




cofferica

COFFEE
ROASTERS CO

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.

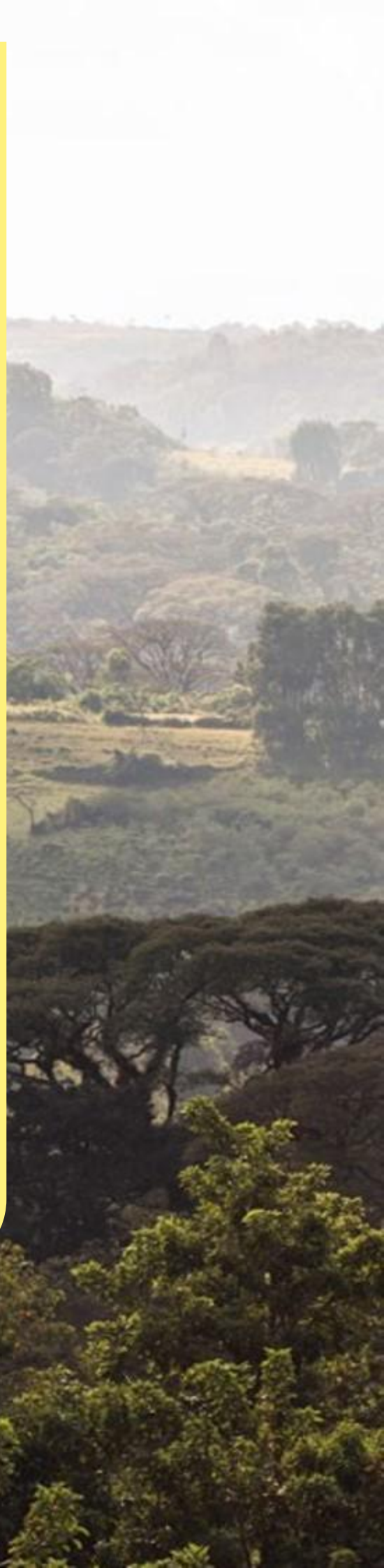
Proper roasting brings out the characteristics of each coffee type and balances its flavors. We prepare the coffee beans completely ready for use and carefully monitor the process to ensure that the result is always perfect. Time and temperature are critical factors for us. Every second counts.

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.



The logo for Probat, featuring a stylized grey triangle above the word "PROBAT" in a bold, grey, sans-serif font, with another grey triangle below it.

PROBAT



COFFEE ROASTING

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

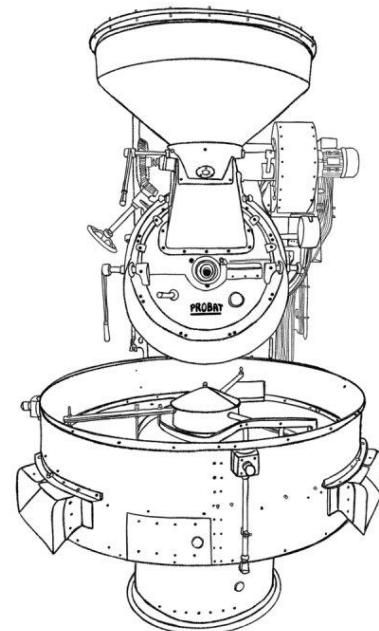
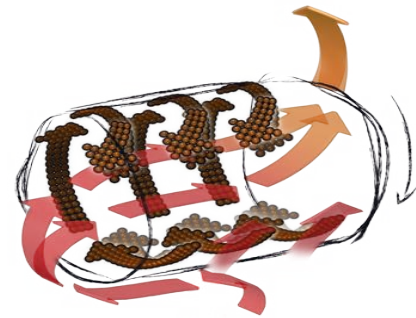
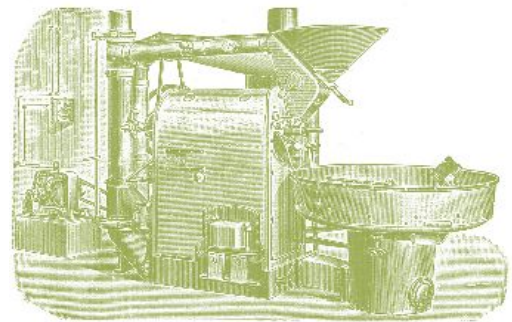
The P series Probat was designed to be user-friendly and precise, delivering perfect roast results. Intuitive to use, easy for beginners to learn. Experts still have configuration options for delving deeper into the roaster, offering even more scope for individualization.

