

Café Espresso 2.0

Super Automatic Beverage System



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Introducing Café Espresso 2.0, the one step solution that delivers authentic espresso and specialty beverages in a reliable, affordable and compact design. Compliment your coffee program by offering coffee house quality drinks to your menu and elevate the customer experience while generating more revenue per ticket.



PERFECTLY PREPARED DRINKS

Café Espresso 2.0 offers several customizable drinks (4 pages) at the touch of a button. Simply choose a drink recipe, with the touch of a button personalize the strength of coffee, amount of steamed or frothed milk and the total drink volume with our + or - buttons (can be turned off).

PORTABLE DESIGN

Café Espresso 2.0 compact design allows easy placement within your restaurant, hotel or workplace. The 2.0 Gallon Water Reservoir can prepare approximately 32/8 ounce drinks. Simply remove the reservoir and fill with water or lift the lid and fill in place. Café Espresso 2.0 can also be connected to a 8L water line.

MILK SYSTEM

Professional milk delivery system includes a milk temperature adjustment to deliver both steamed and frothed milk for the perfect Latte or Cappuccino. Easy to remove frothing head makes cleaning a simple process and keeps your drinks tasting their best. The portable thermos allows you to offer multiple milk options (2%, Skim, Soy). Easily exchange milk thermoses to create the complete coffee house experience. Keep your thermos cold with our 6.5 L capacity Mini Fridge, it can also hold a half gallon of milk.

CLEANING

Complicated and troublesome espresso equipment are a thing of the past with the Café Espresso 2.0. Automated cleaning of the brew mechanism and daily scheduled cleaning of the milk system with steam and hot water ensures the highest quality specialty coffee program.

INCLUDED IN BOX

Your Café Espresso 2.0 Machine (1) ships complete with:

- Extended Bean Hopper (1)
- Milk thermos (1)
- Starter pack cleaning kit (1)
- Milk Hose (1)



ACCESSORIES

Compliment your Café Espresso 2.0 program and keep your unit performing at its peak with our line up of accessories and cleaning products shown below.



MINI FRIDGE
782320



MILK THERMOS
152817



SUPER GRINDZ
782332



DEZCAL 1 PACK
500510



CAFIZA TABLETS
32 COUNT
782333

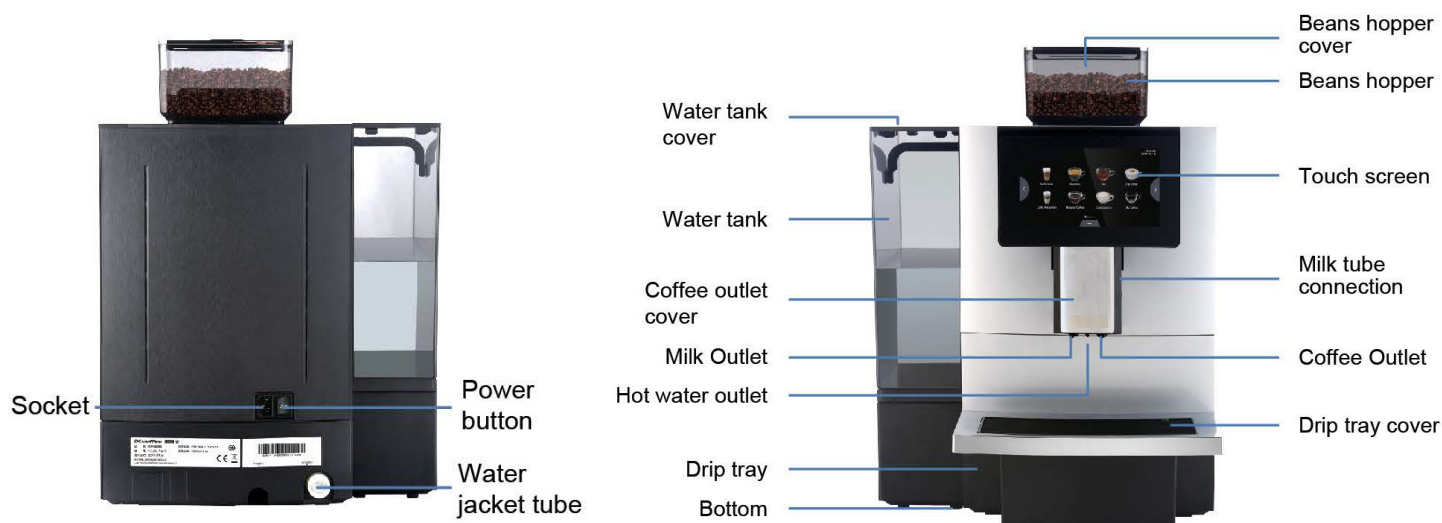


MILK HOSE
152818



MILK FROTHER CLEANER
40 TABLETS
782332

Cafe Espresso 2.0



Additional Information

Advised daily output	100 cups	
Hourly output	Single	Double
Espresso	70	50
Regular Coffee	50	35
Cappuccino	50	50
Hourly hot water output	7 1/2 Gallons	
Pour over water tank capacity	2 Gallons	
Beans hopper capacity	Approx. 2.5lb	

For water line installation:

Option One:

Inlet Assembly #111775 - 1/4 Flare connector provided

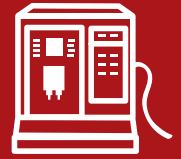
Option Two:

In order to use SS/ Hose assembly, you will need to source a 3/8 BSPP Male Connector.

