



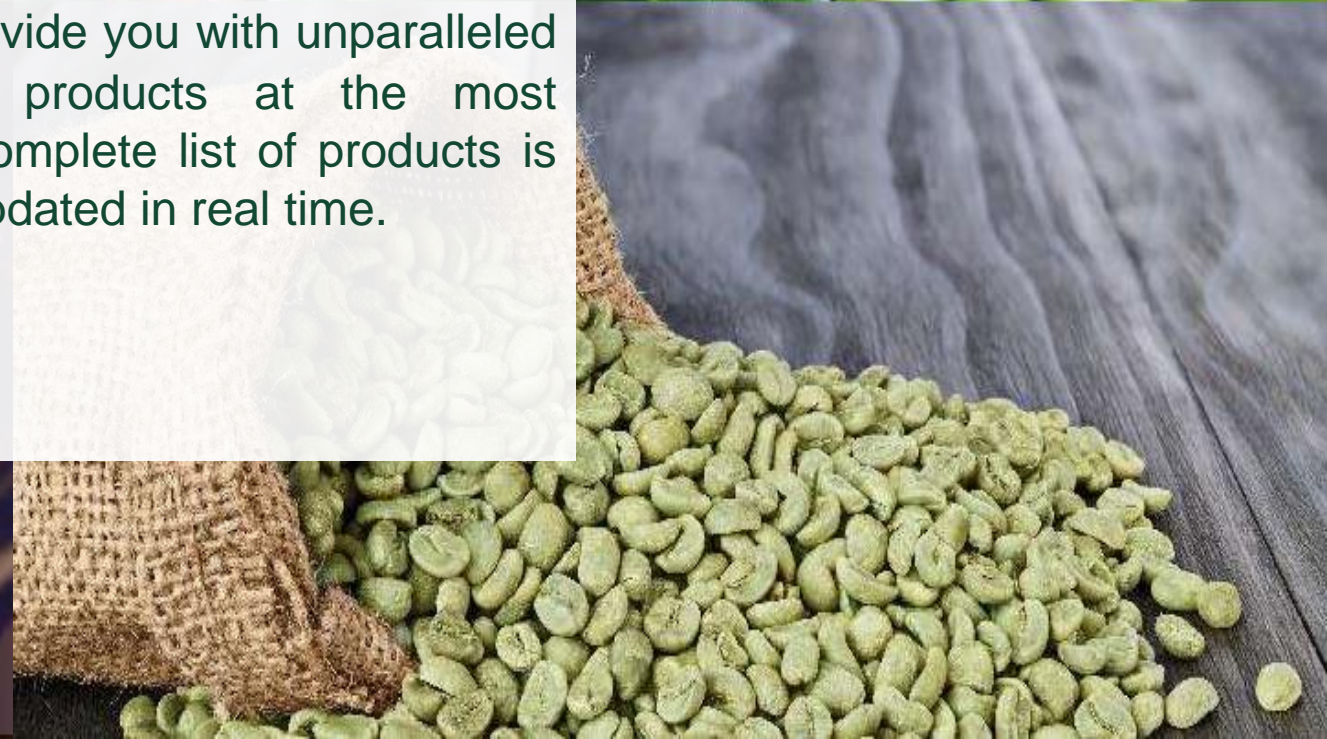
**COFFEE IS A LIFESTYLE,
ROASTING IS MORE.**



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



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





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

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

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

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

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

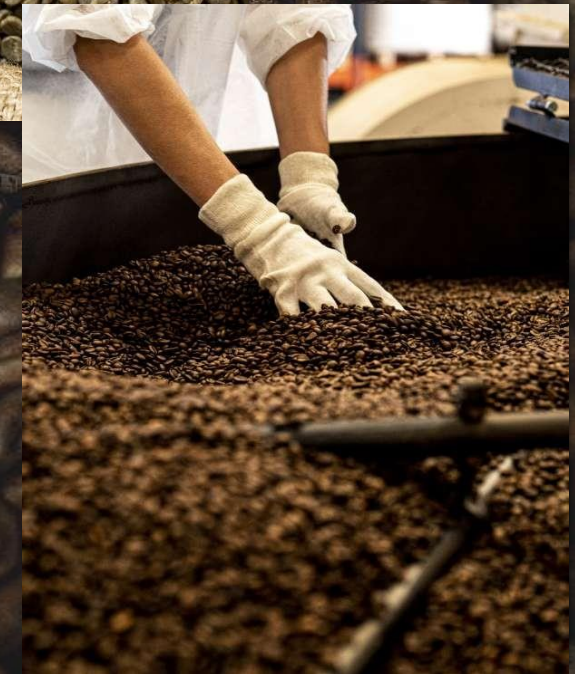
The full potential of coffee depends on how long it is roasted. We put our heart into this process, constantly experimenting and improving