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

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

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

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



Lighttells

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

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

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

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



CROPSTER

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

AILLIO BULLET ROASTER R1 V2

The Bullet R1 is a 1 kg personal/sample true drum coffee roaster.

Automatic drum pre-heating, adjustable heat and fan speed, and continuous real-time feedback provided by infrared bean and drum temperature sensors combine to allow for precise, consistent roasting.

Details of each roast can be digitally recorded and saved as roast profiles that can then be replayed or shared between roasters.

 cropster





GREEN COFFEE BEANS



We buy green coffee from many countries of the world and sell it in our country. Our team selects different types of coffee according to the wishes of our customers. In our warehouse, our customers can get coffee beans with different processing methods and varieties.



OUR COFFEE

ESPRESSO

CREMOSO

Dad profaylı :
Üzüm - gilemeyvə - südlü şokolad - fındıq

Qovurma : SCA :
Orta tünd | 85

Sərtlik : Proses:
●●●●○○ | Yuyulmuş



○ 1 KQ

COLOMBIA

Cauca

Dad profaylı :
Tropik meyvələr - üzüm - gilemeyvə

Qovurma : SCA :
Orta tünd | 85

Sərtlik : Proses:
●●●●○○ | Yuyulmuş



○ 1 KQ

HONDURAS

Marcala

Dad profaylı :
Südlü şokolad - fındıq - üzüm

Qovurma : SCA :
Orta tünd | 84

Sərtlik : Proses:
●●●●○○ | Yuyulmuş



○ 1 KQ

BRAZIL

Sao Paolo

Dad profaylı :
Südlü şokolad - fındıq - kakao

Qovurma : SCA :
Orta tünd | 83

Sərtlik : Proses:
●●●●○○ | Natural



○ 1 KQ

ITALIANO

Dad profaylı :
Südlü şokolad - fındıq - kakao - tropik meyvələr

Qovurma : SCA :
Orta tünd | 84

Sərtlik : Proses:
●●●●○○ | Natural



○ 1 KQ

BARISTA

Dad profaylı :
Südlü şokolad - fındıq - kakao - adviyyat

Qovurma : SCA :
Orta tünd | 83

Sərtlik : Proses:
●●●●○○ | Natural



○ 1 KQ

GUATEMALA

Huehuetenango

Dad profaylı :
Qara şokolad - karamel - üzüm

Qovurma : SCA :
Orta tünd | 84.5

Sərtlik : Proses:
●●●●○○ | Yuyulmuş



○ 1 KQ

COSTA RICA

La Pastora

Dad profaylı :
Südlü şokolad - naringi- portağal

Qovurma : SCA :
Orta tünd | 84

Sərtlik : Proses:
●●●●○○ | Yuyulmuş



○ 1 KQ

ETHIOPIA

Sidamo

Dad profaylı :
Tropik meyvələr - qırmızı giləs - portağal

Qovurma : SCA :
Orta tünd | 85

Sərtlik : Proses:
●●●●○○ | Yuyulmuş



○ 1 KQ

OUR COFFEE

FILTER

COLOMBIA

Bubble Gum

Dad profaylı :
Çiçeklər - tünd şokolad - qarpız

Qovurma : SCA :
Orta 87.75

Sertlik : Proses:
●●●○○○ Anaerobik



○ 200 QR

COLOMBIA

Guava Banana

Dad profaylı :
Manqo - qaraqilə - guava - karamel - çiçeklər

Qovurma : SCA :
Orta 87.75

Sertlik : Proses:
●●●○○○ Anaerobik



○ 200 QR

COLOMBIA

Pink Punch Bourbon

Dad profaylı :
Gavalı - albalı - vanil - çiçeklər - alma

Qovurma : SCA :
Orta 88

Sertlik : Proses:
●●●○○○ Anaerobik



○ 200 QR

COLOMBIA

Decaf

Dad profaylı :
Bəhməz - manqo - bal

Qovurma : SCA :
Orta 83

Sertlik : Proses:
●●●○○○ CO2



○ 200 QR

ETHIOPIA

West Arsi

Dad profaylı :
Vanil - çiçeklər - qırmızı meyvələr - vişnə

Qovurma : SCA :
Orta 87.75

Sertlik : Proses:
●●●○○○ Natural



○ 200 QR

KENYA

Gakui

Dad profaylı :
