



**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.

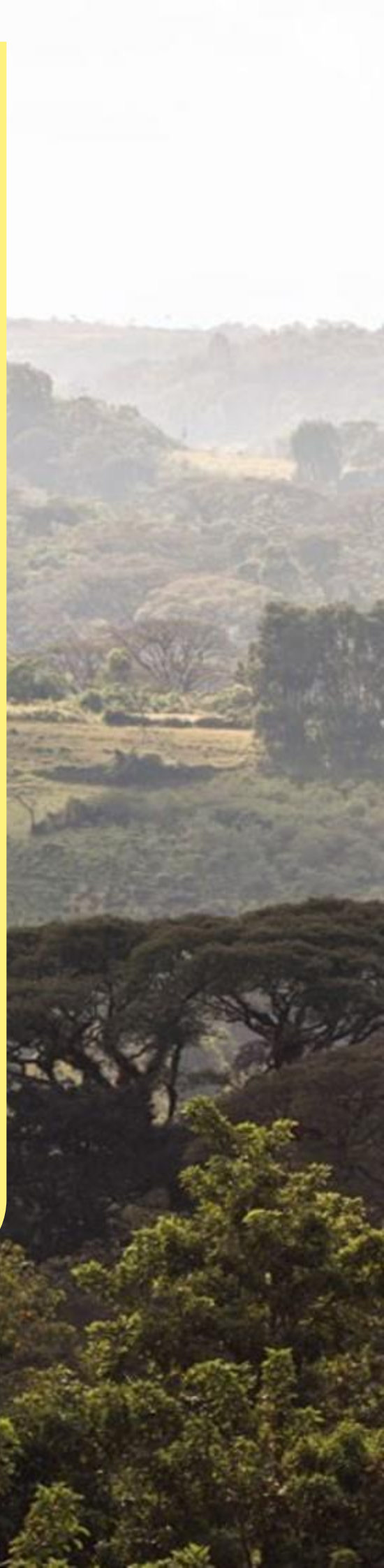
Proper roasting brings out the characteristics of each coffee type and balances its flavors. We prepare the coffee beans completely ready for use and carefully monitor the process to ensure that the result is always perfect. Time and temperature are critical factors for us. Every second counts.

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





**PROBAT**





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.

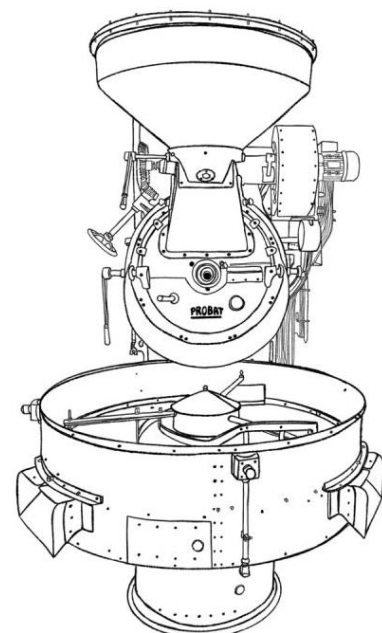
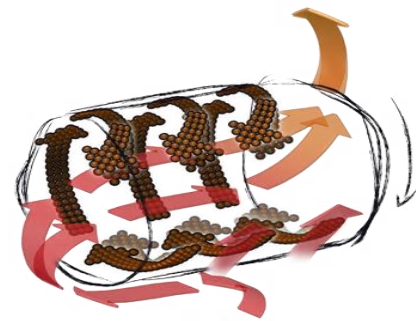
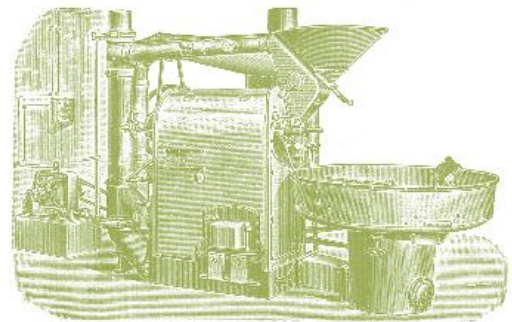
The P series Probat was designed to be user-friendly and precise, delivering perfect roast results. Intuitive to use, easy for beginners to learn. Experts still have configuration options for delving deeper into the roaster, offering even more scope for individualization.

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 topselling shop roasters worldwide for decades.

This principle presupposes a clearly defined airtobeans 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

