

EX3

Modular by design



Espresso revolution



Crafted for Every Taste

EX3

Modular by design

Espresso revolution

The brand new Crem espresso machine - EX3 - has been thoroughly and carefully designed. Not only from a technical point of view, but also taking into account a 360 project approach, which has eventually lead us to this exciting new concept line within the Crem espresso portfolio.

The EX3 is an attractive and extremely versatile professional espresso machine. Featuring a smart design concept, it can be easily customized, and manufactured, through the combination of a wide range of different options, both external (number of groups, colours and finishings, lighting, etc.) and technical. Thus, the EX3 is aimed to suit any kind of business with an espresso demand, whether an independent café or a national coffee shop chain.

Ergonomics and user experience have been also key on this project. Following Crem's own standards of performance, the EX3 features innovative, highly tested technologies in order to deliver a superior in cup quality.

The EX3 has been awarded by the IF DESIGN AWARDS 2020, the Red Dot Industrial Design Awards 2020, the Gold Delta Awards 2020 and the IDA 2021.



reddot winner 2020
industrial design



Gold Delta
ADI Awards 2020





In short

- Optimized and stylish design line
- Wide range of external and technical customizable options
- Crem highly tested hydraulics, including:
 - 1/2 rotatory knobs
 - Cool touch wands
 - Improved drainage solution
- Ease-of-servicing

Features

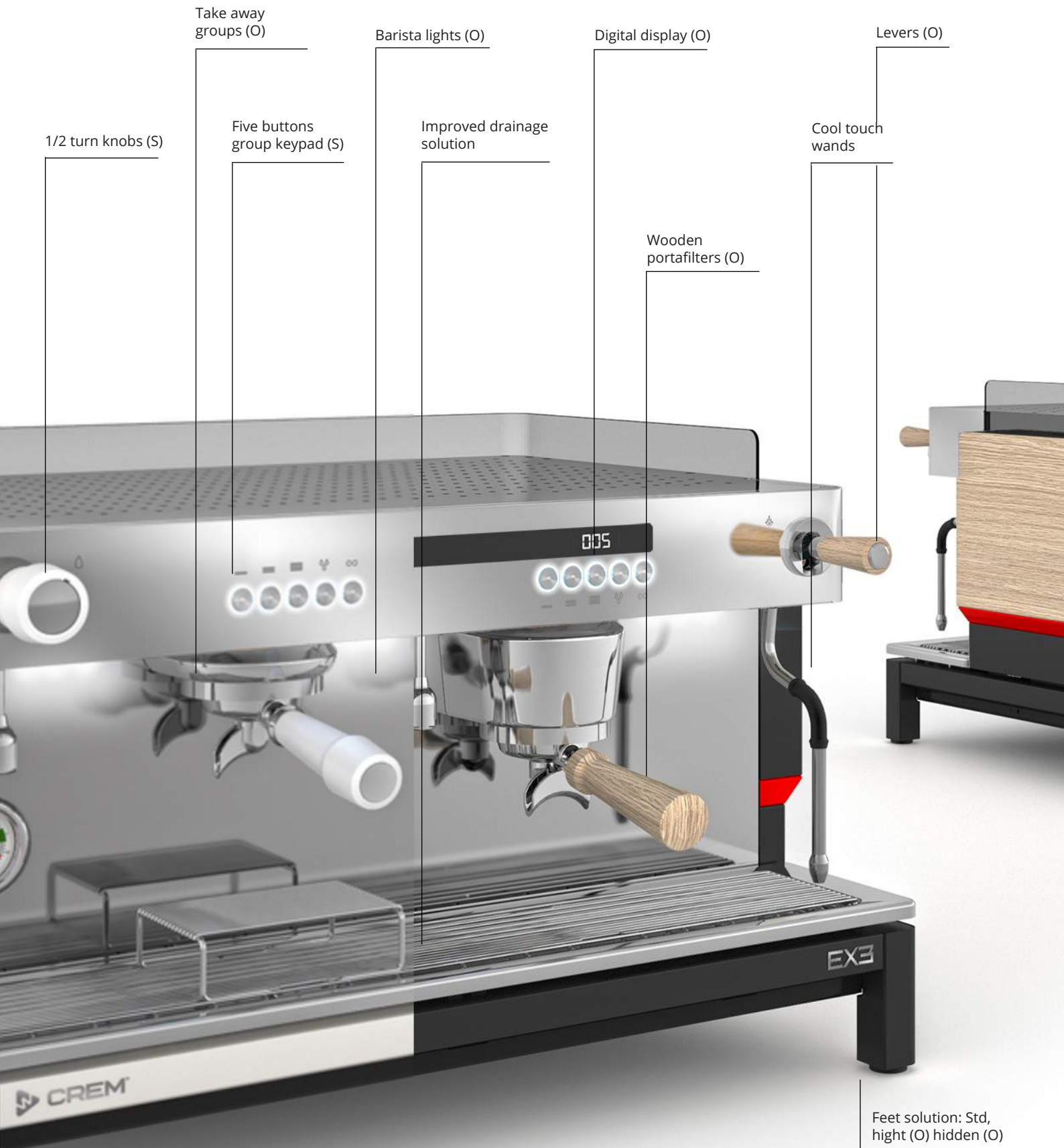
- MODULARITY. Thanks to its modular design, the EX3 is more than flexible and can meet the bespoke needs of a business. From the compact Mini 1 group version to the high capacity 3 group.
- CONTEMPORARY. Stylized design lines for a new concept of espresso machines.
- ERGONOMICS. Every element and detail has been designed to take into account usability and the barista experience.
- COMPACT. The EX3 features improved proportions and balanced dimensions, optimizing every component to make it both attractive for baristas and accessible for service tasks.
- CUSTOMIZABLE. Available in a wide range of options and extras:
 - Keypad: Control or Display (PID controlled)
 - Group height: Standard or Take Away (High group)
 - Pressure gauge: Single or Double.
 - Steam / Levers and HW controls: All available in black, white or wooden (oak, walnut) finishings. Extra wand (except Mini 1GR)
 - Colours: A wide range of colour and combinations available.
 - Body covers: Oak, walnut, brushed aluminium
 - Barista lights.
 - High feet / Hidden feet.



Body covers (O)



Double pressure gauge (O)



1/2 turn knobs (S)

Take away groups (O)

Five buttons group keypad (S)

Barista lights (O)

Improved drainage solution

Digital display (O)

Wooden portafilters (O)

Levers (O)

Cool touch wands

Feet solution: Std, high (O) hidden (O)

Standard versions



EX3 MINI 1GR CONTROL



EX3 MINI 2GR CONTROL



EX3 2GR CONTROL



EX3 3GR DISPLAY

Standard Features

- ½ turn rotary taps
- Cool touch steam wands
- Pressure switch control
- PID controlled (only display versions)
- Built-in rotary pump
- Pre infusion chamber group head
- Volumetric dosing (5 keypad button)
- Group flush button
- 60 mm single pressure gauge
- Group auto cleaning cycle
- Standard colours: White, black, red

Supplied Accessories

- 55-cm inlet hose
- Blindfilter
- Drain tube (150 cm)
- Power cable
- Drinks grids (TA versions only)

Options and extras

Crafted For Every Taste

Keypad
Control or Display
(PID controlled)



Group height



Pressure gauge



Steam / HW
Controls & Levers



Colours



Body covers



(Available only for top panel and feet+trim.)

Barista lights



Hidden feet



Top front

Main Panel

Chamfer

Feet+trim



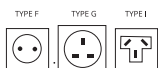
More options and extras coming soon.
Please check **EX3 PRODUCT CONFIGURATOR** to preview available options.
Some of the configurations shown in this brochure may not be available

Technical specifications



	EX3 3GR	EX3 2GR	EX3 MINI 2GR	EX3 MINI 1GR
Height, width, depth	465, 990, 575 mm 18.3, 39, 22.6"	465, 770, 575 mm 18.3, 30.3, 22.6"	465, 550, 575 mm 18.3, 21.6, 22.6"	465, 550, 575 mm 18.3, 21.6, 22.6"
Weight	74 Kg 163 lb	62 Kg 136.7 lb	50 Kg 110.2 lb	48 Kg 105.8 lb
Power ratings (Power ratings+OPTIONS)	380-415V 2N~4350W 50-60Hz (O): 380-415V 3N~6350W 50-60 Hz (O) 220-240V~ 4350W 50-60Hz	220-240V~ 3350W 50-60Hz (O) 3Ph: 380-415V 3N~ 4800W 50-60 Hz	220-240V~ 2800W 50-60Hz (O) 220-240V~ 2300W 50-60Hz	220-240V~ 2800W 50-60Hz (O) 220-240V~ 2300W 50-60Hz
Boiler(s) capacity	17.5 l	11.5 l	6 l	6 l
Operation pressure	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar
Pressure switch control	✓	✓	✓	✓
PID control	(O) 220-240V~ 4350W 50-60Hz	○	○	○
Water connection	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread
Height group	STD / TA (O)	STD / TA (O)	STD / TA (O)	STD / TA (O)
Volumetric dosing (5 keypad button)		✓	✓	✓
Volumetric dosing + group display	✓	○	○	○
Group flush button	✓	✓	✓	✓
Steam wands + HW tap	2+1	1+1	1+1	1+1
Extra steam wand	✓	✓(1)	✓(1)	-
Auto hot tap water dose	○	○	○	-
½ turn rotary taps	✓	✓	✓	✓
Lever taps	○	○	○	-
Cool touch steam wands	✓	✓	✓	✓
Built-in rotary pump	✓	✓	✓	✓
Pre infusion chamber group head	✓	✓	✓	✓
Electronic pre infusion	✓	✓	✓	✓
Jet hole	STD group height: 3.5 / 2.5 mm (O) TA group: 2.5 mm	STD group height: 3.5 / 2.5 mm (O) TA group: 2.5 mm	STD group height: 3.5 / 2.5 mm (O) TA group: 2.5 mm	STD group height: 3.5 / 2.5 mm (O) TA group: 2.5 mm
Pressure gauge	60 mm single / double (O)	60 mm single / double (O)	60 mm single / double (O)	60 mm single / double (O)
Hidden feet	○ White, black, stainless steel (only available for STD height group versions)	○ White, black, stainless steel (only available for STD height group versions)	○ White, black, stainless steel (only available for STD height group versions)	-
Colours	STD: White, black, red	STD: White, black, red	STD: White, black, red	STD: White, black, red
Knob /levers finishing	STD: white, black O: Oak, Walnut	STD: white, black O: Oak, Walnut	STD: white, black O: Oak, Walnut	STD: White, Black O: Oak, Walnut*
Body covers	O: Oak, walnut, aluminium	O: Oak, walnut, aluminium	O: Oak, walnut, aluminium	O: Oak, walnut, aluminium
Barista lights	○	○	○	○
Auto cleaning group cycle	✓	✓	✓	✓
ECO mode	✓	Only for PID versions	Only for PID versions	Only for PID versions
Auto On/OFF	✓	Only for PID versions	Only for PID versions	Only for PID versions
Power cord (Country Kit)	STD: BareW	STD: Type F (1Ph) or BareW (3Ph) O: Only for 1Ph (Type I 15A, 16A BareW)	STD: Type F O: Only for 1Ph (Type I 10A, Type G 13A)	STD: Type F O: Only for 1Ph (Type I 10A, Type G 13A)
Single+Double portafilter	1+3	1+2	1+2	1+1

NOTE: Please check your regional price list for available versions/options and part **INSTALLATION NOTE:** Please refer to the User Manual and the Technical Manual.



v2022/02EX3BroCenEN

ONYX & ONYX Pro

As intuitive, as attractive



Crafted for Every Taste

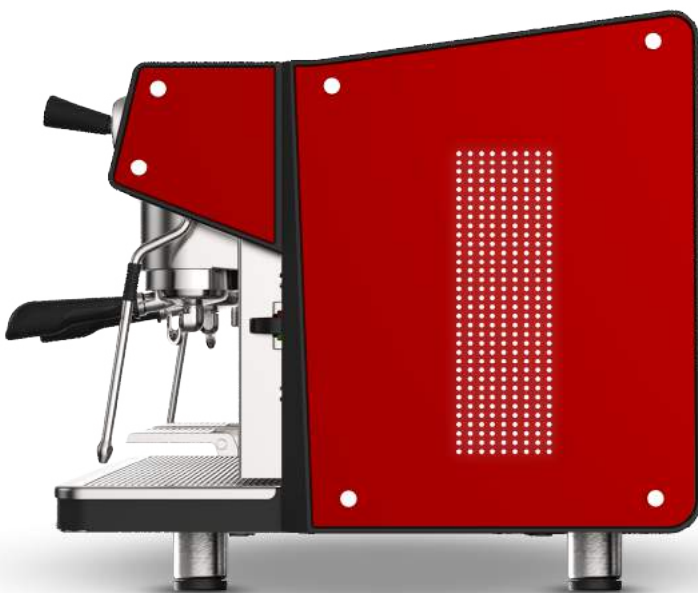
Crafted For Every Taste



Creative design for demanding baristas

Born from a heritage of excellence in espresso machines and a history of pursuing innovative solutions that push coffee technology further, we are very proud to introduce ONYX -the professional-grade premium espresso machine that defines attainable luxury and lets you express your own personal style.

Combining insight from experienced baristas with proven brewing technology and energy-saving software we have created a machine that is as smart and reliable as it is elegant and beautiful.



Design concept

We realize that every serving space is unique, so we have designed it to be easily customized through easily changeable graphic slots, custom inserts in the exterior panels, or by custom-designed side and back LEDs.

Main features ONYX Pro



Features based on ONYX Pro 2GR with auto steamer as option.



ONYX Pro 3GR



ONYX Pro 2GR

Main features ONYX Pro



Main Touch screen

Take control of brewing, programming and cleaning functions with a 2.5" LCD touch screen display.



Group back flush button

Use the dedicated group flush button to perform a quick flush, thus improving hygienics and durability.



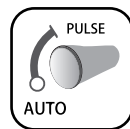
Customizable panels

Side and back panels can be customized to suit any need or environment.



LED lighting

LED panels on 3 sides allow for virtually unlimited custom branding opportunities. Pro models only.



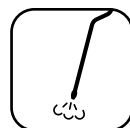
Pulse/auto steam controls

Pull the lever up to perform just a flush; pull it down to start steaming or frothing.



