

Café Espresso 2.0

Super Automatic Beverage System,
a compact Bean-To-Cup brewer



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Super Automatic Beverage System

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 six customizable drinks at the touch of a button: Espresso, Long Coffee, Cappuccino, Café Latte, Steamed or Frothed milk and hot water. 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 intelligent brew wheel.



PORTABLE DESIGN

Café Espresso 2.0 compact design allows easy placement within your restaurant, hotel or workplace. The 1.9 Liter water reservoir can prepare approximately 178 oz drinks or 32 espresso shots before needing to be refilled. 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 3-5 Gallon bottle of water (Direct plumbing not available).

MILK SYSTEM

Professional milk delivery system delivers 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 Black 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.

BREWER STAND

Café Espresso 2.0 included brewer stand provides increased capacity for coffee grounds and rinse / cleaning waste water. Focus on preparing drinks during the day without the interruptions of emptying the waste bin and drip tray.

INCLUDED IN BOX

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

- Extended Bean Hopper (1)
- Extra Capacity Stand (1)
- Milk thermos (1)
- Starter pack cleaning kit (1)
- In Tank Water Filter (1)
- Milk Hose (1)
- Slotted 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.





URNEX® TRAINING



CAFIZA®

ESPRESSO MACHINE CLEANING TABLETS

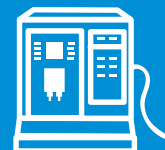
INSTRUCTIONS FOR DAILY USE:

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