Coffee machine	120V ~ 50/60Hz 1500-1700W
Connection tube set (Plumb to water mains)	G3/4' change into G3/8' length 1.5M metal tube
Connection tube set (Plumb to water mains)	Max600KPa (6Bar)
Coffee machine (W*D*H)	16 3/4 x 19 3/4 x 22 3/4 inches
Machine weight	38 lbs
Name	Commercial Coffee Machine
Type	F11 Big Plus-S
Inlet Pressure	Max 0.6MPa
Voltage	120V~ 60Hz
Power	1600W



URNEX® TRAINING



CAFIZA®

ESPRESSO MACHINE CLEANING TABLETS

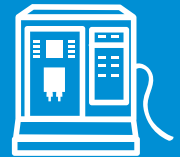
INSTRUCTIONS FOR DAILY USE:

FULLY AUTOMATIC ESPRESSO MACHINE

Follow manufacturer's "maintenance and cleaning" instructions for details of the machine's cleaning cycle.



URNEX® TRAINING



RINZA® TABLETS

INSTRUCTIONS FOR DAILY USE:

AUTOMATIC MILK FROTHER

Follow manufacturer's "maintenance and cleaning" instructions for details of the machine's cleaning cycle.





DEZCAL™ ACTIVATED SCALE REMOVER POWDER

For use on Commercial Boilers and Heating Elements of Coffee and Espresso Equipment

Follow manufacturer's "maintenance and cleaning" instructions for details of the machine's cleaning cycle.



SUPERGRINDZ



Grinder Cleaner for Superautomatics

- The first grinder cleaner designed for use in superautomatics
- All-natural cleaning tablets remove coffee oils and buildup from burrs
- Helps improve particle size distribution and remove bitterness from stale coffee oils that may remain in burrs
- Hydrophobic formula allows for safe and convenient use in superautomatic espresso machines as well as in espresso and shop grinders
- Available in a 330 g jar (12 uses)

Instructions For Use:

1. Remove all coffee from the bean hopper
2. Brew 2 large cups of coffee to use up all remaining beans in the grinding chamber
3. For superautomatics, add 26 g (1 full cap) of SuperGrindz
4. After adding the SuperGrindz, add 78 g of coffee (3 full caps) to the hopper
5. Brew 5 large cups of coffee, or until the pucks no longer contain traces of the SuperGrindz tablets

WARRANTY- Newco Café Espresso 2.0 Machine

Newco warrants this equipment for 1 year parts and 90 days labor.

Newco has the exclusive right to choose repairing or replacing the unit with a factory serviced unit at their sole discretion. The warranty will continue and not be extended with replacement units as if it were the original unit, from the original sale date. Issues arising from failure to follow the periodic maintenance indicated in the manual will be repaired or replaced at a nominal charge determined by Newco.

Newco also offers a preventative maintenance program at a reasonable cost if the user does not want to perform it themselves. Please contact your Newco representative or customer service if interested. Depending on what area you reside in, we can either send a local representative to perform the maintenance or have the customer send the unit only in a Newco approved box. Prior to that so that you the customer always has a working machine, we will ship the customer a factory serviced unit to be received before you ship the unit requiring cleaning or maintenance. You must reuse the box that we used to ship the replacement to ship the older unit requiring cleaning or maintenance back to Newco. The unit coming back to Newco must be in serviceable condition to receive exchange program credit.

These warranty periods run from the original date of sale. Newco warrants that the equipment will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that, in Newco's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, relocation or reinstallation, improper maintenance or repair, incorrect voltage applied to the unit at any time, damage or casualty. This warranty does not apply to any equipment failures related to poor water quality, excessive lime and chlorine and non-periodic cleaning and descaling. Warranty is null and void if muriatic or any other form of hydrochloric acid is used for cleaning or de-liming. In addition, this warranty does not apply to replacement of items subject to normal use including but not limited to user replaceable parts such as faucet seat cups, sight gauge tubes, washers, o-rings, tubing, seals and gaskets.

To prevent most failure issues, you must follow recommended cleaning and descaling procedures at suggested intervals per the operations manual. Any parts or supplies needed for these procedures are not covered by the one year parts and labor warranty.

This warranty is conditioned on the Buyer 1) giving Newco prompt notice of any claim to be made under this warranty by telephone at (800) 556-3926 or by writing to **3650 New Town Blvd, Saint Charles, MO 63301**; 2) if requested by Newco, shipping the defective equipment prepaid to an authorized Newco service location; and 3) receiving prior authorization from Newco that the defective equipment is under warranty.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or employees of Newco are not authorized to make modifications to this warranty or to make additional warranties that are binding on Newco. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

WARRANTY CONTINUED

If Newco determines in its sole discretion that the equipment does not conform to the warranty, Newco, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a Newco Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST NEWCO FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT NEWCO'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

In no event shall Newco be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

ATTENTION:

DON'T VOID YOUR WARRANTY KEEP YOUR MACHINE CLEAN.

READ CLEANING INSTRUCTIONS AND WARRANTY
INSIDE BEFORE OPERATING THIS MACHINE.