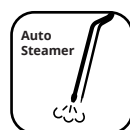
Automatic cleaning

Auto cleaning means the group head and shower always stay clean and ready for the next brew.



Cool touch steam wands

Straight-flow wands ensure minimal steam restriction and anti-suction valves plus keep everything hygienic and easy to clean.



Auto Steamer (Option)

Automatic steam wand for steaming or frothing the milk.

Main features ONYX

PID electronic control

Volumetric dosing (5 button keypad)

Soft-touch portafilters

Cool touch steam wands

Customizable side panels

Soft preinfusion chamber

Group auto cleaning cycle





ONYX 3GR



ONYX 2GR

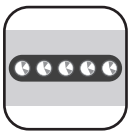


ONYX Mini 2GR



TA Option
Available for all versions

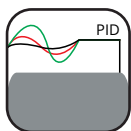
Main features ONYX



Volumetric dosing (5 button keypad)
Independent group keypads and digital displays: 3 shot settings/doses, hot water, and group flushing.



Double Pre infusion
Combining Crema's pre infusion chamber group heads together with an electronic pre infusion system.



PID Control
PID digital temperature control across all groups guarantees accurate heating for every brew (Except Mini 2gr versions).



Automatic cleaning
Auto cleaning means the group head and shower always stay clean and ready for the next brew.



Customizable panels
Side panels can be customized to suit any need or environment.

Technical specifications



	ONYX PRO 3GR 4B	ONYX PRO 2GR 3B	ONYX 3GR	ONYX 2GR	ONYX MINI 2GR
Height, width, depth	520, 1000, 585 mm 21, 39.8, 23"	520, 720, 585 mm 21, 28.3, 23"	520, 1000, 585 mm 21, 39.8, 23"	520, 720, 585 mm 21, 28.3, 23"	520, 490, 585 mm 21, 19.3, 23"
Weight	95 Kg 209.4 lb	70 Kg 154.3 lb	95 Kg 209.4 lb	67 Kg 147.8 lb	47 Kg 103.6 lb
Power ratings (Power ratings+OPTIONS)	380-415V 3N~ 6420W 50-60 Hz (O) Auto Steamer: 380-415V 3N~ 6440W 50-60 Hz	220-240V 1N~ 3350W 50-60 Hz (O) 3Ph: 380-415V 3N~ 4840W 50-60 Hz (O) 3Ph + Auto Steamer: 380-415V 3N~ 4860W 50-60 Hz	380-415V 3N~ 6350W 50-60 Hz	220-240V 1N~ 3350W 50-60 Hz	220-240V 1N~ 2800W 50-60 Hz
Boiler(s) capacity	17.5 l + 3 x 1.5 l	11.5 l + 2 x 1.5 l	17.5 l	11.5 l	6 l
Boiler operation pressure	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar
Water connection	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread
Noise level	<70dB	<70dB	<70dB	<70dB	<70dB
TA (high group head)	✓	✓	Option	Option	Option
N° steam wands + HW tap	2+1	2+1	2+1	2+1	1+1
Extra steam wand	-	-	-	-	Option
Rotary taps	-	-	✓	✓	✓
Auto hot water tap dose	✓	✓	-	-	Option (only with an extra steam wand)
Lever taps	✓	✓	-	-	-
Auto steamer	Option	Option	-	-	-
PID CONTROL	-	-	✓	✓	-
Multiboiler (PID)	✓	✓	-	-	-
Electronic pre infusion	-	-	✓	✓	✓
Adjustable electronic pre infusion	✓	✓	-	-	-
Volumetric dosing (5 keypad button)	-	-	✓	✓	✓
Volumetric dosing + group display	✓	✓	-	-	-
Main Digital display	-	-	✓	✓	-
Main Touch screen	✓	✓	-	-	-
Special customization	On request	On request	On request	On request	On request
Body covers	Side and back glass panels	Side and back glass panels	Side panels	Side panels	Side panels
Barista lights	✓	✓	-	-	-
Panel lighting	✓	✓	-	-	-
ECO Mode	✓	✓	-	-	-
Auto On/OFF	✓	✓	✓	✓	-
Cleaning/maintenance warnings	✓	✓	✓	✓	-
Single+Double portafilter	1+3	1+2	1+3	1+2	1+1

Standard Features

- PID control (Except Mini 2gr)
- Cool touch steam wands
- Built-in rotatory pump
- Pre infusion chamber group head
- Group auto cleaning cycle
- Cleaning/maintenance warnings (Except Mini 2gr)
- Black panels

Supplied Accessories

- 55-cm inlet hose
- x3 Blindfilter
- Drain tube (150 cm)

NOTE: Please check your regional price list for available versions/options and part numbers.

v2020/03OnyxBroCenEN

Zircon

Reliable and durable



Crafted for Every Taste

Crafted For Every Taste

Zircon

– Reliable and durable

The Zircon is the perfect espresso machine for those who need reliability in a essential model.

Hand built by skilled professionals, with only the best quality components, this machine demonstrates CREM's strong attitude towards quality craftsmanship and technology. User friendly features include: illuminated keypad buttons to control the dose of coffee, double pre infusion system, steam pressure gauge, automatic boiler refill and back-flush program for each group.

The electronic switchboard helps control the dosage of coffee through 5 selection buttons, located above each group. These allow you to dispense the right amount of coffee at the push of a button.



Features based on Zircon 2GR TA.

Versions



Zircon 3GR



Zircon 2GR



Zircon Mini 2GR

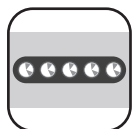


Zircon Mini 1GR



TA Option
Available for all versions

Main features



Volumetric dosing (5 button keypad)
Independent group keypads and digital displays: 3 shot settings/doses, hot water, and group flushing.



Double Pre infusion
Combining Crem's pre infusion chamber group heads together with an electronic pre infusion system.



Automatic cleaning
Auto cleaning means the group head and shower always stay clean and ready for the next brew.

Technical specifications



	Zircon 3GR	Zircon 2GR	Zircon Mini 2GR	Zircon Mini 1GR
Height, width, depth	530, 980, 590 mm 22, 8.7, 10.3"	530, 680, 590 mm 22, 8.7, 10.3"	530, 460, 590 mm 22, 8.7, 10.3"	530, 460, 590 mm 22, 8.7, 10.3"
Weight	65 Kg 25.3 lb	45Kg 25.3 lb	40.5 Kg 25.3 lb	35.5 Kg 25.3 lb
Power ratings	380-415V 2N~ 4350W 50-60Hz	220-240V~ 3350W 50-60Hz	220-240V~ 2800W 50-60Hz	220-240V~ 2800W 50-60Hz
Boiler(s) capacity	17.5 l	11.5 l	6 l	6 l
Operation pressure	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar
Water connection	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread
Noise level	<70dB	<70dB	<70dB	<70dB
Heating element	4000W	3050W	2500W	2500W
Steam wands+HW tap	2+1	1+1	1+1	1+1
Pressure gauge	Single 60 mm	Single 60 mm	Single 40 mm	Single 40 mm
Special customization	On request (MOQ)	On request (MOQ)	On request (MOQ)	On request (MOQ)
Single+Double portafilter	1+3	1+2	1+1	1+1

Standard Features

- Pressure switch control
- Volumetric dosing (5 button keypad)
- Rotary taps
- Built-in rotatory pump
- Soft pre infusion group chamber
- Electronic pre infusion
- Group auto cleaning cycle
- Black knobs

Supplied Accessories

- 55-cm inlet hose
- x1 Cleaning membrane
- Drain tube (150 cm)

Options

- Extra steam wand (Except Zircon 3GR)
- TA Version

NOTE: Please check your regional price list for available versions/options and part numbers.

ONE
The ONE and only



Crafted for Every Taste

The ONE and only

- *One group professional espresso machine*

Welcome to **the ONE and only** professional espresso machine. Have a look around and take all the time you need. There is so much going on in the ONE, it is almost impossible to know where to start as there is plenty of new stuff to discover; new design concept; improved hydraulics; new electronic platforms; the list really does go on and on.

The **ONE** is **striking, unmistakably modern, and showcases its legendary DNA** more proudly than ever with a concept twist based on the iconic design of our well-known Office Leva, giving that wonderful feeling of reconnecting with an old friend. Hungry for more?

Designed by professionals for any kind of coffee moment

The ONE features **state-of-the-art technology** for a fully professional-grade espresso machine. It proudly inherits CREM recognized engineering knowledge and expertise within the commercial espresso sector, and continues the way started by its predecessor, the classic Office Leva.

More than ONE

From the coffee lover or the barista amateur to the experienced coffee master, the ONE brings a superior espresso experience by introducing high performance features and smart solutions, wherever you are at your home, in the office or in your own small coffee shop.





Renovated design concept

Keeping the soul of the iconic Office Leva, the ONE has been thoughtfully created. As a result, a balanced design line and harmonic dimensions to get a compact but incredibly sophisticated and premium one group espresso machine.

- Full mirror polished stainless-steel exterior.
- Easy customisable side panels.
- Complete wooden kit.
- Barista kit included and new packaging!



Double pressure gauge, high polish stainless steel



Wooden kit (Option)



Customisable side panels*

* You can easily customise side panels by adding stickers, painting them, etc.

Ease of use

The ONE not only looks stunning. Every element and small detail have been carefully designed to fulfil the **highest standards of ergonomics and intuitive controls and displays**, mainly based on its **new electronic platform**. The ONE is incredibly easy to use, without losing an inch of any performance and delivers an outstanding in-cup-quality.

- Temperature & Time User Interface for the 1B version.
- Advanced menu setting OLED DISPLAY for the 2B versions.
- Intuitive knob for pressure control.
- Auto ON/OFF, standby and ECO mode.
- 1/2 steam and hot water knobs.
- Smart new drip tray concept and wider working surface area.
- Independent tank lid on the top.

1B version display



2B version display



Water tank solution



Smart drip tray



High performance hydraulics

Distinctive CREM thermal stability and reliably built hydraulic system has been even improved within the ONE range. PID controlled for both 1 and 2 boilers versions, the ONE also features:

- New Dual Auto Water Tank & Mains solution.
- 1.7 litre steam boiler capacity.
- New electronically controlled rotatory compact pump for the premium models, thus including **new CremTech Gradual soft pre-infusion and Low flow pressure profiling core solutions.**
- And state-of-the-art and highly tested internal components.

The logo consists of the words "CREM Tech" in a bold, sans-serif font, with "CREM" in black and "Tech" in a light brown color. Below "CREM Tech" is the word "inside" in a smaller, lowercase, sans-serif font. The entire logo is contained within a white, rounded rectangular shape that has a slight shadow and is positioned in the upper left corner of the page.

CREM Tech
inside

ONE step further

The ONE introduces the most revolutionary Gradual Soft Pre-Infusion & Low Flow Pressure Profiling systems. Thanks to a new electronically controlled rotatory compact pump -an exclusive CremTech development- the ONE brings an unlimited creativity supported by an exceptional technological soul.

Gradual Soft Pre-Infusion

Flexible but accurate pre-infusion times to improve the extraction rates. From 0-20 seconds, the pre-infusion parameters are easily adjustable from the OLED display. It gradually increases the pressure up to the desired brewing pressure. Available for the ONE 2B R-GSP Dual.

Low Flow Pressure Profiling*

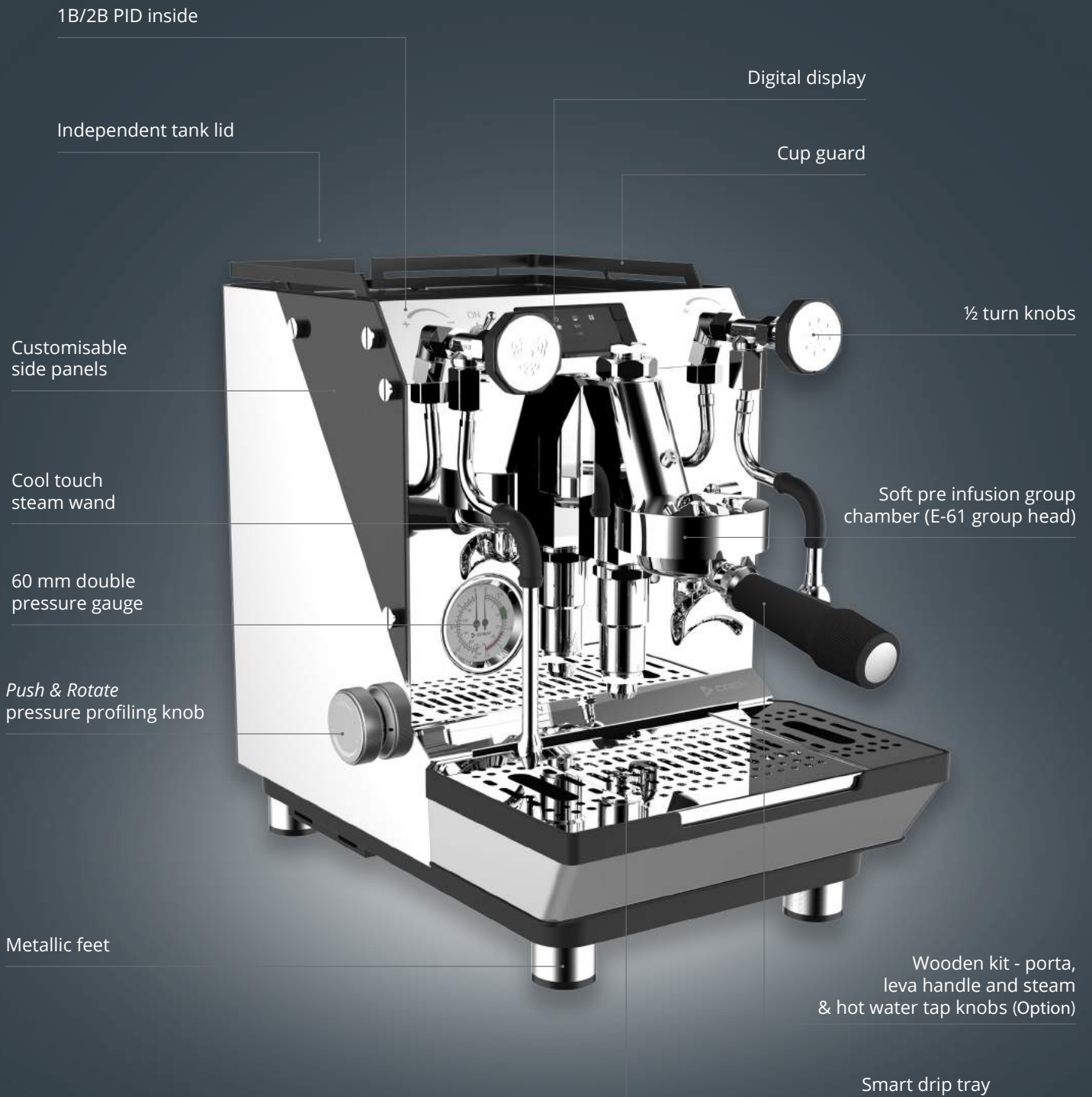
Espresso creation is now easier than even before. Our rotary pump also allows to set different pressure profiles based on volume when extracting the coffee. Be as creative as you wish by using our intuitive but extraordinary precise *Push & Rotate* pressure knob (from 0.2 to 0.5 b). Or use one of your own pre-set recipes**. Available for the ONE 2B R-LFPP Dual.

