FIND OUT

HOW WE CAN PROVIDE
THE BEST ROASTED BEANS
AND COFFEE MACHINES FOR YOU

PT. DAVID ROY INDONESIA specializes in distribution & innovative marketing of national and international food & beverage products. We distribute **DILMAH TEA**, **COFFESSO** coffee pod & beans. In addition, we also provide professional coffee machines from **QUALITY ESPRESSO**, the super automatic from **FRANKE**, and personal coffee machines by **POD BREWER**. Our latest products are **DALE'S FARM** peanut butter spread, **TOSCHI** Syrup, **EQUAL** Zero Calorie Sweetener & **AUSBARREL-Sticky Balsamic**.

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drishop David Roy Indonesia DRI CHANNEL

ONE SHOT
ESPRESSO
COFFEE
COFFEE

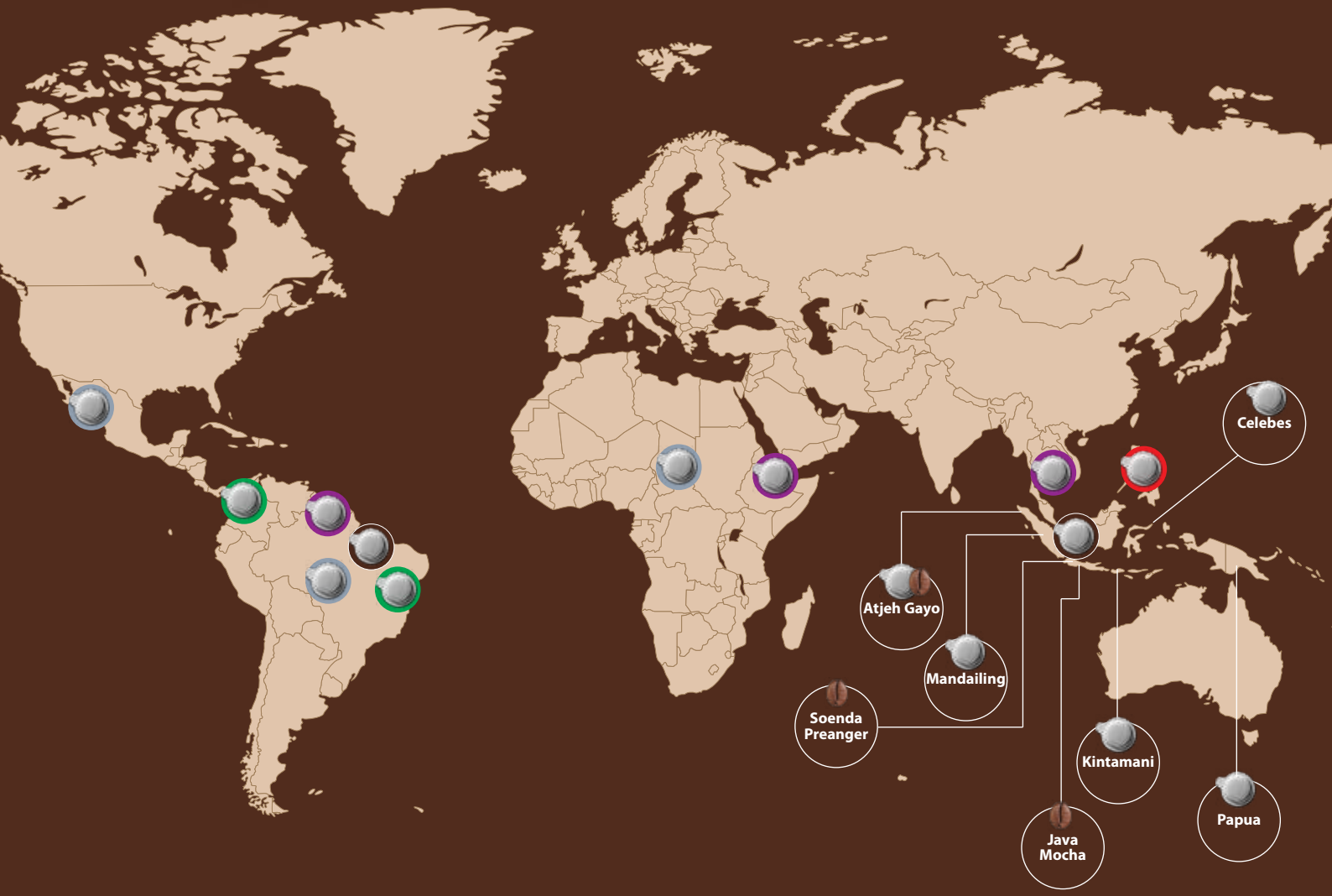
ENJOY
COFFEE
FROM
DIFFERENT
ORIGINS

COFFÈSSO

The Espresso Quest

BEANS | POD | BAG

THE ORIGIN OF COFFESSO'S COFFEE BEANS



CHOOSE AN AREA OF THE MAP TO START YOUR JOURNEY

Decaf Excotic Zest Esprit Lungo Exquisite Decaf Liberica

ABOUT COFFESSO

The journey of Coffesso started in the summer of 2008, where a small family of three —one brother and two sisters— shared in a moment of happiness. One day, they held a family reunion at a beach house, overlooking the sunny and warm blue sky of West Coast, California. Chatting and enjoying a cup of coffee with the company of his two sisters, it struck him that the coffee was a bit stale. It came to his attention that even though the coffee wouldn't expire for another 18 months, it was not fresh. Since then, his hunt for a fresh, good cup of coffee began. It was not until his business trip to Milan, Italy, that he discovered the existence of "coffee pods". He pursued this technology and brought it back home. Epicure World Inc. was then established. Coffesso was conceived from the words "Coffee" and "Espresso". Since then, the quest had adventured this small family company to many exotic coffee plantations, looking for good quality and unique beans to put into a "pod", where preservation and freshness are sustained using the method of individual packing.