Ananas - qarağat - qırmızı giləmeyvə

Qovurma : SCA :
Orta 86

Sertlik : Proses:
●●●○○○ Yuyulmuş



○ 250 QR

RWANDA

Muteteli

Dad profaylı :
Portağal - üzüm - gavalı

Qovurma : SCA :
Orta 84

Sertlik : Proses:
●●●○○○ Yuyulmuş



○ 250 QR

HONDURAS

Marcala

Dad profaylı :
Südlü şokolad - fındıq - üzüm

Qovurma : SCA :
Orta 84

Sertlik : Proses:
●●●○○○ Yuyulmuş



○ 250 QR

OUR COFFEE

OMNI

COLOMBIA

Cauca

Dad profaylı :
Tropik meyvələr - manqo - bal

Qovurma : SCA :
Omni 85

Sertlik : Proses:
●●●●○○ Yuyulmuş



○ 250 QR

COSTA RICA

La Pastora

Dad profaylı :
Giləmeyvə - karamel - südlü şokolad

Qovurma : SCA :
Omni 84

Sertlik : Proses:
●●●●○○ Yuyulmuş



○ 250 QR

GUATEMALA

Huehuetenango

Dad profaylı :
Südlü şokolad - portağal - quru meyvələr

Qovurma : SCA :
Omni 86

Sertlik : Proses:
●●●●○○ Yuyulmuş



○ 250 QR

ETHIOPIA

Sidamo

Dad profaylı :
Albalı - quru meyvələr - ananas

Qovurma : SCA :
Omni 85

Sertlik : Proses:
●●●●○○ Yuyulmuş



○ 250 QR

EL SALVADOR

Altura

Dad profaylı :
Fındıq - tünd şokolad - karamel

Qovurma : SCA :
Omni 86

Sertlik : Proses:
●●●●○○ Natural



○ 250 QR

CAFFITALY

CAFFITALY SYSTEM

DOLCE GUSTO

NESPRESSO

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

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

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

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

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

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

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

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



> CAFFITALY SYSTEM MACHINE



QUADRA



BIANCA



VOLTA



IRIS

> CAFFITALY SYSTEM



Coffee line



Premium Line



Milk Line

> DOLCE GUSTO



> NESPRESSO



natfood
products & services



NATFOOD

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

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

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

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



WHITE CHOCOLATE



DARK CHOCOLATE



BARLINE

The page is decorated with several white curved lines of varying radii and a single thin black diagonal line, all set against a light purple background.



Syrup sugar free



Topping



Fruit Filling



Syrup

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

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

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

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

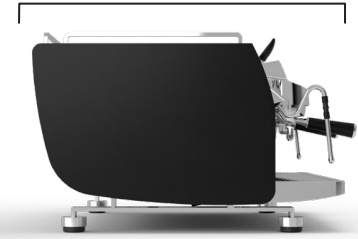
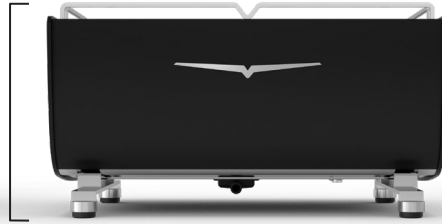
Possessing significant production capacity, modern high-tech equipment, and extensive production experience, we are open to long-term mutually beneficial cooperation. Our company is engaged in both wholesale and retail sales and actively cooperates with individuals and legal entities.



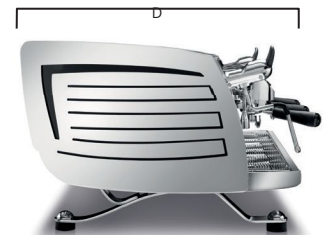
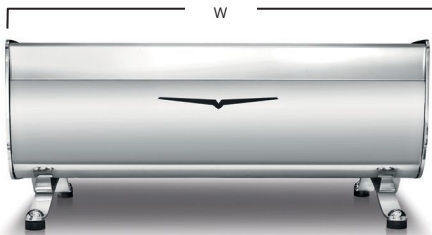
VICTORIA ARDUINO



BLACK EAGLE MAVERICK

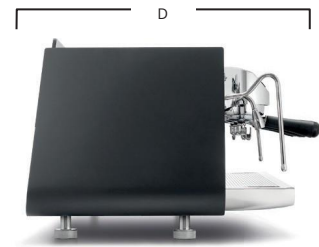


Black Eagle Maverick is the coffee machine for those who want to express the most of their potential, with a strong focus on sustainability and energy saving. Black Eagle Maverick is intelligent and sustainable, able to offer total control over temperature, infusion, steam and even the opportunity to instantaneously switch between different types of coffee.