* CREM Patent applied.

** The machine can save up to 5 different recipes that can be filed both saving the last extraction through the Barista Mode of the OLED Display or by uploading them via USB.



Main features



1B/2B PID inside

Digital display

Independent tank lid

Cup guard

Customisable side panels

1/2 turn knobs

Cool touch steam wand

Soft pre infusion group chamber (E-61 group head)

60 mm double pressure gauge

Push & Rotate pressure profiling knob

Metallic feet

Wooden kit - porta, leva handle and steam & hot water tap knobs (Option)

Smart drip tray

Features based on a ZIRCON 2GR TA version



ONE 1B PID Dual

- 1B PID (1.7L)
 - Vibration pump
 - Soft pre infusion group chamber (E-61 group head)
 - Cool touch wands
 - ½ turn knobs
 - Smart drip tray
 - Auto Water tank & mains connection
 - Temp & Time Display with 2 buttons
 - Barista kit
 - Customizable panels
 - New packaging solution
-
- Wooden kit available **(Option)**



ONE 2B PID Dual

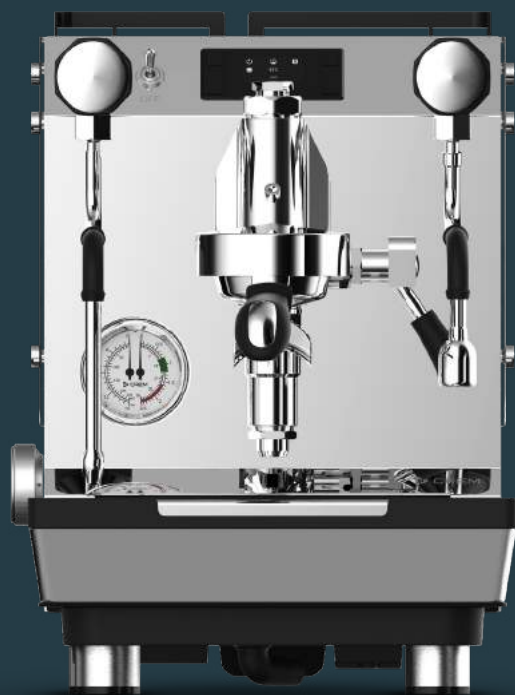
- 2B PID (1.7L)
 - Vibration pump
 - Soft pre infusion group chamber (E-61 group head)
 - Cool touch wands
 - ½ turn knobs
 - Smart drip tray
 - Auto Water tank & mains connection
 - OLED Display with 4 buttons
 - Barista kit Pro
 - Customizable panels
 - New packaging solution
-
- Wooden kit available **(Option)**



ONE 2B R-GSP Dual

2B PID dual + Gradual Soft Pre Infusion

- 2B PID (1.7L+1.5L)
 - Rotatory pump
 - Gradual Soft pre infusion (GSP)
 - Soft pre infusion group chamber (E-61 group head)
 - 60 mm double manometer
 - ½ turn knobs
 - Smart drip tray
 - Auto Water tank & mains connection
 - OLED Display with 4 buttons
 - Barista kit Pro
 - Customizable panels
 - New packaging solution
- Wooden kit available **(Option)**



ONE 2B R-LFPP Dual

2B PID dual + Low Flow Pressure Profiling

- 2B PID (1.7L+1.5L)
 - Rotatory pump
 - Gradual Soft Pre Infusion (GSP)
 - Low Flow Pressure Profiling (LFPP)
 - Soft pre infusion group chamber (E-61 group head)
 - 60 mm double Manometer
 - *Push & Rotate* pressure knob
 - ½ turn knobs
 - Smart drip tray
 - Auto Water tank & mains connection
 - OLED Display with 4 buttons
 - Barista kit Pro
 - External USB port
 - Customizable panels
 - New packaging solution
- Wooden kit available **(Option)**

Features overview

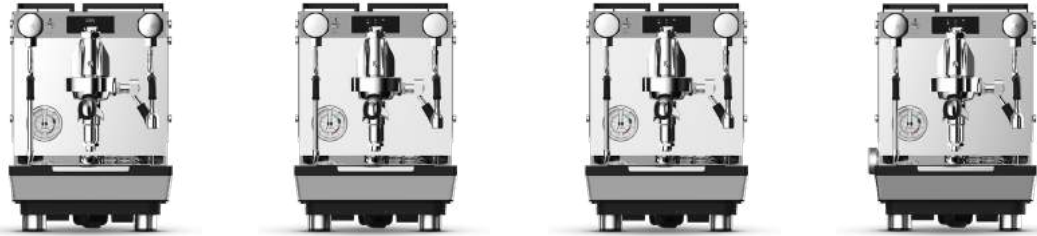
Same exterior,
different on the inside



ONE - 1B Dual	ONE - 2B Dual	ONE - 2B R-GSP Dual	ONE - 2B R-LFPP Dual
<i>1B PID (1.7L)</i> Vibration pump	<i>2B PID (1.7L+1.5L)</i> Vibration pump	<i>2B PID (1.7L+1.5L)</i> Rotatory pump Gradual Soft pre infusion	<i>2B PID (1.7L+1.5L)</i> Rotatory pump Gradual Soft pre infusion Low Flow Pressure profiling
E-61 group head	E-61 group head	E-61 group head	E-61 group head
Double Manometer	Double Manometer	Double Manometer	Double Manometer
½ turn knobs <i>Smart drip tray</i> Auto Water tank & mains connection	½ turn knobs <i>Smart drip tray</i> Auto Water tank & mains connection	½ turn knobs <i>Smart drip tray</i> Auto Water tank & mains connection	½ turn knobs <i>Smart drip tray</i> Auto Water tank & mains connection Pressure knob
Temp & Time Display with 2 buttons	OLED Display with 4 buttons	OLED Display with 4 buttons	OLED Display with 4 buttons External USB port
Barista kit Wooden kit (Option) <i>New packaging solution</i>	Barista kit Pro Wooden kit (Option) <i>New packaging solution</i>	Barista kit Pro Wooden kit (Option) <i>New packaging solution</i>	Barista kit Pro Wooden kit (Option) <i>New packaging solution</i>

Tested feature – *New solution/feature* – Advanced performance feature

Technical specifications



	ONE - 1B Dual	ONE - 2B Dual	ONE - 2B R-GSP Dual	ONE - 2B R-LFPP Dual
Height, width, depth	420, 300, 458 mm 17, 12, 18"	420, 300, 458 mm 17, 12, 18"	420, 300, 458 mm 17, 12, 18"	420, 311, 458 mm 17, 12.2, 18"
Weight	30 kg 66 lb	30 kg 66 lb	30 kg 66 lb	30 kg 66 lb
Power ratings	220-240V, 2150W, (<9.35A)	220-240V, 2150W, (<9.35A) (2x2000W)	220-240V, 2250W, (<9.78A) (2x2000W)	220-240V, 2250W, (<9.78A) (2x2000W)
Boiler(s) capacity	1.7	1.7+1.5	1.7+1.5	1.7+1.5
Operation pressure	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar
Water connection	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread
Water tank capacity	1.8 l	1.8 l	1.8 l	1.8 l
Noise level	<70dB	<70dB	<70dB	<70dB
Steam wands+HW tap	1+1	1+1	1+1	1+1

Standard Features

- PID Controlled
- E-61 group head
- Cool touch wands
- Double Manometer
- ½ turn knobs
- Smart drip tray
- Auto Water tank & mains connection
- Customizable panels
- New packaging solution

Advanced Features

- Rotatory pump (only GSP and LFPP versions)
- Gradual Soft Preinfusion (only GSP and LFPP versions)
- Low Flow Pressure Profiling (only 2B R-dual LFPP Dual version)

Barista kit - 1B Version

- 1 filter basket (7gr)
- 1 filter basket (14gr)
- Cleaning Brush
- Water tank filter
- Cleaning tablets blister
- Blind metal filter
- 1 double narrow spout portafilter

Barista kit Pro - 2B Versions

- 1 filter basket (7gr)
- 1 filter basket (14gr)
- 1 filter basket (21gr)
- Cleaning Brush
- Cleaning tablets blister
- Water tank filter
- Blind metal filter
- Flat metallic tamper
- Extra Nozzle steam tap 3H
- Milk jar 300ml small
- 1 double narrow spout portafilter

Options

- **Wooden kit:**
Portafilter handle
Group lever handle
Steam and hot water tap
Side Panels



NOTE: Please check your regional price list for available versions/options and part numbers.

ThermoKinetic SERIES

The trusted brewers



Crafted for Every Taste

Crafted For Every Taste



ThermoKinetic SERIES

Our well-known and trusted coffee brewers have taken a step further to meet the ECBC standards. Freshly, unmatched brewed coffee based on a proven and refined expertise acquired through the years. As a result, a superior generation of coffee brewers designed to satisfy any kind of business: café, restaurant, dining or a hotel.



Thermokinetic TECHNOLOGY

The Thermokinetic Series brewers feature an innovative solution* to **control the temperature according to the ECBC standards**. Together with a PID system, we have sophisticatedly combined different systems to keep the temperature stable and the proper contact time in the filter basket, thus performing an improved TDS rate and a genuine, exceptional taste.

Our new coffee brewers use the kinetic energy generated by the air introduced into the boiler, thus increasing or decreasing the temperature of the water inside the boiler and, in consequence, the water which is poured into the brewing basket. The air supply accuracy, together with a specific PID Control (proportional, integral and derivative) which predicts how the system is reacting, consistently provide the right water temperature in contact with the coffee.

What's ECBC?

Brewing Time and coffee grind

Brewing time relates directly to coffee grind, so equipment may be modified to give shorter – or, in some cases, longer – water contact times. However, it should never exceed 8 minutes.

Brewing Temperature

A coffee brewer will meet the temperature requirements if, during normal operation, the temperature in the brew basket reaches 92°C within the first minute of the brew and stays between 92- 96°C throughout the brew cycle. The temperature should never exceed 96°C.

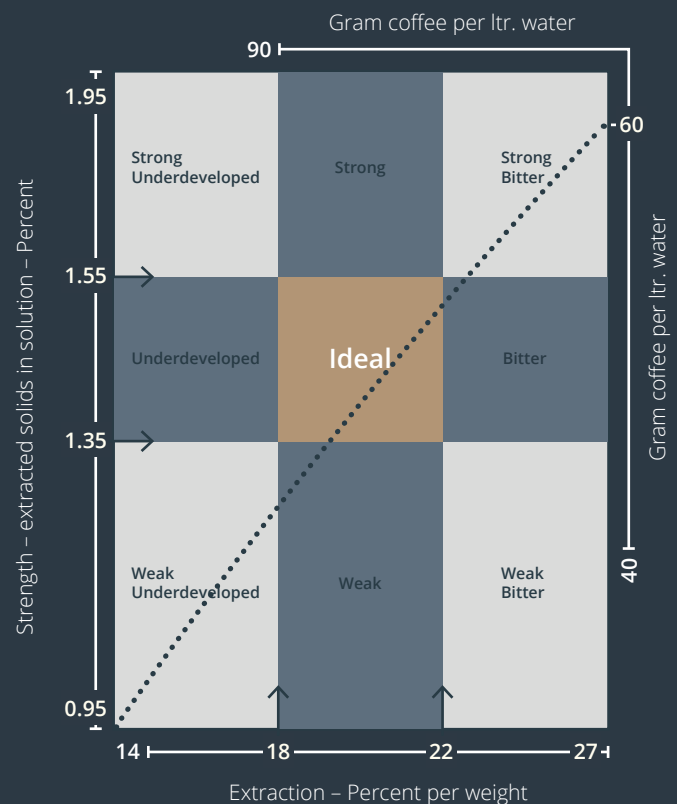
Solubles Concentration Measurement

The solubles concentration (strength) of the beverage may range from 1.30% to 1.55%.

Solubles Yield

The value for the solubles concentration will be plotted on the Coffee Brewing Control Chart and extended to the diagonal line that represents the coffee-to-water ratio of 50-60 grams per litre. The solubles yield may range between 18.0% to 22.0%.

Coffee brewing control chart



(*) Patent applied

M1, M2 & A2 TK-SERIES

Our highly-esteemed, faithful machine comes with both manual or automatic water refilling. The coffee brewers have hot plates. The automatically waterfilled coffee brewers have digital displays and an alarm that signals when brewing is finished. The brewing amount 4-12 cups is easily adjusted on the front of the machine. 1.8 litre decanters come with all models. The automatic water-refill models also come with a water hose.



DM4 & DA4 TK-SERIES

The larger model has four hot plates. Water refilling is manual in DM4, while it is automatic in DA4. The automatic water-refilling model has a digital display, adjustable brewing quantity and an alarm that signals that brewing is finished.





Thermos M & A TK-SERIES

With Thermos you brew your coffee directly into a practical 2,2 litre air pot. Handy when you need to keep the coffee warm as well as retain its taste and aroma. Remove the thermos from the coffee brewer and position it where you want the coffee to be served. This coffee brewer is available with either manual or automatic water filling.

The model with automatic water connection has electronic time control, adjustable amount of brew and brewing complete signal. Amount of brew 4-15 cups can easily be adjusted at the front of the machine. Air pots included both models. The model with automatic water filling comes with a connection hose for water.