## ALLIO 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





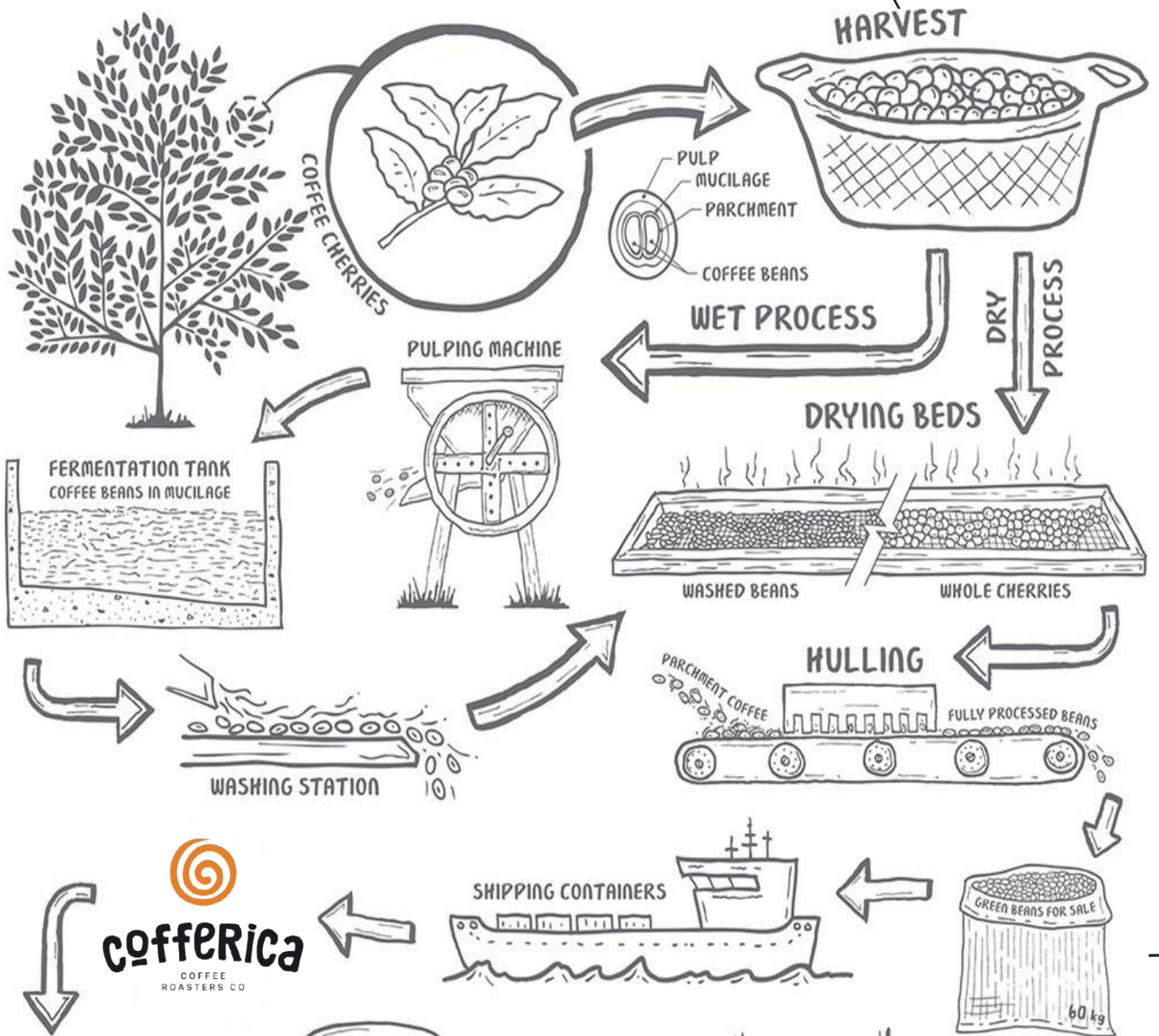




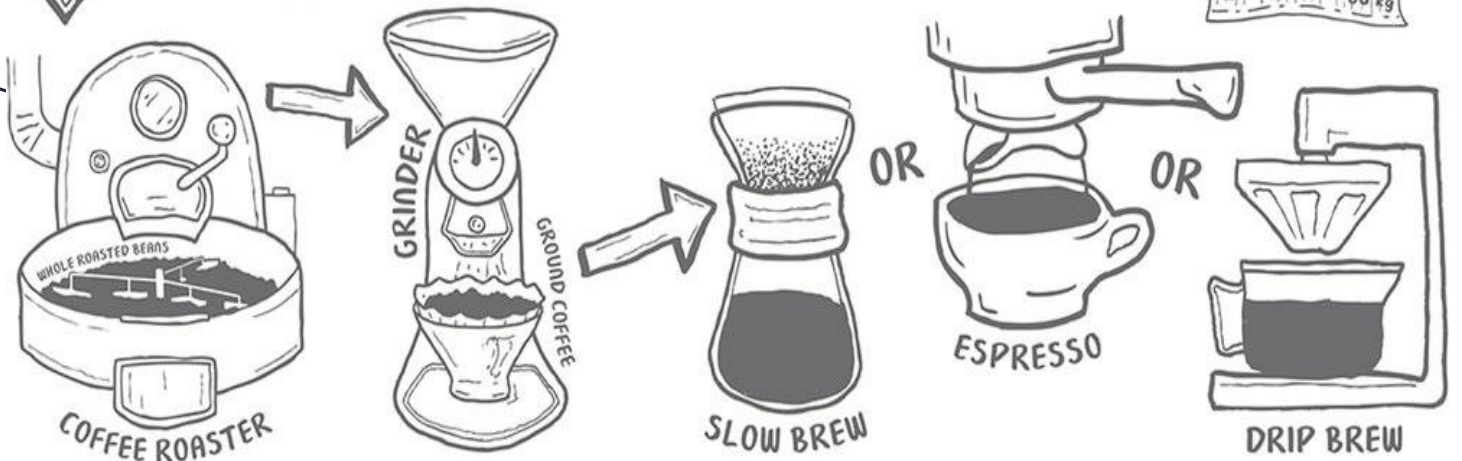
# GREEN COFFEE BEANS







  
**coffeRica**  
 COFFEE  
 ROASTERS CO





# OUR COFFEES

## ESPRESSO

### CREMOSO

Dad profaylı :  
Üzüm - giləmeyvə - südlü şokolad - fındıq

Qovurma : Orta tünd | SCA : 85

Sərtlik : ●●●●○○ | Proses: Yuyulmuş



○ 1 KQ

### COLOMBIA

*Cauca*

Dad profaylı :  
Tropik meyvələr - üzüm - giləmeyvə

Qovurma : Orta tünd | SCA : 85

Sərtlik : ●●●●○○ | Proses: Yuyulmuş



○ 1 KQ

### HONDURAS

*Marcala*

Dad profaylı :  
Südlü şokolad - fındıq - üzüm

Qovurma : Orta tünd | SCA : 84

Sərtlik : ●●●●○○ | Proses: Yuyulmuş



○ 1 KQ

### BRAZIL

*Sao Paulo*

Dad profaylı :  
Südlü şokolad - fındıq - kakao

Qovurma : Orta tünd | SCA : 83

Sərtlik : ●●●●○○ | Proses: Natural



○ 1 KQ

### ITALIANO

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

Qovurma : Orta tünd | SCA : 84

Sərtlik : ●●●●○○ | Proses: Natural



○ 1 KQ

### BARISTA

Dad profaylı :  
Südlü şokolad - fındıq - kakao - ədviyyat

Qovurma : Orta tünd | SCA : 83

Sərtlik : ●●●●○○ | Proses: Natural



○ 1 KQ

### GUATEMALA

*Huehuetenango*

Dad profaylı :  
Qara şokolad - karamel - üzüm

Qovurma : Orta tünd | SCA : 84.5

Sərtlik : ●●●●○○ | Proses: Yuyulmuş



○ 1 KQ

### COSTA RICA

*La Pastora*

Dad profaylı :  
Südlü şokolad - naringi- portağal

Qovurma : Orta tünd | SCA : 84

Sərtlik : ●●●●○○ | Proses: Yuyulmuş



○ 1 KQ

### ETHIOPIA

*Sidama*

Dad profaylı :  
Tropik meyvələr - qırmızı gilə - portağal

Qovurma : Orta tünd | SCA : 85

Sərtlik : ●●●●○○ | Proses: Yuyulmuş



○ 1 KQ



# OUR COFFEES

## FILTER

### COLOMBIA

*Bubble Gum*

Dad profaylı :  
Çiçəkler - tünd şokolad - qarpız

Qovurma : SCA :  
Orta 87.75

Sertlik : Proses:  
●●●○○○ Anaerobik



○ 200 QR

