 |
| Weight (kg)   | 81              | 96               | 113              |
| Power at 220-240V~ 50/60Hz (W)                        | 3100 - 3500     | -                | -                |
| Power at 220-240V~ 220-240V3~ 50/60Hz (W) 380-415V3N~ | 4300 - 5100     | 6200 - 7200      | 6200 - 7200      |

### Optional

|   |  |  |  |
|---|--|--|--|
| AutoSteam Milk4 (1 standard steam wand + 1 AutoSteam Milk4) |  |  |  |
| Telemetry Wi-Fi kit   |  |  |  |





# EMBLEMA A

## AutoSteam Milk4 - Tall Cup Version

- A/2
- A/3

- Automatic espresso coffee machine equipped with a micro-processor for an easy programming of coffee and hot water dosage. Specifically designed to accommodate tall cups or glasses (max cup height 14,4 cm).
- Equipped with the patented **Smart Boiler** system.
- Adjustable thermal balancing system (patented).
- Equipped with **1** standard steam wand and **1 AutoSteam Milk4** froth and heat milk without manual intervention (programmed for 4 different milk recipes).
- **1** hot water wand (dosed delivery).
- When equipped with the special kit supplied with the Wireless grinderdoser, the machine connects via Bluetooth with the grinder-doser itself to report any adjustments of the grinding and dose which are performed automatically.
- Equipped with **USB** port.
- **Green machine:** last generation eco-technological solutions thought to conjugate energy saving and environmental respect.

Design by Giugiaro



Aluminium



White



Anthracite

| Features                                     | A/2          | A/3          |
|--|--------------|--------------|
| Steam wands                                  | 1 + AS Milk4 | 1 + AS Milk4 |
| Hot water wands                              | 1            | 1            |
| Hot water selections                         | 3            | 3            |
| Boiler capacity (litres)                     | 11           | 17,5         |
| Electric cup warmer (3 temperature settings) | ✓            | ✓            |

| Technical information                                       | A/2             | A/3              |
|---|-----------------|------------------|
| Width x Depth x Height (mm)                                 | 800 x 565 x 614 | 1000 x 565 x 614 |
| Weight (kg)   | 81              | 96               |
| Power at 220-240V~ 50/60Hz (W)                              | 3100 - 3500     | -                |
| Power at 220-240V~<br>220-240V3~ 50/60Hz (W)<br>380-415V3N~ | 4300 - 5100     | 6200 - 7200      |

| Optional            | A/2 | A/3 |
|---------------------|-----|-----|
| Telemetry Wi-Fi kit |     |     |





# TEOREMA A

A/2

A/3

- Automatic espresso coffee machine equipped with a micro-processor for an easy programming of coffee and hot water dosage.
- Adjustable thermal balancing system (patented).
- Equipped with the patented **Smart Boiler** system.
- **2** standard steam wands.
- **1** hot water wand (dosed delivery).
- When equipped with the special kit supplied with the Wi-reless grinder-doser, the machine connects via Bluetooth with the grinder-doser itself to report any adjustments of the grinding and dose which are performed automatically.
- Equipped with **USB** port.
- **Green machine:** last generation eco-technological solutions thought to conjugate energy saving and environmental respect.

Design by Valerio Cometti + V12 Design



| Features                                     | A/2 | A/3  |
|--|-----|------|
| Steam wands                                  | 2   | 2    |
| Hot water wands                              | 1   | 1    |
| Hot water selections                         | 3   | 3    |
| Boiler capacity (litres)                     | 11  | 17,5 |
| Electric cup warmer (3 temperature settings) | ✓   | ✓    |

| Technical information                                       | A/2             | A/3             |
|---|-----------------|-----------------|
| Width x Depth x Height (mm)                                 | 776 x 510 x 495 | 976 x 510 x 495 |
| Weight (kg)   | 70              | 85              |
| Power at 220-240V~ 50/60Hz (W)                              | 3000 - 3500     | -               |
| Power at 220-240V~<br>220-240V3~ 50/60Hz (W)<br>380-415V3N~ | 4200 - 5000     | 6000 - 7000     |

| Optional   | A/2 | A/3 |
|--|-----|-----|
| Tall cup version (to accommodate tall cups or glasses - max. height 14 cm) |     |     |
| AutoSteam Milk4 (1 standard steam wand + 1 AutoSteam Milk4)                |     |     |
| Telemetry Wi-Fi kit  |     |     |







