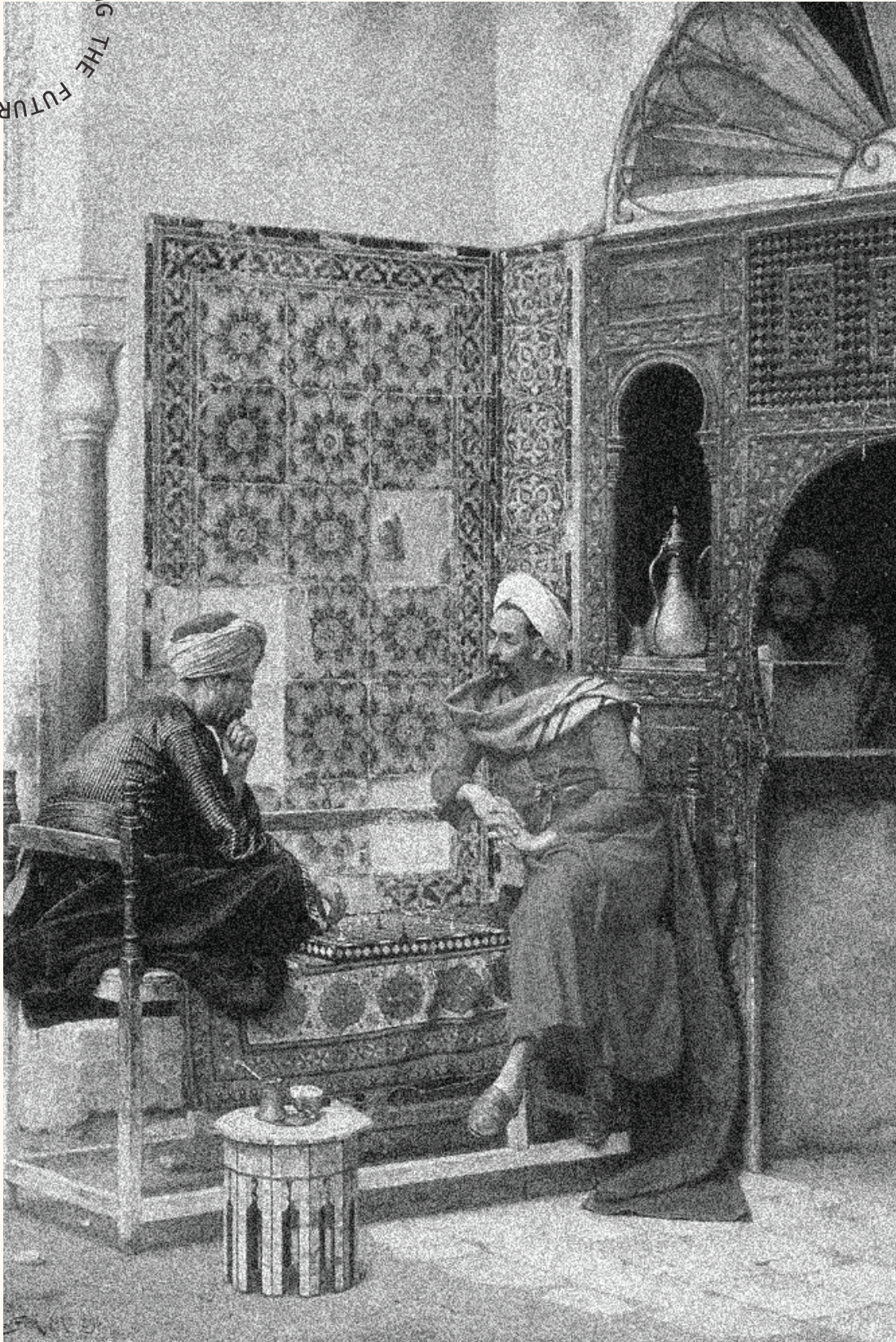


INTELLECT[®]

PRODUCT GUIDE



EQUIPMENT
COFFEE BLENDS
CONCENTRATES
BARISTA TRAINING
SPECIALTY COFFEE
MAINTENANCE &
TECHNICAL SERVICE



TRIBUTE TO COFFEE HOUSES

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INSPIRED BY THE PAST CREATING THE FUTURE

WE HONOUR THE TRADITION OF COFFEE – AND THOSE WHO CULTIVATE, PROCESS, SERVE AND CONSUME IT

The notion of getting together over coffee and conversing originated in the Middle East. Intellect draws inspiration from the original coffee houses of the past and takes pride in the Middle East reclaiming its position as the coffee-consuming powerhouse it historically was.

Intellect Coffee is a prominent UAE-based coffee roastery that caters to the HORECA and retail segments across the MENA region. Our extensive range of products includes coffee blends, single origin coffee and coffee concentrates. We also distribute coffee equipment catered to businesses and home users.

THE JOURNEY OF COFFEE

Our team travels to different countries, continents and terrains across the bean belt to find the finest and most unique coffees. The coffee beans then go through strict quality control protocols to ensure they are sustainable, ethically traded and meet our quality standards. We roast these beans at our state-of-the-art facilities in the UAE, using the latest technologies and analytical tools.

Intellect's range of coffee blends are designed by a team of experts; consisting of a world coffee champion, Q-graders and licensed coffee professionals to ensure harmony of flavours, good taste and balanced mouthfeel. All our products follow stringent quality standards.

CONNECTING THE WORLD THROUGH COFFEE

We've spent years developing efficient systems that help you serve the best coffee to your customers. From sourcing the right beans, creating bespoke blends, private labelling and recipe creation to bar design and staff training, we're here to assist with our range of tailor-made coffee solutions for HORECA, offices and foodservice businesses.

At Intellect, you'll find an entire team of professionals to help along your journey, each skilled in their own field of expertise and catering to a different facet of the hospitality industry. You'll find round-the-clock technical support, service and maintenance, a dedicated account manager and a team of barista trainers. We believe in cultivating long-term relationships and continue to extend our support to partners at every stage of their growth journey.