His passion for coffee did not stop there. Coffesso sources the best coffee beans from around the world with the vision of indulging passionate coffee lovers who desire the ultimate Espresso Quest

GREAT COFFEE

Coffee is grown in different parts of the world. Coffee beans from different places have different characteristics such as flavor, caffeine content, body, and acidity. Coffesso allows coffee lovers to enjoy coffee from different origins without the hassle of travel, enabling them to experience an authentic coffee journey by offering fresh and high quality coffee, carefully selected and packed into pods to retain its freshness. Therefore, the Coffesso Pod is able to provide coffee lovers a fresh homemade coffee with the same quality as those brewed by professional cafes.

COFFÉSSO

The Espresso Quest

EASY ESPRESSO

Generally when a pack of coffee is open, regardless of whether they are coffee beans or ground coffee, it will oxidize in a matter of days or even hours. This is because of the long term exposure to oxygen that may turn the coffee rancid. Unlike regular coffee, Coffesso Coffee Pods will not oxidize because every pod is packed in an individual sachet and flushed with nitrogen, thus protecting the coffee from oxidation, resulting in its freshness.

Brewing a cup of Espresso with a Coffesso Pod is very simple and convenient, allowing it to be consumed anywhere, anytime. Coffesso Coffee Pod uses a standardized 44 mm diameter Easy Serving Espresso (ESE) hard pod which contains 7 grams of fresh ground coffee. One sachet of Coffesso pod can only produce one shot of espresso (30ml) or a cup of lungo sized coffee (90ml). The extraction is controlled at a specific temperature and flow, producing a very consistent quality and taste.

Coffesso Coffee Pod is the perfect choice to be enjoyed at home, hotels, or even offices, allowing coffee lovers to have an espresso quest without the hassle of storing multiple bags of coffee beans or having to clean the coffee machine every time the coffee beans need replacing.

100% FRESHLY GROUNDNATURAL

COFFESSO

The Espresso Quest

POD The Series

Atjeh Gayo | Celebes | Kintamani |Mandailing | Papua

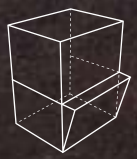
Sources differently across the archipelago country called the 'Emerald of the Equator', Indonesia's coffee beans are rich in flavor. Selected from its sole origin, and carefully roasted to perfection, Coffesso's Indonesian series embodies the true Indonesian treasure.

Exquisite | Exotic | Zest | Esprit Lungo

Since every region has its own different flavor of coffee, Coffesso carefully sources the beans directly from each origin and harmonizes it in Coffesso's house blend palette.

Decaf | Liberica

A collection made up of different special Coffee beans and different processes.



Drawer caron 150 sachet
(W x D x H = 34 x 28 x 23) cm

Caron 6 x 18 sachet
(W x D x H = 33 x 23 x 23)cm

Caron 6 x 18 sachet
(W x D x H = 10 x 10 x 22)cm

PODS
Indonesian
series

MANDAILING

Spice and Fragrant

Grown surrounded by spice and herbs in Sumatera island flavored the Mandailing Coffee by nature. It is characterized by their dark color, cacao flavor and sweet cherry finish.

Mandailing : All day coffee.
Best taken with Milk.
Serving Suggestion: Espresso & Long Black

Roasting Level :

Medium Roast

PODS

The freshly roasted ground Coffee is hard tamped into single portioned pods. It is wrapped in food-grade coffee filters that preserves its aroma and freshness.

It's an E.S.E (Easy Serving Espresso) Pods with 44mm diameter. for standard pod espresso machines. Net weight 7g e 0,24oz / pod. Can be used with the (E.S.E) standard coffee pod machine and or with pod portafilter basket adaptor for professional coffee machine.

PODS

KINTAMANI

Paradise Delight

At an altitude of 900 feet above sea level at Kintamani in Bali, the Arabica coffee beans are organically grown and cultivated on the highland volcanic region. It offers a nutty aroma and a hint of fresh citrus sweetness to its coffee.

Kintamani : Morning Coffee.
Best taken with Brown Sugar
Serving Suggestion: Espresso, Long Black, Cappuccino/Ice Coffee.

Roasting Level :

Medium Roast

The freshly roasted ground Coffee is hard tamped into single portioned pods. It is wrapped in food-grade coffee filters that preserves its aroma and freshness.

It's an E.S.E (Easy Serving Espresso) Pods with 44mm diameter. for standard pod espresso machines. Net weight 7g e 0,24oz / pod. Can be used with the (E.S.E) standard coffee pod machine and or with pod portafilter basket adaptor for professional coffee machine.

CELEBES

Sweet and Bright

The Celebes Coffee Bean is well known as “Toraja”, famous for their fragrant aroma, delivering the floral freshness of the coffee flower. The coffee’s profile is sweet and lively; balanced coffee notes with hints of Indonesian spice.

Celebes : Energizing Coffee for
mid-day & afternoon breaks.
Serving Suggestion : on Espresso and Long Black.

Roasting Level :

Medium Roast

PODS

The freshly roasted ground Coffee is hard tamped into single portioned pods. It is wrapped in food-grade coffee filters that preserves its aroma and freshness.