### COLOMBIA

*Guava Banana*

Dad profaylı :  
Manqo - qaraqılə - guava - karamel - çiçəkler

Qovurma : SCA :  
Orta 87.75

Sertlik : Proses:  
●●●○○○ Anaerobik



○ 200 QR

### COLOMBIA

*Pink Punch Bourbon*

Dad profaylı :  
Gavalı - albalı - vanil - çiçəkler - 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 - çiçəkler - 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 COFFEES

## OMNI

### COLOMBIA

*Cauca*

Dad profaylı :  
Tropik meyvələr - mango - 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 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.





> CAFFITALY SYSTEM MACHINE



**QUADRA**



**BIANCA**



**VOLTA**



**IRIS**



## > CAFFITALY SYSTEM



### Coffee line



### Prmium 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

CHOCOLATERIE  
**MONBANA**



# MONBANA

From the 50s, the chocolate activity develops more particularly at the instigation of Louis's sons, Jean and Paul. MONBANA now includes a bean roasting unit and becomes the specialist for quality chocolate powder. MONBANA launches the first dietary products and even becomes the official supplier of the National Institute of Sports. André Leduc, mythical cyclist of the Tour de France, is the ambassador. From then on, MONBANA is an industrial business on a human scale that combines three activities: chocolate powder, dietetics but also chocolate confectionery, among which truffles and filled chocolate oysters are the emblematic specialties.



> TIMEMORE

CHOCOLATERIE  
**MONBANA**



> TIMEMORE

CHOCOLATERIE  
**MONBANA**  
FRANCE 1934







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**BARLINE**



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.

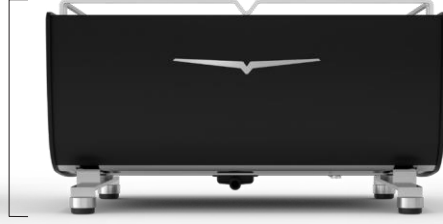




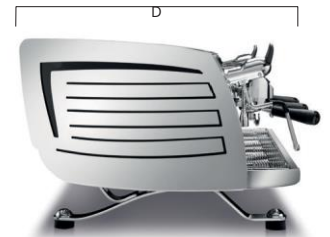
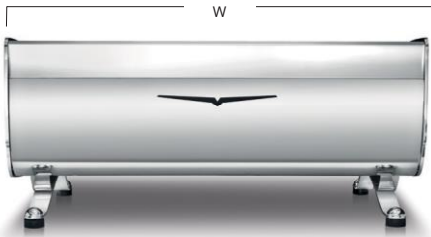
# VICTORIA ARDUINO