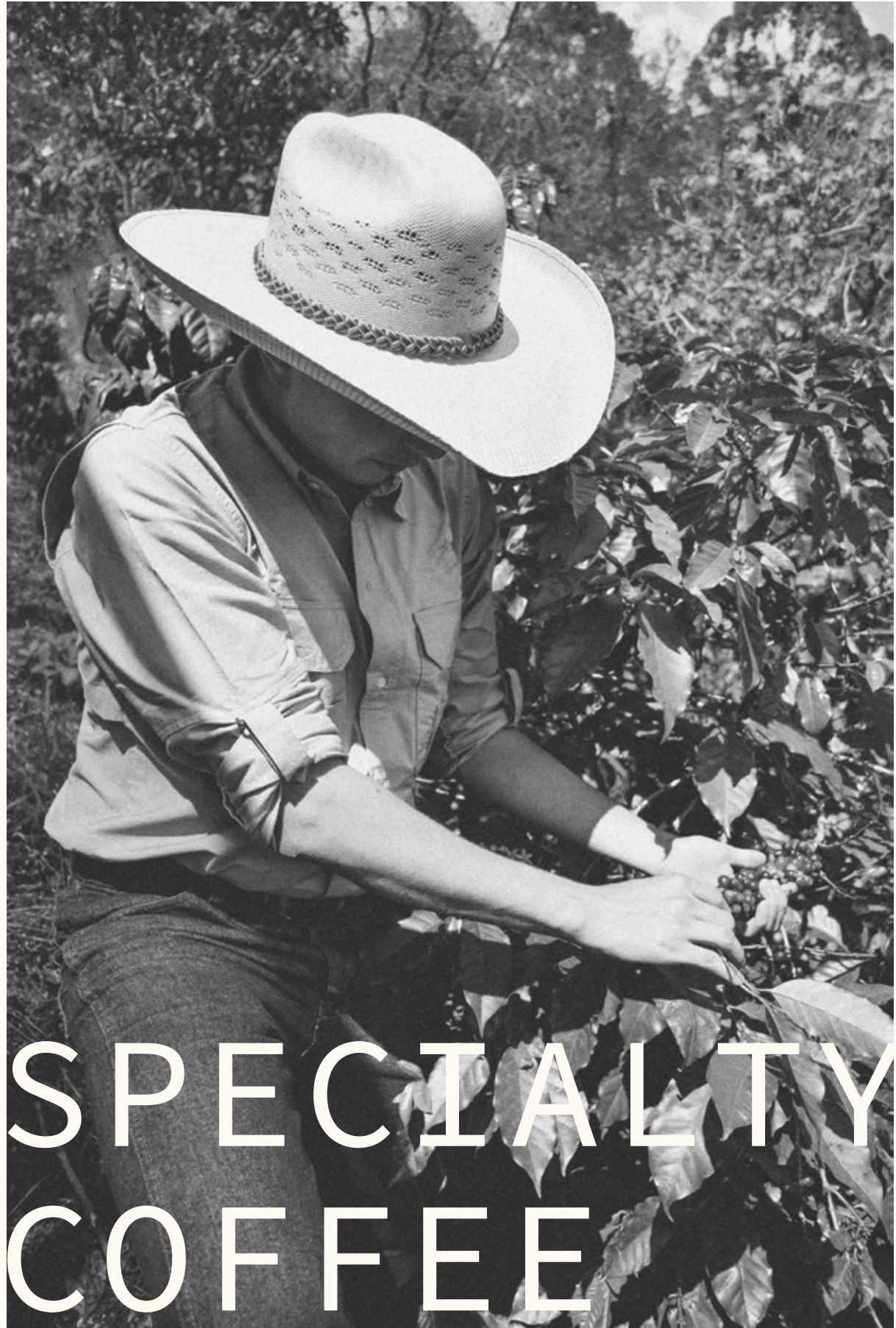


BRAZIL

COLOMBIA

GUATEMALA

ETHIOPIA



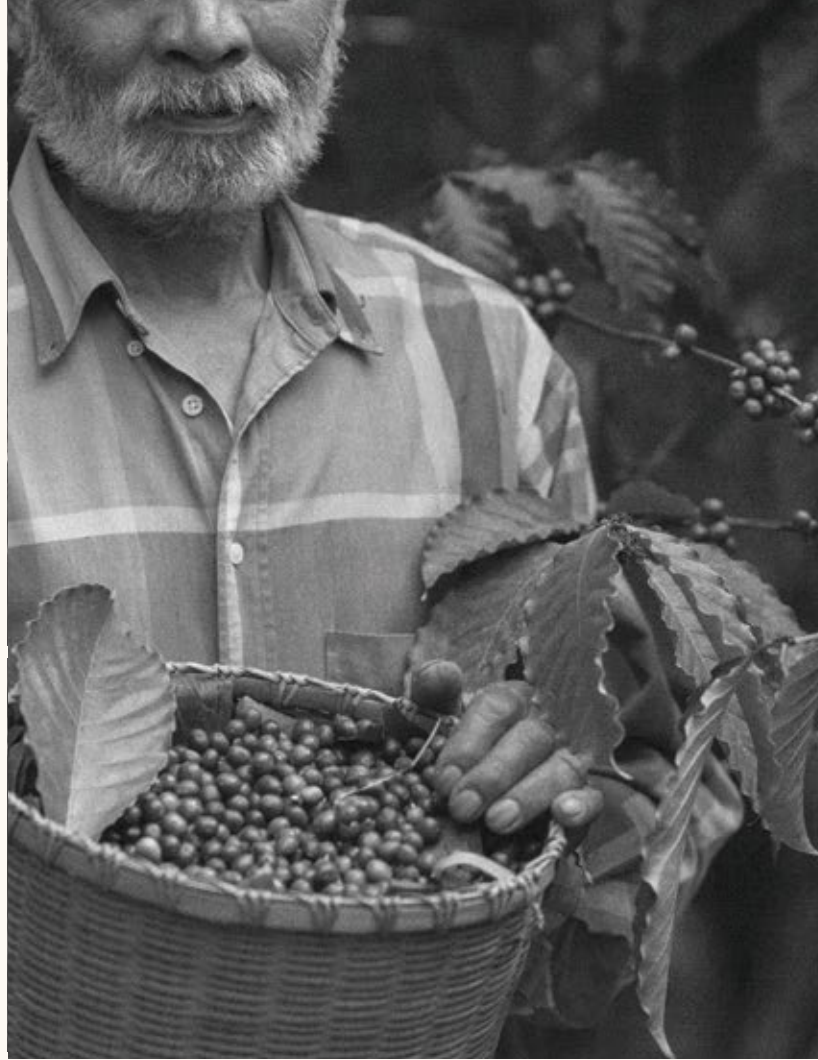
SPECIALTY
COFFEE



BRAZIL

FAZENDA BANANAL, SOROCABANA

MEDIUM ROAST



WHOLE BEANS

250g Bag

TASTING NOTES

Caramel,
Milk Chocolate,
Macadamia Nuts

CHARACTER

Smooth & Velvety

PROFILE



Fazenda Bananal is a large traditional family-owned farm with 8 hectares of specially planted Yellow Catuai. The Farm is owned by fourth-generation farmer Carolina Attala and her husband. The whole family contributes to the farming, harvesting and processing functions each season. What makes this Brazilian coffee special is the care and attention to detail the Attalas take when drying the coffee cherries, ensuring they have enough time to dry slowly. This has produced a sweet caramel note and soft melon-like acidity. In the cup you can expect notes of caramel, nuts and chocolate.



COLOMBIA

FINCA LA ESPERANZA

MEDIUM ROAST



WHOLE BEANS

250g Bag

TASTING NOTES

Caramel,
Cinnamon,
Green Apple

CHARACTER

Sweet & Vibrant

PROFILE



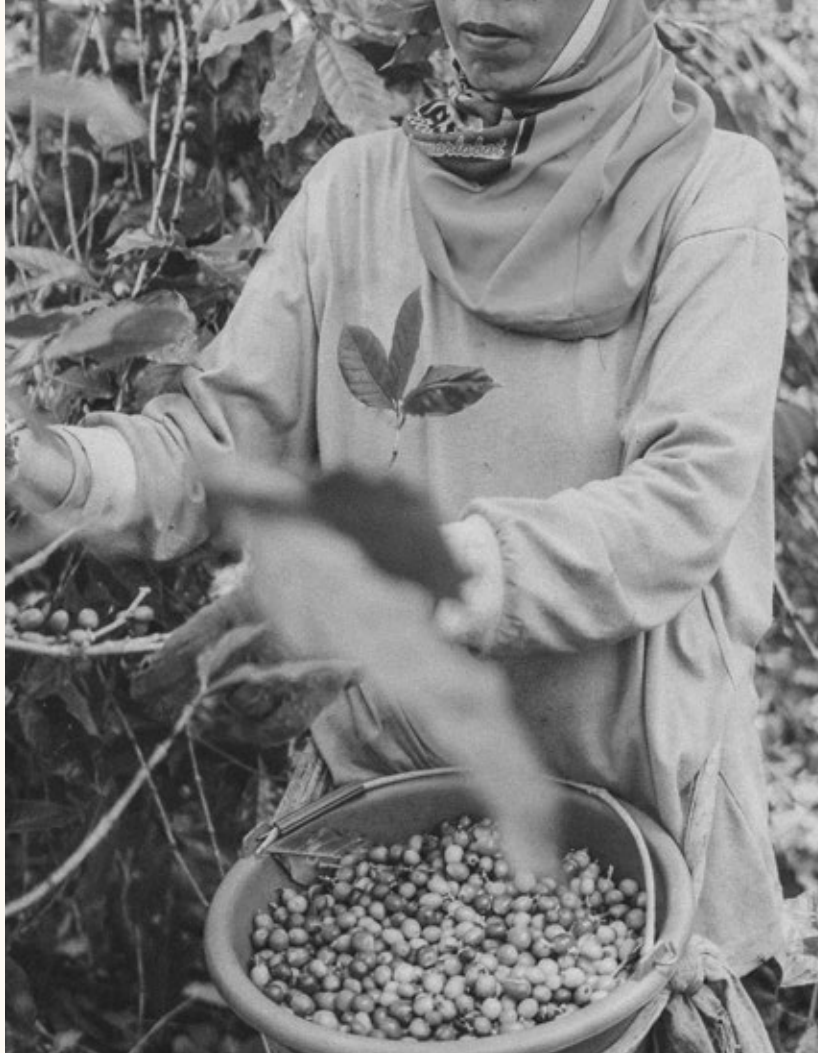
This is a limited run microlot coffee from Finca La Esperanza, a farm situated high in the central Andes at an elevation of 1800 m.a.s.l. The high altitude slows the maturation of the coffee cherries producing an incredibly sweet and vibrant coffee. Being a Caturra varietal, this coffee is naturally sweet and syrupy, with soft fruited notes. This particular lot was processed as a washed, adding to its vibrancy and clean cup profile.



GUATEMALA

FINCA HERMOSA, ACATENANGO

MEDIUM ROAST



WHOLE BEANS

250g Bag

TASTING NOTES

Honey,
Roasted Pecan,
Milk Chocolate

CHARACTER

Fruity & Vibrant

PROFILE



Max Fernando Pérez Ríos, a third generation coffee farmer from Huehuetenango, grew up on his family's coffee farms. Coffee runs deep in his blood and this shines through the amazing coffee he produces. His meticulous attention to detail brings out nuanced flavours not often found in Guatemalan coffees. This particular microlot is processed as a Yellow Honey, giving it a smooth texture and loads of sweetness.