VA388 Black Eagle is the official machine for the World Barista Championship 2015-2021 as it offers the best baristas in the world and to speciality roasters the maximum level of precision to exalt the characteristics of the coffee. Since it was launched onto the market, the VA388 Black Eagle has raised the standards of espresso coffee enabling baristas and roasters to perfect their recipes and to offer a unique sensorial experience to their customers.

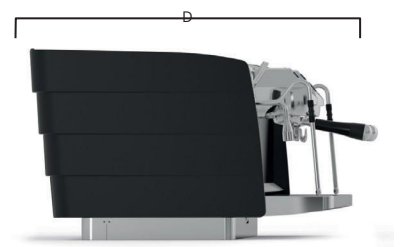
EJ EAGLE ONE



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

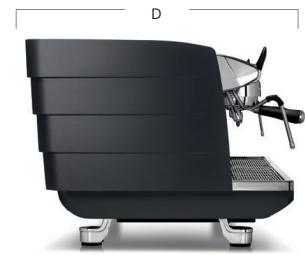
The machine represents the new way for an international clientele to spend time in the shop. People like this are, now more than ever, sensitive to a much broader concept of design that is created from experience and storytelling.

EAGLE TEMPO



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

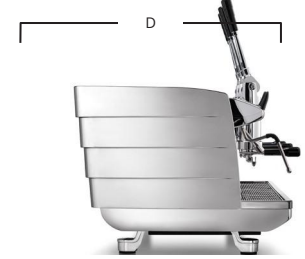
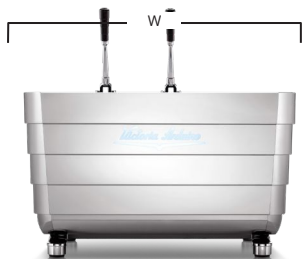
Victoria Arduino thus strengthens its range with a product that has recognisable design and high productive capacity, incorporating technology that enables the business to be managed whilst saving energy and reducing waste.



VA358 White Eagle is the coffee machine chosen by coffee and non-coffee-oriented chains, able to guarantee high productivity, quality and a neat and smart design. The option of setting different temperatures for each group makes this coffee machine flexible to create a variety of coffee and milk-based drinks.



Leva



ADONIS

1 9 0 5



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

E1 P R I M A EXP



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

Mythos



GRINDING
PERFECTION.
AGAIN.

Mythos is the professional grinder that has been able, once again, to reach grinding perfection with important improvements from the points of view of user experience, grind control and design. The official grinder of the World Barista Championship, Mythos defines a world of detail, but with a unique design, with the same passion and strong values to share with baristas, roasters and chains throughout the world once again to reach grinding perfection.

MYTHOS® 



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

SIMONELLI

APPRIA LIFE

APPRIA LIFE XT GR2
APPRIA LIFE GR2
APPRIA LIFE COMPACT GR2
APPRIA LIFE GR1

GRINDER

GX
MDXS
DUS





APPIA LIFE XT GR2

Traditional coffee machine; Insulated boilers; Display; Telemetry; SIS system; Volumetric dosage (vers. "V"); lights; Incorporated volumetric pump; 2 stainless steel steam wands with Push&Pull command; 1 hot water wand; Hot water economizer (optional); Electrical cup warmer (optional); Raised groups (optional); Cup warmer rail (optional).

Boiler: Lt. 11;
Power: 3150W;
Voltage: 230/380V; Frequency: 50/60Hz;
Dim.(WxDxH): 784x544x500 mm;

APPIA LIFE GR2

Traditional coffee machine; Insulated boilers; SIS system; Volumetric dosage (vers. "V") or Manual (vers. "S"); Incorporated volumetric pump; 2 stainless steel steam wands with Push&Pull command; 1 hot water wand with; Hot water economizer (optional); Electrical cup warmer (optional); Raised groups (optional); Cup warmer rail (optional).

Boiler: Lt. 11;
Power: 3150W;
Voltage: 230/380V; Frequency: 50/60Hz;
Dim.(WxDxH):784x544x500 mm;





APPIA LIFE COMPACT GR2

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

Boiler: Lt. 7,5;
Power: 2900W (230) /1400W (115)
Voltage: 115V/230V;
Frequency: 50/60Hz;
Dim.(WxDxH): 554x545x498 mm;

APPIA LIFE GR1

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

Boiler: Lt. 5;
Power: 1900W (230) /1400W (115)
Voltage: 115V/230V; Frequency: 50/60Hz;
Dim.(WxDxH): 404x545x498 mm;



SIMONELLI GX GRINDER

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

Bean Hopper Capacity: 2 Kg;

Burrs: Long Life $\varnothing = 85$ mm;