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

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

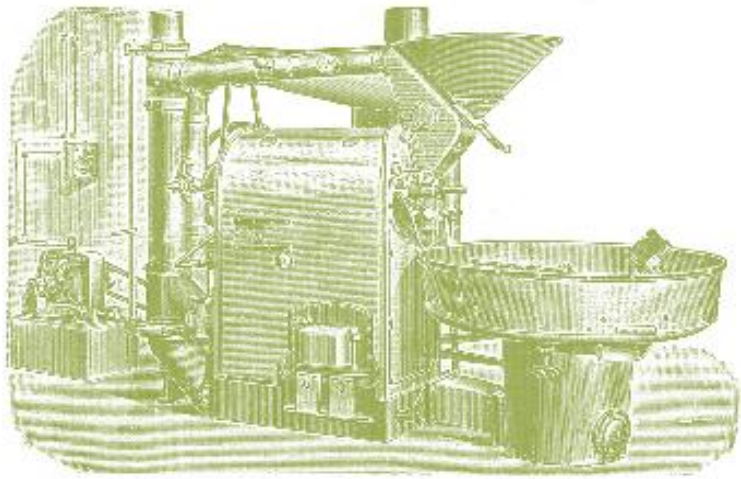
Our goal is to roast a coffee that is easy to brew and enjoyable to use.





A close-up photograph of a dark, textured surface, likely a car's interior. The word "PROBANA" is embossed in large, bold, capital letters across the center. Above the text, there are two circular components: a white one on the left and a metallic one on the right. The metallic component has a small hole and a protrusion. The lighting is dramatic, highlighting the texture and the embossed letters.

PROBANA



The original rapid roaster 'Probat' (about 1900).

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

BRAND VISION

Our vision expresses what we plan to achieve over the coming years:

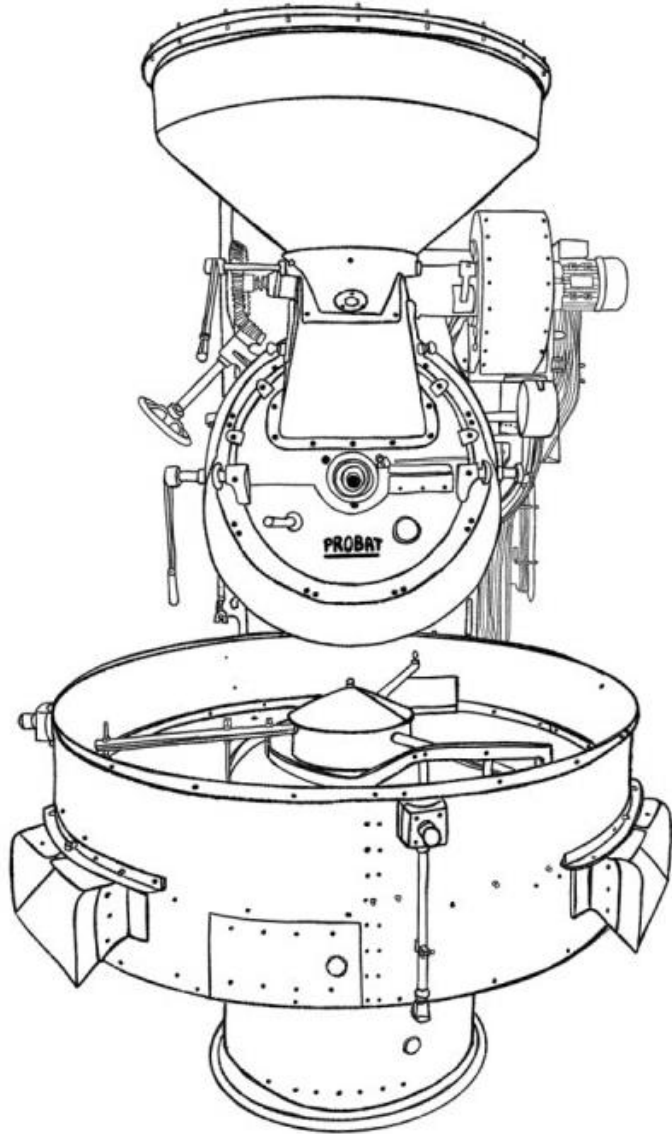
Everyone, who wants to learn about roasting and processing coffee, asks PROBAT first.