Thermos Office TK-SERIES

A small, flexible machine with manual water refilling. Brews coffee directly through the lid into a 1.9 litre thermos, which facilitates handling and serving. Its 12-cup capacity per brew makes the machine perfect for small workplaces or serving sites. Brewing time approx. 7 minutes.



Mega gold TK-SERIES

Mega Gold brews straight into an elegant 2.5 litre serving station with tap and level indicator tube. Since no external heat is supplied, the coffee retains its excellent taste and aroma for a long time.

The serving station fits into all possible environments, and is quick and easy to handle. Lift the serving station off the brewer and put it wherever you want to serve the coffee. You can also specially design display covers for the serving stations, for easy indication of the coffee that is served. Simple and really neat!

Mega Gold is available with both manual and automatic water filling. The automatic brewers with a water supply have electronic timers and a signal when the coffee is ready. The brewing volume, 4-17 cups, is easy to adjust from the front of the machine. One 2.5 litre serving station is included with both models. Coffee brewers with automatic water refilling are provided with a connection hose for the water.



Serving Station

Our serving station is elegant, timeless and practical. The serving station has a stainless steel inner lining and it has a practical tap and level indication tube. Since no external heat is supplied, the coffee retains its excellent taste and aroma for a long time. The serving station also fits into all possible environments, and is quick and easy to handle. Lift the serving station off the brewer and put it wherever you want to serve the coffee.

The serving station does not just allow you to serve good tasting coffee. You can also show consideration for your guests by putting specially designed covers on the serving stations. Simple and really neat! Just think of the impression it makes, when every coffee blend served is profiled on the cover. Or why not just enhance your company's logotype? It is the sum of all the small details that makes the complete impression.



Original Grinder

Combine your ThermoKinetic brewer with Original Grinder to be able to adjust the grinding for perfect brewing extraction to get optimal quality and taste of the coffee.

Original Grinder is an elegant and silent grinder for grinding coffee beans directly into the filter holder or measuring cup. A clear display and you can easily adjust the coarseness of the grinding. Grinder Original fits all our manual filter coffee brewers, as well as most 1.8 litre brewers on the market. The bean hopper can hold about 2.5 kg of beans.

- 2.5kg bean hopper
- Fresh Coffee
- Adjust grind coarsness on front
- Dosage in number of cups



Technical specifications



	M1/M2 TK-Series	A2 TK-Series	DM4 TK-Series	DA4 TK-Series	Original Grinder
Height, width, depth	428, 205, 410 mm 17, 8, 16"	428, 205, 410 mm 17, 8, 16"	428, 410, 410 mm 17, 16, 16"	428, 410, 410 mm 17, 16, 16"	570, 215, 360 mm 22, 8, 14"
Weight	6.2 / 7 kg 13.6 / 15.4 lb	7.2 kg 15.8 lb	13.8 kg 30.4 lb	14.7 kg 32.4 lb	12 kg 26.4 lb
Power ratings	220-230V 2200W 50-60Hz	220-230V 2200W 50-60Hz	380-400V 2N~4780W 50-60Hz	380-400V 2N~4780W 50-60Hz	230V 1N/400W
Water connection	-	Cold water 1/2" R	-	Cold water 1/2" R	-
Water refill	Manual	Manual/Automatic	Manual	Manual/Automatic	-
Hot plates	1/2	2	4	4	-
Decanter/Thermos	1.8 l Decanter	2 x 1.8 l Decanter	4 x 1.8 l Decanter	4 x 1.8 l Decanter	-
Capacity	15 L/h	15 L/h	30 L/h	30 L/h	-
Brew time	< 6 min	< 6 min	< 6 min	< 6 min	-



	Thermos Office TK-Series	Thermos M TK-Series	Thermos A TK-Series	Mega gold M TK-Series	Mega gold A TK-Series
Height, width, depth	428, 205, 410 mm 17, 8, 16"	557, 205, 410 mm 22, 8, 16"	557, 205, 410 mm 22, 8, 16"	655, 205, 410 mm 26, 8, 16"	655, 205, 410 mm 26, 8, 16"
Weight	6.4 kg 14.1 lb	7.9 kg 17.4 lb	8.5 kg 18.7 lb	9.6 kg 21.1 lb	10.2 kg 22.4 lb
Power ratings	220-230V 2200W 50-60Hz	220-230V 2200W 50-60Hz	220-230V 2200W 50-60Hz	220-230V 2200W 50-60Hz	220-230V 2200W 50-60Hz
Water connection	-	-	Cold water 1/2" R	-	Cold water 1/2" R
Water refill	Manual	Manual	Manual/Automatic	Manual	Manual/Automatic
Hot plates	-	-	-	-	-
Decanter/Thermos	1.9 l Thermos	2.2 l Pump thermos	2.2 l Pump thermos	2.5 l Serving station	2.5 l Serving station
Capacity	15 L/h	15 L/h	15 L/h	19 L/h	19 L/h
Brew time	< 6 min	< 8 min	< 8 min	< 8 min	< 8 min

NOTE: Please check your regional price list for available versions/options and part numbers.



CREM[®]

SC LINE



SC45



SC25

Crafted for Every Taste

Main features – SC LINE

Flexible platform

1kg Bean hopper

18g Espresso brewer (SC45 ES and SC25 ES versions) or 14g Filter Brewer (SC25 BTB version)

Your story in 10" (SC45) or 7" (SC25) high-definition

Large waste capacity

3 instant canisters

Serviceability

One touch cleaning



Main features – **SC LINE**

Flexible platform

Here we are presenting the main version of SC LINE but the platform itself can do so much more. Should there be a need then we are able to configure the machine in a many different ways when it comes to brewer technology, bean hopper, instant canisters, water system and so forth.

18g Espresso brewer

SC45 ES and SC25 ES come with an 18g Espresso brewer. Thanks to accurate and adjustable dosing, brewing, and temperature controls, SC45 delivers outstanding coffee every time. We call this in cup quality.

Your story in HD

Attract more customers with appealing artwork and comprehensive user menus to tell your specific story on SC45's 10" or SC25 7" touchscreen. Let everyone know what they are having in each cup.

Large waste capacity

A small footprint does not always mean low capacity! The waste bin can handle the waste from 2 kg of beans, so approximately 200 cups of coffee. It is truly a champion in its class!

1kg Bean hopper

The 1kg bean hopper is made to really blend in with the design of the equipment. A 2kg bean hopper option is also available for locations with less frequent refill/empty service setup.

3 Instant canisters

SC LINE features three 2.2L ingredient canisters to increase the variety of drinks. The canisters can either be refilled when they are in the unit or by removing them. No matter how you do it, it's always quick and easy.

Serviceability

SC LINE is designed to be serviced and maintained from the front. On-screen alerts to inform users and service personnel when cleaning, care and service are needed.

One touch cleaning

SC LINE is cleaned with the touch of a button. Insert the tablets and just follow the on-screen instructions – SC LINEat it's finest.

Style your
SC LINE

CREM



Intuitive user interface

SC LINE has a user interface that is simple and easy to use. Users have the ability to customize their own drinks and choose from a variety of coffee favorites. For the true connoisseur, we offer the possibility to fine-tune their drinks.

You can easily manage and control the machine's hardware, stats, cleaning, maintenance, alerts and visual appearance. Match the interface's appearance with your decor or graphic profile. We can help you to control the color of the icons, wallpaper, screen saver, logo and image for brewing. All settings are designed to allow the machine to be adapted to the location and user.

On our machine, you get a high quality visual experience which can be varied over time. All to create a unique coffee experience.



Style your screen

A personalised touch screen conveys a feeling of high quality. If you want to communicate your message to your customers, this is the right place to do it. There are several options available when personalising your screen.

Logo

CREM[®]

Example logo

Use your own logo

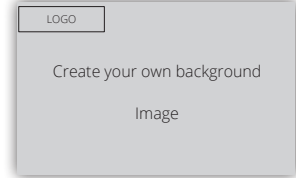
Customized

Background

Once you have started with the logo, make sure to change the background to match your graphical profile.



Default background



Customized

Screensaver

When your coffee machine is not being used, it idles in screensaver mode in much the same way a computer would. Choose between using an image, slideshow or video.



Default video

Create your own screen saver

Image or video

Customized

Drink dispensing image or video

You can choose to show either an image or a video during preparation of the drink. This is the perfect opportunity to cross sell your product range, promote specials or reinforce your brand marketing.



Default video

Create your own
dispensing communication

Image or video

Customized





Optimize your menu

SC LINE coffee menu comes with a wide range of taste-optimized recipes. However, SC45 can also enable customization of the menu to suit your needs. You can change and create new recipes as well as rename and place the icons in any order.

SC LINE is also provided with a function for displaying allergy information. The icons below are some of the icons that will be displayed on different beverages, after you enable the feature in the machine settings.



Icons

In addition to changing your menu, you can change your icons as well. If you are interested in changing icons, we recommend that you contact us for more information on how to proceed.





Background



Screen Saver



Preparation

CREM®

Logo

Screen specifications*

	Width 10" / 7"	Height 10" / 7"	Format
Logo	199 px	56 px	.png
Background	1280 / 800 px	800 / 480 px	.png
Screen saver	1280 / 800 px	800 / 480 px	.png, .mp4
Preparation image	1280 / 800 px	800 / 480 px	.png

* The pictures should not exceed 72 dpi. The file name can't contain, space * / | \ , . : ; + = " < > [] and only consist of letters from the English alphabet.

Our **espresso** technology

Espresso is an art. But unlike a fine painting, it can't be a one-time masterpiece, it has to be perfect and it has to be repeatable.

Our patented espresso brewer takes the stress out of espresso by making the perfect single or double shot every time - automatically.

Because every bean and roasting process has its own unique story to tell, our espresso brewer is adjustable for strength, dose size*, extraction rate, and volume. So you can have your shot exactly the way you like it.

The perfect espresso must be bold, bright, and full-bodied with a rich crema carrying creamy notes of the beans' oil and earthiness. And since great espresso starts with good water, we always recommend using a high-quality water filtration system to ensure your espresso is never let down by off-tasting or poor quality water.

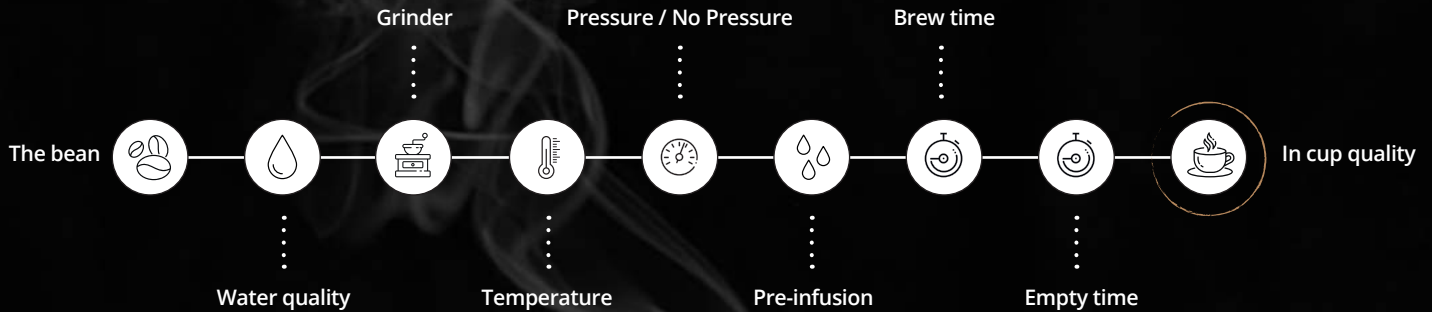
The espresso system utilizes the same methodology as a traditional espresso machine, and combines it with proprietary technology to provide a barista-quality espresso every time with just the push of a button.


* Up to 18 gram.



Taste through technology

Our technology makes it possible for you to discover the unique flavors of each coffee bean. With SC45 you have the ability to control and change the entire process from bean to cup. Let the creativity flow - your unique coffee cup awaits you.





It's our passion, deep understanding and commitment to the coffee, and to you, that makes a **great coffee experience** possible.



SC45 ES

- 10" Screen
- 1kg Bean hopper
- 1 Grinder
- 18g Espresso Brewer
- 3 Instant Canisters
- Adjustable Outlet
- Cup Sensors
- Separate Hot Water Outlet



SC25 ES

- 7" Screen
- 1kg Bean hopper
- 1 Grinder
- 18g Espresso Brewer
- 3 Instant Canisters
- Adjustable Outlet
- Cup Sensors
- Separate Hot Water Outlet



SC25 BTB

- 7" Screen
- 1kg Bean hopper
- 1 Grinder
- 14g Filter Brewer
- 3 Instant Canisters
- Adjustable Outlet
- Cup Sensors
- Separate Hot Water Outlet



Cleaning and service information



Maintenance Report

Cleaning

Refill and Capacity Status

Error Report

Task	Reference	On screen instructions
Daily care	User manual / Cleaning & care manual	Yes
Weekly cleaning		
Monthly cleaning	Cleaning & care manual	Yes
6 month service	Technical manual	No
12 month service		

Accessories



Brewer cleaning tablets

Art. 10037458



Grinder Cleaning tablets

Art. E1001001



Milk Cleaning / cleaning tablets

Art. 2060024



Water filter bestmax V

Art. 1505369



Water block

Art. 1206151



Serving jug

Art. 1103253



Cup dispenser

Art. 2760239



Condiment shelf

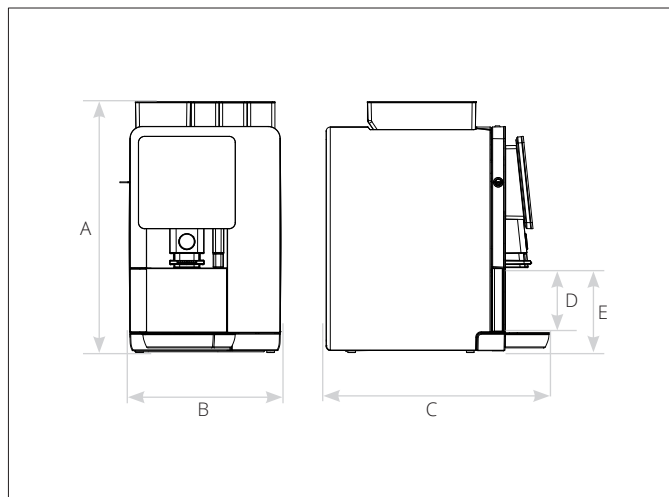
Art. 2760252

What comes in the box

Accessories can vary depending on your specific configuration. We aim to include all general parts needed for a quick and easy installation of your machine.