ETHIOPIA

SIDAMA WONSCHO

MEDIUM ROAST



WHOLE BEANS

250g Bag

TASTING NOTES

Jasmine,

Black Tea,

Mandarin, Dark Chocolate

CHARACTER

Smooth & Delicate

PROFILE

Acidity



Body



Intensity



This particular coffee is grown, harvested and processed by members of the Fero co-operative, a group of some 4,000 farmers living in the Wonscho District of the Sidama Zone. Fero farmers have worked to improve coffee quality and soil health over recent years participating in workshops led by an importing co-operative, Co-operative Coffees. Established in 1975, Fero receives excellent technical and processing support from the Sidama Coffee Farmers Co-operative Union, a secondary level co-operative of which Fero is a member. In the cup, you can expect notes of bakers chocolate, orange and a lively critic acidity.

COFFEE BLENDS



ROASTED IN DUBAI, UAE



PRIMA CAFÉ

ESPRESSO ROAST

Our Prima blend is a tribute to traditional Italian espresso.

WHOLE BEANS & GROUND

1kg Bag

TASTING NOTES

Brown Sugar,
Roasted Hazelnuts,
Baker's Chocolate Finish

CHARACTER

Rich & Intense

PROFILE

Acidity

Body

Intensity



CREMA CAFÉ

MEDIUM ROAST

Our Crema blend has a smooth yet balanced honey taste with luxurious crema.

WHOLE BEANS & GROUND

1kg Bag

TASTING NOTES

Malt Biscuits,
White Honey,
Buttery Texture

CHARACTER

Sweet & Exquisite

PROFILE

Acidity



Body



Intensity





QUATTRO CAFÉ

MEDIUM ROAST

Our Quattro blend is an aromatic combination of origins with light orange acidity.

WHOLE BEANS & GROUND

1kg Bag

TASTING NOTES

Peach, Maple Syrup,
Roasted Almonds,
Blood Orange Finish

CHARACTER

Vibrant, Fruity & Exotic

PROFILE

Acidity

Body

Intensity

OTHER COFFEE PRODUCTS



ROASTED IN DUBAI, UAE



TURKISH

MEDIUM ROAST

Intellect's unique Turkish Coffee features 100% Arabica, single origin beans sourced from the Minas Gerais Region in Brazil.

WHOLE BEANS & GROUND

250g Bag

TASTING NOTES

Anise, Cinnamon, Cardamom,
Roasted Almonds, Cocoa

CHARACTER

Bold & Rich

PROFILE

Acidity

Body

Intensity



EMIRATI

MEDIUM ROAST | ARABIC COFFEE

Intellect's premium Emirati Coffee - Plain Edition features 100% Arabica, single origin beans sourced from the Minas Gerais Region in Brazil.

WHOLE BEANS & GROUND

250g Bag

TASTING NOTES

Anise, Cinnamon, Cardamom,
Roasted Almonds, Cocoa

CHARACTER

Spicy & Nutty

PROFILE

Acidity



Body



Intensity





SAUDI

LIGHT ROAST | ARABIC COFFEE

Intellect's premium Saudi Coffee, Plain Edition features 100% Arabica, single origin beans sourced from the Minas Gerais Region in Brazil.

WHOLE BEANS & GROUND

250g Bag

TASTING NOTES

Anise, Cinnamon, Cardamom,
Roasted Almonds, Cocoa

CHARACTER

Spicy & Nutty

PROFILE

Acidity

Body

Intensity



DECAF

MEDIUM ROAST

This coffee follows the Swiss Water® process, ensuring that no chemicals are in contact with the green beans. This method relies on temperature, time and water to remove caffeine from the coffee while maintaining flavour & aroma.

WHOLE BEANS & GROUND

250g Bag

TASTING NOTES

Toffee, Almond, Caramel,
Brown Sugar, Milk Chocolate

CHARACTER

Smooth & Delicate

PROFILE

Acidity

Body

Intensity



CASCARA

DRIED COFFEE CHERRY HUSK

Our Cascara is made from Ethiopian coffee cherries that are meticulously selected, cleaned and dried. This product can be brewed into a tea, turned into a syrup or be used for cooking and baking.

WHOLE BEANS & GROUND

180g Bag

TASTING NOTES

Dates, Honey,
Tangerine

CHARACTER

Sweet & Fruity

SOURCING

Altitude	1800 m.a.s.l
Region & farm	Yirgacheffe & Adado
Variety	Heirloom
Process	Natural



CLASSIC

COLD BREW CONCENTRATE

- Intensity: 9/10
- Extracted in six hours using purified cold water
- Can be diluted with hot or cold water, tonic, or milk
- Intense and velvety taste with high body mouthfeel
- Made from single origin 100% Arabica Brazilian coffee
- Tasting Notes: milk chocolate, hazelnut, brown sugar, vanilla



500ml



CASCARA

DRIED COFFEE CHERRY CONCENTRATE

- Sustainability-focused
- Can be diluted with soda, sparkling or still water
- Made from the dried pulp of coffee cherries from Ethiopia
- Infused in water and enhanced naturally to highlight the fruit's flavors
- Superfood and natural antioxidant that features tangy and refreshing flavours