It’s an E.S.E (Easy Serving Espresso) Pods with 44mm diameter. for standard pod espresso machines. Net weight 7g e 0,24oz / pod. Can be used with the (E.S.E) standard coffee pod machine and or with pod portafilter basket adaptor for professional coffee machine.

PODS

PAPUA

Bold and Balanced

Nourished by Mother Nature, the 'blue mountain' coffee beans of Papua are grown on the highland mountain plateau of Wamena, Indonesia. It has a very bold, brilliant and fruity note, along with a buttery crema.

Papua : Blue Mountain of Indonesia.
Afternoon Coffee.
Best taken straight from shot.

Roasting Level :

Medium Roast

The freshly roasted ground Coffee is hard tamped into single portioned pods. It is wrapped in food-grade coffee filters that preserves its aroma and freshness.

It's an E.S.E (Easy Serving Espresso) Pods with 44mm diameter. for standard pod espresso machines. Net weight 7g e 0,24oz / pod. Can be used with the (E.S.E) standard coffee pod machine and or with pod portafilter basket adaptor for professional coffee machine.

New Product

ATJEH GAYO
Earthy Floral

Gayo Coffee is a medium roast blend with a distinctive floral aroma. This coffee is carefully grown in “Tanah Gayo”, a location within the Gayo highlands from which Arabica coffee is sprung. It is found in three districts: the south-eastern part of Aceh, Gayo Lues and Pidie. The plantation in Pidie is at an altitude of 1300 meters above sea level and gets the perfect rainfall of 1643-2000 mm per year, making it ideal for Arabica Coffee.
Further elevating this coffee is the utilization of the wet process, where only the ripest, red coffee cherries are picked. Gayo Coffee is organically grown without chemicals, making this coffee environmentally friendly and well known as a Green Coffee. All these details allow Gayo Coffee to be touted as one of the best organic coffees in the world.

PODS

espresso : 25 - 30ml
25 - 30’

Arabica | Gayo Highland | Aceh Province
North Sumatera | INDONESIA

Floral Aroma with Hints of Spices
Chocolaty Aftertaste
Method Seving

Roasting Level :

Medium Roast

The freshly roasted ground Coffee is hard tamped into single portioned pods. It is wrapped in food-grade coffee filters that preserves its aroma and freshness.

It’s an E.S.E (Easy Serving Espresso) Pods with 44mm diameter. for standard pod espresso machines. Net weight 7g e 0,24oz / pod. Can be used with the (E.S.E) standard coffee pod machine and or with pod portafilter basket adaptor for professional coffee machine.

Signature
Blends
series
PODS

Signature Blends series

EXOTIC

Strong and Persistent

"Exotic" is one of Coffesso's house blends. It is an excellent multi-region blend of first-class row Arabica and Robusta beans selected from its best origins. It is slowly roasted separately and mixed into a perfect blend. Exotic has a rich body and aroma with a hint of caramel that leaves a strong, balanced mouth feeling and an elegant, dark, chocolaty note.

What makes the profile of this coffee exotic are the beautiful dark roast beans and the perfect blend of Arabica and Robusta. This composition of 30% Arabica gives a lively characteristic and subtle fragrance in Exotic while the rest of the composition, 70% Robusta, contributes a long-lasting rich body with superior crema.

A coffee master's accuracy and skill are needed to create these blends.The roasting process is very challenging since quality is the main focus. After roasting and cooling, the beans are then mixed into a perfect blend. The strong and persistent characteristic of Exotic stands out even when mixed with milk, making it the perfect base for a latte, cappuccino at home, or any coffee beverage made your way.

Recommended Serving : as Cappucino & Ice Cappucinno

PODS

Roasting Level :

Medium Dark Roast

The freshly roasted ground Coffee is hard tamped into single portioned pods. It is wrapped in food-grade coffee filters that preserves its aroma and freshness.

It's an E.S.E (Easy Serving Espresso) Pods with 44mm diameter. for standard pod espresso machines. Net weight 7g e 0,24oz / pod. Can be used with the (E.S.E) standard coffee pod machine and or with pod portafilter basket adaptor for professional coffee machine.

The Coffee Beans Origin : *South America & Indonesian*

Recommended Serving : as Espresso & Ice Coffee

PODS

Signature Blends series

ZEST

Aromatic and Lively

""Zest" is made of 100% best Arabica coffee. Zest provides a harmonious mixture of citrus tanginess with Italian toasted aromas; all these characteristics are mixed into a perfect blend. One sip of our Zest coffee tells the story, from our attention to quality in sourcing and combining the finest South American coffee beans, to our care in roasting that brings forth all delicious flavors from those beans.

Zest is one of the products from Coffesso's House Blend series. It is an ideal coffee which combines the lively, well-balanced flavors of Brazil, Columbia and Honduras coffee beans roasted to a medium body, resulting in a pleasant and satisfying taste. Zest Coffee Pods are made from 100% fresh roasted Arabica beans and carefully selected to reflect its excellent quality. Why only Arabica beans? Arabica coffee plants are grown in high altitudes, mountainous and volcanic areas; they require a lot more grooming from farmers, as the plants are quite delicate. Hence, both the high altitudes and constant care result in coffee beans that have greater complexity in taste and are by far more superior to Robusta beans. Our unique roasting method gives Zest its deepness, richness and complexity profile. Its refreshing taste and lively citrus tanginess makes Zest perfect to be served as Espresso or as refreshing iced coffee. In brief, a cup of Coffesso's Zest can be described as a mellow cup of our House Blend with immaculate balance of flavor and acidity.