# TEOREMA A

## AutoSteam Milk4 - Tall Cup Version

- A/2
- A/3



- Automatic espresso coffee machine equipped with a micro-processor for an easy programming of coffee and hot water dosage. Specifically designed to accommodate tall cups or glasses (max cup height 14 cm).
- Adjustable thermal balancing system (patented).
- Equipped with the patented **Smart Boiler** system.
- **1** standard steam wand + **1 AutoSteam Milk4** for milk frothing and heating without manual intervention (for 4 different milk cream quantities).
- **1** hot water wand (dosed delivery).
- When equipped with the special kit supplied with the Wi-reless grinder-doser, the machine connects via Bluetooth with the grinder-doser itself to report any adjustments of the grinding and dose which are performed automatically.
- Equipped with **USB** port.
- **Green machine:** last generation eco-technological solutions thought to conjugate energy saving and environmental respect.

Design by Valerio Cometti + V12 Design

| Features                                     | A/2          | A/3          |
|--|--------------|--------------|
| Steam wands                                  | 1 + AS Milk4 | 1 + AS Milk4 |
| Hot water wands                              | 1            | 1            |
| Hot water selections                         | 3            | 3            |
| Boiler capacity (litres)                     | 11           | 17,5         |
| Electric cup warmer (3 temperature settings) | ✓            | ✓            |

### Technical information

|   |                 |                 |
|---|-----------------|-----------------|
| Width x Depth x Height (mm)                                 | 776 x 510 x 562 | 976 x 510 x 562 |
| Weight (kg)   | 71              | 85              |
| Power at 220-240V~ 50/60Hz (W)                              | 3000 - 3500     | -               |
| Power at 220-240V~<br>220-240V3~ 50/60Hz (W)<br>380-415V3N~ | 4200 - 5000     | 6000 - 7000     |

### Optional

|                     |  |  |
|---------------------|--|--|
| Telemetry Wi-Fi kit |  |  |
|---------------------|--|--|



## TRADITIONAL ESPRESSO COFFEE MACHINES

# ENOVA A

A/1

A/2

A/3

- Automatic espresso coffee machine equipped with a micro-processor for an easy programming of coffee dosage.
- Adjustable thermal balancing system.
- A/1: **1** steam wand; A/2 and A/3: **2** steam wands.
- **1** hot water wand.



### Features

|                          | A/1 | A/2 | A/3  |
|--------------------------|-----|-----|------|
| Steam wands              | 1   | 2   | 2    |
| Hot water wands          | 1   | 1   | 1    |
| Boiler capacity (litres) | 5   | 11  | 17,5 |

### Technical information

|                                  |                 |                 |                 |
|----------------------------------|-----------------|-----------------|-----------------|
| Width x Depth x Height (mm)      | 400 x 563 x 516 | 716 x 563 x 516 | 916 x 563 x 516 |
| Weight (kg)                      | 46              | 66              | 80              |
| Power at 220-240v~ 50/60Hz (W)   | 3000 - 3500     | -               | -               |
| Power at 380-415V3N~ 50/60Hz (W) | -               | 4300 - 5000     | 6200 - 7500     |

### Optional

|   |  |  |  |
|---|--|--|--|
| AutoSteam (1 standard steam wand + 1 AutoSteam) |  |  |  |
|---|--|--|--|

### Accessories

|                           |  |  |  |
|---------------------------|--|--|--|
| Electrical cup warmer kit |  |  |  |
|---------------------------|--|--|--|



## TRADITIONAL ESPRESSO COFFEE MACHINES

# ENOVA A

## Tall Cup Version

A/1

A/2

A/3

- Automatic espresso coffee machine equipped with a micro-processor for an easy programming of coffee dosage, specifically designed to fit tall cups or glasses (max cup height 11,5 cm - 12 oz.).
- Adjustable thermal balancing system.
- 2 steam wands.
- 1 hot water wand.