500ml



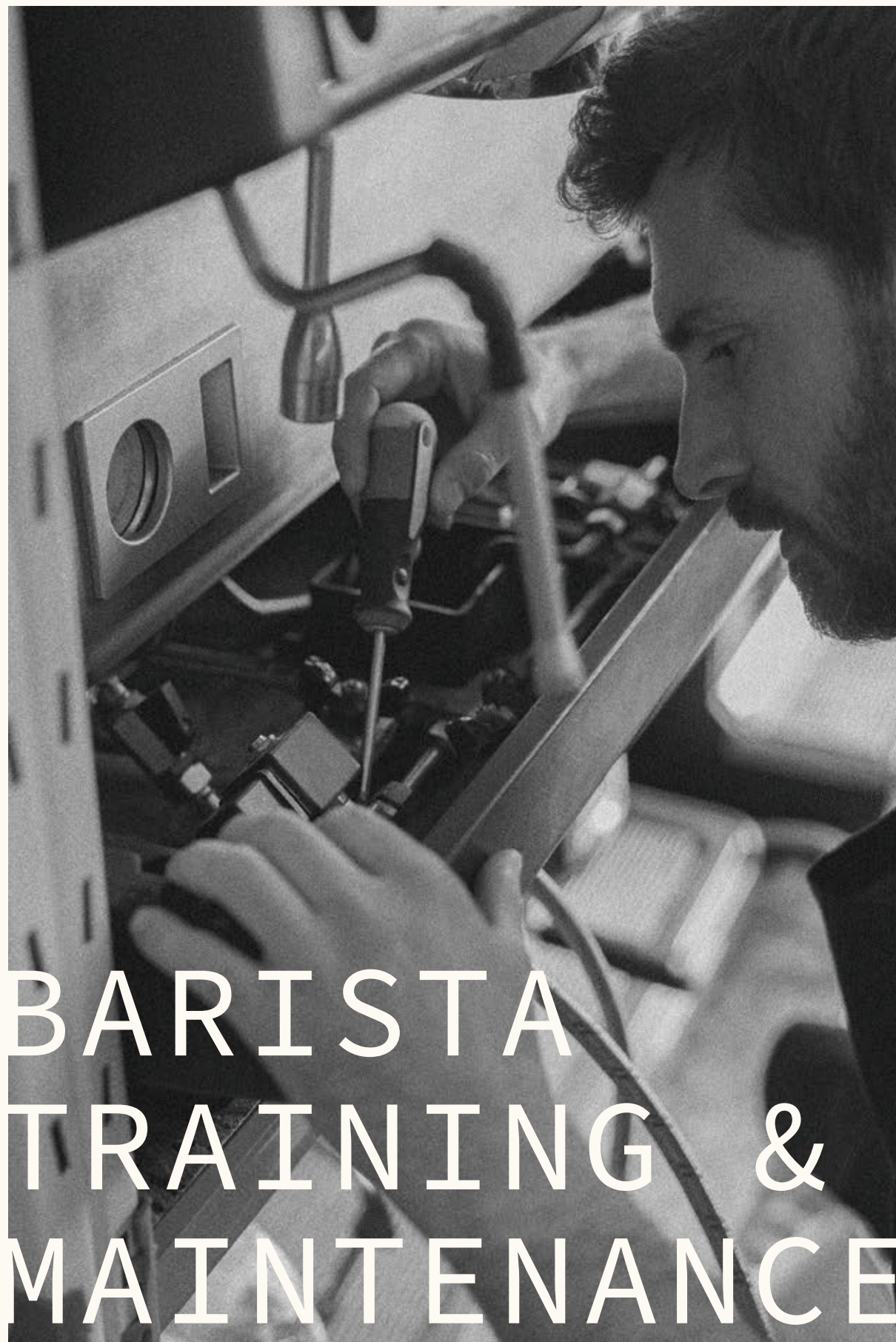
ETHIOPIA

COLD BREW CONCENTRATE

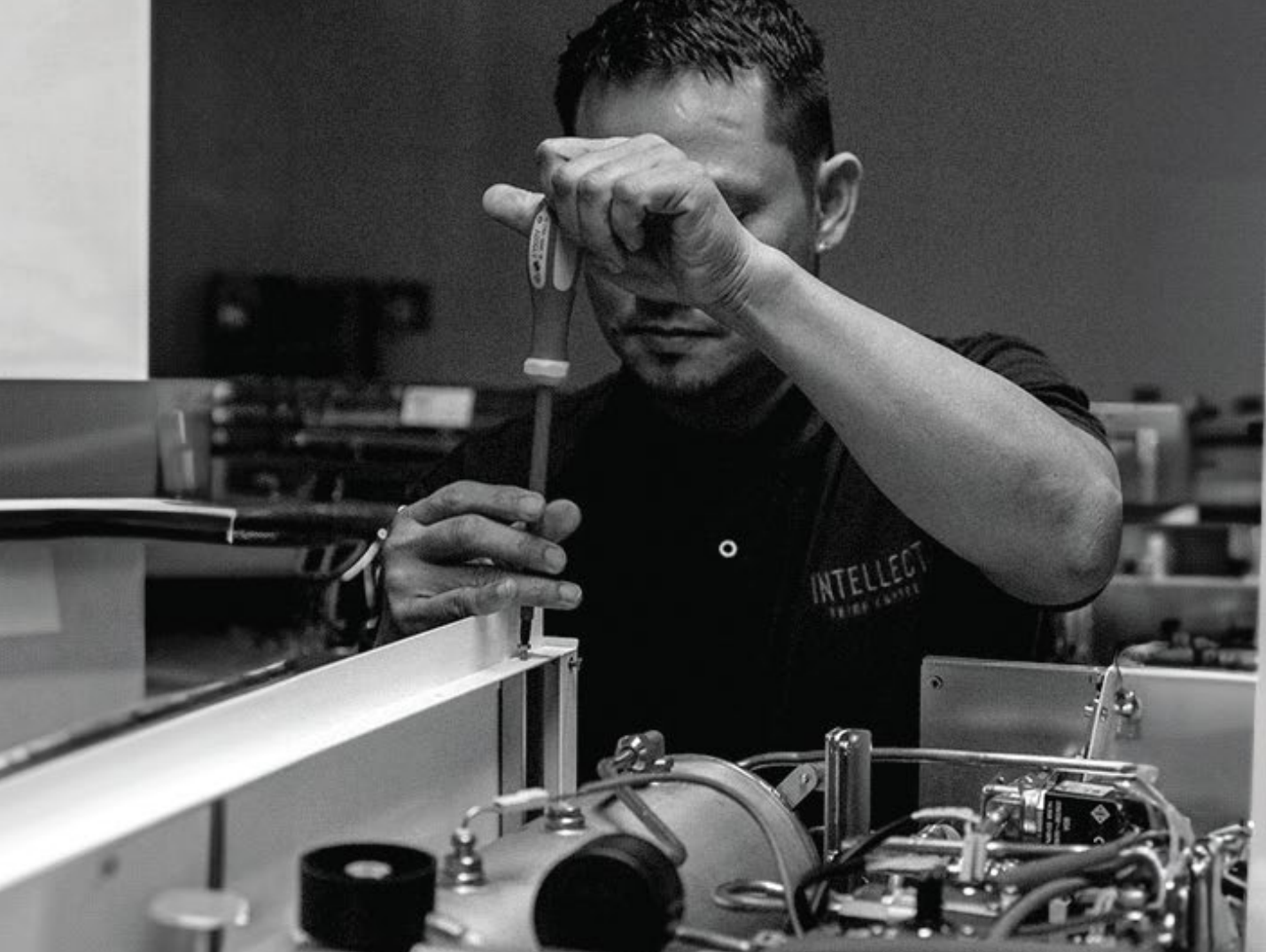
- Intensity: 7.5 out of 10
- Medium to high body mouthfeel
- Can be diluted with hot or cold water, tonic, or milk
- Made from single origin 100% Arabica Ethiopian coffee
- Extracted through advanced technology in six hours using purified cold water



500ml



BARISTA TRAINING & MAINTENANCE



WE SUPPORT YOUR BUSINESS FOR A UNIQUE COFFEE EXPERIENCE

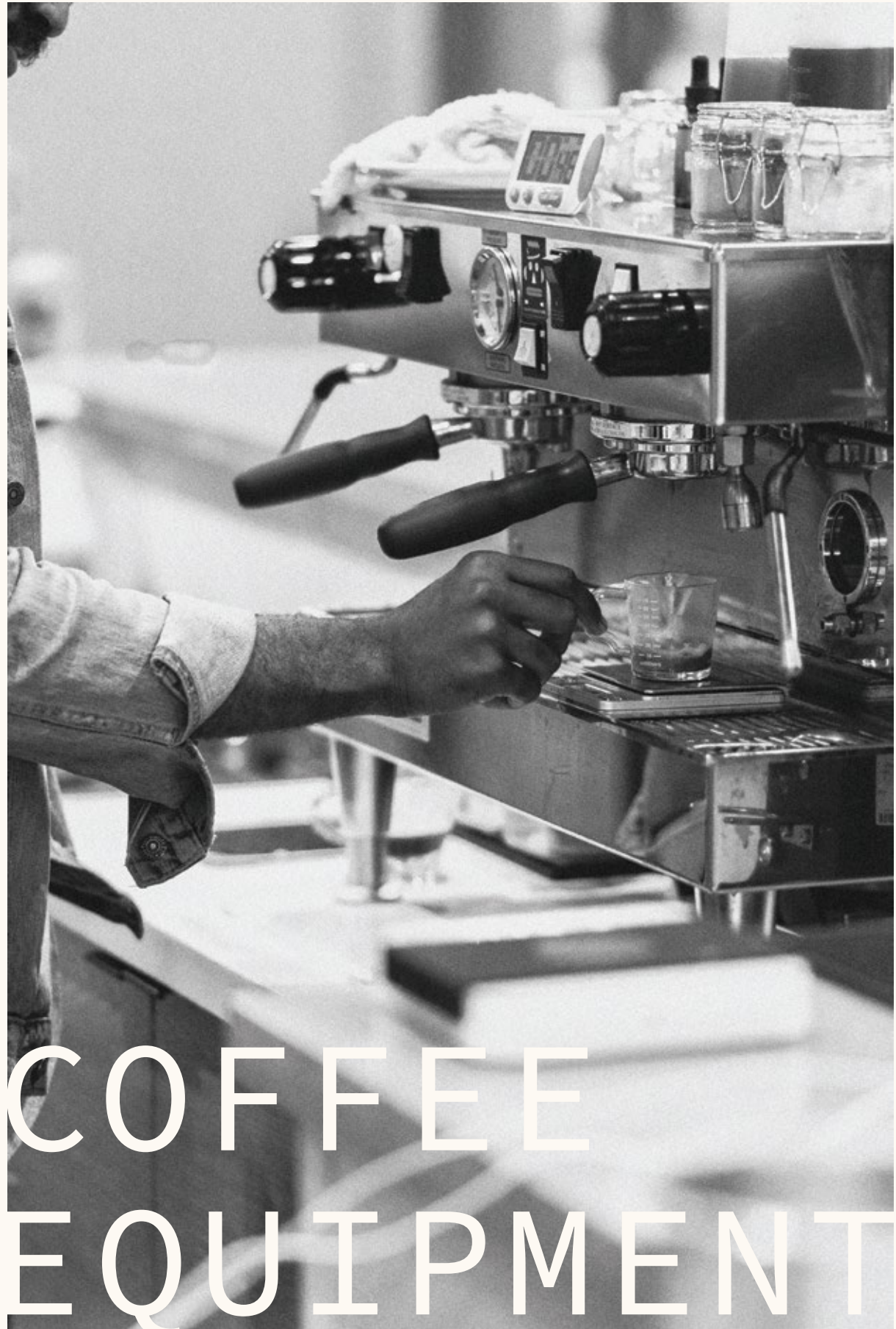
Our technicians and experts are at your disposal to help with equipment and other technical needs of your business. With extensive knowledge in most machines in the market, our team of dedicated technicians can troubleshoot and efficiently fix your coffee equipment, so your business won't be affected. Regular checkups, spare parts and machines components, on-site assistance and equipment consultation are some of the technical services at Intellect.

