



THE LA CIMBALI Q10

Italian made, superautomatic espresso, cappucino and gourmet drinks machine. Equiped with the patented Smart Boiler technology. which significantly boosts steam and hot water capacity. It also charaterizes coffee groups by a variable chamber to ensure optimal extraction of any kind of beverage. Equipped with the exclusive Milk Precision System(Milk PS), the Q10 makes premium cappucino and latte beverages that are consistent. Milk temperature can even be customized for each selection.

100

FEATURES

Low maintenance, fresh milk superautomatic espresso machine. Small footprint for limited spaces. Equipped with La Cimbali's patented Smart Boiler technology. Equiped with Milk PS System which enables consumers to have consistent milk dose in every cup.

Coffee options: 14 different hot beverages. Example of common used selections: Short espresso, Long espresso, Long Black, Caffe Latte, Mocaccino, Macchiato, Cappuccino, Hot Chocolate, Vanilla Chai Latte or Spiced Chai Latte.

SPECIFICATIONS:

• H: 670mm W: 350mm D: 630mm

• Weight: 40kg • Power: 10amps Plumbed or tanked

Maintenance requirements: Low maintenance, daily back flush of milk tube with cleaning solution, automatic washing button - machine self cleans, only need to empty out coffee waste.

Coin optional: Not available Service requirements/costs:

Leasing options: Please contact caw@coffex.com.au for

leasing options Milk type: Fresh milk

Trials available: Coffex Coffee Roasters HQ (Brunswick) Capacity: Suitable for a medium or large (20-100 people) Coffee recommendation: Superbar, Supremo, Mokka,

Classico, Scuro, Hot Chocolate, Spiced Chai.



Head Office:

58 Dawson Street Brunswick Victoria 3056 AUSTRALIA **Phone**: +61 3 9380 1111 Fax: +61 3 9380 6200 Email: caw@coffex.com.au