Power: 750W (115V) / 650W (230V);

Voltage: 115/230V;

Frequency: 50/60 Hz;

Maximum daily production suggested: 12Kg;

Dim.(WxDxH): 202x416x518 mm;

Net/gross weight: 21/23,5 Kg

SIMONELLI MDXS GRINDER



Micrometric grinding regulation;

Adjustable dosage;

Bean Hopper Capacity: 1,6 Kg;

Burrs: $\varnothing 65$ mm;

Grinding speed (sec/dose): 2g/s;

Power: 400W(115V) /350W (230V);

Voltage: 115/230V;

Frequency: 50/60Hz;

Maximum daily production suggested: 4 Kg;

Dim. (WxDxH): 212x290x601 mm;

SIMONELLI DUO GRINDER



Micrometric grinding regulation;

Adjustable dosage;

Bean Hopper Capacity: 450 gr

Burrs: $\varnothing 55$ mm;

Maximum daily production suggested: 0,5Kg;

Power: 310W

Voltage: 115/230V;

Frequency :50/60Hz;

Dim. (WxDxH): 120x186x337 mm;



PRONTOBAR TOUCH

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

Group: Ø 43 mm; N. grinders: 2 (diameter 50mm);
Coffee Boiler: Lt.0,8;

Steam Boiler: Lt. 1,5; Water tank capacity:5lt;

Direct attachment to water supply;

Power: 2700W; Voltage: 220/240V;

Frequency: 50/60 Hz.;

Dim.(WxDxH): 326x520x622 mm;



PRONTOBAR SILENT

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

Group Ø 43 mm;

N. Grinders: 2 (Ø = 50 mm);

Coffee boiler: Lt. 0,8;

Steam boiler: Lt. 0,8;

Direct attachment to water system;

Power: 2100W;

Voltage: 220/240V;

Frequency: 50/60 Hz.;

Dim.(WxDxH): 400x607x844 mm;

AURELIA

MANUAL

To begin Next steps The
heavyweights

ELECTRIC

Filter Hybrid Accessories



NUOVA AURELIA MP

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



NUOVA AURELIA UX

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



NUOVA AURELIA VOL

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



NUOVA AURELIA SEM

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



AURELIA WAVE T3

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

AURELIA WAVE

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

MAHLKÖNIG

THE KING OF GRINDERS

OMNIA

EK 43

E80S

E65 GBW

E65 S

X54

GUATEMALA

 MAHLKÖNIG



OMNIA

Our new flagship espresso and filter coffee grinder sets a new industry standard. The EK Omnia is the epitome of Mahlkönig's relentless pursuit of excellence and a new leap forward in coffee-grinding innovation. For coffee aficionados who want excellent grinding quality but need a faster workflow and more convenience, the EK Omnia unlocks a new era in coffee grinding

Voltage // frequencies // phases:

200-240 V // 50/60 Hz // 1~

Idle speed: 1450 rpm (50 Hz); 1760 rpm (60 Hz)

Burr diameter: 98 mm

Burr material: Cast steel

Burr grind life (median setting): ca. 6.000 kg

Average grinding capacity*: 19-21 g/s

Average grinding capacity Turkish fine*: 10-12 g/s

Bean hopper capacity: approx. 1500 g

Max. nominal power: 1300 W

EK 43 / 43 S / 43 T



For coffee aficionados who want excellent grinding quality but need a faster workflow and more convenience, the EK Omnia unlocks a new era in coffee grinding. The EK43 provides the most even extraction of the coffee's valuable aroma and is known to be a guarantor for an outstanding taste experience and a symbol for quality. Its special shape has become an icon within the international barista scene, which feels deeply connected to the EK43 by its shared passion for coffee.

Voltage // frequencies // phases:

• 200-240 V // 50/60 Hz // 1~

Idle speed: 1450 rpm (50 Hz); 1760 rpm (60 Hz)

Burr diameter: 98 mm

Burr material: Cast steel

Burr grind life (median setting): ca. 6.000 kg

Average grinding capacity*: 19-21 g/s

Average grinding capacity Turkish fine*: 10-12 g/s

Bean hopper capacity: approx. 1500 g

Max. nominal power: 1300 W



E80 S GBW



The E65S GbW is the next espresso grinding revolution. It is the first espresso grinder ever, that features Grind-by-Weight technology for real-time scale controlled dosing as well as Mahlkönig's pioneering patented Disc Distance Detection that lets you set the degree of fineness based on the actual distance between the burrs. Keeping your perfect individual grinder settings has never been so easy, yet so precise.