| Features                 | A/1 | A/2 | A/3  |
|--------------------------|-----|-----|------|
| Steam wands              | 1   | 2   | 2    |
| Hot water wands          | 1   | 1   | 1    |
| Boiler capacity (litres) | 5   | 11  | 17,5 |

### Technical information

|                                  |                 |                 |                 |
|----------------------------------|-----------------|-----------------|-----------------|
| Width x Depth x Height (mm)      | 400 x 563 x 516 | 716 x 563 x 516 | 916 x 563 x 516 |
| Weight (kg)                      | 46              | 66              | 80              |
| Power at 220-240v~ 50/60Hz (W)   | 3000 - 3500     | -               | -               |
| Power at 380-415V3N~ 50/60Hz (W) | -               | 4300 - 5000     | 6200 - 7500     |

### Accessories

|                           |  |  |  |
|---------------------------|--|--|--|
| Electrical cup warmer kit |  |  |  |
|---------------------------|--|--|--|



# ENOVA S

- S/1
- S/2
- S/3

- Semi-automatic espresso coffee machine.
- S/1: **1** steam wand. S/2 and S/3: **2** steam wands.
- **1** hot water wand.



| Features                 | S/1 | S/2 | S/3  |
|--------------------------|-----|-----|------|
| Steam wands              | 1   | 2   | 2    |
| Hot water wands          | 1   | 1   | 1    |
| Boiler capacity (litres) | 5   | 11  | 17,5 |

| Technical information            | S/1             | S/2             | S/3             |
|----------------------------------|-----------------|-----------------|-----------------|
| Width x Depth x Height (mm)      | 400 x 563 x 516 | 716 x 563 x 516 | 916 x 563 x 516 |
| Weight (kg)                      | 46              | 66              | 80              |
| Power at 220-240v~ 50/60Hz (W)   | 3000 - 3500     | -               | -               |
| Power at 380-415V3N~ 50/60Hz (W) | -               | 4300 - 5000     | 6200 - 7500     |

| Accessories               | S/1 | S/2 | S/3 |
|---------------------------|-----|-----|-----|
| Electrical cup warmer kit |     |     |     |



# E98 RE A

A/2

A/3

- Automatic espresso coffee machine equipped with a micro-processor for an easy programming of coffee doses.
- 2 steam wands.
- 1 hot water wand.



White

Black

## Features

|                          | A/2 | A/3  |
|--------------------------|-----|------|
| Steam wands              | 2   | 2    |
| Hot water wands          | 1   | 1    |
| Boiler capacity (litres) | 11  | 17,5 |

## Technical information

|                                  |                 |                 |
|----------------------------------|-----------------|-----------------|
| Width x Depth x Height (mm)      | 770 x 510 x 470 | 970 x 510 x 470 |
| Weight (kg)                      | 60              | 78              |
| Power at 380-415V3N~ 50/60Hz (W) | 4250 - 5000     | 6200 - 7500     |



## TRADITIONAL ESPRESSO COFFEE MACHINES

# E98 RE A Tall Cup

A/2

- Automatic espresso coffee machine equipped with a micro-processor for an easy programming of coffee doses.
- **2** steam wands.
- **1** hot water wand.
- specifically designed to fit tall cups or glasses (max cup height 11,5 cm - 12 oz.).



White

Black

| Features                 | A/2 |
|--------------------------|-----|
| Steam wands              | 2   |
| Hot water wands          | 1   |
| Boiler capacity (litres) | 11  |

| Technical information            |                 |
|----------------------------------|-----------------|
| Width x Depth x Height (mm)      | 770 x 510 x 470 |
| Weight (kg)                      | 60              |
| Power at 380-415V3N~ 50/60Hz (W) | 4250 - 5000     |





# E98 RE S

S/2

S/3

- Semi-automatic espresso coffee machine.
- 2 steam wands.
- 1 hot water wand.