We also offer servicing programs to ensure your coffee equipment is well maintained, reducing the chances of sudden breakage.

TRADITIONAL

SUPER TRADITIONAL

COFFEE GRINDERS



COFFEE EQUIPMENT



la marzocco

ABOUT LA MARZOCCO

Marzocco was founded in 1927 in Florence, Italy by brothers Giuseppe and Bruno Bambi. As coffee consumption increased in Italy throughout the 20th century, La Marzocco over the decades introduced technological innovations, improved ergonomics and barista tools, establishing industry standards. The brand has since earned a reputation for building beautiful, handcrafted espresso machines with particular attention to detail. La Marzocco is trusted by the world's finest coffee roasters, cafés, and restaurants for their reliability, durability, and timeless design.



LINEA CLASSIC S

A union of simplicity and elegance that never goes out of style.

Available Configurations: MP | EE | AV

2 group dimensions H45.5 x W69 x D56
3 group dimensions H45.5 x W93 x D56



LINEA PB

A heavy duty workhorse capturing the past, envisioning the future.

Available Configurations: MP | AV | ABR

2 group dimensions H53.3 x W71 x D59
3 group dimensions H53.3 x W95 x D59



LINEA PB X

An update to the technical and stylistic workings of an industry icon.

Available Configurations: AV | ABR

2 group dimensions H53.3 x W71 x D59
3 group dimensions H53.3 x W95 x D59



GB 5 S

Elegant design married with state-of-the-art performance.

Available Configurations: EE | AV | ABR

2 group dimensions H47 x W77 x D64
3 group dimensions H47 x W97 x D64



GB 5 X

Extraordinary technology, performance, style and elegance.

Available Configurations: AV | ABR

2 group dimensions H47 x W77 x D64
3 group dimensions H47 x W97 x D64



LEVA X

Reimagining what a lever-actuated espresso machine can be.

Available Configurations: s/x

2 group dimensions H77.5 x W80 x D64.5
3 group dimensions H77.5 x W102 x D64.5



KB90

Straight in, a new standard in high volume café performance.

Available Configurations: AV | ABR

2 group dimensions H45 x W81 x D62
3 group dimensions H45 x W105 x D62



la marzocco



STRADA X

Designed for and by baristas.

Over the course of two years La Marzocco worked with thirty of the world's finest coffee professionals to design an espresso machine. This group was known as the "Street Team". The Strada, which means Street in Italian, was named in their honor. The Strada X improves upon the features and modernizes the aesthetics of the original, while combining the most advanced features across the La Marzocco range of products. A lower profile invites customer engagement in a café setting, while also providing the barista an open, expansive work area.

Mass based profiling	Smart saturation
Paddle-based control	Independent pumps
Independent boilers	Pid pressure control
Pid temperature control	Manual, profile, & av modes
Saturated groups	Steam flush
Straight-in portafilters	Pro touch steam wands
Drip tray scales	Expansive drip tray
Hot water economizer	

Available Configurations: X

1 group dimensions H50 x W53 x D69
2 group dimensions H50 x W83 x D69
3 group dimensions H50 x W103 x D69



STRADA S

Designed for and by baristas.

La Marzocco spent 2 years working with thirty of the world's finest coffee professionals known as the "Street Team" to design an espresso machine. The Strada, which means Street in Italian, was named in their honor. The second generation of the Strada improves the features and modernizes the aesthetics of the original. A lower profile invites customer engagement in a café setting and provides the barista an expansive work area.

The Strada is available in 2 different configurations.

Programmable doses	Independent saturated boilers
Proportional steam valve	
Saturated groups	Pro touch steam wands
Optional scales	Programmable doses
Hot water economizer	Expansive drip tray

Available Configurations: AV | ABR

2 group dimensions H50 x W83 x D69
3 group dimensions H50 x W103 x D69



LINEA MINI

A La Marzocco classic redesigned for the kitchen.

Inspired by the Linea Classic, the Linea Mini comes with dual boilers and an integrated brew group that allows the machine to achieve the temperature stability and energy efficiency of the saturated brew group in a reduced footprint. The Linea Mini is handmade with the same components used in our commercial machines to ensure the same durability that the Linea Classic has become famous for. With PID and a temperature adjustment wheel, the Linea Mini provides all the features necessary to make the pursuit of the perfect espresso board, the Linea Mini can now be connected to the internet and controlled through the new La Marzocco Home App.

Dual Boilers	Internal Pump
Integrated Brew Group	PID Control
Indicator Lights	Water Reservoir
Hot Water Spout	Barista Lights
Insulated Boilers	6 Colors Available

SPECIFICATIONS	1 GROUP
Height (cm)	37.7
Width (cm)	35.7
Depth (cm)	45.3
Weight (kg)	30
Voltage	220–240V Single Phase
Wattage (min/max)	1620/1820
Coffee Boiler Capacity (liters)	0.17
Steam Boiler Capacity (liters)	3

COLOR OPTIONS



GS3

Professional grade espresso equipment, built for the home.

The La Marzocco engineering group set out to take the most advanced La Marzocco technology and translate it for a home espresso machine. The GS3 features the thermal stability system used in the La Marzocco Strada, including a preheating system, digital PID controller, saturated groups, a dual-boiler system and digital display. These features make for a luxury espresso preparation platform : everything you could hope for as someone who wants to enjoy the best quality espresso at home. All that's left for you to do is grind, dose and tamp. Thanks to the new electronic board, the GS3 can now be connected to the internet and controlled through the new La Marzocco Home App.

Dual Boilers	Internal Pump
Saturated Group	Dual PID (coffee & steam)
Digital Display	Water Reservoir
Ruby Flow Restrictors	Periscope Pressure Gauge – MP
Half Power Mode	Conical Valve – MP
Insulated Boilers	Customizable

SPECIFICATIONS	1 GROUP
Height (cm)	35.5
Width (cm)	40
Depth (cm)	53
Weight (kg)	34.5
Voltage	220V Single Phase
Wattage (min/max)	1620/1820
Coffee Boiler Capacity (liters)	1.5
Steam Boiler Capacity (liters)	3.5

modbar



ESPRESSO AV

The product of years of collaborative R&D between Modbar and La Marzocco, and based on R&D from the Linea PB and Linea Mini, Modbar Espresso AV comes with the same level of reliability, performance and temperature stability that made the Linea PB an industry icon.

FEATURES

One under-counter module can support two espresso taps.

No additional power required to support two taps

Ideal for high-volume environments.

Precise temperature stability, the same as the Linea PB

Simple controls and multi-position programmable lever.

Dose by volume, weight or continuously.

Auto back-flush and rinse programs.



MODBAR STEAM

Recreate a traditional espresso machine with two steam systems next to your Modbar espresso, or set up distinct service areas to suit your workflow. We've even seen cafes add steam (rather than purchasing a second espresso machine) to boost throughput.

FEATURES

Double wall pro touch stainless steel wand to prevent burns.

Ergonomic handle designed to match Espresso AV.

Two steam tips included.

Simple on/off switch controlled by solenoid in the module.

Minimal purge required with no steam valve rebuilds.

Right-hand side connections for easy service access.

MODBAR POUROVER

Brew by hand using one of the two included spray tips, or teach the machine up to 25 different recipes accessible at the touch of a button. Adjust flow rate to suit your brew method and extraction preferences.

FEATURES

Chromed lab-mount tap design draws a minimalist footprint.

Store up to 10 volume and time-based recipes.

Two programmable buttons run manual or automatic brews.

Dual boilers with 2-zone PID temperature control.







la marzocco



WALLY MILK

Wally Milk, the automatic milk steamer that can be connected to all professional La Marzocco and Modbar machines, as well as most other commercial espresso machines. Wally Milk makes it easy for anyone to steam milk with no waste and minimal training, allowing the barista to focus on what really matters, which is the customer.

Wally Milk can be programmed with up to 20 recipes, making it possible to easily work with dairy and non dairy milks and a multitude of temperatures and levels of milk aeration.

It comes with three milk pitches (250ml/8oz, 400ml/14oz and 700ml/24oz) and, thanks to its infrared sensors automatically recognizes which pitcher is being used. It is also possible to use any matte finish pitcher, between 250ml/8oz and 700ml/24oz.