Voltage // frequencies // phases // nominal power:

• 220-240 V // 50/60 Hz // 1~ // 520/600 W

Idle speed: 1400 rpm (50 Hz); 1700 rpm (60 Hz)

Burr diameter: 80 mm

Burr material: Special steel

Burr grind life (median setting): ca. 1.500 kg

Average grinding capacity*:

• 50 Hz: 6-7 g/s @ 250 µm

• 60 Hz: 7-8 g/s @ 250 µm

Bean hopper capacity: approx. 1800 g

E65 S GBW



The E65S GbW is the next espresso grinding revolution. It is the first espresso grinder ever, that features Grind-by-Weight technology for real-time scale controlled dosing as well as Mahlkönig's pioneering patented Disc Distance Detection that lets you set the degree of fineness based on the actual distance between the burrs. Keeping your perfect individual grinder settings has never been so easy, yet so precise.

Voltage // frequencies // phases // nominal power:

220-240 V // 50/60 Hz // 1~ // 440 W

Idle speed: 1400 rpm (50 Hz); 1700 rpm (60 Hz)

Burr diameter: 65 mm

Burr material: Special steel

Burr grind life (median setting): ca. 800 kg

Average grinding capacity*:

50 Hz: 4-5 g/s @ 250 µm

60 Hz: 5-6 g/s @ 250 µm

Bean hopper capacity: approx. 1200 g



X 54



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

Voltage // frequencies // phases // nominal power:

220-240 V // 50/60 Hz // 1~ // 120 W

Idle speed: 1050 rpm

Burr diameter: 54 mm

Burr material: Special steel

Burr grind life (median setting): approx. 500 kg

Average grinding capacity*: approx. 1-2,8 g/s

Bean hopper capacity:

250 g w/ Black grinder

500 g w/ Chrome & White grinders

Dimensions (w x h x d) with 250g hopper: 19 x 37,8 x 28 cm

Dimensions (w x h x d) with 500g hopper: 19 x 42,5 x 28 cm

Dimensions of packing (w x h x d): 52 x 34 x 26 cm

GUATEMALA



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

Voltage // frequencies // phases // nominal power:

220-240 V // 50/60 Hz // 1~ // 1100 W

Idle speed: 2900 rpm (50 Hz); 3500 rpm (60 Hz)

Burr diameter: 71 mm

Burr material: Special steel

Burr grind life (median setting): ca. 3.000 kg

Average grinding capacity*: approx. 800-900 g/min; 13-15 g/s

Bean hopper capacity: approx. 900 g

Dimensions (w x h x d): 22 x 62 x 33 cm

Dimensions of packing (w x h x d): 47 x 30 x 70 cm



FIORENZATO

F 4 EVO

F 64 EVO

F 83 E

Fiorenzato



F83 E

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



F64 XGI EVO

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



F64 PRO EVO

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



F64 EVO

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



F64 E

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



F4 EVO

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

ICETECH



> ICETECH



SS 25
PRODUCTION / 24H.
25 kG.
TANK
6 Kg.



SS 35
PRODUCTION / 24H.
33 kG.
TANK
15 Kg.



SS 45
PRODUCTION / 24H.
43 kG.
TANK
15 Kg.



SS 60
PRODUCTION / 24H.
60 kG.
TANK
30 Kg.

BRAVILOR BONAMAT



**/// BRAVILOR
BONAMAT**

> BRAVILOR BONAMAT



ESPRECIUS



BOLERO



SEGO



NOVO



ISO



MONDO



Sprso



PERCOLATOR

SAECO



> SAECO



IperAutomatica



Phedra Evo



Magic



Aulika Evo



Royal

DELONGHI

DēLonghi

> DELONGHI



Maestosa



PrimaDonna Soul



PrimaDonna Glass



Dinamica Plus



Dinamica



Eletta



La Specialista



Dedicata



AEROPRESS

TIMEMORE

MOTTA



ACCESSORIES



> TIMEMORE



TIME MORE®



Fish Smart Electric Coffee Kettle
White
600 ML



Fish Smart Electric Coffee Kettle
Black
600 ML



U FRENCH PRESS
Black



TIMEMORE Basic 2.0 Electronic
Espresso Scale
White



TIMEMORE Basic 2.0 Electronic
Espresso Scale
Black



U FRENCH PRESS
White



TIMEMORE Cold Brew Maker
Black



TIMEMORE Cold Brew Maker
White



TIMEMORE Cold Brew Maker
White

> TIMEMORE



TIMEMORE®



Grinder Go



TIMEMORE Chestnut S3
Black



TIMEMORE Chestnut S3
Green



TIMEMORE Chestnut C2
White



TIMEMORE Chestnut C2
Blue



TIMEMORE CHESTNUT C2 Max
Grey



TIMEMORE C3S Max
Black



TIMEMORE Chestnut C3
Black

> TIMEMORE



TIME MORE®



Sculptor 078

Burrs: Turbo Burrs 078 | SUS 440 | 78 mm
Power: Max. 400W
Speed: 800-1400 rpm
For : Pour-over