White

Black

## Features

|                          | S/2 | S/3  |
|--------------------------|-----|------|
| Steam wands              | 2   | 2    |
| Hot water wands          | 1   | 1    |
| Boiler capacity (litres) | 11  | 17,5 |

## Technical information

|                                  |                 |                 |
|----------------------------------|-----------------|-----------------|
| Width x Depth x Height (mm)      | 770 x 510 x 470 | 970 x 510 x 470 |
| Weight (kg)                      | 60              | 78              |
| Power at 380-415V3N~ 50/60Hz (W) | 4250 - 5000     | 6200 - 7500     |





## SEMIPROFESSIONAL MACHINES

- **CARISMA A1** ..... p. 37
- **CARISMA S1** ..... p. 38

# CARISMA A1

**A/1**

- One-group semi-professional automatic espresso coffee machine for small production needs.
- LCD display.
- Removable water tank with built-in water softener.
- Sensor to electronically control the boiler pressure.
- Display programmable boiler pressure.
- Brass made professional hydraulic circuit and coffee group.
- **1 QuickSteam** steam wand to froth or warm milk at the simple touch of a button and **1** water wand.
- Pressure gauge to display infusion pressure.



| Features  | A/1 |
|---|-----|
| Automatic delivery through 3 push buttons: single dose; double dose; ON/OFF | ✓   |
| Hot water wands   | 1   |
| Water tank capacity (litres)  | 2,2 |
| Boiler capacity (litres)  | 1,4 |
| Basin capacity (litres)   | 1   |
| Single dose filter holder   | ✓   |
| Double dose filter-holder   | ✓   |
| ESE pod adaptor   | ✓   |

| Technical information                       |                 |
|---|-----------------|
| Width x Depth x Height (mm)                 | 280 x 427 x 442 |
| Weight (kg)                                 | 20              |
| Power at 220-240V~ 50/60Hz (W) (Shuko plug) | 1300 - 1600     |

| Accessories                           |  |
|---------------------------------------|--|
| Adapter for open system capsules' kit |  |
| Water softener kit                    |  |



# CARISMA S1

**S/1**

- One-group semi-professional semi-automatic espresso coffee machine for small production needs.
- LCD display.
- Removable water tank with built-in water softener.
- Sensor to electronically control the boiler pressure.
- Display programmable boiler pressure.
- Brass made professional hydraulic circuit and coffee group.
- **1** steam and **1** water wand.
- Pressure gauge to display infusion pressure.



| Features                       | S/1 |
|--------------------------------|-----|
| ON/OFF semi-automatic delivery | ✓   |
| Hot water wands                | 1   |
| Steam wand                     | 1   |
| Water tank capacity (litres)   | 2,2 |
| Boiler capacity (litres)       | 1,4 |
| Basin capacity (litres)        | 1   |
| Single dose filter holder      | ✓   |
| Double dose filter-holder      | ✓   |
| ESE pod adaptor                | ✓   |

| Technical information                       |                 |
|---|-----------------|
| Width x Depth x Height (mm)                 | 280 x 427 x 442 |
| Weight (kg)                                 | 20              |
| Power at 220-240V~ 50/60Hz (W) (Shuko plug) | 1300 - 1600     |

| Accessories                           |  |
|---------------------------------------|--|
| Adapter for open system capsules' kit |  |
| Water softener kit                    |  |





## GRINDER-DOSERS

- **MC 99 Wireless** ..... p. 40
- **MC 99** ..... p. 41
- **MD 3000 On Demand Touch Wireless** ..... p. 42
- **MD 3000 On Demand Touch** ..... p. 43
- **MD 3000 Silver** ..... p. 44
- **MF** ..... p. 45
- **MF On Demand** ..... p. 46
- **ME A** ..... p. 47



# MC 99

## Wireless

- Wireless automatic grinder-doser
- Equipped with a completely developed in-house system which, using the wireless Bluetooth 2.45GHz technology, ensures a constant dialogue with the new generation coffee machines equipped with the Bluetooth module standard supplied with the grinder-doser (Faema Emblema, Faema Teorema). The system checks that the extraction is correct, and automatically makes any necessary corrections to the grinding and dose in order to guarantee the optimum quality of the coffee served.
- Touch screen.
- Filter-holder fork.
- Conic grinding burrs.
- Body of stainless steel and die-cast aluminium.
- High production per hour.



