

Espresso Machines

roasted



Hi there, we hope you're having a brew-tiful day.

Making the perfect cup of coffee requires the right equipment – perfectly suited to your exact needs. No one likes a queue either – you need a coffee machine that can cope.

We don't simply supply the beans. We are also a top UK supplier of top coffee machines. We don't just recommend all the latest gadgets either – we take the time to understand your business requirements and make an informed recommendation.

We also provide comprehensive barista training with each machine, so you and your customers can enjoy the full benefits and experience that the machine has to offer.

Each coffee machine comes with the added reassurance of a year's warranty too, covering all call-out charges and a speedy recovery just in case of a breakdown of any mechanical or electronic parts. It's the gift that keeps on giving.

Call us today to talk about your requirements, and we'll match you with your perfect coffee machine. We will happily provide you with a no-obligation quote too. We're a small, independent business, but we always strive to remain competitive, so will try our best to price match any like-for-like quotes.

01273 491379

ROASTED.CO.UK

Espresso Machines

This is speciality coffee-making. Espresso machines require a skilled barista to operate, so these machines come with a comprehensive barista training package run from our Henfield HQ, so you and your entire team feel completely confident with levelling up your coffee game.

They are best suited to coffee bars, hotels and restaurants but are also gaining popularity in offices – and we can't think of a better afternoon pick-me-up than a perfectly brewed espresso.

* Lease purchase rates starting from £4.80 + VAT per day for a coffee machine package. Cover your costs by selling just 2 cups of coffee per day*

*Weekly lease purchase rates based on a business trading for 5+ years with excellent credit history. Costings calculated on selling a cup of coffee for an average of £2.50 per cup, over a period of 7 days. Example based on a G10 2 group compact coffee machine package including F64 Evo PRO on demand grinder.



VICTORIA ARDUINO

Eagle One

Eagle One is designed to optimise energy efficiency and reduce the environmental impact. Eco conscious.



* Key Features

- Made by 97.5% recyclable materials. Recycled aluminium used for side and back panels
- 30% less energy consumption compared with a comparable traditional 2 group model
- Smaller machine so less energy dispersion and smaller footprint
- New energy optimisation, high performance using less energy through innovative technology
- Recovers waste water to heat incoming water via a heat exchange Temperature Energy Recovery System
- 10 seconds fresh brew water renewal
- Auto flush to reduce water and energy waste
- Small 7 litre stainless steel boiler enables higher pressure, high performance, dry steam and smooth delivery
- Cold waterflow meter so no scaling
- Telemetry available for programming, efficiency and data control
- Auto steam available as extra
- Cool touch steam wands and barista lights as standard

CREM

EX3

This new range from Crem offers stylish design combined with great reliability and versatility. The EX3 is aimed to suit any kind of business with a demand for espresso whether a small café or big coffee shop.

* Key Features

- Available as Compact , 2 and 3 group
- Tall cup as standard
- Steam Levers with cool touch steam wands
- Barista lights
- Available in black or white as standard (different options available on request)
- Shot timer display
- Automatic cleaning cycle



SANREMO

Zoe Vision



The Sanremo Zoe Vision gives you more control over the taste of your coffee. The LED display shot timers allow you to see how many seconds each extraction is lasting, helping you to easily make changes to perfect the flavour of coffee.

The Vision has LED low-lighters, helping the Barista to see the colour, texture and crema formation as the espresso pours.

We just love its simple, contemporary design, along with its latest enhanced features to ensure a good extraction, every single time. We think these extra features are worth every single penny. The tall cup version comes at a small additional cost. Shelves are provided to be placed on the drip tray when using smaller cups.

* Key Features

- Available as Compact, 2 and 3 group
- Activated electronic pre-infusion
- Double reading gauge
- Easy to service
- Shot timer
- Tall cup available
- Automatic cleaning cycle

LA SPAZIALE

S9 DSP



La Spaziale has revamped its original D8/S9 model, adding some more high spec features but giving it a fresh new look and we love it!

A modern look with a clear temperature display, beautiful side panels and a programmable hot water button. The LED display indicates the boiler temperature, so you easily know when the machine is hot enough to use.