BRAND MISSION

This mission is the driving force behind our daily and passionate dedication to our work.

Future-proof solutions for your coffee





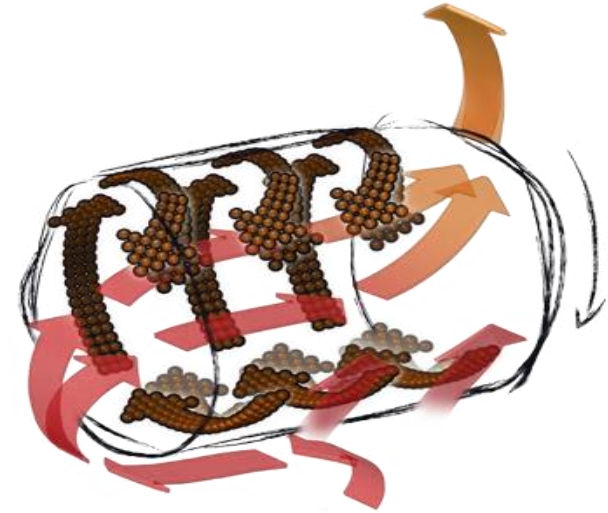
The P series Probat was designed to be user-friendly and precise, delivering perfect roast results. Intuitive to use, easy for beginners to learn. Experts still have configuration options for delving deeper into the roaster, offering even more scope for individualization.

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

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


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

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



PROBAT



A close-up photograph of several large, brown burlap coffee sacks stacked on a metal rack. The sacks are made of a coarse, woven fabric and are tied at the top. The metal rack is visible on the left side of the frame, with its perforated structure. The background is slightly blurred, showing more of the rack and the sacks.

You have to love coffee to roast it properly; and you have to live and breathe coffee to really enjoy it. We are inspired by roasted coffee. Its fascination lies in its variety and its challenge in maintaining its consistency. And that's exactly how it should be. Roasting coffee is much more than just a profession. You can analyse and explain coffee; you can blend it or glaze it with sugar; you can change it, refine it and tease the very best from it: its whole flavour.

But before you can do any of that, you need to understand it. Coffee wants to be touched, tasted, smelt and enjoyed with all the senses. You know that. And so do we.

Our certificates



CERTIFICATE ♦ SERTİFİKAT



AZƏRBAYCAN RESPUBLİKASI

AzAK

Malların (işlərin,xidmətlərin) uyğunluğunun qiymətləndirilməsi barədə

AZUNISERT

UYĞUNLUQ SERTİFİKATI

Dövlət reyestrində qeydiyyatda alınmışdır

AZUNISERT

İstehlak məhsullarının sertifikatlaşdırılması orqanı.

Bakı şəhər, Nərimanov rayonu, Məmməd Araz küçəsi, ev 25 E

tel: 012 436 27 63; cell phone: (+994) 70 2404142; e-mail: office@azunisert.az

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Bakı şəh., Nərimanov rayonu, Qədirbəyova, ev 4, mənzil 0

Normativ sənədlərin adı, nömrəsi və tarixi: ГОСТ 32775-2014

İstehsal olunan məhsulun adı: Qovrulmuş (üydülmüş) qəhvə

MNT kod:10.83.11

Sertifikat verilib: "COFFERICA" MMC

Ünvan: Bakı şəh., Nərimanov rayonu, Qədirbəyova, ev 4, mənzil 0

Sertifikatın verilməsi üçün əsas: "AZUNISERT" MMC İstehlak Məhsullarının Sertifikatlaşdırılması Orqanının
21 noyabr 2022-ci il tarixli 22/49 sayılı qərar və Salyan yeyirli və kənd təsərrüfatı məhsullarının sınaq laboratoriyasının
18.11.2022-ci il tarixli 4/000480/22 sayılı sınaq protokolu

Akkreditasiya edilmiş uyğunluğu
qiymətləndirən qurumun rəhbəri
(səlahiyyətli nümayəndəsi)