The Coffee Beans Origin : *South American (Brazil & Colombia)*

The freshly roasted ground Coffee is hard tamped into single portioned pods. It is wrapped in food-grade coffee filters that preserves its aroma and freshness.

It's an E.S.E (Easy Serving Espresso) Pods with 44mm diameter. for standard pod espresso machines. Net weight 7g e 0,24oz / pod. Can be used with the (E.S.E) standard coffee pod machine and or with pod portafilter basket adaptor for professional coffee machine.

Roasting Level :

ESPRIT LUNGO

Briliant and Invigorating

The term 'Lungo', Italian for "long", is a coffee beverage made with an espresso machine to make espresso with a longer brewing time. A normal espresso takes 25 to 30 second to pull, and fills 25 to 30 milliliters, while a Lungo may take 45 seconds up to a minute to pull, and might fill 75 to 90 milliliters. However, a Caffe Lungo should not be mistaken for an Americano, which is an espresso with hot water added to it, or a "Long Black", which is an inverse order to prepare a Lungo. In the Lungo, all the water is pressed through the ground coffee, and is generally shorter than an Americano or Long Black. Due to the fact that Lungo is brewed for a longer period of time, it allows additional hot water to pass through the ground coffee, thus extracting to its limit.

Coffeeso Esprit Lungo is an intense and bright Lungo profile; an invigorating coffee blend made up of coffee beans from 3 continents — Asia, Africa and America! Lungo is rich with all the spirit you can get in a cup of coffee.

Recommended Serving : as Lungo

PODS

Roasting Level :

Medium Roast

The freshly roasted ground Coffee is hard tamped into single portioned pods. It is wrapped in food-grade coffee filters that preserves its aroma and freshness.

It's an E.S.E (Easy Serving Espresso) Pods with 44mm diameter. for standard pod espresso machines. Net weight 7g e 0,24oz / pod. Can be used with the (E.S.E) standard coffee pod machine and or with pod portafilter basket adaptor for professional coffee machine.

The Coffee Beans Origin : *American, African & Asian*

enjoy your
exquisite *life*
with ***exquisite***
coffee moment

Signature Blends series

New Product

COFFÉSSO
The Espresso Quest

EXQUISITE
Smooth and Velvety

PODS

With a balance of bitter coffee and a sweet aftertaste, the profiled Arabica tanginess creates a Velvety smooth finish. It is freshly ground and packed in a hard tamped coffee pod for your ready convenience. Lively and fragrant coffee aromas with hints of almond butter and sweet berries make for a delightful and exquisite coffee moment.

Blend :
Arabica- Robusta 80:20

Roasting level :
full city +

The Coffee Beans Origin :

Colombia
(medium bodied)

Brasil
(creamy bodied)

Vietnam
(90% Robusta Coffee), robust coffee aroma

Serving suggestion :
Espresso, Blck Coffee, Iced Coffee, Cappucino

WITH
COFFÈSSO
COFFEE POD
EVERY BODY
IS
a Great
Barista
Silver
series
COFFÈSSO
The Espresso Quest

DECAF

Soothing and Indulging

Coffesso “Decaf” is decaffeinated coffee which has excellent taste and a rich body with thick crema. Our Decaf coffee is made from high quality African, Central and South American beans, carefully selected to give the best result. Coffesso uses a natural decaf process that extracts the caffeine and applies the EU standard of having the beans 99,9% caffeine free. Coffesso Decaf has a dark roast profile with a 60 - 40 blend of Arabica and Robusta. The aroma and body retains the balance, distinctive aroma and clean flavor of a classical coffee; with this, it makes the perfect company to your Espresso Quest.

Recommended Serving : as Espresso, Long Black and Coffee Latte

The Coffee Beans Origin : *Africa, Central and South America*

The freshly roasted ground Coffee is hard tamped into single portioned pods. It is wrapped in food-grade coffee filters that preserves its aroma and freshness.

It’s an E.S.E (Easy Serving Espresso) Pods with 44mm diameter. for standard pod espresso machines. Net weight 7g e 0,24oz / pod. Can be used with the (E.S.E) standard coffee pod machine and or with pod portafilter basket adaptor for professional coffee machine.

Roasting Level :

LIBERICA

Unique and Exceptional

Coffee Liberica is a species of coffee that is also known as Liberica Coffee or Liberian Coffee. This coffee species was first discovered in Liberia, West Africa in 1843. The bean was brought to the Philippines and planted in Lipa by the Spaniards during the Spanish colonial era in the 1800s. The plant was also brought to Indonesia at the end of the 19th century to replace the Arabica trees destroyed by the coffee rust disease. Nowadays, most of the Liberica coffee trees grow in Malaysia, Indonesia, and the Philippines, while some others grow in West Africa and India. However, only nearly 1% of Liberica Coffee is traded in coffee trading around the world. This beautiful long-living plant is very strong, lush with fruits and seeds that double in proportion size to those of Arabica and Robusta species. A sweet berry-like acidity appears and adapts with the chocolate to create a flavor similar to Madagascar chocolate, which has a sweet aftertaste. Furthermore, Liberica has the highest caffeine levels amongst coffee bean varieties.

Recommended Serving : as Espresso

PODS

pointy tip

arabica robusta liberica

Roasting Level :

Medium Dark Roast

The freshly roasted ground Coffee is hard tamped into single portioned pods. It is wrapped in food-grade coffee filters that preserves its aroma and freshness.

It's an E.S.E (Easy Serving Espresso) Pods with 44mm diameter. for standard pod espresso machines. Net weight 7g e 0,24oz / pod. Can be used with the (E.S.E) standard coffee pod machine and or with pod portafilter basket adaptor for professional coffee machine.

