

FULCRUM

COFFEE

EQUIPMENT SALES & SERVICES GUIDE

A collection of reliable equipment is the heart of any successful coffee operation. With 20+ years of industry experience, we're here to help you find the right machines and accessories that meet your various business needs. We also have a team of experts to help maintain and troubleshoot your valuable equipment.

This guide will help you navigate some of our equipment recommendations and technical resources.

If you have any questions about our services, products, or special pricing, please contact us at 425-741-3405 or at info@fulcrumcoffee.com

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OUR PARTNERS





Espresso Machines

Even the smallest technical inaccuracy in a machine can alter the quality of an espresso. In fact, the taste of an espresso is directly related to the brewing pressure and temperature of the machine.

All the machines we recommend guarantee quality espresso and can accommodate various business needs. We are here to guide you through any questions regarding style, business volume, and financial planning.

Featured Espresso Machines



GB5: temperature reliability with elegant style



Linea Classic: an icon, the workhorse



Linea PB: classic style with advanced precise controls



Strada: advanced technology, more control variables, ergonomically designed



Classe 5: functional minimalism

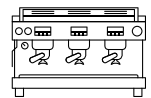
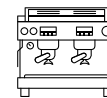


Classe 7: functional and ergonomical



Classe 11: technology-focused, touch screen for rapid navigation

1, 2 or 3 groupheads are available for most machines.





Espresso Grinders

A great shot of espresso starts with great grind quality. It's crucial to find a grinder that is responsive to fine adjustments for consistency in size and texture. We can help you find a high-performing grinder that has minimal waste and falls within your budget and expectations.

Featured Espresso Grinders

Available types: doser, doser-less, auto-tamping



Kyro65: Durable and consistent, competitive with Mazzer.



Mazzers: Durable and reliable, with heavy-duty burrs. Industry standard.

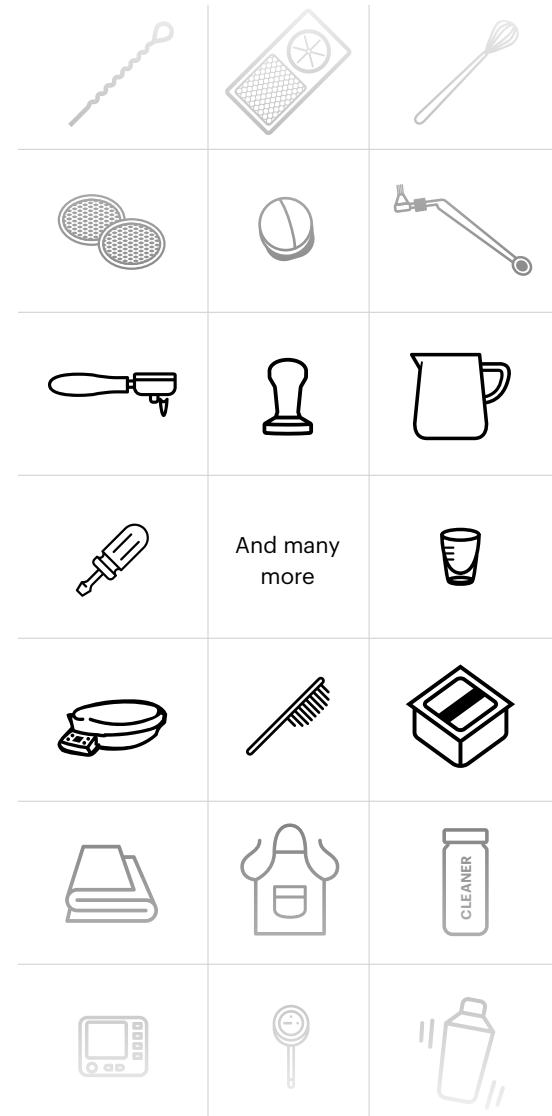


Swift: Grind, dose, and tamp with one touch.



Espresso Accessories

Whether you want to keep your coffee bar simple or more elaborate, we can equip you with just the right tools and accessories. From the basic necessities like tampers, cleaning brushes and milk pitchers to advanced items like leveling tools and scales, we carry everything you need to operate your espresso bar like a professional.





Featured Brewing Equipment

Drip Grinders



Malkonig GH2 Retail
Suitable for daily use in small to medium coffee shops (1lb/min)



Bunn G1 HD BLK
Powerful and fast, good for medium to large coffee shops (2 lbs/min)



Mazzer ZM Filter Grinder
Quiet, digital programming, up to 20 grind settings, precise micron-level calibration, low waste, ventilated

Brewers



Curtis G3
Diverse programmability, easy to use, and tamper-resistant with a password-protected access



Curtis G4
Built-in self-diagnostics with touch screen, USB programming, energy saving mode

Hot Water Towers



Curtis 5.0 Gal. Electric
Precise and easy to use (120/220V)



Bunn H5X Element
Narrow, energy saving mode, 60-212 temp adjustments (120V)



Curtis 5.0 Gal. Electric Narrow
Energy saving mode 140-210 temp adjustments (120/220V)

Brewers, Drip Grinders, & Hot Water Towers

Just tell us how much coffee you will be brewing, and let us figure out the rest. We will equip you with the right brewer and filters that will keep batch brewing simple and consistent, so your customers will be drinking the same great coffee, every time.



Tech Services

We provide our customers with high caliber maintenance service designed to keep a machine running for decades. Starting with machine installation, our personable team and responsive tech partners are dedicated to supporting any maintenance needs of your equipment. Whether the issue is big or small, your concerns are important to us and we're here to help.

Type of Service	Description	Coordination
Machine Installation	On-site Installation of a machine according to proper voltage, plumbing, and water filtration specifications	On-site
Preventative Maintenance	Replacing steam wands and gaskets, adjusting grinder burrs, tune-up cleaning	On-site and Phone
Repairs and Parts	Replace, repair and install any malfunctioning parts by our experienced technicians	On-site and In-house
Machine Programming	Program time, temperature, pressure & volumetric customized according to recipe specifications for both espresso machine and brewer	Phone and On-site
Remote Troubleshooting	Step-by-step troubleshooting for minor issues by our helpful tech experts	Phone and Email
Urgent Tech Issues	Respond and support 24/7, together with our partners at <i>Java Tech</i> , for quick and immediate solutions	Phone and On-site