# BLACK EAGLE MAVERICK



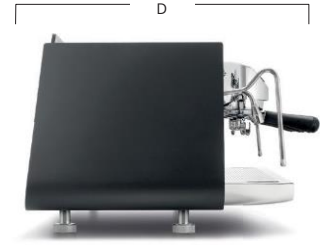
Volumetric və ya qravimetrik; Temperaturun idarə edilməsi üçün T3 Genius Texnologiyası; Pure Brew Texnologiyası; T.E.R.S.; toxunma ekranı; Hər qrup üçün LCD displey; İzolyasiya edilmiş qazanlar; HEES çıxarma sistemi; Həcmli dozaj; Tellə təkmil buxar; N. 1 isti su çubuğu;



Gravimetrik və Temperaturun idarə edilməsi üçün T3 Texnologiyası; TFT çoxfunksiyalı displey; LCD displey; İzolyasiya edilmiş qazanlar; HEES paylama sistemi; Həcmli dozaj; N. 1 isti su çubuğu; proqramlaşdırıla bilən elektrik fincan qızdırıcısı; Nano texnologiyalı dəri portafiltrlər

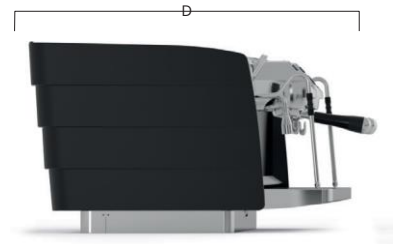


# EJ EAGLE ONE

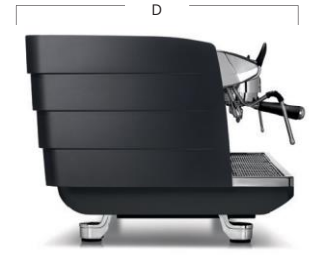


NEO texnologiyası (New Engine Optimization); TFT çoxfunksiyalı displey; Hər qrup üçün süzmə vaxtı ilə LCD displey; N. 2 Cool Touch çubuqları; İzolyasiya edilmiş qazanlar; TEERS; Avtomatik təmizləmə; Həcmli dozaj; Paslanmayan poladdan portafiltrlər; inox pavilyonu; N. 1 isti su çubuğu (2 proqramlaşdırıla bilən doza).

## EAGLE TEMPO



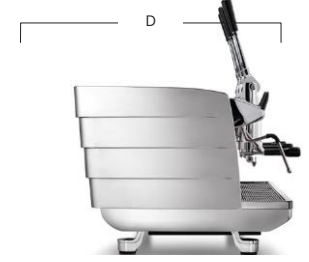
Temperaturun idarə edilməsi üçün T3 Texnologiyası; TFT çoxfunksiyalı displey; İzolyasiya edilmiş qazanlar; HEES paylama sistemi; Həcmli dozaj; N. 2 Cool Touch buxar çubuğu; N. Ekonamayzer ilə 1 isti su çubuğu; Maşının arxasındakı led işıqlar (Vers. STEELUX).



Temperaturun idarə edilməsi üçün T3 Texnologiyası; TFT çoxfunksiyalı displey; İzolyasiya edilmiş qazanlar; HEES paylama sistemi; Həcmli dozaj; N. 2 Cool Touch buxar çubuğu; N. Ekonamayzer ilə 1 isti su çubuğu; Maşının arxasındakı led işıqlar (Vers. STEELUX).



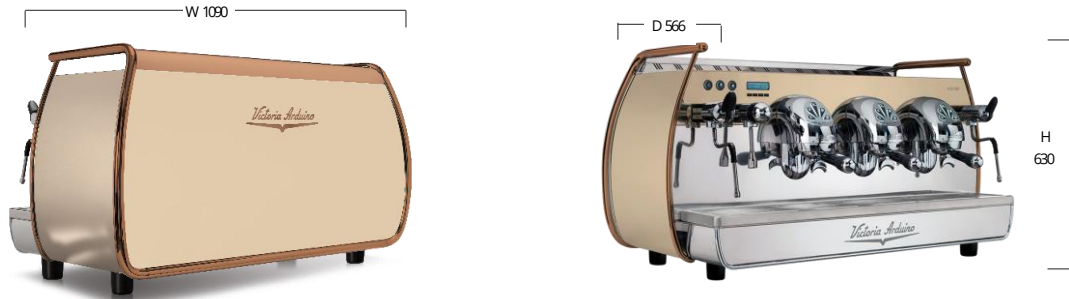
# Leva





# 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 PRIMA 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

## APPIA LIFE

APPIA LIFE XT GR2

APPIA LIFE GR2

APPIA LIFE COMPCAT GR2

APPIA LIFE GR1

## GRINDER

GX

MDXS

DUS





## APPIA LIFE XT GR2

İzolyasiya edilmiş qazanlar; SIS sistemi (Soft Infusion Systems düzgün tamping texnikasının əhəmiyyətini azaldır, nəticədə insan səhvi olmadan daha ardıcıl espresso əldə edilir.); Həcm dozası ("V" variantı) və ya Manual (variant "S"); Birləşdirilmiş həcmli nasos; Push&Pull əmri ilə 2 paslanmayan polad buxar çubuğu; Avtomat və yarım avtomat versiya