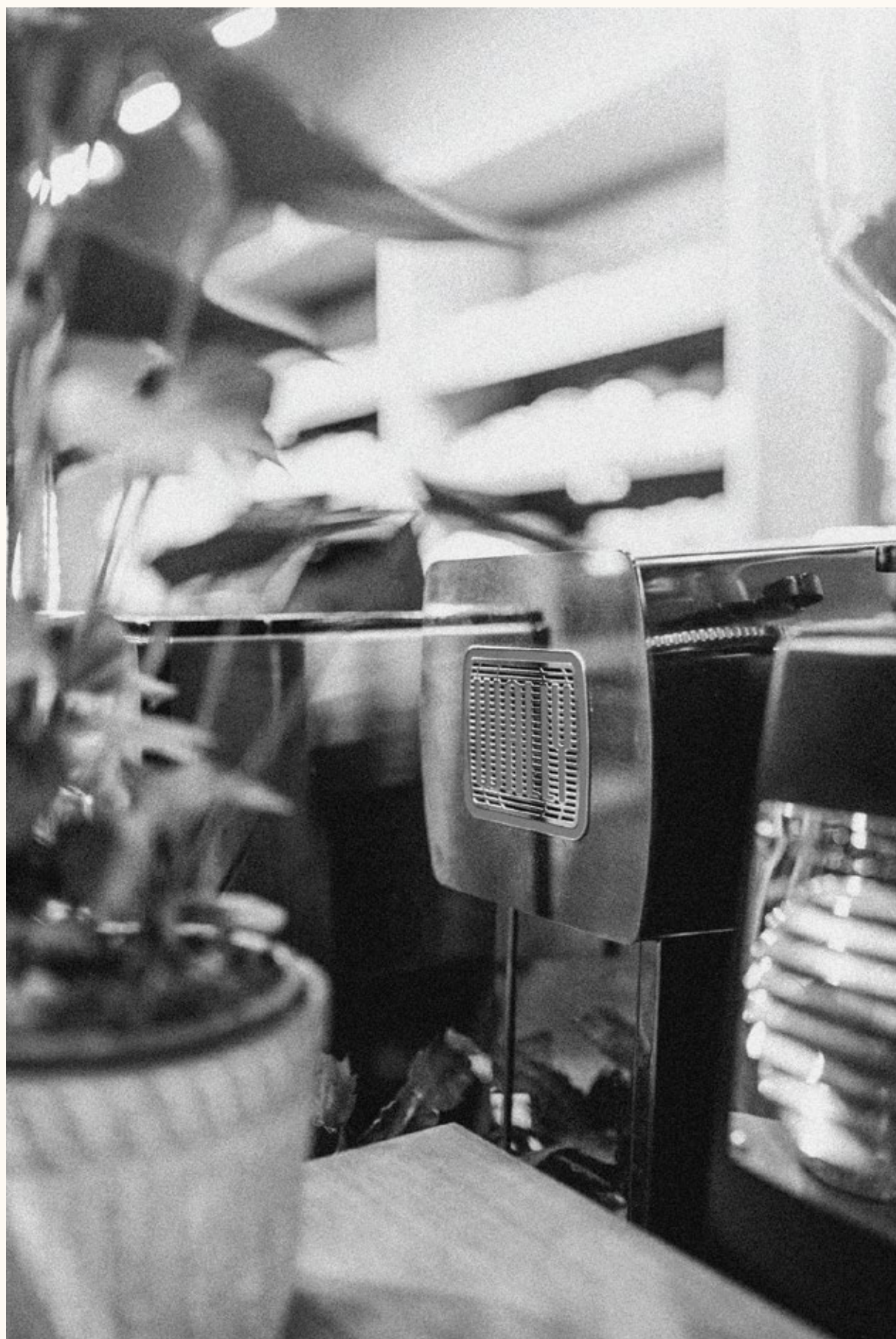
FEATURES

Pro Touch Steam Wand	Proximity Sensor	Vortex Steam Tips
24V Electronics	Espresso Machine	Multiple Recipes
Temperature Sensor	Compatibility	3 Pitchers Included
Easy Access for Technicians	Digital Display	Tilting Platform
		USB

SPECIFICATIONS

H49 cm x W22.5 cm x D32.5 cm

10 kg x 110V – 220V x 45W



BARISTA T ONE



2 group dimensions H47.5 x W70 X D53.5
3 group dimensions H47.5 x W92 X D53.5

The Ascaso Barista T is a state-of-the art, multi-group commercial espresso machine. It is suited for medium to high volume environments and is capable of performing even under the pressures of commercial environments.

In these new times, it is the professional barista who demands innovative products without compromising the espresso's.

Ascaso developed the Technology T engineering to offer great thermal stability with a high level of energy efficiency (low energy consumption), clean and fresh water in each cup of coffee. Fitted with a stainless steel E-61 one -boiler technology and a thermosyphon circulation system, the Barista T espresso machine requires less power to maintain thermal stability, which results in a savings between 30% to 40% of energy usage compared to similar machines with traditional copper boilers. Ascaso now using stainless steel instead of copper and brass.

Designed for technicians by technicians, the design of this commercial espresso machine allows it to be quickly and easily dismantled so that even its innermost workings can be properly looked after.

BARISTA T PLUS



2 group dimensions H47.5 x W70 X D53.5
3 group dimensions H47.5 x W92 X D53.5

Specialty coffee was never so fun on the Ascaso Barista T Plus espresso machine. Designed for baristas, this coffee machine is packed with all the best options for your espresso bar. It's made with high-quality materials and won't disappoint with its ergonomic design and leading industry T Technology.

The Barista T Plus includes many enhanced features that create an experience unrivaled within the coffee industry and backed by a comforting warranty. This is the best commercial espresso machine for any business, complete with total PID control, multigroup technology and ergonomically designed for the barista with a never-ending line.



BABY T

T Technology© inside by Ascaso.

Multi-group technology. Full PID control. It offers a great thermal stability with a high level of energy efficiency (low energy consumption) and clean and fresh water in each coffee.



BABY T ZERO

SPECIFICATIONS

W/h/d dimensions (mm)	350/380/430
Boiler power (230 v)	1200W 50 - 60Hz
Coffee group power (w)	1000
Weight (kg)	32
Steam boiler capacity (l)	2,5
Steam (joystick)	1
Water (with solenoid)	1
Filter holder 1 coffee/2 coffees	1/1
Pre-infusion	100% adjustable (0,1s precision)

Thermal stability	(+- 1,5° C)
Pump.	Vibratory
Water Tank	2Liters
Direct Water Supply	No
Thermal lagging	No
Dynamic pre-heating	No
Active cup warmer	No
Chromed foots	No
Stainless steel rail	No
Ascaso app	No



BABY T PLUS

SPECIFICATIONS

W/h/d dimensions (mm)	350/450/430
Boiler power (230 v)	1200W 50 - 60Hz
Coffee group power (w)	1000
Weight (kg)	40
Steam boiler capacity (l)	2,5
Steam (joystick)	1
Water (with solenoid)	1
Filter holder 1 coffee/2 coffees	1/1
Pre-infusion	100% adjustable (0,1s precision)

Thermal stability	(+- 0,5° C)
Pump	Volumetric
Water Tank	2Liters
Direct Water Supply	Yes
Thermal lagging	Yes
Dynamic pre-heating	Yes
Active cup warmer	Yes
Chromed foots	Yes
Stainless steel rail	Yes
Ascaso app	Yes

COLOR OPTIONS





HC600 2.0

On Demand Espresso Grinder

SPECIFICATIONS

Burr diameter	64 mm
Burr type	Flat
Burr material	Hardened steel
Grind speed	2.5 – 3.0 g/s
Bean hopper capacity	1.5 kg
Power	350 W
Dimensions (LxWxH)	35×21×57 cm
Net weight	11.5 kg
Gross weight	13.0 kg

COLOR OPTION



More colors on request



H1

All Round Grinder

SPECIFICATIONS

Burr diameter	64 mm
Burr type	Flat
Burr material	Hardened steel
Grind speed	2.5 – 3.0 g/s
Bean hopper capacity	0.38 kg
Power	250 W DC Motor
Dimensions (LxWxH)	23×13.8×47 cm
Net weight	6.5 kg
Gross weight	7.8 kg

COLOR OPTION



More colors on request



HC-880 LAB S

On Demand Espresso Grinder

SPECIFICATIONS

Burr diameter	84 mm
Burr type	Flat
Burr material	Hardened steel
Grind speed	> 450 g/min
Bean hopper capacity	1.3 kg
Power	550 W
Dimensions (LxWxH)	45x18x58.5 cm
Net weight	23 kg
Gross weight	25 kg