### Technical information

|  |                 |
|--|-----------------|
| Output g/s [These data refer to grinding for an Italian espresso coffee] | 4,4             |
| Hopper capacity (kg)   | 1,8             |
| Diameter grinding burrs (mm)   | 68              |
| Width x Depth x Height (mm)  | 250 x 451 x 735 |
| Power at 380-415V3~ 50Hz (W)   | 400             |
| Power at 220-240V~ 50/60Hz (W)   | 420             |





# MC 99

- Automatic grinder.
- Conic grinding burrs.
- Die-cast aluminium body painted.
- High level of production per hour.



## Technical information

|  |                 |
|--|-----------------|
| Output g/s [These data refer to grinding for an Italian espresso coffee] | 4,4             |
| Hopper capacity (kg)   | 1,5             |
| Diameter grinding burrs (mm)   | 68              |
| Width x Depth x Height (mm)  | 280 x 430 x 660 |
| Power at 220-240V~ 50Hz (W)  | 420             |



## GRINDER-DOSERS

# MD 3000

## On Demand Touch Wireless



- Instantaneous, electronic grinder-doser: it freshly grinds the set doses directly into the filterholder.
- Touch Screen.
- Flat burrs.
- Equipped with a completely developed in-house system which, using the wireless Bluetooth 2.45GHz technology, ensures a constant dialogue with the new generation coffee machines equipped with the Bluetooth module standard supplied with the grinder-doser (Faema Emblema, Faema Teorema). The system checks that the extraction is correct, and automatically makes any necessary corrections to the grinding and dose in order to guarantee the optimum quality of the coffee served.
- Electronic dose setting. Single and double doses settable independently.
- Micrometric screw adjustment of grind setting.
- Display also showing the already grinded doses' counter.
- Height-adjustable fork.
- Die-cast polished aluminium - Silver finish.



### Technical information

|  |                 |
|--|-----------------|
| Output g/s [These data refer to grinding for an Italian espresso coffee] | 4               |
| Hopper capacity (kg)   | 1,6             |
| Diameter grinding burrs (mm)   | 64              |
| Width x Depth x Height (mm)  | 220 x 442 x 620 |
| Power at 220-240V~ 50/60Hz (W)   | 300             |



## GRINDER-DOSERS

# MD 3000

## On Demand Touch

- Instantaneous, electronic grinder-doser: it freshly grounds the set doses directly into the filterholder.
- Touch screen.
- Flat burrs.
- Electronic dose setting. Single and double doses settable independently.
- Micrometric screw adjustment of grind setting.
- Display also showing the already grinded doses' counter.
- Height-adjustable fork.
- Die-cast polished aluminium - Silver finish.



### Technical information

|  |                 |
|--|-----------------|
| Output g/s [These data refer to grinding for an Italian espresso coffee] | 4               |
| Hopper capacity (kg)   | 1,6             |
| Diameter grinding burrs (mm)   | 64              |
| Width x Depth x Height (mm)  | 220 x 400 x 620 |
| Power at 220-240V~ 50Hz / 220V~ 60Hz (W)                                 | 300             |



## GRINDER-DOSERS

# MD 3000 Silver

- Automatic grinder-doser.
- Flat grinding burrs.
- Die-cast aluminium - Silver painted body.
- High production per hour.



### Technical information

|  |                 |
|--|-----------------|
| Output g/s [These data refer to grinding for an Italian espresso coffee] | 3,3             |
| Hopper capacity (kg)   | 1,6             |
| Diameter grinding burrs (mm)   | 75              |
| Width x Depth x Height (mm)  | 220 x 400 x 620 |
| Power at 380-415V3N~ 50Hz (W)  | 350             |
| Power at 220-240V~ 50/60Hz (W)   | 350             |



## MF

- Automatic grinder-doser.
- Flat grinding burrs; Ø 64 mm.
- Fixed coffee tamper.
- Hopper safety micro-switch.
- Die-cast painted body.