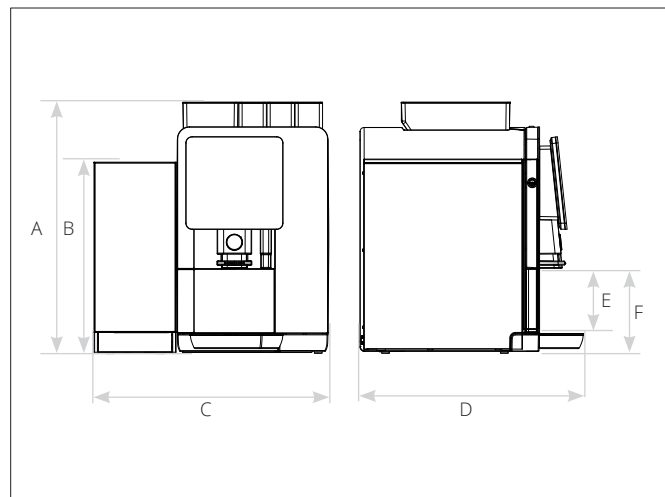
- Instructions (quick start guidance & safety regulation)
- 1.8m pipe
- 1 pcs 3/4" adapter
- 2 pcs Locking clips
- 1 pcs Elbow connector
- 1 package brewer cleaning tablets (150 pcs)
- Mixer drip tray plate

Dimensions SC45 & SC25



A	630mm
B	375mm
C	560mm
D	163mm
E	212mm

Dimensions SC45 & SC25 with milk unit



A	630mm
B	480mm
C	≥581mm
D	560mm
E	163mm
F	212mm

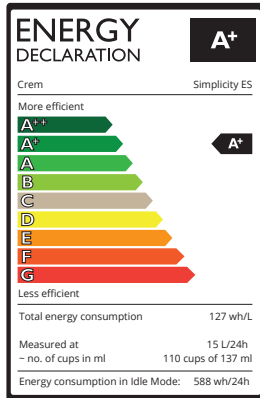
Specifications

	SC45 ES	SC45 ES MILK	SC25 ES	SC25 ES MILK	SC25 BTB
Bean hopper	1	1	1	1	1
Built-in grinder	1	1	1	1	1
Brewer	Espresso 18g	Espresso 18g	Espresso 18g	Espresso 18g	Filter 14g
CremTech SmartFoam	No	Yes	No	Yes	No
Screen	10"	10"	8"	8"	8"
Drink menu	15 drinks / slide	15 drinks / slide	15 drinks / slide	15 drinks / slide	15 drinks / slide
Recipe bank	Up to 50 beverages	Up to 50 beverages	Up to 50 beverages	Up to 50 beverages	Up to 50 beverages
Adjustable taste settings	Yes	Yes	Yes	Yes	Yes
Adjustable cup height	Yes	Yes	Yes	Yes	Yes
Intelligent energy save mode	Yes	Yes	Yes	Yes	Yes
Jug function	Yes	Yes	Yes	Yes	Yes
Cup sensor	Yes	Yes	Yes	Yes	Yes
Electronic temperature control	Yes	Yes	Yes	Yes	Yes
Cup counter	Yes	Yes	Yes	Yes	Yes
Waste bin present	Yes	Yes	Yes	Yes	Yes
Waste bin full (counter)	Yes	Yes	Yes	Yes	Yes
Separate hot water outlet	Yes	Yes	Yes	Yes	Yes
Built-in water filter	No	No	No	No	No
Power supply	220-230VAC, 50/60Hz,	220-230VAC, 50/60Hz,	220-230VAC, 50/60Hz,	220-230VAC, 50/60Hz,	220-230VAC, 50/60Hz,
Cold water connection	3/4"	3/4"	3/4"	3/4"	3/4"
Water tank volume	700ml	700ml	700ml	700ml	700ml
Inlet water temperature	5 - 32°C	5 - 32°C	5 - 32°C	5 - 32°C	5 - 32°C
Inlet water pressure range	0.2-0.5 MPa (2-5 bar)	0.2-0.5 MPa (2-5 bar)	0.2-0.5 MPa (2-5 bar)	0.2-0.5 MPa (2-5 bar)	0.2-0.5 MPa (2-5 bar)
Water hardness req. calcium	20 - 32 ppm of calcium	20 - 32 ppm of calcium	20 - 32 ppm of calcium	20 - 32 ppm of calcium	20 - 32 ppm of calcium
Ambient noise rating	<70dB	<70dB	<70dB	<70dB	<70dB

Bean hopper & waste capacity

	SC45	SC45 & SC25 with milk unit
Bean hopper	1kg / 3L	1kg / 3L
Bean hopper large (option)	2kg / 6L	2kg / 6L
Instant Coffee	2.2L	2.2L
Fresh Milk	N/A	4L
Topping	2.2L	2.2L
Chocolate	2.2L	2.2L
Drip tray	1.1L	1.1L
Waste bin	7.5L / 2kg	7.5L / 2kg
Cleaning container	2.2L	2.2L

Energy declaration



Options & accessories

Cup dispenser	Optional
Condiment Shelf	Optional
Crem Tech SmartFoam	Optional

Weight

Machine	36kg
Crem Tech SmartFoam	22.5kg
Machine + packaging	39.2kg
Crem Tech SmartFoam + packaging	24.5kg

Packaging dimensions

	Height	Width	Depth
Machine carton	730mm	470mm	650mm
Milk unit carton	570mm	292mm	555mm

Certifications



CREM[®]

An Ali Group Company



Crafted for Every Taste

WWW.CREM.COFFEE

Unity¹⁺ & Unity¹

Crafted for every taste





- ▶ ***Unity¹⁺***
- ▶ ***Features***
- ▶ ***In cup quality***
- ▶ ***Models and versions***
- ▶ ***Cleaning and care***
- ▶ ***Technical specifications***

Passion for Taste – Through Technology

From the very start our mission has been to develop Unity¹⁺ as the natural intersection of brewing excellence and intuitive user experience, giving everyone the ability to create the perfect cup of coffee every time. We believe we have reached that goal by providing a fully-automatic coffee machine that yields barista-quality drinks at the push of a button.

5 senses in unity

Unite your five senses.



Sight: When creating UNITY we looked at it from all angles and user perspectives to fully understand their roles and individual interactions with the unit(y). It has been a very conscious and innovative process to fulfil both aesthetic and functional needs. Unity is designed with a definite purpose and behind unity's stunning exterior hides a world of smart solutions.

Sound: The sounds associated with making a cup coffee can make as much of an impression, for better or worse, as any of the other senses. Therefore we have measured, calibrated and engineered Unity so that the auditory elements compliment the coffee experience as much as the sight, smell and taste. All senses are in Unity!

Touch: Expensive materials don't automatically translate into a quality product. Choosing the right material in the right place for the right reason, how well the solution is thought out, and how the product is assembled are all critical. The concept of delivering a product that

is greater than the sum of its parts has been the goal from the very beginning. Unity - quality where it matters!

Smell: The alluring aroma of fresh coffee is unmistakable, whether it is in a coffee shop, convenience store, hotel breakfast area or in an office. A passionately brewed coffee can convert even the most devoted tea drinker. Unity is fully adjustable to guarantee that any coffee roast will yield the perfect flavor and aroma.

Taste: As admitted coffee-holics, we know that the taste of the coffee plays the most important role in the coffee experience. When it comes to ensuring that our solutions give you the tools you need for the perfect cup of coffee time after time we are uncompromising! Our brewers have been tirelessly tested to highlight the richness of every coffee bean.

Crafted for every taste

Coffee is complex. But the best place to start when it comes to making a quality cup every time is by treating each type of coffee as unique. Filter coffee is not espresso, and vice-versa.

To eliminate compromises, Unity1+ offers two separate brewing systems, two grinders, and your choice of two great beans to allow every cup of coffee to be prepared with the respect it deserves. This give you the ability to offer a perfectly tailored cup of coffee to every guest, any time of day.





One machine - two crafts

We think coffee is amazing in all its forms. Everything from a powerful espresso to a perfectly rounded filter coffee. Therefore, we have developed a machine where you are free to choose what kind of coffee you would like to enjoy. Unity is our way of celebrating both filter and espresso coffee.

A flavourful experience

A coffee bean contains several hundred different flavours. We want to lift each bean to its full potential. Unity allows you stretch the coffee the way you would like it. You will be surprised how different the very same coffee bean can taste.

Barista-quality milk

A perfect foamed milk at the right temperature warms all the way into the soul. Therefore, we spent a lot of time developing a milk system that consistently delivers high quality milk drinks. In Unity you can always expect a cappuccino or cafe latte of barista quality.



Filter coffee

A perfectly rounded filter coffee without any compromises.



Espresso coffee

Authentic espresso, just like an experienced barista.



Thermos brewing

For when a lot of coffee is served in a short period of time.



3 cup sizes

Choose between small, medium and large.



One touch cleaning

One press of the screen and the machine takes care of the rest.



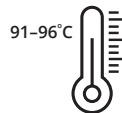
SmartFoam

World class fresh milk foaming system.



iECO

A smart machine that knows when it's time to save energy.



Optimal brew temp

Coffee is brewed at optimal temperature, 91-96C.



Tea optimized water

Correct temperature for most teas.



Commercial screen

Communicate your message while the machine is making the drink.



Takeaway coffee

For moments you want to enjoy excellent coffee on the go.



Optimized taste

Customize the coffee according to your taste.



Modular design

High capacity in a compact footprint

Grinders x2 & brewers x2

Your story in 10" high-definition

World class milk foam

One touch cleaning

In cup quality

Serviceability

Instant unit



Modular design

Unity's main unit can be combined with a fresh milk and/or an instant unit. The different configurations are easy to assemble thanks to the modular design.

Grinders x2 & brewers x2

Unity⁺ comes with an Espresso brewer (18g) and a Filter brewer (14g), two systems side by side, we never compromise our in cup quality.

Your story in HD

Attract more customers with appealing artwork and comprehensive user menus to tell your specific story on Unity's 10" touchscreen. Let everyone know what they are having in each cup.

World class milk foam

All due respect to the professional baristas around the world, but for those times when consistent and perfect milk foam is required nothing beats this world class fresh milk foaming system.

Compact footprint

It's amazing how much technology and capacity we have fitted within 600mm. Two bean hoppers, a powerful water system, two grinders, two brewers, two canisters and our world class fresh milk system.

One touch cleaning

Unity is cleaned with the touch of a button. Insert the tablets and just follow the on-screen instructions – simplicity at it's finest.

In cup quality

Thanks to accurate and adjustable dosing, brewing, and temperature controls, Unity delivers outstanding coffee every time. We call this in cup quality.

Serviceability

Unity is designed to be serviced and maintained from the front. On-screen alerts to inform users and service personnel when cleaning, care and service are needed.

Instant unit

The instant unit increases the number of drinks you can serve to your customers. It features two ingredient canisters and two mixers that delivers your favorite beverages every time.

Modular design

High capacity in a compact footprint

Grinders x2 & brewers x2

Your story in 7" high-definition

World class milk foam

One touch cleaning

In cup quality

Serviceability

Instant unit



Modular Design

Unity's main unit can be combined with a fresh milk and/or an instant unit. The different configurations are easy to assemble thanks to the modular design.

Grinders x2 & brewers x2

Unity¹ comes with an Espresso brewer (14g) and a Filter brewer (14g), two systems side by side, we never compromise our in cup quality.

Your story in HD

Attract more customers with appealing artwork and comprehensive user menus to tell your specific story on Unity's 7" touchscreen. Let everyone know what they are having in each cup.

World class milk foam

All due respect to the professional baristas around the world, but for those times when consistent and perfect milk foam is required nothing beats this world class fresh milk foaming system.

Compact footprint

It's amazing how much technology and capacity we have fitted within 600mm. Two bean hoppers, a powerful water system, two grinders, two brewers, two canisters and our world class fresh milk system.

One touch cleaning

Unity is cleaned with the touch of a button. Insert the tablets and just follow the on-screen instructions – simplicity at it's finest.

In cup quality

Thanks to accurate and adjustable dosing, brewing, and temperature controls, Unity delivers outstanding coffee every time. We call this in cup quality.

Serviceability

Unity is designed to be serviced and maintained from the front. On-screen alerts to inform users and service personnel when cleaning, care and service are needed.

Instant unit

The instant unit increases the number of drinks you can serve to your customers. It features two ingredient canisters and two mixers that delivers your favorite beverages every time.



It's our passion, deep understanding and commitment to the coffee, and to you, that makes a great coffee experience possible.



2 x 1kg bean hoppers

Grinders x 2

Intuitive user interface

Filter and/or espresso brewers

Adjustable double spout outlet

Separate hot water

Cup & door lights

Cup sensors

Jug function



2 x 1kg bean hoppers

One for filter coffee, and one for espresso coffee. Use two different unique coffee beans and you will be able to offer a tasteful coffee experience to every guest.

Intuitive user interface

Unity has a user interface that is simple and easy to use. The 10" screen enables you to customize your own drinks and choose from a variety of coffee favorites.

Filter & espresso coffee

Unity features two separate brewing systems to let each individual coffee truly shine. It also offers the users more choices along the way.

Adjustable spout outlet

The double outlet allows you to distribute coffee and milk into two cups simultaneously. Perfect for when you need to serve many drinks. The outlet can be adjusted up and down and accommodate jug sizes up to 18cm.

Separate hot water

Coffee is great! But the separate hot water outlet will give you the possibility to vary your drinks during the day. Perhaps a good cup of tea?

Grinders x 2

Two rugged, professional-grade coffee grinders guarantees accurate grinding with a long and reliable service life.

Cup & door lights

Unity¹⁺ has an illuminated door that welcomes users over to enjoy a drink. The cup lights ensure that the user sees the quality of the drink, regardless of the environment in which the machine is located.

Cup sensors

Cup sensors are located under the spouts to guarantee no dispensing without a cup in place. Thus eliminating messy spills, wasted coffee and ingredients.

Jug function

Large volumes of coffee and other drinks can be dispensed into a jug, carafe or thermos to be used during meetings or for restaurant and café services.