The Coffee Beans Origin : *Asia (Philippines, Malaysia & Indonesian)*

ESPRESSO BASED COFFEE DRINKS

Espresso
1 shot : 30ml

Espresso Machiato | *35 - 40ml*
1 shot :1 milk foam

Espresso con Panna | *35 - 40ml*
1 shot : 1 whiped cream

Caffe Latte | *240ml*
1 shot : 3 milk : 1 foam

Long Black | *120ml*
1 shot :3 water

Flat White | *150ml*
1 shot :1 whiped cream

Cappuccino | *150-180ml*
1 shot : 1 milk : 1 foam

Caffee Mocha | *150-180ml*
1 milk : 1 chocolate :1 whiped cream

Americano | *120ml*
1 shot : 3 water

BEANS

Indonesia is the 4th largest coffee producer after Brazil, Columbia and Vietnam. Coffesso uses Indonesian coffee beans selected based on quality. With experience as well as expertise in roasting coffee, Coffesso is able to bring out the uniqueness of each bean. Their taste profile differs from region to region based on the area that they were cultivated in.

JAVA COFFEE BEANS

COFFĒSSO

JAVA MOCHA

Java Island was among one of the first areas where coffee plants were cultivated during the Dutch colonial era in the early sixteenth century. It is considered as the 'legendary' coffee of Indonesia for its clean and unique taste profile. Coffesso's Java Mocha is a perfect blend of the best Arabica grown at 700+ MASL. Java Mocha has the pleasant profile of brown sugar, as well as a hint of soft fruity aromas. It is of mild acidity with a medium body and enriched cocoa aftertaste.

BEANS

Roasting Level :

Dark Roast

Intensity Level

Bold & Strong

Smooth-velvety character, jovial acidity, moderate bitterness with a hint of almond and vanilla aftertaste that promotes a mocha sensation, sweet aftertaste
Grind suggestion : Fine

WEST JAVA WHOLE COFFEE BEAN

COFFÈSSO

SOENDA PREANGER

One of the world's legendary Arabica Coffees come from Indonesia. Preanger Coffee Bean, Typica Cultivar originates in Garut, a regency in West Java Province, 900m above sea level on the Mount Cikurai Volcano (over 2.800m high). The volcano is part of the Parahiangan Mountain plateau in the west part of Java Island, where a prosperous kingdom called Soenda lies. This Soenda Coffee is unique in its berry-like fruity notes of Arabica beans that features a rich, smooth body with a sweet aftertaste. It has a medium-to-strong intensity cherished with a savory floral flavor, produced by a semi-washed coffee production method and is roasted with a medium level coffee roast. Since the Dutch colonial era, it has been an all time favorite and traded around the world.

BEANS

Roasting Level :

Intensity Level

Sweet caramelic aroma with hints of sweet berry aftertaste
Method serving suggestion V60
Grind suggestion : Medium coarse

ATJEH COFFEE BEAN

COFFÈSSO

ATJEH GAYO

Arabica Coffee grows well in the Gayo Highlands due to "Tanah Gayo", as well as in the south-eastern part of Aceh, Gayo Lues, and the district of Pidie at a Coffee Plantation — 1300 m above sea level, with an annual rainfall of 1643-2000 mm/year, which is favorable for coffee plants. Ever since the 19th century, families in the Gayo area have cultivated coffee to make up almost 90% of their income. Further elevating this coffee is the utilization of the Giling Basah process, where only the ripest, red coffee cherries are picked. This is the reason Gayo coffee, as it's known for, has a significant blue-green color that differentiates it from other coffees in the world. Not to mention, Gayo Coffee is grown organically without chemicals, and therefore is also known as Green Coffee (environmentally friendly). All these details allow Gayo Coffee to be touted as one of the best organic coffees in the world.

BEANS

Roasting Level :

Medium Roast

Intensity Level

Round & Strong

Floral aroma with hints of spices
chocolaty aftertaste
Method serving V60
and mochapot
Grind suggestion : Fine

COFFÉSSO

CUSTOM BLEND

BEANS

Our mission has consistently been to prioritize the provision of well thought out solutions and services for the needs of our customers.
We are helping develop exclusive new coffee blends that suit our customer's preferences.
With knowledge, passion and care, we can create a beautiful, exclusive coffee blend.

Available Packing size:
250 gr, 500 gr & 1 kg .
**contract applied*

BAG

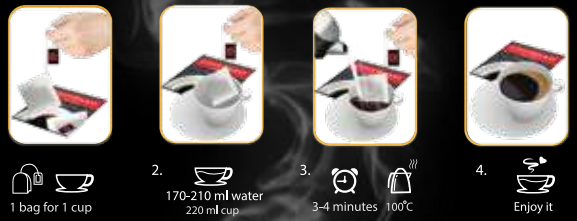
COFFÈSSO

Coffee Bag

Coffee bag [n] :
kopi celup
Kopi bubuk asli yang disangrai secara tradisional, dikemas dalam kantong penyaring kopi dan disajikan dengan cara dicelup.

Experience tranquil coffee moments by bringing Asian Traditional Roast coffee into your cup.
Expertly roasted and individually protected in an air free pressurized foil to keep its freshness and authentic aromas.
Simply dip it in hot water to get a pot of great 'Cup of Joe', Black Coffee, Coffee Tarik, or Vietnamese Coffee.

