

The Perfect Coffee Companion

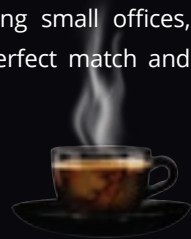
*Café*MATIC

With CaféMatic, the fully automatic coffee machines are designed for professional use across all business sizes. Explore the possibilities and discover which of the machines is made for you.



CaféMATIC

The CaféMatic coffee machines deliver aromatic and excellent coffee for both the espresso and milk-based options. Accessible and user-friendly with the touch screen functions, the range of models complement a variety of environments, including small offices, hotels and large sized restaurants. Find your perfect match and begin the ideal coffee experience.



CaféMatic 1



CaféMatic 1 is the ideal coffee machine model for any small and medium businesses. With its compact size, these counter-top coffee equipment will bring you a delightful coffee experience.

Dimension

- CaféMatic 1: W300 x D500 x H580 (mm)

Features

- New Linux platform
- 10.1" touch screen with video function & changeable lighting decoration
- Fixed Brew Unit
- Solenoid valve that controls waterway
- Directly link to the water inlet
- Milk and milk foam temperature are minimum 60 degrees and can be manually adjusted
- Two pumps and double heating (19 bars) system with by path function
- Self-cleaning function (programmable and no touch to the milk pipe)

Technical Specifications

Power supply	220 – 240 V / 50 ~ 60 Hz	Adjustable temperature	3 levels
Rated power input	2900 W	Operating noise	<70 db
Off mode power	<0.5 W	Quantity of pump	2 pcs
Height-adjustable dual spout	60 - 140 mm	Quantity of flowmeter	2 pcs
Weight	22 kg	Quantity of Thermoblock	2 pcs
Adjustable grinding burrs	9 levels	Quantity of bean hopper	1 pc
Adjustable coffee strength	5 levels	Quantity of grinder	1 pc

Capacity

Recommended daily output	80 – 100 cups	Water tank	2 L
Espresso (50ml)	70 cups/hour	Drip tray	1.5 L
Coffee powder of brewing unit	Max. 16 g	Grounds container	70 pcs (based on 10 g/pc)
Bean hopper	1200 g / 750 g shorter hopper capacity (optional)	Grinding	2 g/s

CaféMatic 2

CaféMatic 2 is the ideal coffee machine model for any small and medium businesses. With its compact size, these counter-top coffee equipment will bring you a delightful coffee experience.

Dimension

- CaféMatic 2: W410 x D500 x H580 (mm)



Features

- New Linux platform
- 10.1" touch screen with video function & changeable lighting decoration
- Fixed Brew Unit
- Solenoid valve that controls waterway
- Directly link to the water inlet with additional 8-L water tank
- Milk and milk foam temperature are minimum 60 degrees and can be manually adjusted
- Two pumps and double heating (19 bars) system with by path function
- Self-cleaning function (programmable and no touch to the milk pipe)

Technical Specifications

Power supply	220 – 240 V / 50 ~ 60 Hz	Adjustable temperature	3 levels
Rated power input	2900 W	Operating noise	<70 db
Off mode power	<0.5 W	Quantity of pump	2 pcs
Height-adjustable dual spout	60 - 140 mm	Quantity of flowmeter	2 pcs
Weight	23 kg	Quantity of Thermoblock	2 pcs
Adjustable grinding burrs	9 levels	Quantity of bean hopper	1 pc
Adjustable coffee strength	5 levels	Quantity of grinder	1 pc

Capacity

Recommended daily output	80 – 100 cups	Water tank	8 L
Espresso (50ml)	70 cups/hour	Drip tray	1.5 L
Coffee powder of brewing unit	Max. 16 g	Grounds container	70 pcs (based on 10 g/pc)
Bean hopper	1200 g / 750 g shorter hopper capacity (optional)	Grinding	2 g/s

CaféMatic 5



CaféMatic 5 is a coffee machine model that is designed for specialised needs. It provides personalised preferences with various beverage products, with steam heating and milk frothing capabilities all built within this model for pure convenience.