> AEROPRESS

AEROPRESS®



AeroPress Original



AeroPress Clear



AeroPress XL



AeroPress GO



AeroPress Flow Control Filter Cup

> MOTTA



Coffee Leveling Tool
58 mm



Coffee Leveling Tool
57 mm



Coffee Lightning Tamper
58 mm



Coffee Lightning Tamper
58 mm



Spring Tamper
58 mm



Coffee Mixer



9Bar Coffee Tamper with
Flat Base 58 mm



Bubinga Wood
Coffee Tamper 58 mm



Bubble Barista
Coffee Tamper 58 mm

> MOTTA



Olive Wood Espresso Tamper 58 mm



Nonstick Coffee Tamper Black Baser 58 mm



Flash Coffee Tamper Black 58 mm



Plane Base Coffee Tamper 57 mm



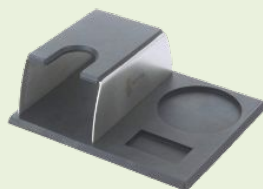
Convex Base Coffee Tamper 58 mm



Flash Coffee Tamper Red 58 mm



Tamping Stand



Stainless Steel Integrated Tamping Stand



Tamping Station Set

> MOTTA



Tamping Mat



Tamping Cat



THERMOMETER



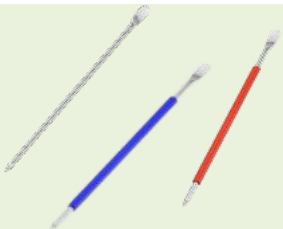
Cleaning Brush



Graduated Espresso Glass



**Dosing Cup
60 mm**



Latte Art Pen



**Funnel for Coffee Grinder
40/60 mm**



**Steel Knock Box
165 mm**

> MOTTA



**Europa Professional
Frothing Pitcher Green**



**Europa Professional
Frothing Pitcher Black**



**Europa Professional
Frothing Pitcher Red**



**Europa Professional
Frothing Pitcher Orange**



**Europa Professional
Frothing Pitcher White**



**Europa Professional
Frothing Pitcher Stainless
Steel**



Lady Frothing Pitcher



Little Creamer 7 cl



**Tulip Professional
Frothing Pitcher Yellow**



FILTROPA

AEROPRESS

LUJO CLEAN

**FILTERS & CLEANING
PRODUCTS**

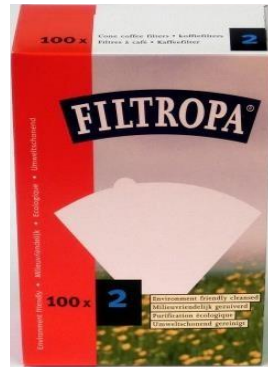


FILTROPA®

> FILTROPA



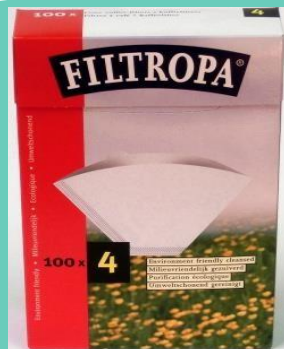
FILTER #2
40 PC



FILTER #2
100 PC



FILTER #4
40 PC



FILTER #4
100 PC



HARIO #2
100 pc

AEROPRESS®

> AEROPRESS



STANDART

350 PC



XL

200 PC



STAINLESS STEEL

FILTER

> **LUJO CLEAN**