BAG



WE PROVIDE YOU
WITH THE BEST
COFFEE MACHINE
SOLUTION
FUTURMAT
ariete

COFFEE MACHINE

PERSONAL | COMERCIAL | FULL AUTOMATIC | PROFESIONAL (Semi Automatic Machine) | GRINDERS | COFFEE ACCESSORIES

POD BREWER® RDL® COFFESSO REVO COFFESSO GRANDE PRO FRANKE QUALITY ESPRESSO *Capture the Essence*

PERSONAL

POD BREWER

AURORA

- Water tank : 800ml.
- Aluminium Thermoblock
- Dose Automatic Stop/Manual
- 15 bar pressure pump
- On / Off switch with illumination
- Pod auto ejection system, with pod bin max accommodation of 8 used pods
- Power 1260watt, voltage 220 – 240V/50Hz
- WxDxH = 22x32x40cm
- Weight : 3,5kg

How to use

POD BREWER

CUBE

- Water tank capacity : 1000ml.
- Aluminium Thermoblock
- Dose Automatic Stop / Manual
- POD Auto Ejection System
- Volumetric / Program Quantity
- 19 bar pressure pump
- Standard E.S.E Coffee POD machine
- Power 1200watt, voltage 220 – 240 V/50Hz
- WxDxH = 21,6x35,7x31cm
- Weight : 4kg

Safety Approval CB ☑ CE ☑ GS ☑

Food Grade Compliance FDA ☑

How to use

POD BREWER

FROG BASIC

- Container for water bottle : 1500ml.
- Aluminium Thermoblock.
- Steam wand / milk frother
- 15 bar pressure pump
- Power 1700 watt, voltage 220 – 240 V/50Hz
- WxDxH = 22x32x40cm
- Weight : 6,5kg

CLASSIC PRO

- Water tank capacity : 2,5 liter
- Volumetric / Program Quantity
- Double thermoblock (coffee + steam)
- Cup warmer
- Steam wand / cappucino maker (additional)
- 15 bar pressure pump
- Power 1400 watt, voltage 220 – 240 V/50Hz
- WxDxH = 25,5x35,5x33cm
- Weight : 13kg

MAXI PRO 1 GROUPS

- Water tank capacity : 5 liter
- Volumetric / Program Quantity
- Indication of boiler pressure with manometer
- Cup warmer
- Thermoblock (Coffee) + copper boiler 1,2 liter
- Steam wand + hot watter
- 15 bar pressure pump
- Power 2200 watt, voltage 220 – 240 V/50Hz
- WxDxH = 45x40x34cm
- Weight : 21kg

MAXI PRO 2 GROUPS

- Water tank capacity : 5 liter
- Volumetric/Program Quantity
- Indication of boiler pressure with manometer
- Cup warmer
- 2 Thermoblock (Coffee) + copper boiler 1,2 liter
- Steam wand + hot watter
- 15 bar pressure pump
- Power 2700 watt, voltage 220 – 240 V/50Hz
- WxDxH = 54x40x34cm
- Weight : 26kg

COFFÈSSO REVO

Colorful LCD Screen with 20+ programmable beverages

Simultaneous coffee and milk froth

Easily upload customized videos from U Disk for brand promo & Ads

Optional filter connector

6 liter large water tank ideal for big office

Tap water connection for commercial occasions

Voltage/Frequency : 220-240V/50-60Hz
Variable brewing chamber : 8-14g
Heating Power : 2700W
Pre-brew system : Yes
No. of thermoblock heating system : 2
No. of Pump : 2
Pump Pressure : 19 Bar
Water Tank Capacity : 6 liter / Tap Water
Bean Container Capacity : 1000g
Capacity of Coffee Ground : 30-35 portions
Capacity of Waste Water : 2 liter
Length of Power Cord : 1.5m
Height of Coffee Spout : 105mm-165mm
N.W/G.W : 22/23kg
Dimension(D*W*H) : 511X390X582mm
Loading Qty. (20ft,40ft) : 117/246 units

Voltage/Frequency : 220-240V/50Hz
Heating Power : 1400W
Pump pressure : 19 bar
Water tank capacity : 1.8 liter / water barrel
Beans container capacity : 750g
Capacity of coffee grounds container : 35 portions
Capacity of waste water tray : 2 liter
Adjusting height of coffee spout : 80 - 140mm
Length of power cord : 1.5m
Dimensions (L*W*H) : 370*302*590mm
N.W./G.W : 14kg/17kg
Loading Qty (20, 40, 40HQ) : 220/445/534 units

Features:

- Patented brew unit system with auto-clean function
- Intelligent PCBA control system with fault warning and suggested guidance.
- Accurate grinding system to ensure the quality of perfect espresso.
- Dual heating system includes a separate element to generate steam for quick cappuccino and latte.
- Large bean container, coffee ground container and waste water tray.

COFFESSO

GRANDEPRO

FULLY AUTOMATIC COFFEE MACHINE

FREE COFFEE BEAN

FULL AUTOMATIC

FREE ON LOAN

INCLUDE SERVICE MAINTENANCE

SERVE GOOD COFFEE WITH YOUR

COFFESSO CUSTOM BLEND

COFFEE BEAN CHOICES

FULL AUTOMATIC

FRANKE A400

MILK SYSTEMS

- FoamMaster™ (FM): hot and cold milk and milk foam, individually adjustable consistency, integrated cleaning system
- Milk system (MS): hot and cold milk and warm milk foam, exact dosing via milk pump
- Second bean grinder
- Bean hopper: 1×2kg, 2×1.2kg or 2×0.6kg, lockable
- One or two separate powder dosing systems (for chocolate or milk powder), lockable
- Coffee grounds ejector
- Cup sensor
- M2M/telemetry
- Accounting system
- Raised feet (100mm)
- Steam spout (only available on MS and FM models)
- Color : Black, Anthracite
- Dimensions: 340mm / 700mm / 600mm (W/H/D)
- Nett Weight : 40kg