F.Zakirli
(imza)

F.Zakirli



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(səlahiyyətli nümayəndəsi)



F.Zakirli
(imza)

F.Zakirli





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

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

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

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

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

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

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

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







Assortments of syrups, toppings and purees



Лучшее дополнение к вашему десерту - топпинги Royal Cane



НАТУРАЛЬНЫЕ
СИРОПЫ



ФРУКТОВЫЕ
И ЯГОДНЫЕ ПЮРЕ



The Victoria Arduino brand was inspired in 1905 in Turin, Italy by engineer Pier Teresio's passion to create the world's best specialty coffee machine. This desire is embodied in coffee machines that are innovative, ergonomic, incomparably beautiful and reliable, and at the same time simple and easy to use.

Since the beginning of serial production in 1910, Victoria Arduino products have revolutionized the coffee equipment market. Each model produced by Pierre bore the names of Greek gods as a sign of excellence in everything. Victoria Arduino coffee machines are the embodiment of an entire coffee era in the history of Italian culture.

For a long time, this brand has become a symbol of elitism, elegance, refinement and sophistication, legends are invented about it.

Today, Victoria Arduino coffee machines are, as before, excellent design, processing in every detail, sophistication, sophistication and prestige, plus modern materials and innovative technologies. The main technical advantages of Victoria Arduino coffee machines include:

high speed, high performance, the ability to adjust many parameters, compactness, precise control of the extraction process, an amazing combination of modern and classic.



Victoria Arduino

INSPIRED BY YOUR PASSION.



NUOVA SIMONELLI is a world-famous Italian manufacturer of professional coffee machines and coffee grinders. The company produces semi-automatic, automatic and super-automatic coffee machines that allow you to prepare both classic espresso coffee and various coffee drinks with the addition of milk and other ingredients.

Innovative technologies and traditional Italian quality make the company's coffee equipment the best choice for professional use in various catering facilities, including restaurants and specialty coffee shops.





Rocket Espresso produces the finest espresso machines in the tradition of 'Fatto a Mano' translated to, 'made by hand'. Our small team of craftsmen produce both premium domestic and commercial espresso machines, beautifully made with meticulous care and attention to detail. More importantly, Rocket Espresso machines will deliver the finest espresso in the cup, time after time. More importantly, Rocket Espresso machines will deliver the finest espresso in the cup, time after time, with every model designed to meet the needs of today's most exacting espresso customer.





Mahlkönig is the first choice of baristas from all around the world. Mahlkönig coffee grinders are regarded as guarantors for the highest coffee quality possible – since as early as 1924. We enable an even extraction of the precious entire coffee aroma with our outstanding grinding performances. Mahlkönig product management relies on a systematic translation of the market's requirement in order to realize the customers' desired taste profiles. We owe our top achievements in performance and product quality to the engagement and experiences of our long-term colleagues working on the engineering, inside the production and at our assembly lines. This is how Mahlkönig stays on top as the undisputed market leader.

Mahlkönig is leading in innovation by shaping the trends of tomorrow. We have set new quality standards within our industry through the introduction of the “grind-on-demand” principle and raised the awareness for the advantages of fresh grinding on the taste.





Mazzer, also known as Luigi, is a world-class manufacturer of coffee grinders. The company was originally founded in the 1940s by Luigi Mazzer under the name La Veneta. Its machines were originally designed for light commercial applications. The company later changed its name to Mazzer

and is known for packing heavy-duty components into small packages, allowing their commercial-style machines to be used in the comfort of your home. Precise engineering and a constant desire for perfection have left their mark on this brand.

Mazzer is a leading manufacturer of coffee grinders, grinder-dozers and accessories. Its products are distributed in 90 countries around the world and are known for their quality, reliability and design. The company participates in the entire technological process, and the reliability of its components is highly valued at the international level.





Keeping ahead of the times, being the first to offer the solutions required by the market and to exploit the right technology to guarantee the perfect cup of coffee: through innovation, **Fiorenzato** has been able to design increasingly advanced and efficient grinder-dosers, with exceptional performances and guaranteed ease of use.

The secret?

The transfer of the industrial grinders technology to coffee-shop grinders. Each grinder-doser is able to ensure absolute precision and consistency, reduce consumption, run silently and offer exceptional reliability even when used over a long period of time.