Ölçülər: 784x544x500 mm

Güc: 3150 wt / 230 V

Boylar həcmi: 11 lt

Təvsiyyə olunan gündəlik məhsuldarlıq:  
250 fincan

Rəng: Qara xrom

Əlavə: Fincan qızdırıcı



## APPIA LIFE GR2

İzolyasiya edilmiş qazanlar; SIS sistemi (Soft Infusion Systems düzgün tamping texnikasının əhəmiyyətini azaldır, nəticədə insan səhvi olmadan daha ardıcıl espresso əldə edilir.); Həcm dozası ("V" variantı) və ya Manual (variant "S"); Birləşdirilmiş həcmli nasos; Push&Pull əmri ilə 2 paslanmayan polad buxar çubuğu;

Ölçülər: 784x544x500 mm

Güc: 3150 wt / 230 V

Boylar həcmi: 11 lt

Təvsiyyə olunan gündəlik məhsuldarlıq: 250 fincan

Rəng: Qara xrom

Əlavə: Fincan qızdırıcı



## VOLUMTERİC SEMIAUTOMATIC



## APPIA LIFE COMPACT GR2

izolyasiya edilmiş qazanlar; SIS sistemi (Soft Infusion Systems düzgün tamping texnikasının əhəmiyyətini azaldır, nəticədə insan səhvi olmadan daha ardıcıl espresso əldə edilir.; Həcm dozası ("V" variantı) və ya Manual (variant "S"); Birləşdirilmiş həcmli nasos; Push&Pull əmri ilə 2 paslanmayan polad buxar çubuğu;

Avtomat və yarım avtomat versiya

Ölçülər: 554x545x498 mm

Güc: 2900 wt / 230 V

Boylar həcmi: 7,5 lt

Tövsiyyə olunan gündəlik məhsuldarlıq:

150 fincan

Rəng: Qara xrom

Əlavə: Fincan qızdırıcı

**VOLUMTERİC  
SEMIAUTOMATIC**

## APPIA LIFE GR1

izolyasiya edilmiş qazanlar; SIS sistemi (Soft Infusion Systems düzgün tamping texnikasının əhəmiyyətini azaldır, nəticədə insan səhvi olmadan daha ardıcıl espresso əldə edilir.; Həcm dozası ("V" variantı) və ya Manual (variant "S"); Birləşdirilmiş həcmli nasos; Push&Pull əmri ilə 1 paslanmayan polad buxar çubuğu;

Ölçülər: 404x545x498 mm

Güc: 1900 wt / 230 V

Boylar həcmi: 5 lt

Tövsiyyə olunan gündəlik məhsuldarlıq:

100 fincan

Rəng: Qara xrom

Əlavə: Fincan qızdırıcı

**VOLUMTERİC  
SEMIAUTOMATIC**





## SIMONELLI GX GRINDER

Ölçülər: 202x416x518 mm  
Güc: 650 wt / 230 V  
Bunker həcmi: 2 kq  
Tövsiyyə olunan gündəlik məhsuldarlıq:  
12 kq  
Rəng: Qara  
Dişlərin ölçüsü: 85 mm



## SIMONELLI MDXS GRINDER

Ölçülər: 212x290x601 mm  
Güc: 750 wt / 230 V  
Bunker həcmi: 1,6 kq  
Tövsiyyə olunan gündəlik məhsuldarlıq:  
4 kq  
Rəng: Qara  
Dişlərin ölçüsü: 65 mm



## SIMONELLI DUO GRINDER

Ölçülər: 120x186x337 mm  
Güc: 310 wt / 230 V  
Bunker həcmi: 0,5 kq  
Tövsiyyə olunan gündəlik məhsuldarlıq: 2  
kq  
Rəng: Qara  
Dişlərin ölçüsü: 55 mm



## PRONTOBAR TOUCH

Termik idarə olunan çıxarıla bilən metal qrupu ilə super avtomatik kompakt maşın; Volumetrik nasos; Birləşdirilmiş kapuçino istehsalçısı; 1 və ya 2 birləşdirilmiş öğütücü (diametri 50 mm); 0,8 kq lobyə qabı; İzolyasiya edilmiş ikiqat qazan; Çıxarılan və tənzimlənən hündürlüyə malik nozzle; Autosteam sistemi ilə paslanmayan polad buxar çubuğu (istəyə görə); LCD çoxfunksiyalı displey; Çıxarılan su çəni və ya su sistemə birbaşa qoşulma (Vers. AD); Paslanmayan polad korpus və ABS; 140 qəhvə və 70 kapuçinoya qədər gündəlik istehsal; Paslanmayan poladdan isti su buxar çubuğu.

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; Net/Gross weight: 40/45 Kg;

1600 ↑



## PRONTOBAR SILENT

Termik idarə olunan çıxarıla bilən metal qrupu ilə super avtomatik kompakt maşın; Volumetrik nasos; Birləşdirilmiş kapuçino istehsalçısı; 1 və ya 2 birləşdirilmiş öğütücü (diametri 50 mm); 0,8 kq lobyə qabı; İzolyasiya edilmiş ikiqat qazan; Çıxarılan və tənzimlənən hündürlüyə malik nozzle; Paslanmayan polad buxar çubuğu ilə Autosteam sistemi (isteğe bağlı); LCD çoxfunksiyalı displey; Çıxarılan su çəni və ya birbaşa əlavə su sistemi (Vers. AD); Paslanmayan polad korpus və ABS; Gündəlik istehsal 140 qəhvə və 70-ə qədər kapuçinolar; Paslanmayan poladdan isti su buxar çubuğu.