2X1kg bean hoppers

Grinders x 2

Intuitive user interface

Filter and/or espresso brewers

Adjustable outlet

Hot water bypass

Cup lights

Cup sensors

Jug function



2 x 1kg bean hoppers

One for filter coffee, and one for espresso coffee. Use two different unique coffee beans and you will be able to offer a tasteful coffee experience to every guest.

Intuitive user interface

Unity has a user interface that is simple and easy to use. The 7" screen enables you to customize your own drinks and choose from a variety of coffee favorites.

Filter & espresso coffee

Unity features two separate brewing systems to let each individual coffee truly shine. It also offers the users more choices along the way.

Adjustable outlet

Featured with a single spout outlet perfect for the traditional way of making a cappuccino, latte macchiato or which ever beverage you prefer. The outlet can be adjusted up and down and accommodate jug sizes up to 18cm.

Hot water bypass

Coffee is great! But the built-in hot water bypass will give you the possibility to vary your drinks during the day. Perhaps a good cup of tea?

Grinders x 2

Two rugged, professional-grade coffee grinders guarantees accurate grinding with a long and reliable service life.

Cup Lights

The cup lights ensure that the user sees the quality of the drink, regardless of the environment in which the machine is located.

Cup sensors

Cup sensors are located under the spouts to guarantee no dispensing without a cup in place. Thus eliminating messy spills, wasted coffee and ingredients.

Jug function

Large volumes of coffee and other drinks can be dispensed into a jug, carafe or thermos to be used during meetings or for restaurant and café services.

Crem Tech SmartFoam

Wet & dry foam profiling

Easy to use

One touch cleaning

4 Litre milk container



Adjustable fridge temperature



Crem Tech SmartFoam

All due respect to the professional baristas around the world, but for those times when consistent and perfect milk foam is required nothing beats this world class fresh milk foaming system.

Wet & dry foam

The fresh milk unit delivers a variety of different types of milk, all in order for you to create a trendy or classic coffee drink. Whether you want flat, wet or dry milk the fresh milk unit can do it all.

Easy to use

Crem Tech SmartFoam is easy to use. You simply pull out the container from the front of the unit and fill it with fresh milk. To clean, only move the hose from the milk container to the cleaning slot.

One touch cleaning

Unity is cleaned with the touch of a button. Insert the tablets and just follow the on-screen instructions – simplicity at it's finest.

4 litre milk container

The container holds 4L of fresh milk and is transparent so you can see remaining volume. The container is easily cleaned and can be machine-washed.

Adjustable milk temperature

The Crem Tech SmartFoam is equipped with an adjustable temperature control on the front of the unit. It allows you to set the perfect temperature on the built-in fridge.

Crem Tech SmartFoam

Wet & dry foam profiling

Easy to use

One touch cleaning

4 Litre milk container



Adjustable fridge temperature



Crem Tech SmartFoam

All due respect to the professional baristas around the world, but for those times when consistent and perfect milk foam is required nothing beats this world class fresh milk foaming system.

Wet & dry foam

The fresh milk unit delivers a variety of different types of milk, all in order for you to create a trendy or classic coffee drink. Whether you want flat, wet or dry milk the fresh milk unit can do it all.

Easy to use

Crem Tech SmartFoam is easy to use. You simply pull out the container from the front of the unit and fill it with fresh milk. To clean, only move the hose from the milk container to the cleaning slot.

One touch cleaning

Unity is cleaned with the touch of a button. Insert the tablets and just follow the on-screen instructions – simplicity at it's finest.

4 litre milk container

The container holds 4L of fresh milk and is transparent so you can see remaining volume. The container is easily cleaned and can be machine-washed.

Adjustable milk temperature

The Crem Tech SmartFoam is equipped with an adjustable temperature control on the front of the unit. It allows you to set the perfect temperature on the built-in fridge.



2 Instant canisters

Double mixers

Service and maintenance

One touch cleaning



5L Watertank (Special config)

2 instant canisters

The instant unit features two 3.5L ingredient canisters to increase the variety of drinks. The canisters can either be refilled when they are in the unit or by removing them. No matter how you do it, it's always quick and easy.

Service and maintenance

The double mixer bowls are easy to maintain due to the easy access of the locking mechanism, which requires no keys. Pull it out from the front, flush it with water and put it back.

Double mixers

We have placed two high-quality mixers in the unit, one beneath each canister. Whether it's chocolate, milk or instant coffee, the mixers always deliver a consistent quality of drinks.

One touch cleaning

Unity is cleaned with the touch of a button. Insert the tablets and just follow the on-screen instructions – simplicity at it's finest.

5L water tank

A 5L water tank can be installed in the Instant unit for locations where it's not possible to connect the machine to a water outlet. It's also possible to install a built-in water filter to ensure that your coffee tastes the same regardless of different water characteristics.



2 Instant canisters

Double mixers

Service and maintenance

One touch cleaning



5L Watertank (Special config)

2 instant canisters

The instant unit features two 3.5L ingredient canisters to increase the variety of drinks. The canisters can either be refilled when they are in the unit or by removing them. No matter how you do it, it's always quick and easy.

Service and maintenance

The double mixer bowls are easy to maintain due to the easy access of the locking mechanism, which requires no keys. Pull it out from the front, flush it with water and put it back.

Double mixers

We have placed two high-quality mixers in the unit, one beneath each canister. Whether it's chocolate, milk or instant coffee, the mixers always deliver a consistent quality of drinks.

One touch cleaning

Unity is cleaned with the touch of a button. Insert the tablets and just follow the on-screen instructions – simplicity at it's finest.

5L water tank

A 5L water tank can be installed in the Instant unit for locations where it's not possible to connect the machine to a water outlet. It's also possible to install a built-in water filter to ensure that your coffee tastes the same regardless of different water characteristics.



Unity¹⁺ vs Unity¹



Features	Unity ¹⁺	Unity ¹
Display	10"	7"
Espresso brewer	18g	14g
Filter brewer	14g	14g
Spout outlet	Double	Single
Door lights	✓	✗
Separate hot water outlet	✓	✗
Premium design exterior	✓	✗
2 Grinders	✓	✓
Crem Tech SmartFoam - Fresh Milk (4L)	✓	✓
2 Instant canisters	✓	✓
2 x 1kg bean hoppers	✓	✓
Cup sensors	✓	✓
One button cleaning	✓	✓
Modular design	✓	✓
Adjustable outlets	✓	✓
High capacity in a small footprint	✓	✓
Cup lights	✓	✓

Regional differences may exist.



Style your Unity



Intuitive user interface

Unity has a user interface that is simple and easy to use. Users have the ability to customize their own drinks and choose from a variety of coffee favorites. For the true connoisseur, we offer the possibility to fine-tune their drinks.

You can easily manage and control the machine's hardware, stats, cleaning, maintenance, alerts and visual appearance. Match the interface's appearance after your decor or graphic profile. We can help you to control the color of the icons, wallpaper, screen saver, logo and image for brewing. All settings are designed to allow the machine to be adapted to the location and user.

On our machine, you get a high quality visual experience which can be varied over time. All to create a unique coffee experience.



Style your screen

A personalised touch screen conveys a feeling of high quality. If you want to communicate your message to your customers, this is the right place to do it. There are several options available when personalising your screen.

Logo



Example logo

Use your own logo

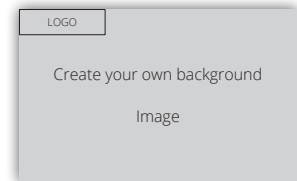
Customized

Background

Once you have started with the logo, make sure to change the background to match your graphical profile.



Default background



Customized

Screensaver

When your coffee machine is not being used, it idles in screensaver mode in much the same way a computer would. Choose between using an image, slideshow or video.



Default video

Create your own screen saver

Image or video

Customized

Drink dispensing image or video

You can choose to show either an image or a video during preparation of the drink. This is the perfect opportunity to cross sell your product range, promote specials or reinforce your brand marketing.



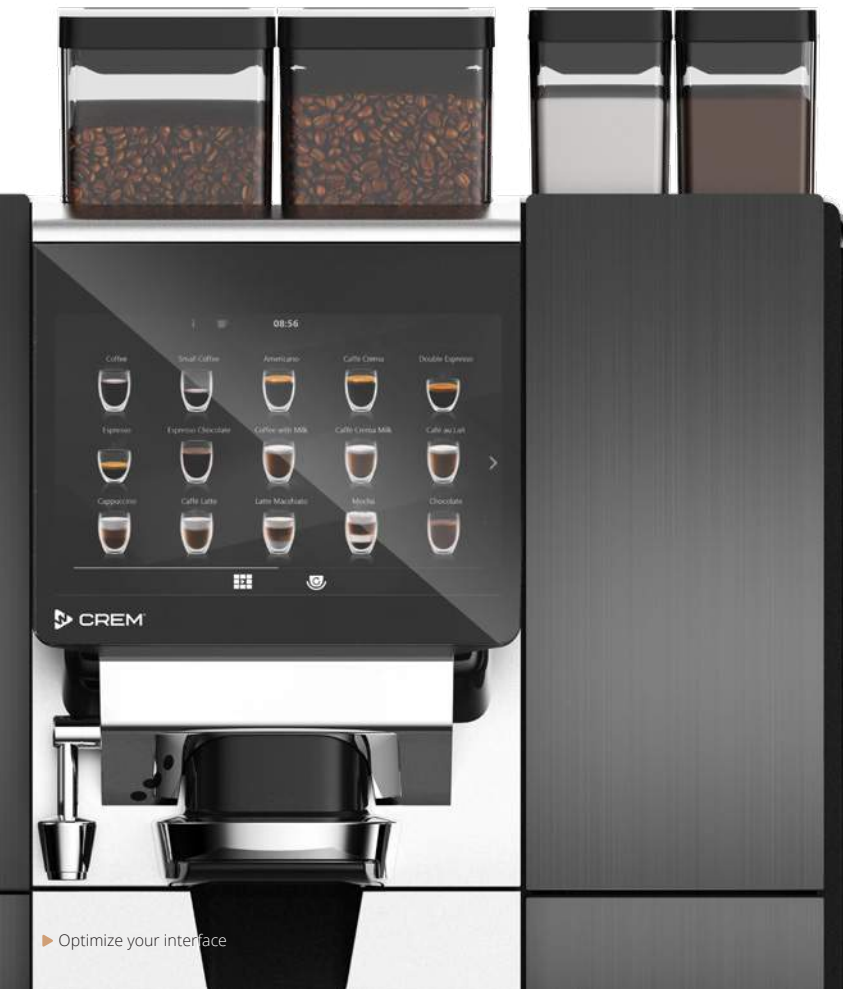
Default video

Create your own
dispensing communication

Image or video

Customized



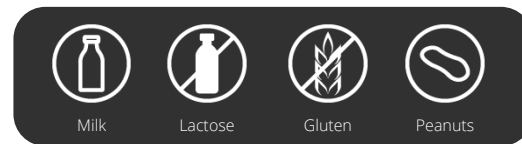


► Optimize your interface

Optimize your menu

Unity's coffee menu comes with a wide range of taste-optimized recipes. However, Unity can also enable customization of the menu to suit your needs. You can change and create new recipes as well as rename and place the icons in any order.

Unity is also provided with a function for displaying allergy information. The icons below are some of the icons that will be displayed on different beverages, after you enable the feature in the machine settings.



Icons

In addition to changing your menu, you can change your icons as well. If you are interested in changing icons, we recommend that you contact us for more information on how to proceed.





Background



Screen Saver



Preparation



Logo

Screen specifications 7"*

	Width	Height	Format
Logo	199 px	56 px	.png
Background	800 px	480 px	.png
Screen saver	800 px	480 px	.png
Preparation image	800 px	480 px	.png
Preparation video	800 px	480 px	.mp4

* The pictures should not exceed 72 dpi. The file name can't contain, space * / | \ , . ; ; + = " < > [] and only consist of letters from the English alphabet.

Screen specifications 10"*

	Width	Height	Format
Logo	199 px	56 px	.png
Background	1280 px	800 px	.png
Screen saver	1280 px	800 px	.png
Preparation image	1280 px	800 px	.png
Preparation video	1280 px	800 px	.mp4

* The pictures should not exceed 72 dpi. The file name can't contain, space * / | \ , . ; ; + = " < > [] and only consist of letters from the English alphabet.

Espresso

Espresso is an art. But unlike a fine painting, it can't be a one-time masterpiece, it has to be perfect and it has to be repeatable.

Our patented espresso brewer takes the stress out of espresso by making the perfect single or double shot every time - automatically.

Because every bean and roasting process has its own unique story to tell, our espresso brewer is adjustable for strength, dose size*, extraction rate, and volume. So you can have your shot exactly the way you like it.

The perfect espresso must be bold, bright, and full-bodied with a rich crema carrying creamy notes of the beans' oil and earthiness. And since great espresso starts with good water, we always recommend using a high-quality water filtration system to ensure your espresso is never let down by off-tasting or poor quality water.

The espresso system utilizes the same methodology as a traditional espresso machine, and combines it with proprietary technology to provide a barista-quality espresso every time with just the push of a button.

* Up to 18 gram.



Filter coffee

Perfect filter coffee can be a thing of beauty, but making a bold, bright, flavorful cup of coffee is no easy task. Accurate volumetric, temperature and extraction control are just as important as the coffee roasting and grinding process to ensure success.

To make sure that every brew is as flavourful and fresh as possible, our filter coffee brewer is customizable to maximize the flavour profile of the coffee roast. The brewer settings also allow for brewing strength and total in-cup volume adjustment – with a maximum coffee dose of up to 14g* per cup.

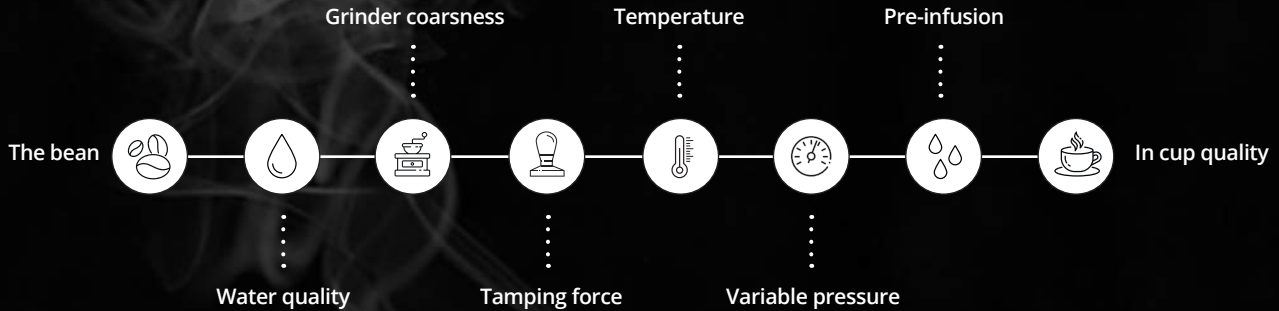
Great coffee starts with good water, so we always recommend using a high-quality water filtration system to ensure your coffee is never let down by off-tasting or poor quality water.