Dimension

- CaféMatic 5: W340 x D545 x H620 (mm)
(H700 mm with hopper key)

Features

- New Linux Platform
- 10.1' touch screen with video function & changeable lighting decoration
- Intelligent automatic cleaning
- Two pumps and two boiler systems
- Independent hot water wand and steam wand with operating touch buttons at lower right screen
- The boiler is protected from overheating through a thermostat
- Boiler overpressure protection is achieved by mechanical spring and ball devices
- Milk foam temperature more than 60 degrees
- Machine to machine beverage setting transfer by USB port

Technical Specifications

Power supply	220 – 240 V / 50 ~ 60 Hz	Operating noise	<70 db
Rated power input	2900 W	Quantity of pump	2 pcs
Off mode power	<0.5 W	Quantity of flowmeter	1 pc
Height-adjustable dual spout	80 - 180 mm	Boiler	2 pcs
Weight	30 kg	Quantity of bean hopper	1 pc
Adjustable grinding burrs	9 levels	Quantity of powder hopper	1 pc
Adjustable coffee strength	5 levels	Quantity of grinder	1 pc

Capacity

Recommended daily output	150 - 200 cups	Water tank	Max. 4 L
Espresso (50ml)	100 cups/hour	Hot water	30 L/hour
Coffee powder of brewing unit	Max. 21 g	Drip tray	1.5 L
Bean hopper	1500 g	Grounds container	70 pcs (based on 10 g/pc)
Powder hopper	1200 g	Grinding	2 g/s

CaféMatic 5 Plus

5 Plus

CaféMatic 5 Plus is an upgraded version of the CaféMatic 5, featuring enhanced hopper functions with steam heating and milk frothing capabilities for added convenience. It includes a milk sensor, catering to modern operational needs. Ideal for small and medium businesses with a daily consumption of around 200 cups, this compact countertop coffee machine ensures a delightful coffee experience.



Dimension

- CaféMatic 5Plus: W340 x D545 x H630 (mm)
(H730 mm with hopper key)

Features

- New Linux Platform
- 10.1" touch screen with video function & changeable lighting decoration
- Two pumps and two boiler systems
- Self-cleaning function (programmable and no touch to the milk pipe)
- The boiler is protected from overheating through a thermostat
- Boiler overpressure protection is achieved by mechanical spring and ball devices
- Machine to machine beverage setting transfer by USB port.
- One separate hot water dispenser & one steam wand, no physical button; with operating button at lower right screen
- Milk foam temperature more than 60 degrees
- Milk Sensor

Technical Specifications

Power supply	220 – 240 V / 50 ~ 60 Hz	Adjustable coffee strength	5 levels
Rated power input	2900 W	Operating noise	<70 db
Off mode power	<0.5 W	Quantity of pump	2 pcs
Height-adjustable dual spout	80 - 180 mm (FYR)	Quantity of flowmeter	1 pc
Weight	28 kg	Boiler	2 pcs
Adjustable temperature	3 levels	Quantity of bean hopper	2 pcs
Adjustable grinding burrs	9 levels	Quantity of grinder	2 pcs

Capacity

Recommended daily output	150 - 200 cups	Hot water	30 L/hour
Espresso (50ml)	144 cups/hour	Drip tray	1.5 L
Coffee powder of brewing unit	Max. 21 g	Grounds container	70 pcs (based on 10 g/pc)
Bean hopper	1400 g x 2 pcs	Grinding	2.5 g/s
Water tank	Max. 4 L		

CaféMatic 6

With the pursuit for a perfect cup of coffee, our commercial coffee expert - CaféMatic 6 is designed to deliver a range of high quality and rich flavour that would elevate your coffee experience. It is ideal for hotels and large sized restaurant's volume consumption.