COLOR OPTION



More colors on request



HC-880 LAB

All Round Grinder

SPECIFICATIONS

Burr diameter	84 mm
Burr type	Flat
Burr material	Hardened steel
Grind speed	> 450 g/min
Bean hopper capacity	1.3 kg
Power	550 W
Dimensions (LxWxH)	45x18x68.5 cm
Net weight	26 kg
Gross weight	28 kg

COLOR OPTION



More colors on request



PINION

All-Purpose Coffee Grinder

SPECIFICATIONS

Motor configurations	120V, 60 Hz, 510 W 220-240V, 50 Hz, 500 W
Disc diameter	65 mm
Disc material	steel
Disc lifetime	800 kg
Grinding output Grinding output	5-6 g per second espresso to cold brew
Hopper capacity	250 g
Weight	6 kg (gross, packaged) 5.5 kg (net)
Dimensions (W x H x D) Packaging (W x H x D)	150 x 245 x 450 mm 400 x 350 x 200 mm
Included accessories	portafilter holder dosing cup

LEGACY

As a progressive company, Eversys has always kept an eye on market trends, whilst retaining an open mind towards genuine innovation. It has become quite common, today to see leading manufacturers lower the price and the quality of their products in order to permeate new markets and generate more sales. At Eversys, we understand and respect that approach. However, we committed a long time ago to never compromise on quality and to always protect our corporate values, to focus on creating disruptive market-leading solutions as opposed to merely majoring on price only.

In developing our new machine, we had our 10 year journey to date in mind. We thought back to our roots, our heritage and our attributes. The idea came naturally; we would craft a compact machine that would unite the essence of who we are-without compromise, protect the values which remain close to our heart; we remain innovators, preservers of authenticity, and providers of market-leading in-cup quality.



SPECIFICATIONS

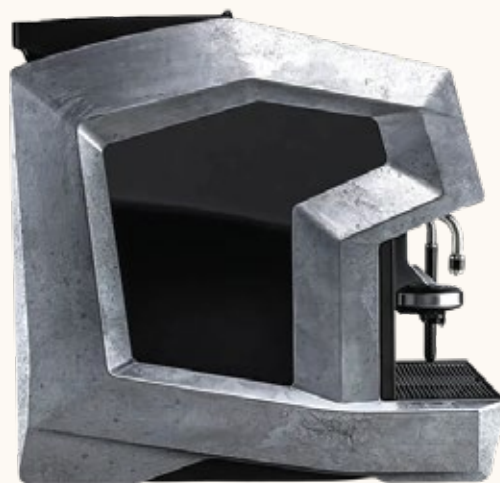
Brew chamber	1 x 24 g
Grinder	Up to 4 x Grinders, Ceramic burrs - 64 mm
Display	1 x Touch screen, 256 mm (10.1"), 1280 x 800 px
Bean hopper	Up to 4 x Bean hoppers, 2 x 1.2 kg, 2 x 0.6 kg
Powder containers	2 x 1 kg (option)
Coffee outlet height	Max. 190 mm
Hot water outlet height	190 mm
Interfaces	1 x USB, 1 x Ethernet, 1 x CCI/CSI
Coffee boiler	0.6 L
Steam boiler	0.8 L
Grounds drawer	400 g

CAMEO | SUPER TRADITIONAL

Super Traditional machine range. The difference between the ST and the Classic range is merely the design, everything else is the same.

175 espresso performance per hour equipped with our steam wand with Everfoam, the C'2s/ST is designed to be a barista's right-hand companion.

A Super Traditional extension of our milk model machine ranges, the C'2m/ST is committed to producing 175 cappuccino per hour as well as 175 espresso per hour. Equipped with our milk system, providing hot drinks with perfectly textured milk.



C'2c

COFFEE & TEA

175 espresso per hour
(23s extraction time)
170 hot water products

58 kg
47 x 50 x 60 cm

C'2s

MILK STEAMING
STEAM WAND WITH
EVERFOAM

175 espresso per hour
(23s extraction time)
170 hot water products

65 kg
47 x 50 x 60 cm

C'2ms

FULLY AUTOMATED MILK
EVERFOAM WAND + MILK
SYSTEM WITH EMT

175 espresso per hour
(23s extraction time)
175 cappuccino per hour
(23s extraction time)
170 hot water products

67 kg
47 x 50 x 60 cm

CAMEO | CLASSIC

The C'2ct/Classic is a Cameo without steam module. Its high productivity- up to 175 espresso per hour, is ideal for medium volume environments where ultimate in-cup experience matters most.

The C'2s/Classic is equipped with a steam boiler and a steam wand that enables baristas to make beautiful Latte Art creations and focus on the creative side of their role.

The C'2m/Classic is a fully equipped Cameo. Its comprehensive milk system options make it ideal in a high-volume environment where milk texturing and barista quality matter.



C'2c

COFFEE & TEA

175 espresso per hour
(23s extraction time)
170 hot water products

53 kg
43 x 58 x 60 cm

C'2s

MILK STEAMING
STEAM WAND WITH
EVERFOAM

175 espresso per hour
(23s extraction time)
170 hot water products

60 kg
43 x 58 x 60 cm

C'2ms

FULLY AUTOMATED MILK
EVERFOAM WAND + MILK
SYSTEM WITH EMT

175 espresso per hour
(23s extraction time)
175 cappuccino per hour
(23s extraction time)
170 hot water products

62 kg
43 x 58 x 60 cm

CAMEO | CORE

Two products at the same time

The C'2ct/Core is a stripped down version of our Cameo/Classic. We have merely removed some nonessential parts, reduced the cost and made it more accessible for those who aspire for a Cameo but have a restricted budget. Featuring hot water coming directly from the coffee outlet and our E'Levelling brewing unit, this machine remains powerful enough to produce 175 espresso as well as 170 hot water products per hour.

The C'2s/Core has in addition to the C'2ct/Core, a steam boiler and a steam wand to enable the frothing of milk. This machine can produce 175 espresso as well as 170 hot water products per hour.

The C'm/Core has the additional benefit of a fully integrated milk frothing system. The C'2m/Core remains committed to high productivity and makes 175 espresso, 175 cappuccino as well as 170 hot water products per hour.

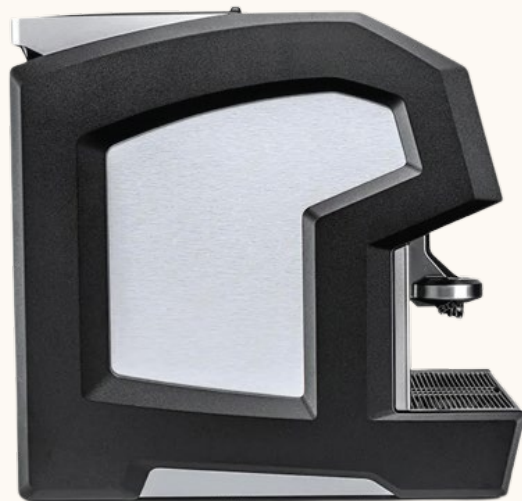


C'2c

COFFEE & TEA

175 espresso per hour
(23s extraction time)
170 hot water products

53 kg
43 x 58 x 60 cm



C'2s

MILK STEAMING
STEAM WAND WITH
EVERFOAM

175 espresso per hour
(23s extraction time)
170 hot water products

60 kg
43 x 58 x 60 cm

C'2ms

FULLY AUTOMATED MILK
EVERFOAM WAND + MILK
SYSTEM WITH EMT

175 espresso per hour (23s
extraction time)
175 cappuccino per hour
(23s extraction time)
170 hot water products

62 kg
43 x 58 x 60 cm

ENIGMA | CLASSIC

The E'4s/Classic was the first machine conceived and produced by Eversys. It was built on the basis of a two group machines. 56 cm wide and designed to produce 4 espresso at the the same time with a powerful steam module.



ENIGMA E'2

(C, S, MS)

2 CUPS OF ESPRESSO
AT A TIME

175 espresso per hour

(23s extraction time)

170 hot water products

ENIGMA E'4

(S, MS, X-WIDE, MS X-WIDE)

4 CUPS OF ESPRESSO
AT A TIME

350 espresso per hour

(23s extraction time)

170 hot water products

2 x steam wands with

Everfoam

ENIGMA E'6

(S, MS)

6 CUPS OF ESPRESSO
AT A TIME

525 espresso per hour

(23s extraction time)

(23s extraction time)

170 hot water products

2 x steam wands with

Everfoam

AVAILABLE ACCESSORIES

CAMEO

C' fridge beside

C' choco

C' cup heater

ENIGMA

E' choco

E' fridge

SEGO 11L

The Sego L is a fully automatic espresso machine to which a milk fridge* must be connected. Each specialty coffee is made using freshly ground coffee beans. Furthermore, milky coffees, such as Cappuccino are topped with a layer of fresh milk foam.