FRANKE A600

MILK SYSTEMS

- FoamMaster™ (FM): hot and cold milk and milk foam, individually adjustable consistency, integrated cleaning system
- Milk system (MS): hot and cold milk and warm milk foam, exact dosing via milk pump
- Second bean grinder
- Bean hopper: 1×2kg, 2×1.2kg or 2×0.6kg, lockable
- One or two separate powder dosing systems (for chocolate or milk powder), lockable
- Coffee grounds ejector
- Cup sensor
- M2M/telemetry
- Accounting system
- Raised feet (100mm)
- Steam spout, Autosteam (enhanced milk foaming) or Autosteam Pro (automatic milk foaming)
- Color : Black, Anthracite
- Dimensions: 340mm / 750mm / 600mm (W/H/D)
- Nett Weight : 40kg

FRANKE A800

MILK SYSTEMS

- FoamMaster™ (FM): hot and cold milk and milk foam, individually adjustable consistency,
- integrated cleaning system
- Easy Clean (EC) : Automatic cleaning system with manual addittion of the cleaning fluid perfect hygiene in just a few steps.
- Second or even third bean grinder
- Bean hopper: 1×2kg, 2×1.2kg, 2×0.6kg, 1×2kg + 1×0.6kg, 2×1.2kg + 1×0.6kg or 2×0.6kg + 1× 0.6kg, lockable
- One or two separate powder dosing systems (for chocolate or milk powder), lockable Coffee grounds ejector
- Coffee grounds ejector
- Cup sensor
- M2M/telemetry
- Accounting system
- Raised feet (100mm)
- Steam spout, Autosteam (enhanced milk foaming) or Autosteam Pro (automatic milk foaming) Second milk type (only with the SU12)
- Special outlet for jug (instead of steam solutions)
- Color : Black, Anthracite
- Dimensions: 340mm / 750mm / 600mm (W/H/D)
- Nett Weight : 40kg

FRANKE A1000

MILK SYSTEMS

- FoamMaster™ (FM): hot and cold milk and milk foam, individually adjustable consistency,
- integrated cleaning system
- Clean Master (CM) : Fully Automatic cleaning system with integrated cleaning cartridge. For outstanding hygiene and unbeatable simplicity, efficiency and convenience.
- Second bean grinder
- Bean hopper: 1×2kg, 2×1.2kg or2 × 0.6kg, lockable
- One or two separate powder dosing systems (for chocolate or milk powder), lockable
- Coffee grounds ejector
- Cup sensor
- M2M/telemetry
- Accounting system
- Raised feet (100mm)
- Steam spout, Autosteam (enhanced milk foaming) or Autosteam Pro (automatic milk foaming)
- Color : Black, Anthracite , Gold , White
- Dimensions : 340mm / 750mm / 600mm (W/H/D)
- Nett Weight : 66kg

FULL AUTOMATIC

PROFESIONAL
(Semi Automatic Machine)

QUALITY ESPRESSO
Capture the Essence

Ottima

ELECTRONIC 1G

- WxDxH = 51,2x48,4x44,4cm^3
- Capacity 6,5 liter
- Power 3700 watt, 380 voltage
- Weight 45kg
- Filter holders 1

QUALITY ESPRESSO
Capture the Essence

Ottima

ELECTRONIC 2G

- Large cup warming capacity
- Electronically controlled water level.
- Two stainless steel rotational steam outlets and one hot water outlet.
- Rustproof galvanised steel chassis; stainless steel working surfaces.
- Copper boiler with independent thermo-siphon heat exchangers for each group head.
- Heavy-duty, push-sensitive key pad operation.
- Mono-block 2 kilo brass group heads with infusion-extraction system.
- Power 2600 watt, voltage voltage 220 – 240 V/50Hz
- WxDxH = 71x52x42cm^3
- Boiler capacity = 11,5 liters
- Weight : 50kg

QUALITY ESPRESSO
Capture the Essence

FUTURMAT

F3 ELECTRONIC 2G

- Fix water connection
- 3 phase / can be converted into 1 phase
- Brew water temperature between 88 – 94 degrees celcius
- Volumetric (coffee product and hot water)
- Touch pads (there are 5 button coffee products in each group + 1 button hot water)
- Cup warmer
- Steam wand has 4 holes on the end and hot water outlet
- Group head is precision engineered materials
- Pressure Gauge (brewing pressure and steam pressure)
- The body panels have been treated with a highly resistant two-coat metal paint process
- Power 3500 watt, voltage voltage 220 – 240 V/50Hz
- WxDxH = 77x57x46cm^3
- Boiler capacity = 13 liters
- Weight : 63 kg

QUALITY ESPRESSO
Capture the Essence

FUTURMAT

F3 GROUPTRONIC 2G

- Fix water connection
- 3 phase / can be converted into 1 phase
- Digital display
- Patented Grouptronic® Temperature Control
- Brew water temperature between 88 – 94 degrees celcius
- Volumetric (coffee product and hot water)
- Touch pads (there are 5 buttons coffee proucts in each group + 1 button hot water)
- Cup warmer
- Steam wand has 4 holes on the ends and hot water outlet
- Group head is precision engineered materials
- Pressure Gauge (brewing pressure and steam pressure)
- The body panels have been treated with a highly resistant two-coat metal paint process
- Power 3500 watt, voltage voltage 220 – 240 V/50Hz
- WxDxH = 77x57x46cm^3
- Boiler capacity = 13 liters
- Weight : 63kg