* the total dosage can depend on the bean and grinder setting.



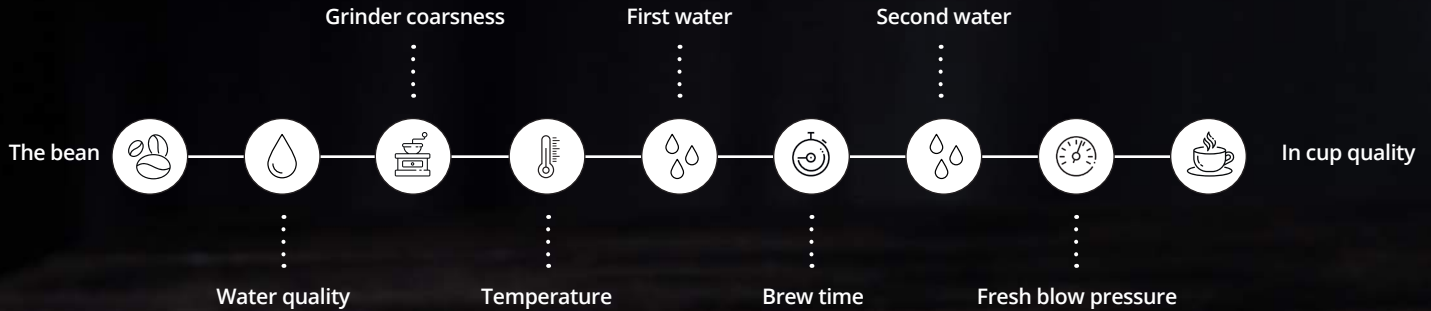
Taste through technology: Espresso

Our technology makes it possible for you to discover the unique flavors of each coffee bean. With Unity you have the ability to control and change the entire process from bean to cup. Let the creativity flow - your unique coffee cup awaits you.



Taste through technology: Black coffee

Our technology makes it possible for you to discover the unique flavors of each coffee bean. With Unity you have the ability to control and change the entire process from bean to cup. Let the creativity flow - your unique coffee cup awaits you.





Crafted For Every Taste

Barista quality milk

Our fresh milk unit is here to ensure that every milk-based beverage you are having comes with the perfect balance of temperature, consistency and taste.

Fresh milk



..... Temperature



..... Density



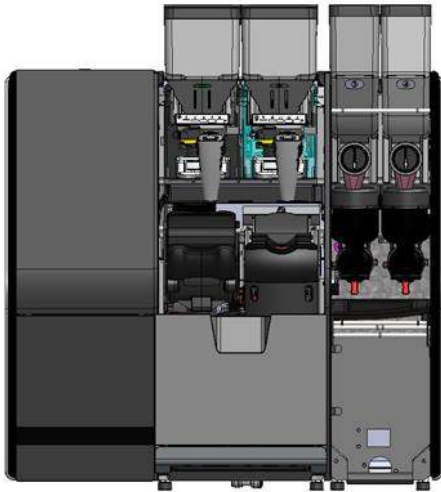
..... Pump speed



Barista milk



Models & versions



Unity¹⁺ UNITY1PLUS ES18/BTB/MILK/IN

Art. 10036480

- 10" Screen
- 2x1kg Bean hoppers
- 2 x Grinders
- 18g Espresso Brewer
- 14g Filter Brewer
- Fresh Milk (4litre)
- 2 Instant Canisters
- Double Spout Outlet
- Cup Sensors
- Separate Hot Water Outlet
- Cup & Door lights



Unity¹⁺ UNITY1PLUS ES18/MILK/IN

Art. 10036481

- 10" Screen
- 2x1kg Bean hoppers
- 2 x Grinders
- 18g Espresso Brewer
- Fresh Milk (4litre)
- 2 Instant Canisters
- Double Spout Outlet
- Cup Sensors
- Separate Hot Water Outlet
- Cup & Door lights

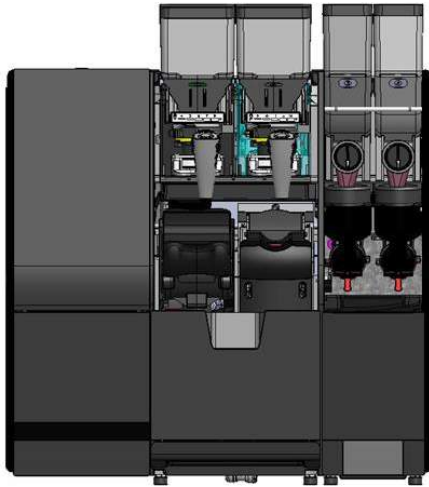


Unity¹⁺ UNITY1PLUS ES18/MILK

Art. 10036482

- 10" Screen
- 2x1kg Bean hoppers
- 2 x Grinders
- 18g Espresso Brewer
- Fresh Milk (4litre)
- Double Spout Outlet
- Cup Sensors
- Separate Hot Water Outlet
- Cup & Door lights

Models & versions



Unity¹ UNITY1 ES14/BTB/MILK/IN

Art. 10036491

- 7" Screen
- 2x1 kg Bean hoppers
- 2 x Grinders
- 14g Espresso Brewer
- 14g Filter Brewer
- Fresh Milk (4litre)
- 2 Instant Canisters
- Single Spout Outlet
- Cup Sensors
- Hot water bypass to main outlet
- Cup lights



Unity¹ UNITY1 ES14/MILK/IN

Art. 10036492

- 7" Screen
- 2x1kg Bean hoppers
- 2 x Grinders
- 14g Espresso Brewer
- Fresh Milk (4litre)
- 2 Instant Canisters
- Single Spout Outlet
- Cup Sensors
- Hot water bypass to main outlet
- Cup lights



Unity¹ UNITY1 ES14/MILK

Art. 10036493

- 7" Screen
- 2x1kg Bean hoppers
- 2 x Grinders
- 14g Espresso Brewer
- Fresh Milk (4litre)
- Single Spout Outlet
- Cup Sensors
- Hot water bypass to main outlet
- Cup lights



TECHNICAL INFORMATION

What comes in the box

Accessories can vary depending on your specific configuration. We aim to include all general parts needed for a quick and easy installation of your machine.

- Quick start guide
- 1.8m pipe
- Cleaning bucket
- 3/8" adapter
- 3/4" adapter
- Locking clips
- Elbow connector
- 1 package brewer cleaning tablets (150 pcs)
- 1 package milk cleaning tablets (120 pcs)
(inside the milk unit)

Accessories



Art. 10037458
Brewer cleaning
tablets



Art. E1001001
Grinder Cleaning
tablets



Art. 2060024
Milk cleaning /
cleaning tablets



Art. 1505369
Water filter
bestmax V



Art. 10037571
Funnel for
cleaning tablet



Art. 1206151
Water block



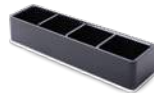
Art. 10036827
Waste bin stopper



Art. 1103253
Serving jug



Art. 2760239
Cup dispenser



Art. 2760252
Condiment shelf



Art. 10037559
High feet cover kit



Art. 10038607
Waste bin bag



Art. 10038104
Drip Tray
drainage Kit

Cleaning and service information



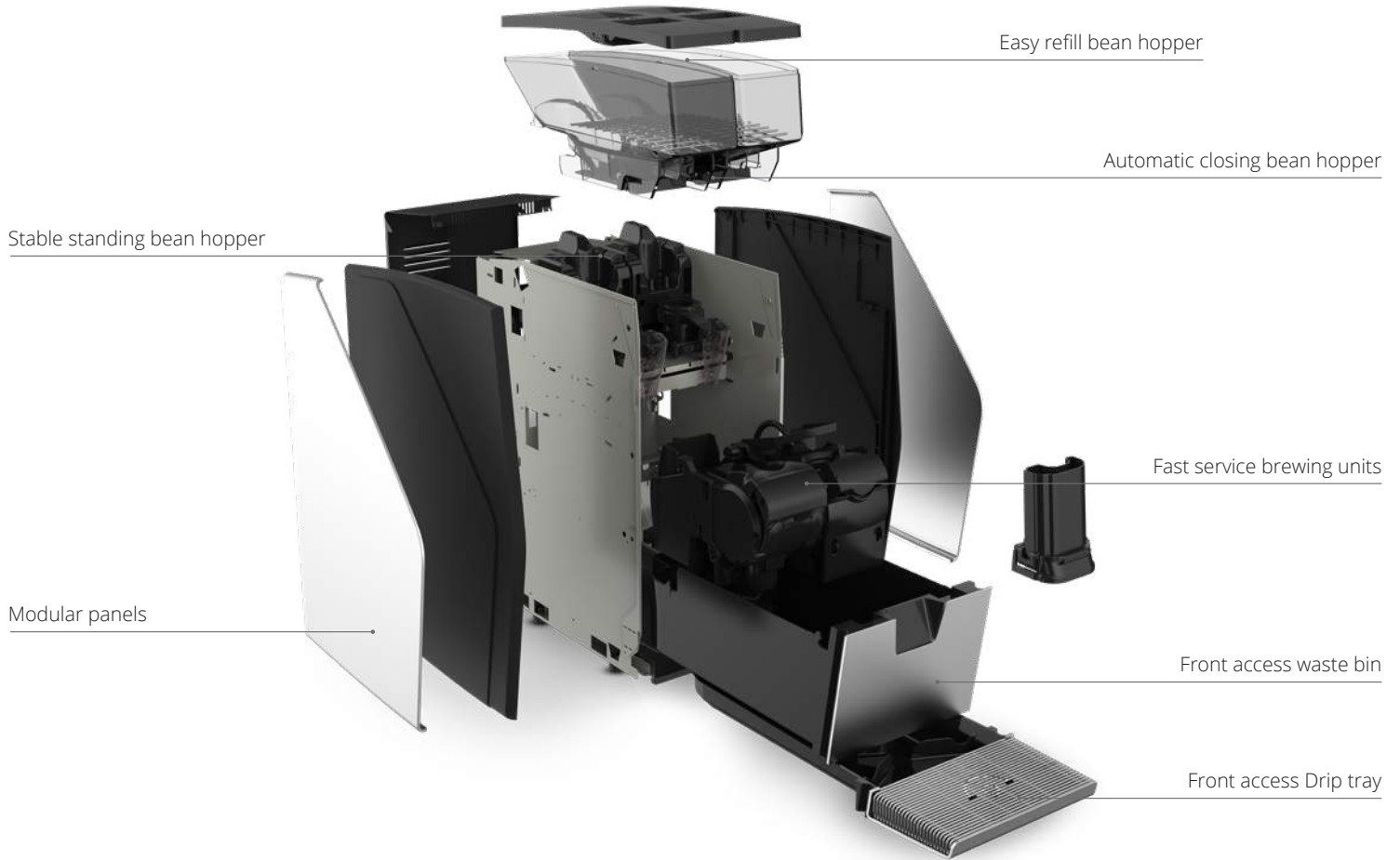
Maintenance Report

Cleaning

Refill and Capacity Status

Error Report

Task	Reference	On screen instructions
Daily care	User manual / Cleaning & care manual	Yes
Weekly cleaning		
Monthly cleaning	Cleaning & care manual	Yes
6 month service	Technical manual	No
12 month service		



Easy refill bean hopper

Automatic closing bean hopper

Stable standing bean hopper

Fast service brewing units

Modular panels

Front access waste bin

Front access Drip tray



Front access milk container

Easy accessible electronics

Modular panels

Easy refill instant canisters

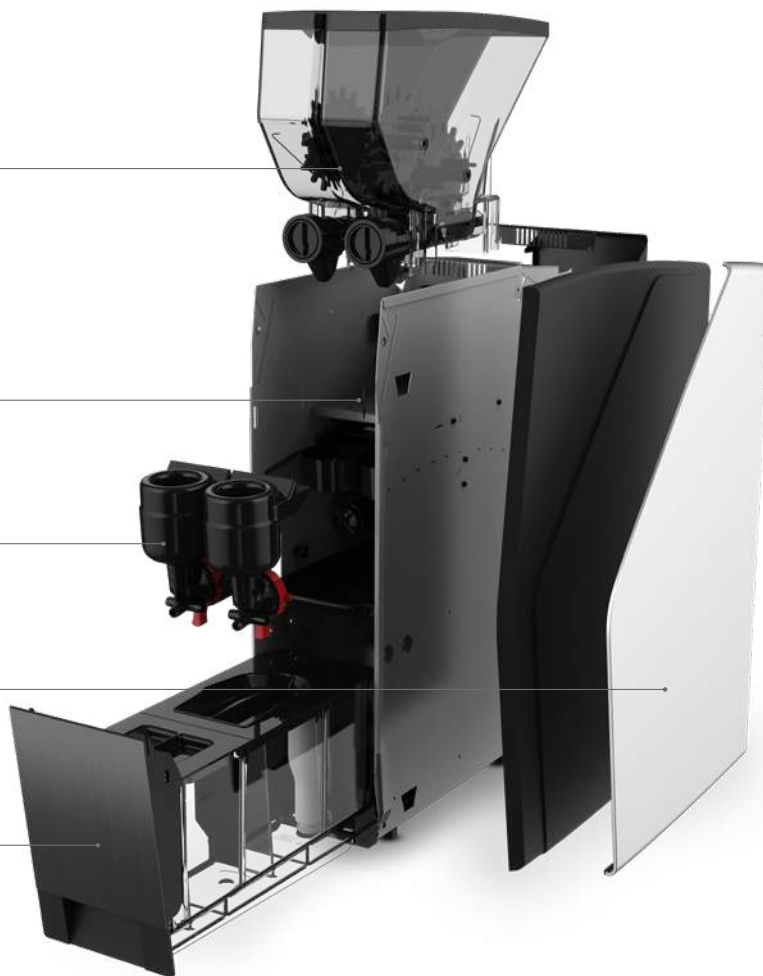
Stable standing instant canisters

Easy removable mixers

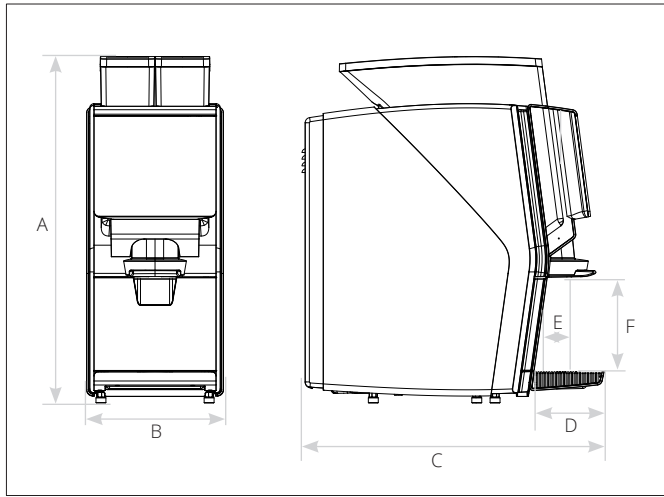
Modular panels

Front access water tank

* Special configuration



Dimensions main unit



A	665mm
B	220mm
C	580mm
D	135mm
E	65mm
F	80-180mm

Bean hopper & waste capacity

Bean hopper	2 x 1kg/3.5L
Drip tray	1.1L
Waste bin	7.5L / 2kg
Cleaning container	2.2L