It also has a new eco function allowing the barista to switch to an energy saving mode during quiet periods of the day, reducing power consumption by up to 15%.

This DSP model also has LEDs to illuminate the worktop.

The individual temperature control (ITC) feature injects cold water into each group head to prevent overheating, ensuring a stable temperature. This prevents coffee from burning and will ensure a smooth tasting espresso every time.

* Key Features

- Available as Compact, 2 and 3 group
- Individual Temperature control (ITC) option
- Choice of coloured side panels
- Steam levers
- Cup warmer option
- Tall cup available

CREM

G10

With its superior finish and great looks, the G10 would proudly be displayed in any front-of-house location.

In addition to its great looks, this machine comes equipped with a large copper boiler, two steamer arms, a digital display for monitoring the boiler temperature and an audit facility which makes it easy to show you how well your investment is performing.

The tall cup model is available as standard due to its popularity and versatility of switching between takeaway cups and crockery. Two shelves are included for resting crockery, as shown in the images.

* Key Features

- Classic design stainless steel with Anthracite grey side panels
- Great value
- Available as Compact, 2, 3 group
- Daily machine on / off function
- Tall cup as standard
- Easy to service



So, how does it work?



Free tasting sessions for wholesale coffee enquiries.

First things first. Sample the good stuff and see what you like. We'll arrange a delicious free tasting session in our fully-stocked and equipped training room so you can get a taste of our exciting range of products – and a taste of what we're all about. Bring along a friend, meet the team and get ready to try the wholesale coffee of your dreams.

Let it all sink in, and if you decide after that we'd make the perfect blend, we'll deliver your first order personally, calibrate your grinder, set your coffee machine extractions and get you ready to wow your customers.

Complimentary start-up business advice from industry experts.

We know all about start-ups and the hospitality sector, and have an abundance of experience between us.

If you need a sounding board, to ask some advice, or someone to guide you through your coffee start-up journey every step of the way; from assisting with layout, prices, menus, point of sale and much more – we've got you covered.

No-tie contracts.

Unlike a lot of wholesale coffee suppliers out there, we don't believe in tying you into ingredients contracts. We're not cheeky or pushy like that. We know we can build and maintain partnerships based purely on how delicious and high-quality our ingredients are, how exceptional our customer service is, and how thorough our training and support is.

Comprehensive training

Speaking of training... Take your coffee knowledge and skills to the next level, but in a relaxed environment. Luke and Max are our coffee guru's (we challenge you to find anyone more passionate and knowledgeable about coffee) and they'll

help you get ready to blow minds, but with zero stress or pressure. And don't worry – we understand that it's easy to get rusty or need a bit of a refresh, so training isn't a one-off event to us. We're on hand whenever you need. This is a journey, and we'll take it one step at a time so you can build a detailed understanding of coffee, the industry, and the process. There's a whole world in that cup, after all.

Reliable support

We're in this for the people as well as the coffee. For the human beans. That's why we have teams of account managers, trainers, and engineers on hand to provide all the coffee support you need, any time you need it. Sometimes things break. But our coffee engineers will get you back making coffee before you know it. We offer full-service machine servicing, coffee grinder support and engineering. We don't have a coffee bean bat signal just yet but we're still just a phone call or an email away.

Wholesale accounts

You need the right wholesale coffee supplier for you. Someone who understands you, your business, and your customers. Whether you're looking for a change or are on the verge of starting something exciting, we can help you to grow and flourish.

We're an independent coffee wholesaler, so we like to do things a certain way. We want to work with people who are just as passionate as we are about providing exceptional coffee in an ethical, sustainable way – that's good for the planet, good for people, and good for you too. We've got the beans, the expertise, the services, the training, the equipment, and the tools to help you level up your coffee experience.

How do I sign up to roasted's wholesale coffee? We work our magic in Sussex, Surrey, and Kent. Setting up a wholesale account with us couldn't be simpler. You can place your first order (exciting) as soon as you're registered, so get browsing. Check out our Aladdin's cave of coffee machines, beans, and tools. Let's brew something beautiful together.





Want to talk through any questions? Or just jump straight into our new partnership?
Give us a call on **01273 491379** or fill out the form on **roasted.co.uk**
and one of our team will be in touch shortly.