Dimension

- CaféMatic 6: W340 x D540 x H800 (mm)



Features

- New Linux platform
- 10.1" Touch screen with video function with changeable light decoration
- Two pump system and double boiler system
- Boiler overpressure protection is achieved by mechanical spring and ball devices
- The boiler is protected from overheating through a thermostat
- Milk foam temperature more than 60 degrees
- Brew unit is easy to disassemble
- Comprehensive beverage outlet for coffee, hot water, milk / milk foam
- Directly link to the water inlet; with water tank for portable option

Technical Specifications

Power supply	220 – 240 V / 50 ~ 60 Hz	Operating noise	<70 db
Rated power input	2900 W	Quantity of pump	2 pcs
Off mode power	<0.5 W	Quantity of flowmeter	1 pc
Height-adjustable dual spout	80 - 180 mm	Quantity of boiler	2 pcs
Weight	42 kg	Quantity of bean hopper	2 pcs
Adjustable grinding burrs	9 levels	Quantity of grinder	2 pcs
Adjustable coffee strength	5 levels		

Capacity

Recommended daily output	150 - 200 cups	Water tank	Max. 4 L
Espresso (50ml)	156 cups / hour	Grounds container	100 pcs
Coffee powder of brewing unit	Max. 21 g	Grinding	2 g / s
Bean hopper	1200 g x 2 pcs / 900 g x 2 shorter hopper (optional)		

CaféMatic 8



With the pursuit for a perfect cup of coffee, our commercial coffee expert - CaféMatic 8 is designed to deliver a range of high quality and rich flavour that would elevate your coffee experience. It is ideal for hotels and large sized restaurant's volume consumption.

Dimension

- **CaféMatic 8:** W340 x D540 x H800 (mm)

Features

- New Linux platform
- 10.1" Touch screen with video function with changeable light decoration
- Two pump system and double boiler system
- Boiler overpressure protection is achieved by mechanical spring and ball devices
- The boiler is protected from overheating through a thermostat
- Milk foam temperature more than 60 degrees
- Brew unit is easy to disassemble
- Comprehensive beverage outlet for coffee, hot water, milk / milk foam
- Directly link to the water inlet; with water tank for portable option

Technical Specifications

Power supply	220 – 240 V / 50 ~ 60 Hz	Operating noise	<70 db
Rated power input	2900 W	Quantity of pump	2 pcs
Off mode power	<0.5 W	Quantity of flowmeter	1 pc
Height-adjustable dual spout	80 - 180 mm	Quantity of boiler	2 pcs
Weight	45 kg	Quantity of bean hopper	2 pcs
Adjustable grinding burrs	9 levels	Quantity of grinder	2 pcs
Adjustable coffee strength	5 levels	Quantity of powder hopper	2 pcs

Capacity

Recommended daily output	150 - 200 cups	Powder hopper	1000 g
Espresso (50ml)	156 cups/hour	Water tank	Max. 4 L
Coffee powder of brewing unit	Max. 21 g	Grounds container	100 pcs
Bean hopper	1200 g x 2 pcs / 900 g x 2 shorter hopper (optional)	Grinding	2 g / s

CaféMATIC

Accessories



SC05-S

Specifications

Machine Dimension : W310 x D430 x H640 (mm)
Temperature Range : 1°C ~ 5°C
Capacity : 3.5 L
Net Weight : 30 kg
Installation Points : One 13 amps power point



SC08 Compressor Fridge

Specifications

Machine Dimension : W240 x D470 x H472 (mm)
Temperature Range : 1°C ~ 15°C
Capacity : 8 L
Net Weight : 12 kg
Installation Points : One 13 amps power point



SC10 Compressor Fridge

Specifications

Machine Dimension : W240 x D420 x H610 (mm)
Temperature Range : 1°C ~ 15°C
Capacity : 10 L
Net Weight : 14 kg
Installation Points : One 13 amps power point

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