# 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");

# MAHLKÖNING

OMNIA

EK 43

E80S

E65 GBW

E65 S

X54

GUATEMAL

A

THE KING OF GRINDERS

 MAHLKÖNIG





## OMNIA

Möhtəşəm EK43-ün mirası əsasında qurulan EK Omnia, Mahlkönig-in görünməmiş ardıcılıq və səmərəlilik üçün nəzərdə tutulmuş yeni flaqman öğütücüdür, çünki o, əlamətdar EK-yə ən son və yenilikçi texnologiyayı əlavə edir. EK Omnia indi qürurla EK43, EK43 S və EK Omnia-nı özündə birləşdirən Mahlkönig EK seriyasına əlamətdar əlavədir.

Mükəmməl üyüdülmə keyfiyyətinə ehtiyacı olan, lakin daha sürətli iş axınına və daha çox rahatlığa ehtiyacı olan qəhvə həvəskarları üçün EK Omnia qəhvə üyüdülməsində yeni bir dövr açır.

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

EK43 qəhvə dəyirmanlarının mübahisəsiz kraliçası kimi beynəlxalq qəhvə ixtisası sənayesini və qaydaları fəth etdi - yüksək performans, etibarlılıq və yüksək üyüdmə nəticələri ilə. Onun görkəmli daşlama profili bənzərsiz olaraq qalır. EK43 qəhvənin qiymətli ətirinin ən bərabər çıxarılmasını təmin edir və görkəmli dad təcrübəsinin təminatçısı və keyfiyyət simvolu kimi tanınır. Onun xüsusi forması kofeyə olan orta qəhvə ehtirası ilə EK43 ilə dərinə bağlı hiss edən beynəlxalq barista səhnəsinin simvoluna çevrildi.

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



E80S GbW rekord üyütmə sürətini Mahlkönig-in real vaxt rejimində Çəki ilə üyütmə texnologiyası və yenilikçi Disk Məsafənin Aşkarlanması funksiyası ilə birləşdirir. Avtomatik portafilter aşkarlama əlavə edin və mükəmməl üyütmə parametrlərinizi saxlamaq heç vaxt asan olmayıb - hətta yüksək həcmli kafelərdə pik saatlarda belə.

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



E65S GbW növbəti espresso üyüdülməsi inqilabıdır. Bu, real vaxt rejimində miqyasda idarə olunan dozaj üçün Grind-by-Weight texnologiyasını, eləcə də burrsar arasında faktiki məsafəyə əsaslanaraq incəlik dərəcəsini təyin etməyə imkan verən Mahlkönig-in ilk patentli Disk Məsafə Təsbitini özündə əks etdirən ilk espresso dəyirmanıdır. Mükəmməl fərdi ögütücü parametrlərinizi saxlamaq heç vaxt bu qədər asan, lakin bu qədər dəqiq olmamışdır.

İnteqrasiya edilmiş Portafilter Aşkarlanması portafilteri avtomatik olaraq tanıyır, müvafiq üyüdülmə parametrlərini seçir və üyütmə prosesinə başlayır. Beləliklə, barista hazırlıq üçün dəyərli vaxt qazanır. Bundan əlavə, asan tətbiq, dozaj səhvlərinin qarşısı alınarkən personal üçün təlim tələblərini azaldır. Espressonun keyfiyyətinə bənzərsiz nəzarəti yaşayın.

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

X54 Allround Home Grinder ev baristasının yüksək səviyyəli üyütmə və daha ləzzətli qəhvə üçün giriş qapısıdır. Bir əsrlik innovasiyadan və peşəkar öğütücülərə olan ehtirasdan istifadə edərək, biz X54-ü dünyada baristalar tərəfindən bizi tanıdan ən qabaqcıl texnologiyanı və buruqları ev mətbəxinizə gətirmək üçün hazırladıq.

**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 məşhur Qvatemala dəyirmanının yenidən işlənmiş versiyasını təqdim edir. Klassik, sevilən və sübut edilmiş texniki xüsusiyyətləri qoruyarkən üz gərmə əməliyyatından keçdi. Yeni dizayna əlavə olaraq, bu klassik maksimum uzunömürlülük üçün yeni burr həndəsəsi, artan bunker tutumu və parlaq tam alüminium korpusla gəlir.

**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 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



## 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



**BUONO KETTLE Silver 1.2**  
| Compatible: all heat  
sources Dimensions 9.5  
x 14.4 x 14.7 cm Handle  
and button: plastic  
Body: metal Ref:  
HARIO\_VKB-120HSV



# BRAVILOR BONAMAT



**/// BRAVILOR  
BONAMAT**

## > BRAVILOR BONAMAT



**BUONO KETTLE Silver 1.2**  
| Compatible: all heat sources  
Dimensions 9.5 x 14.4 x 14.7 cm  
Handle and button: plastic  
Body: metal Ref: HARIO\_VKB-120HSV



**BUONO KETTLE Silver 1.2**  
| Compatible: all heat sources  
Dimensions 9.5 x 14.4 x 14.7 cm  
Handle and button: plastic  
Body: metal Ref: HARIO\_VKB-120HSV



**BUONO KETTLE Silver 1.2**  
| Compatible: all heat sources  
Dimensions 9.5 x 14.4 x 14.7 cm  
Handle and button: plastic  
Body: metal Ref: HARIO\_VKB-120HSV