Fiorenzato

THE ORIGIN OF GRINDERS



Fiorenzato

THE ORIGIN OF GRINDERS



F5 PRO
With 64-mm flat burrs and 350-Watt power.



F6 PRO
With 83-mm flat burrs and 650-Watt power.



F71 AK PRO
With 71-mm conical burrs and 850-Watt power.



F64 E PRO
With 64-mm flat burrs and 350-Watt power.



F64 EVO PRO
With 64-mm flat burrs and 350-Watt power.



F83 E PRO
With 83-mm flat burrs and 650-Watt power.



F71 EK PRO
With 71-mm conical burrs and 850-Watt power.



F64 E XGi PRO
With 64-mm flat burrs and 350-Watt power.



F64 EVO XGi PRO
With 64-mm burrs and automatic cooling fan.



F83 E XGi PRO
With 83-mm flat burrs and capacity of 1350-1550 revs per minute.



F71 EK XGi PRO
With 71-mm conical burrs and 850-Watt power.

DeLonghi

DeLonghi is a combination of tasteful design and technology. The company has been engaged in the production of household and air conditioning equipment since 1974. The company's wide range of products includes coffee machines, ovens, hobs, dishwashers, as well as various categories of small household appliances.

Stainless steel, aluminum, tempered glass and ceramics are used in the production of DeLonghi appliances. This ensures the reliability of the parts and easy cleaning of contaminants. Product quality is controlled at every stage of production, which guarantees a long service life.





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

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



BIALETTI





AeroPress company was founded in 1984 as Aerobie, Inc. by inventor and retired Stanford University engineering instructor Alan Adler. For many years we manufactured high performance sport toys, including the Aerobie Pro flying ring, which was used to set a Guinness World Record for farthest thrown object.

Then, in 2004, Alan began studying the brewing process with a simple goal in mind: brew a superior cup of coffee. The AeroPress Original debuted to critical acclaim in 2005, and is now sold in over 60 countries. It has even inspired the World AeroPress Championship, a fan-driven global phenomenon where creative coffee lovers from over 50 countries compete to make the best cup of coffee using their favorite AeroPress recipe.

In 2017 we sold the Aerobie sport toy line and became AeroPress, Inc. Smart design and creativity have always been the heart of what we do, and along with our customers, partners, and the World AeroPress Championship, we are now squarely focused on inspiring even more coffee lovers around the world to revolutionize their coffee routine!

AEROPRESS[®]
Coffee Maker



AERO PRESS[®]

Coffee Maker



Motta Metallurgica is a famous Italian manufacturer of stainless steel professional products for baristas, bartenders, hotels, restaurants and homes.

50 years of passion

Since 1967 we have specialized in professional and household items made in stainless steel.

Products that come from a wisdom built reputation combined with true craftsmanship and developed technology. The result is a spectrum of not only household items ranging from great gifts of a superb style and taste, but also equipment with required specifications for the catering and hospitality professionals.



Timemore Coffee was founded in 2012 by coffee lovers.

The company specializes in the design and manufacture of original equipment for alternative coffee brewing, with a belief in the power of art and creativity, in a relaxed lifestyle with the opportunity to experience the beauty of the moment, in the power of craftsmanship and in the boundless love of coffee.

The main challenge in producing accessories is to make them elegant and beautiful, like a work of art and precise, like professional laboratory equipment, to refresh the standards of the coffee industry. Only beautiful and comfortable products are worthy of the taste of every coffee bean.

The company's founders spend a lot of time traveling in search of the best varieties of coffee beans. During their travels, they also learn different methods of roasting coffee. This allows you to understand in detail what is required to produce accessories that can be used to ideally prepare premium grades of coffee. From roasting to brewing, you end up enjoying the perfect cup of great coffee.

We know that time passes like a cup of coffee: slowly, revealing rich flavor with every sip, so that life becomes beautiful and tasty.



TIME MORE[®]





TIME MORE®





Lujo Clean company for the cleaning of professional and home coffee machines and coffee grinders.

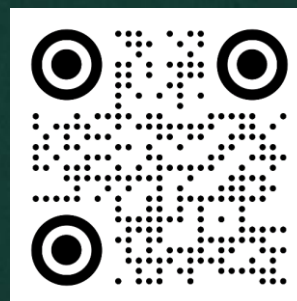





Filtropa is a Dutch company engaged in the production of paper filters for coffee machines.





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