Options & accessories

Cup dispenser	Optional
Condiment Shelf	Optional
Instant Unit	Optional
FMU	Optional

Weight

Main unit	35kg
Main unit with packaging	36kg
Main unit + IN	50kg
Main unit + IN with packaging	52kg

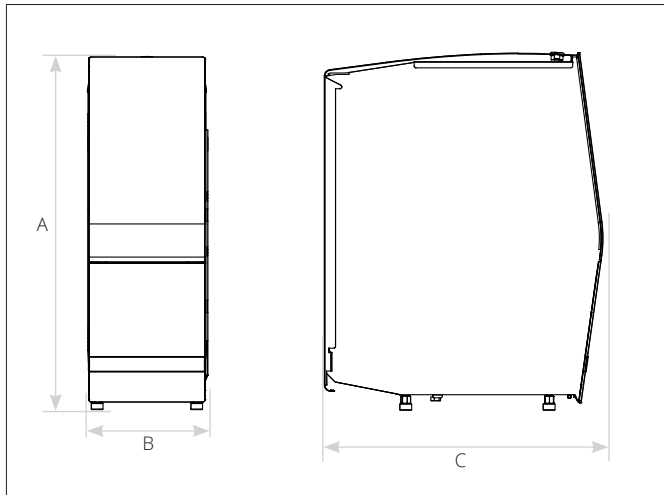
Packaging dimensions

	Height	Width	Depth
Main unit carton	725mm	380mm	695mm
Main unit + IN carton	725mm	535mm	710mm

Specifications

	Unity ¹⁺ ES18/BTB	Unity ¹⁺ ES18	Unity ¹ ES14/BTB	Unity ¹ ES14
Bean hopper	2	2	2	2
Built-in grinder	2	2	2	2
Espresso brewer	1 x 18g	1 x 18g	1 x 14g	1 x 14g
Filter brewer	1 x 14g	-	1 x 14g	-
Drink menu	15 drinks / slide	15 drinks / slide	10 drinks / slide	10 drinks / slide
Recipe bank	Up to 50 beverages (400 parameters)	Up to 50 beverages (400 parameters)	Up to 50 beverages (400 parameters)	Up to 50 beverages (400 parameters)
Preprogrammed milk recepies	Yes	Yes	Yes	Yes
Adjustable taste settings	Yes	Yes	Yes	Yes
Jug function	Yes	Yes	Yes	Yes
Adjustable cup height	Yes	Yes	Yes	Yes
Cup sensor	Yes	Yes	Yes	Yes
Electronic temperature control	Yes	Yes	Yes	Yes
Intelligent energy save mode	Yes	Yes	Yes	Yes
Cup counter	Yes	Yes	Yes	Yes
Waste bin present	Yes	Yes	Yes	Yes
Waste bin full (counter)	Yes	Yes	Yes	Yes
Seperate hot water outlet	Yes	Yes	No	No
Power supply	220-230VAC, 50/60Hz, 2500W	220-230VAC, 50/60Hz, 2500W	220-230VAC, 50/60Hz, 2500W	220-230VAC, 50/60Hz, 2500W
Water connection	½" External thread	½" External thread	½" External thread	½" External thread
Sound level – brewing / grinding	66db	66db	66db	66db

Dimensions Crem Tech SmartFoam



A	574mm
B	195mm
C	580mm

Inner Dimensions	SmartFoam
Height*	230mm
Width	137mm
Depth	236mm

* Maximum height of milk package opening in order to use with the milk pick-up spout.

Specifications & capacity SmartFoam

Capacity	4L
Adjustable temperature	Yes
Milk empty detection	Yes
Fully automatic cleaning	Yes
Fresh milk foam quality	Wet & Dry

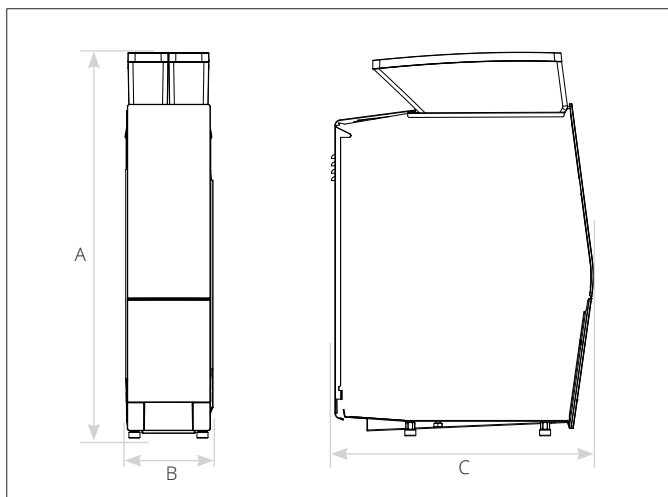
Weight

SmartFoam	26kg
SmartFoam with packaging	27kg

Packaging dimensions

	Height	Width	Depth
SmartFoam Carton	635mm	310mm	570mm

Dimensions Instant Unit



A	665mm
---	-------

B	140mm
---	-------

C	580mm
---	-------

Specifications & capacity instant unit

Canisters	2
Mixers	2
Instant Coffee	3.5L
Topping	3.5L
Chocolate	3.5L
Sugar	3.5L

Specifications Instant unit with water tank*

Water tank (option)	5L
Water tank empty sensor (option)	Yes - at 400ml left
Built-in Water filter	Yes

*Only available on specific configurations

Weight & packaging dimensions

See more information on technical specifications for main unit.

Capacity per dispensing technology

	Espresso tech		Filter tech		Milk		Instant	Hot water
	Single spout	Double spout	Single spout	Double spout	Single spout	Double spout		
Espresso/hour	Approx. 140	Approx. 280	-	-	-	-	Approx. Xx	-
Cappuccino/hour	Approx. 90	Approx. 120	-	-	Approx. 90	Approx. 120		-
Filter coffee/hour	-	-	Approx. 100	Approx. 140	-	-		-
Instant/hour	-	-	-	-	-	-	Approx. 300	-
Hot water (tea)/h								30 Liter
Per day* (cups)	Approx. 100	Approx. 200	Approx. 100	Approx. 200	Up to 100	Approx. 200	Approx. 200	-
Per year** (cycles)	Approx. 25 000	Approx. 25 000	Approx. 25 000	Approx. 25 000			Approx. 25 000	
Per filling***	Approx. 100/200 Cups	Approx. 100/200 Cups	Approx. 100/200 Cups	Approx. 100/200 Cups	Approx. 40 Cups	Approx. 40 Cups		
Cups in a row	"Single espresso 35 ml no limitation"	"Double espresso 55 ml no limitation"	"Brewed coffee 150 ml 20+"	"Brewed coffee 150 ml 20 +"	"100 MI/cup no limitation"	"100 MI/cup no limitation"	Approx. Xx	"130 MI approx. 3"

* Although this is a widely used measure we recommend to focus more on capacity/hour and the maintenance schedules when choosing equipment. Our machines can produce coffee non-stop as long as the maintenance is done properly. approx 100 cycles/day. With double spouts you can produce 2 cups for every cycle.

** Again a measure where it is more relevant to look at the service intervals. The recommendation to service after 12500 cups or 6 months, respectively 25000 cups or 12 months, whichever comes first.

*** Average 10g per cup

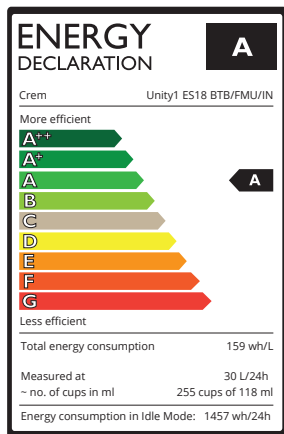
Cleaning & maintenance

	ES/BTB/MILK/IN	ES/MILK/IN	ES/MILK	ES/BTB
Daily	Approx. 8 min	Approx. 6 min	Approx. 5 min	Approx. 5 min
Weekly	Approx. 10 min	Approx. 8 min	Approx. 6 min	Approx. 6 min
Monthly	Approx. 20 min	Approx. 16 min	Approx. 12 min	Approx. 10 min
6 Months	Approx. Xx	Approx. Xx	Approx. Xx	Approx. Xx
12 Months	Approx. Xx	Approx. Xx	Approx. Xx	Approx. Xx

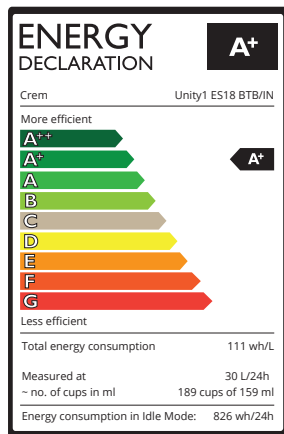
Unity is certified



93% Recyclable



Unity with fresh milk unit.



Unity without fresh milk unit.



CREM[®]

A Welbilt Brand

Pulse

Electronic soul, tasteful feeling



Crafted for Every Taste

Crafted For Every Taste

The perfect balance between performance and functionality

When designing our new grinder, we have put all of background as a professional coffee machine manufacturer. Thus, Pulse was born not only to perfectly suit our espresso coffee machines, but to introduce a perfect balance between performance and functionality within the grinding process:

- High speed grinder
- 65 and 75 mm Crem Tech™ design flat burrs
- Step less micrometric grinding adjustment
- High resolution display





High performance grinding system

- 65 and 75 mm flat burrs.
- Hardened steel burrs. Titanium and Red Speed special coatings available.
- High precision and step less micro adjustment.
- High grinding speed up to 5.5 gr per second with 0.2 gr consistency (Pulse 75 HS).
- Noise reduction.

Electronics & functionality

- Easy-to-use high resolution digital display.
- Counters.
- Dosing.
- Single or double shot.
- Continuous / Start & Stop button.
- Hands free system and adjustable fork in height and outlet to fit different portafilters.
- Portafilter LED light.

Customization

- Matt black as per standard. Other colours available.
- Transparent Kostil B hopper with grey-smoky finish as an optional.
- Branding area.

Versions & options

Pulse 65 HS

Medium duty professional coffee grinder with 65mm hardened steel flat burrs.

Pulse 75 HS

Heavy duty professional coffee grinder with 75 mm CremTech™ flat burrs.

Options:

- Smoked hopper
- 2 Kg hopper
- Titanium coated burrs (increased endurance up to 2,000 Kg)
- Red Speed coated burrs (increased endurance up to 3,000 Kg)
- Custom stickers
- Metallic plate
- 57 mm flat base metallic tamper
- Powder coating:

● Matt black (Standard)

○ White ● Green ● Ferrari red

● Grey ● Blue



Technical specifications



	Pulse 65 HS	Pulse 75 HS
Height, width, depth	559, 222, 263 mm 22, 8.7, 10.3"	559, 222, 263 mm 22, 8.7, 10.3"
Weight	11.5 Kg 25.3 lb	11.5 Kg 25.3 lb
Power ratings	220-240V - 50 Hz 220V - 60 Hz 110-120V - 60 Hz	220-240V - 50 Hz 220V - 60 Hz 110-120V - 60 Hz
Motor power	510W	900W
Burrs size	65 mm	75 mm
Burrs type	Flat	Flat
Burrs made of	Hardened Steel	Hardened Steel
Display	Digital	Digital
Dose mode	1, 2, c, +, - (5 Buttons)	1, 2, c, +, - (5 Buttons)
Hopper size	1.2 Kg (Standard) 2 Kg (Option)	1.2 Kg (Standard) 2 Kg (Option)
Grinding Adjustment	Micrometric Step Less	Micrometric Step Less
Grinding Speed	3 gr/sec	5.5gr/sec
Consistency @ 7 gr	0.2 gr	0.2 gr
RPM / DB Max	1310-1400 / 55-65	1310-1400 / 55-65



Standard Features

- 65 and 75 mm flat burrs.
- High precision and step less micro adjustment.
- High grinding speed up to 5.5 gr/sec (Pulse 75 HS) 0.2 gr consistency.
- Noise reduction.
- Easy-to-use digital display to set doses and counters.
- Single or double shot.
- Continuous / Start & Stop button.
- Hands free system and adjustable fork in height and outlet to fit different portafilters.
- Portafilter LED light.

Options

- Smoked hopper
- 2 Kg hopper
- Titanium coated burrs (increased endurance up to 2,000 Kg)
- Red Speed coated burrs (increased endurance up to 3,000 Kg)
- Custom stickers
- Metallic plate
- 57 mm flat base metallic tamper
- Powder coating:
 - Matt black (Standard)
 - White
 - Green
 - Ferrari red
 - Grey
 - Blue

NOTE: Please check your regional price list for available versions/options and part numbers.

v2020/03PulseBroCenEN