PROFESIONAL
(Semi Automatic Machine)

PROFESIONAL
(Semi Automatic Machine)

QUALITY ESPRESSO
Capture the Essence

FUTURMAT

F3 ELECTRONIC 3G

- Fix water connection
- 3 phase / can be converted into 1 phase
- Brew water temperature between 88 – 94 degrees celcius
- Volumetric (coffee product and hot water)
- Touch pads (there are 5 button coffee proucts in each group + 1 button hot water)
- Cup warmer
- Steam wand has 4 holes on the end and hot water outlet
- Group head is precision engineered materials
- Pressure Gauge (brewing pressure and steam pressure)
- The body panels have been treated with a highly resistant two-coat metal paint process
- Power 4600 watt, voltage voltage 220 – 240 V/50Hz
- WxDxH = 94x57x46cm^3
- Boiler capacity = 18 liters
- Weight : 76kg

QUALITY ESPRESSO
Capture the Essence

FUTURMAT

F3 GROUPTRONIC 3G

- Fix water connection
- 3 phase / can be converted into 1 phase
- Digital display
- Patented Grouptronic® Temperature Control
- Brew water temperature between 88 – 94 degrees celcius
- Volumetric (coffee product and hot water)
- Touch pads (there are 5 buttons coffee proucts in each group + 1 button hot water)
- Cup warmer
- Steam wand has 4 holes on the ends and hot water outlet
- Group head is precision engineered materials
- Pressure Gauge (brewing pressure and steam pressure)
- The body panels have been treated with a highly resistant two-coat metal paint process
- Power 4600 watt, voltage voltage 220 – 240 V/50Hz
- WxDxH = 94x57x46cm^3
- Boiler capacity = 18 liters
- Weight : 76kg

QUALITY ESPRESSO
Capture the Essence

FUTURMAT

PALANCA 2G

- Fix water connection
- 3 phase / can be converted into 1 phase
- Boiler heated electrically.
- Boiler pressure is controlled by pressure switch.
- Water level in boiler is electronically controlled.
- Two steam outlets, one water outlet.
- Power 2600 watt, voltage 220 – 240 V/50Hz
- WxDxH = 74X53X76cm^3
- Boiler capacity = 13 liters
- Weight : 66 Kg

QUALITY ESPRESSO
Capture the Essence

FUTURMAT

PALANCA 3G

- Fix water connection
- 3 phase / can be converted into 1 phase
- Boiler heated electrically, with gas as an option.
- Boiler pressure is controlled by pressure switch.
- Safety device for machines with gas option.
- Water level in boiler is electronically controlled.
- Two steam outlets, one water outlet.
- Power 3700 watt, voltage 220 – 240 V/50Hz
- WxDxH = 94X57X46cm^3
- Boiler capacity = 18 liters
- Weight = 76kg

PROFESIONAL
(Semi Automatic Machine)

QUALITY ESPRESSO
Capture the Essence

GRINDERS

GRINDER Molino Q8

- Digital display
- System settings dosage quantity of coffee
- Grinding Disks : 60mm
- Grind Adjustment : Finite Points
- Power : 275 watt / 220-240 V/ 50-60 Hz
- Noise Level : 77db
- Revolutions : 1.300rpm
- Hopper : 500g
- Dosing Range : 5-12g
- Grind Start-stop : manual
- W x D x H: 17x34x41cm^3
- Weight : 8kg

QUALITY ESPRESSO
Capture the Essence

GRINDER Molino Q10

- **Dose on demand** – the quickest fresh coffee grinder on the market. Ideal for busy coffee serving locations.
- **Grind on demand** – each dose is prepared just before being served.
- **Manual dose** – for manual dosification.
- Hopper capacity 1,5kg /up to 25 grams doses
- Output 8-10kg/hours
- Power 525 watt
- Grinding Blades 64mm (diameters)
- Revolutions 1.250rpm
- Net weight 16kg
- HxWxD : 63x20x37cm^3

MILK FROTHER MMF-003

- Scratch resistant and non-stick surface.
- Unique frothing disk with heat resistant handle.
- Capacity : 150 - 250ml.
- Voltage : 220 - 240V/ 50Hz.
- Power : 500 watt.
- Quick froth in 2,5 minutes.
- Milk Frother dimensions (W x D x H) : 26 x 13,5 x18,8cm^3
- Weight : 1kg.

Milk frother WMF-003 creates thick and rich frothed milk for cappuccino, steamed milk for latte and frothed chocolate milk. It produces professional froth quality in a quick and simple way.

TAMPING MAT

Rubber

TAMPER

Stainless steel

Diameter : 5,7cm

MILK JUG 300ML
MILK JUG 600ML

Stainless steel

KNOCK BOX

Stainless steel

Dimension : 18 x16 x 15cm^3

COFFÈSSO

Cup & Saucer Espresso

Espresso Cup

L77 x S55 x H63 x C60

Espresso Saucer

D130 x H15

COFFÈSSO

Cup & Saucer Lungo

Lungo Cup

L84 x S64 x H60 x C75

Espresso Saucer

D130 x H17

COFFÈSSO

Cup & Saucer Cappucino

Cappuccino Cup

L124 x S104 x H77 x C200

Cappuccino Saucer

D149 x H16

COFFÈSSO

Cup & Saucer

COFFEE WITH A
FRIEND IS LIKE
CAPTURING
HAPPINESS IN A
CUP.

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