Bravilor Bonamat has carefully selected, assembled and pre-programmed the most popular speciality coffees for you. So your machine will quickly be up and running. The quality of your cup of coffee is important. That's why essential components requiring maintenance were carefully and cleverly designed in-house, such as the CIRCO brewer and a self-cleaning milk system. Bravilor Bonamat ensures that cleaning activities are kept to a minimum and performed automatically as much as possible.



Milk fridge sold separately*

SPECIFICATIONS

Beverages	Up to 16 recipes
Canister contents	1x1.2 kg / 1x3.2 litres (11L) 2x1.3 litres (12L)
Water pressure	2 bar
Connection	230V~ 50/60Hz 2190W
Dimensions wxdxh	325x535x590 mm
Tap height	105-135 mm

1 / 2 bean hoppers + 1/2/3 canisters for vending powders

ACCESSORIES AVAILABLE

SEGO 11L

Milk fridge

SEGO 12

The Sego 12 is a fully automatic espresso machine. The Sego can be placed literally anywhere, thanks to the small format, clear and easy user interface.

Bravilor Bonamat has carefully selected, assembled the pre-programmed the most popular speciality coffees for you. So your machine will quickly be up and running.

The quality of your cup of coffee is important. That's why essential components requiring maintenance were carefully and cleverly designed in-house. Bravilor Bonamat ensures that cleaning activities are kept to a minimum and performed automatically as much as possible.



SPECIFICATIONS

Beverages	Up to 12 recipes
Canister contents	1x1.2 kg / 2x1.3 l
Water pressure	1 bar
Connection	230V~ 50/60Hz 2190W
Dimensions wxdxh	315x450x590 mm
Tap height	105-135 mm

1 / 2 bean hoppers + 1/2/3 canisters for vending powders

ESPRECIOS 21L

Esprecious 21L has a divided bean canister for two sorts of beans. You can add for instance decaf, espresso or regular beans. The Esprecious 21L is developed for fresh milk usage and can be directly installed to the FreshMilk unit. The intergrated milk frother prepares beverages such as cappoccino and latte with fresh milk. The large canister (over 3 litres) for instant ingredients can be filled with cocoa for other coffee specialities such as hot chocolate.



SPECIFICATIONS

Beverages	Up to 12 recipes
Canister contents	2x0,7 kg / 1x3,2 l
Water pressure	2 bar
Connection	230V~ 50/60Hz 2250W
Dimensions wxdxh	330x570x660 mm
Water connection	Yes

1 / 2 bean hoppers + 1/2/3 canisters for vending powders

AURORA TWIN HIGH

Aurora Twin High brews filter coffee directly into two portable dispensers. The easy-to-use touchscreen allows users to have pre-set programs. The machine allows professionals to optimise every setting of the brewing process such as water temperature, coffee-water ratio, pre-wet and brewing time.



SPECIFICATIONS

Beverages	Up to 2 recipes
Water connection	Yes
Connection	230V~ 50/60Hz 3000W 400V 3N~ 50/60Hz 9000W
Dimensions wxdxh	626x595x815 mm

1 / 2 bean hoppers + 1/2/3 canisters for vending powders

SPRSO

The Sprso is a small, powerful and stylish machine that offers the simplicity of a consumer machine and the performance of a professional coffee-maker. This bean-to-cup machine serves perfect single cups of ristretto, espresso, caffè crema and americano. A milk cooler¹ option offers you the additional facility to create delicious cappuccinos and lattes.



SPECIFICATIONS

Beverages	Up to 14 recipes
Water connection	No
Connection	220-240V~ 50/60Hz 1840W
Dimensions wxdxh	215x440x420 mm

1 / 2 bean hoppers + 1/2/3 canisters for vending powders

Milk Cooler sold separately*



TURKISH COFFEE MAKER

Arzum Okka brews Turkish coffee automatically and pours into a cup, with perfect foam. All you have to do is to put coffee (and desired sugar or spice) into the brewing chamber and press the button. Your coffee will be ready to be enjoyed in less than 1.5 minute. "Slow brew" function extends brewing process to around 5 minutes, for a slowly brewed Turkish coffee. Arzum Okka cleans itself with the press of a button. Recognized by the Red Dot and Plus X Design awards.



SPECIFICATIONS

Color	Black/Chrome
Product dimensions	27.9 x 21.7 x 27.5 cm
Capacity	800ml
Power / Wattage	710W
Voltage	220-240 V
Material	Copper
Auto shutoff	Yes
Special features	Programmable
Weight	3.5kg

MINIO | TURKISH COFFEE MAKER

Okka Minio is a state-of-the-art, award-winning Turkish coffee machine that brews Turkish coffee in a matter of minutes. Your coffee is automatically brewed at the push of a button after its brewing pot is placed into the machine with coffee and water. Minio can be used with any Turkish coffee available in the market and thanks to the advanced technology used, its brewing pot can be washed.



SPECIFICATIONS

Color	Black/Chrome, Black/Gold
Product dimensions	27.9 x 21.7 x 27.5 cm
Capacity	800ml
Power / Wattage	710W
Voltage	220-240 V
Material	Copper
Auto shutoff	Yes
Special features	Programmable
Weight	3.5kg

QL3B SINGLEHEAD & 4H CARTRIDGE



SPECIFICATIONS

4H	
Service Flow Rate	Maximum 0.5 gpm (1.9 Lpm)
Rated Capacity	3,950 gallons (14,952 L)
Pressure Requirements	10 - 125 psi (0.7 - 8.6 bar), non-shock
Temperature	35 - 100°F (2 - 38°C)
Overall Dimensions	14.5" L x 3.25" D (36.8 cm x 8.2 cm)
QL3B	
Overall Dimensions:	3" H x 3.75" W x 3.5" D (7.6 x 9.5 x 8.9 cm)
Rated Capacity:	Varies according to filter cartridge used

BESTHEAD FLEX



SPECIFICATIONS

Inlet pressure, min. – max. in bar	2-8
Water temperature, min. – max. in °C	4-30
Ambient temperature, min. – max. in °C	4-40
BWT bestprotect type available	
S, V, XL	

BESTPROTECT & BESTHEAD



SPECIFICATIONS

BWT bestprotect type	S	V	XL
Connection thread (in/out)	3/8"	3/8"	3/8"
Inlet pressure, min. – max.	2-8	2-8	2-8
Water temperature, min. – max. in °C	4-30	4-30	4-30
Ambient temperature, min. – max. in °C	4-40	4-40	4-40
Total height without bracket in mm	360	420	502



CLEANING CHEMICALS AND BARISTA TOOLS

Our cleaning chemicals ensure that your machines are free of coffee oils, mineral deposits and residue for optimal performance. Regular cleaning prevents contamination, protects against health hazards and maintains the flavor profile and quality of coffee. Regular cleaning is key to extend the lifespan of your machine.

Our extensive range of barista tools and brewing gadgets allow baristas to experiment with a variety of brewing techniques and explore the true potential of coffee.



MILK FROTHER CLEANER GREEN

An acidic, organic milk frother cleaner. MFC Green contains biodegradable detergents and is derived from natural acids. Provides excellent milk fat removal along with descaling of automatic milk frothers.



LOD RED DESCALER

An eco-friendly, highly concentrated liquid descaler which rapidly and easily removes lime scale and calcium build up from metal surfaces in contact with hot water.



GRINDER CLEAN

Removes build-up of stale coffee residue and coffee odours. Reduces blockages between burrs and internal chambers. No grinder disassembly required.



ESPRESSO COFFEE MACHINE CLEAN POWDER

A rapidly soluble and free-rinsing formulation that removes coffee oils, grounds, and stains. Improves flavour and aroma of espresso. Leaves no trace of odour.



FULLY AUTOMATIC COFFEE MACHINE CLEANER

Safely and completely remove coffee oils and residues of selected fully automatic espresso machines. Formulated to dissolve in automatic cleaning cycles to provide optimal cleaning performance.

ESPRESSO MACHINES



la marzocco

ascaso
BARCELONA

modbar

EVERSYS

**///BRAVILOR
///BONAMAT**

GRINDERS




PINECONE
SWISS

OTHERS

arzum
OKKA

 **BWT**

Culligan

 **cafetto**

HASTA BARISTA BABY

INTELLECT[®]
T H I N K C O F F E E

Warehouse 07,
Goshi Warehouses,
Al Quoz 3, Dubai, UAE
+971 4 348 3143

www.intellectcoffee.com