### Technical information

|  |                 |
|--|-----------------|
| Output g/s [These data refer to grinding for an Italian espresso coffee] | 2               |
| Hopper capacity (kg)   | 1,15            |
| Diameter grinding burrs (mm)   | 64              |
| Width x Depth x Height (mm)  | 194 x 428 x 510 |
| Power at 220-240V~ 50Hz (W)  | 360             |
| Power at 220V~ 60Hz (W)  | 460             |



## GRINDER-DOSERS

# MF

## On Demand

- Instantaneous, electronic grinder-doser: it freshly grounds the set doses directly into the filterholder.
- Flat grinding burrs; Ø 64 mm.
- Micrometric screw for grinding adjustment: value on display.
- Electronic dose setting. Single and double doses settable independently.
- Exclusive dose self-adjustment system according to granulometry variations.
- Height-adjustable fork. You don't need to hold the filter-holder.
- Hopper safety micro-switch.
- Available with or without the coffee tamper.
- Die-cast painted body.



### Technical information

|  |                 |
|--|-----------------|
| Output g/s [These data refer to grinding for an Italian espresso coffee] | 1,7             |
| Hopper capacity (kg)   | 1,15            |
| Diameter grinding burrs (mm)   | 64              |
| Width x Depth x Height (mm)  | 194 x 368 x 510 |
| Power at 220-240V~ 50Hz (W)  | 360             |
| Power at 220V~ 60Hz (W)  | 460             |





# ME A

- Automatic grinder-doser.
- Flat grinding burrs.
- Brushed aluminium body.



## Technical information

|  |                 |
|--|-----------------|
| Output g/s [These data refer to grinding for an Italian espresso coffee] | 2,3             |
| Hopper capacity (kg)   | 2               |
| Diameter grinding burrs (mm)   | 64              |
| Width x Depth x Height (mm)  | 260 x 470 x 640 |
| Power at 220-240V~ 50/60Hz (W)   | 300             |





## WATER SOFTENERS

- **CF/6** ..... p. 49
- **HLT8** ..... p. 50

# CF/6

- Automatic softener with cationic resins.
- Regeneration programmable up to 3 times per day.



**Technical information**

|                                     |                 |
|-------------------------------------|-----------------|
| Width x Depth x Height (mm)         | 230 x 450 x 420 |
| Max salt load                       | Ca. 19          |
| Resins' volume                      | 6,0             |
| Electrical supply (via transformer) | 220-240V~ 50Hz  |



# HLT8



- Manual softener with cationic resins.



## Technical information

|                   |     |
|-------------------|-----|
| Diameter (mm)     | 185 |
| Height (mm)       | 400 |
| Max salt load (l) | 9   |

## CAPTION

### PROCESS CERTIFICATION



ISO9001: Zertifizierung des Qualitätsmanagementsystems.  
OHSAS18001: Zertifizierung des Arbeitsschutzmanagementsystems.  
ISO 14001: Umweltmanagement –Zertifizierung.

### PRODUCT AND SAFETY CERTIFICATIONS



Safety certification and testing of consumer and industrial products and components.



The UL-EU Mark certifies that the tested products comply with the European (EN) standards. The Mark applies to both electrical and electronic products and components intended for use in Europe.



The D-Mark is a safety mark registered and provided by UL-Demko.



With the CE mark, which is obligatory in the European Union member countries, the manufacturer states that the individual product is compliance with the general safety regulations in the CE-marking directives.

### HYGIENE, HEALTH AND ENVIRONMENT



It certifies the hygienic quality of machines intended for production of food and beverages.



All the machine components in contact with water and steam undergo the Ruveco Teck coating process which drastically reduces the risk of release of metals in the delivered beverages.



It certifies that the electrical and electronic equipment do not contain levels of lead, cadmium, mercury, hexavalent chromium, polybrominated biphenyls (PBB) and polybrominated diphenyl ethers (PBDEs) above the legally permitted limit.

### IN-THE-CUP QUALITY



Istituto Nazionale Espresso Italiano.

## **SALES CONDITIONS**

- Goods packed in standard cardboard boxes and delivered FCA, Via Archimede, 3 - Binasco (MI).
- Net prices for importers.
- Prices in Euro.
- Valid from May 2016.

## **GENERAL NOTES**

- The installation of the softener is compulsory when the machines are fed by water harder than 8 degrees F.
- Could the main pressure exceed 6 bars (85,34 psi), the installation of a pressure reducer is required.
- The present price list cancels and replaces all previous editions.
- Optional: extra components directly assembled in factory.
- Accessories: finished goods or extra kits installed by the distributor.