MILK FROTHER
40 PC



MILK FROTHER
100 PC



DESCALLER
40 PC



DESCALLER
40 PC



Cleaning powder
500 gr



Cleaning granules
340 gr



Cleaning ball
200 gr

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





**BIALETTI
NEW BRIKKA**



**BIALETTI
MOKA INDUCTION**



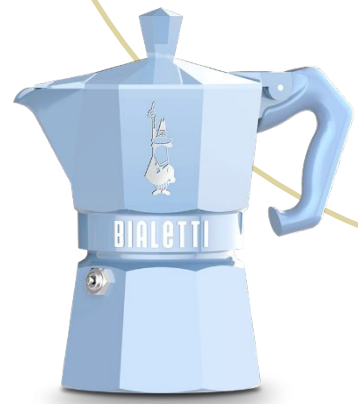
**BIALETTI
MOKA EXPRESS ITALIA**



**BIALETTI
MOKA EXCLUSIVE BLACK**



**BIALETTI
MOKA EXCLUSIVE PINK**



**BIALETTI
MOKA EXCLUSIVE BLUE**



**BIALETTI
MOKA EXCLUSIVE BEIGE**



**BIALETTI
MOKA EXCLUSIVE GREEN**



**BIALETTI
MOKA EXCLUSIVE RED**



**BIALETTI
MOKA EXPRESS NERA**



**BIALETTI
MOKA EXCLUSIVE**



**BIALETTI
BREAK ALPINA**



**BIALETTI
MOKA ELETTRIKA**



**BIALETTI
MINI EXPRESS
R.LICHTENSTEIN**



**BIALETTI
MINI EXPRESS
R.MAGRITTE**



**BIALETTI
MINI EXPRESS
R.KANDINSKY**



**BIALETTI
"ITALY" ESPRESSO CUPS**



**BIALETTI
"MULTI-COLOUR"
ESPRESSO SET**

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

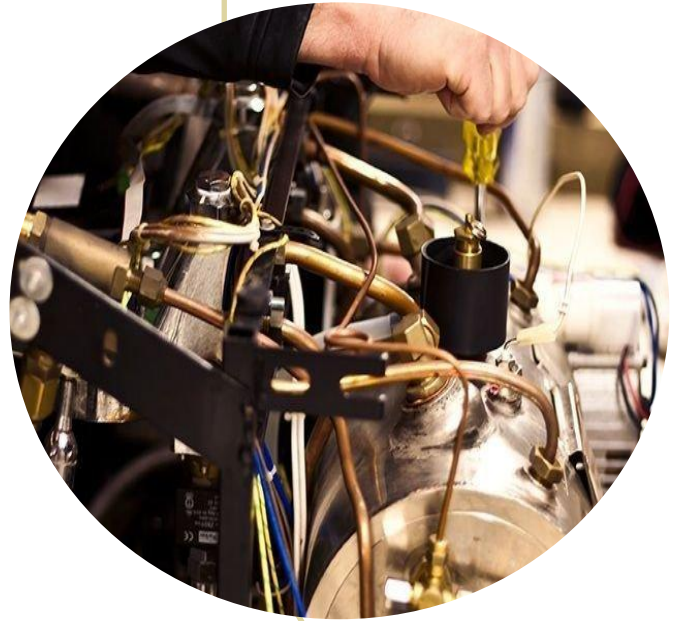
It's never late to learn ...



TECHNICAL SERVICE & TRAININGS

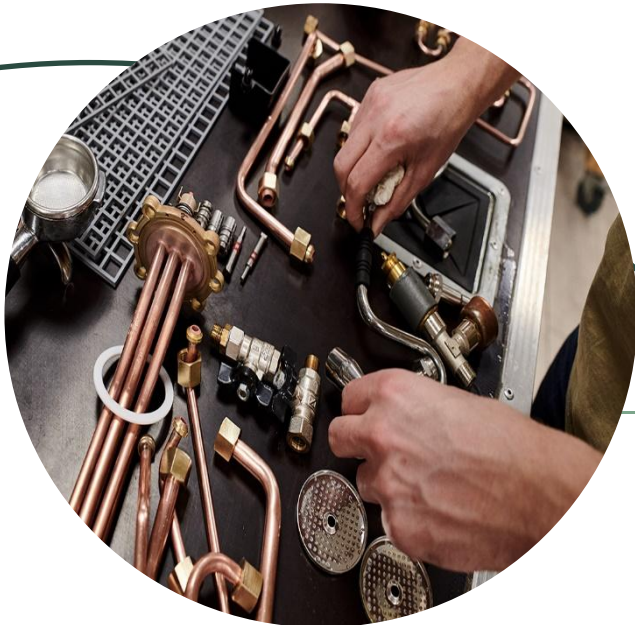
Commercial Espresso Machines & Grinders Service Solutions

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



Domestic Espresso Machine Services

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



Spare Parts

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





Barista trainings

Our team will teach you how to brew the perfect coffee. You will get a lot of information about green coffee, its processing methods, roasting and more, plunging into the great world of coffee with us. Those who complete our courses will have the opportunity to build a career as a barista, and as an amateur, they will be able to brew the perfect coffee for themselves at home.



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