**SAECO**



> SAECO



**BUONO KETTLE Silver 1.2**  
I Compatible: all heat sources  
Dimensions 9.5 x 14.4 x 14.7 cm  
Handle and button: plastic  
Body: metal  
Ref: HARIO\_VKB-120HSV



**DELONGHI**

**DēLonghi**



> DELONGHI





**AEROPRESS**

**TIMEMORE**

**MOTTA**



# **AKSESUARLAR**



## > AEROPRESS

# AEROPRESS®



**BUONO KETTLE Silver 1.2 l**  
Compatible: all heat sources  
Dimensions 9.5 x 14.4 x 14.7 cm  
Handle and button: plastic  
Body: metal Ref: HARIO\_VKB-120HSV



**BUONO KETTLE Black 1.2 l**  
Dimensions 9.5 x 14.4 x 14.7 cm  
Compatible: all heat sources  
Handle and button: plastic  
Body: metal Ref: HARIO\_VKB-120MB



**BUONO KETTLE Copper 900 ml**  
Compatible: all heat sources  
Dimensions: 29 x 12.6 x 14.5 cm  
Body and cover: copper  
Button: wood  
Handle: silicone-coated brass  
Ref: HARIO\_VKBN-90CP



**FIT KETTLE Silver 1.2 l**  
Dimensions: 26.3 x 14.4 x 15 cm  
Compatible: all heat sources  
Stainless steel Ref: HARIO\_VKF-120-HSV



**FIT KETTLE Black 1.2 l**  
Dimensions: 26.3 x 14.4 x 15 cm  
Compatible: all heat sources  
Stainless steel Ref: HARIO\_VKF-120-MB

> **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



TIME MORE®



**Grinder Go**



**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



TIME MORE®



## Sculptor 078

**Ölçülər: 26.1 x 11.8 x 29.4 sm**

**Güc: 400 wt / 230 V**

**Bunker həcmi: 30 qram**

**Rəng: Ağ**

**Dişlərin ölçüsü: 78 mm**

> MOTTA



Grinder Go



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

> MOTTA



**Grinder Go**



**Fish Smart Electric Coffee Kettle**  
Black  
600 ML



**U FRENCH PRESS**  
Black



**TIMEMORE Basic 2.0 Electronic Espresso Scale**  
White



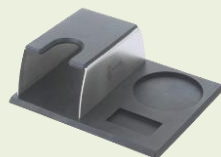
**TIMEMORE Basic 2.0 Electronic Espresso Scale**  
Black



**U FRENCH PRESS**  
White



**TIMEMORE Cold Brew Maker**  
Black



**TIMEMORE Cold Brew Maker**  
White



**TIMEMORE Cold Brew Maker**  
White



> MOTTA



**Grinder Go**



**Fish Smart Electric Coffee Kettle  
Black  
600 ML**



**U FRENCH PRESS  
Black**



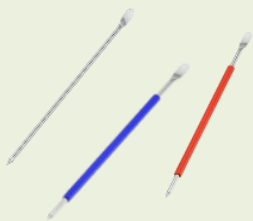
**TIMEMORE Basic 2.0 Electronic Espresso Scale  
White**



**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**

> MOTTA



**Grinder Go**



**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**



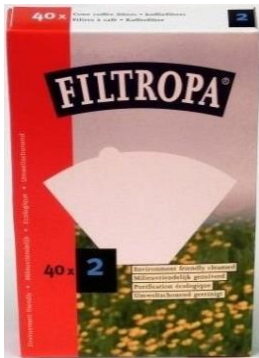
**FILTROPA  
AEROPRESS  
LUJO CLEAN**

**FILTERS & CLEANING  
PRODUCTS**

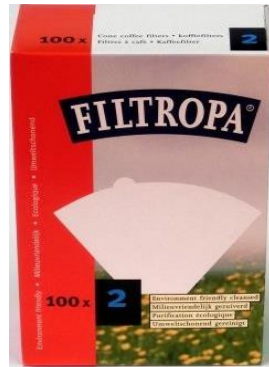


# FILTROPA®

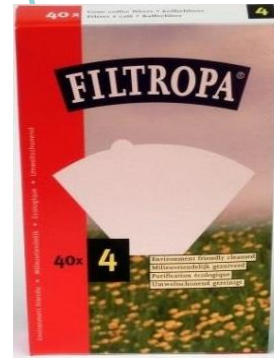
## > FILTROPA



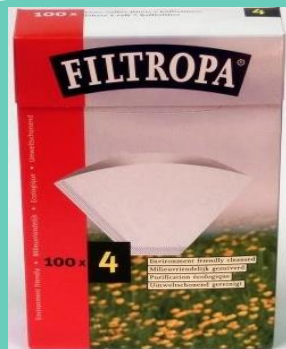
**FILTER #2**  
40 PC



**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



**FILTER #4**  
 100 PC



**HARIO #2**  
 100 pc



**HARIO #2**  
 100 pc

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**.

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The page features several large, thin, dark green curved lines that sweep across the background, creating a sense of movement and design. One line starts from the left edge and curves downwards towards the center. Another line starts from the top center and curves downwards towards the right. A third line starts from the right edge and curves downwards towards the center. A fourth line starts from the bottom center and curves upwards towards the right.

# BIALETTI





**CHEMEX COMPATIBLE FILTER 3**  
cups Sold individually Organic  
cotton Ref: EBB\_CHEMEX\_3



**CHEMEX COMPATIBLE FILTER 6-**  
10 cups Sold individually Organic  
cotton Ref: EBB\_CHEMEX\_6



**HARIO V60 COMPATIBLE FILTER 1-**  
4 cups Sold individually Organic  
cotton Ref: EBB\_HARIO\_V60



**KALITA WAVE 185 COMPATIBLE FILTER**  
Sold individually Organic cotton Ref:  
EBB\_KALITA



**N°4 AUTO MACHINE COMPATIBLE  
FILTER**  
4 cups  
Per unit  
Organic cotton  
Ref: EBB\_NUMBER4



**COTTON FILTERS FOR TODDY COLD  
BREW SYSTEM**  
2 sachets OF 12 FILTERS, i.e. 24 filters in  
total  
Compatible with:  
- Toddy's Cold Brew System (small model)  
- The old Brewista buckets  
- Note: not suitable for use with Toddy's  
Commercial Model Cold Brew System  
Ref: TODDY\_THMFF12H



**COLD BREW SYSTEM FILTERS  
PAPER 2L**  
(20 filters) single use filters.  
Ref: TODDY\_THMPF20



**PAPER FILTERS FOR COMMERCIAL  
MODEL COLD BREW SYSTEM**  
50 filters  
Ref: TODDY\_TCMPF50





**CHEMEX COMPATIBLE FILTER 3**  
cups Sold individually Organic  
cotton Ref: EBB\_CHEMEX\_3



**CHEMEX COMPATIBLE FILTER 6-**  
10 cups Sold individually Organic  
cotton Ref: EBB\_CHEMEX\_6



**HARIO V60 COMPATIBLE FILTER 1-**  
4 cups Sold individually Organic  
cotton Ref: EBB\_HARIO\_V60



**KALITA WAVE 185 COMPATIBLE FILTER**  
Sold individually Organic cotton Ref:  
EBB\_KALITA



**N°4 AUTO MACHINE COMPATIBLE  
FILTER**  
4 cups  
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Commercial Model Cold Brew System  
Ref: TODDY\_THMFF12H



**COLD BREW SYSTEM FILTERS  
PAPER 2L**  
(20 filters) single use filters.  
Ref: TODDY\_THMPF20



**PAPER FILTERS FOR COMMERCIAL  
MODEL COLD BREW SYSTEM**  
50 filters  
Ref: TODDY\_TCMPPF50

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

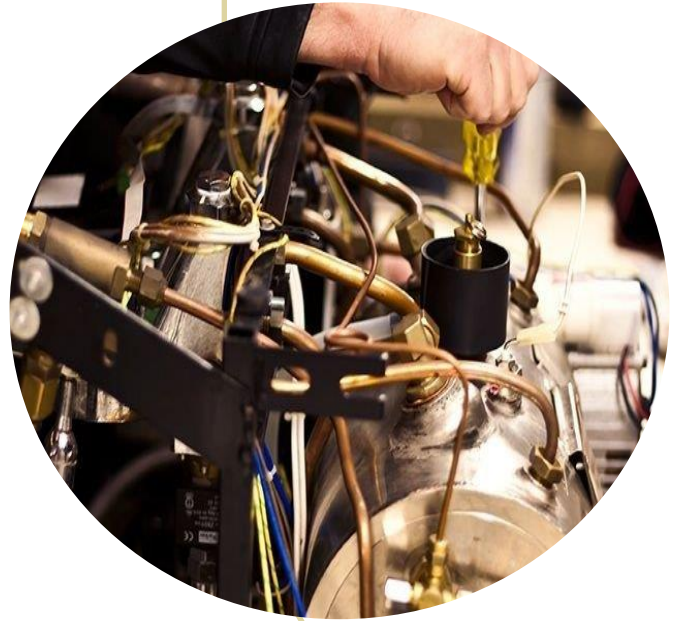
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# TECHNICAL SERVICE

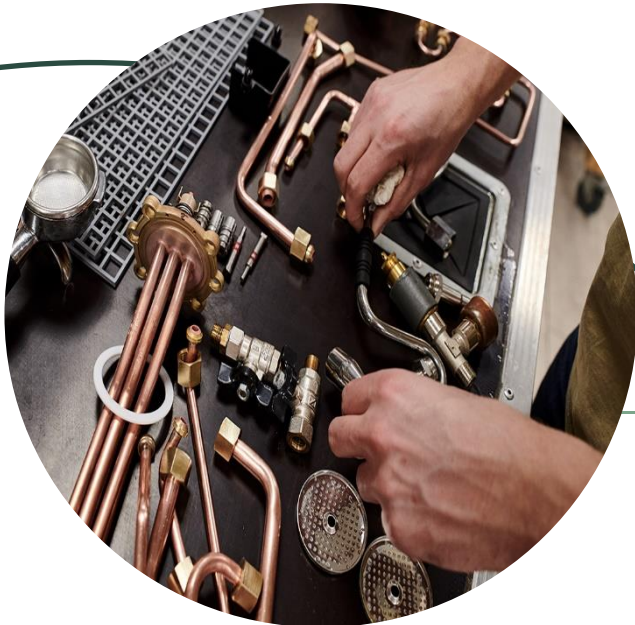
## Commercial Espresso Machines & Grinders Service Solutions

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.



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