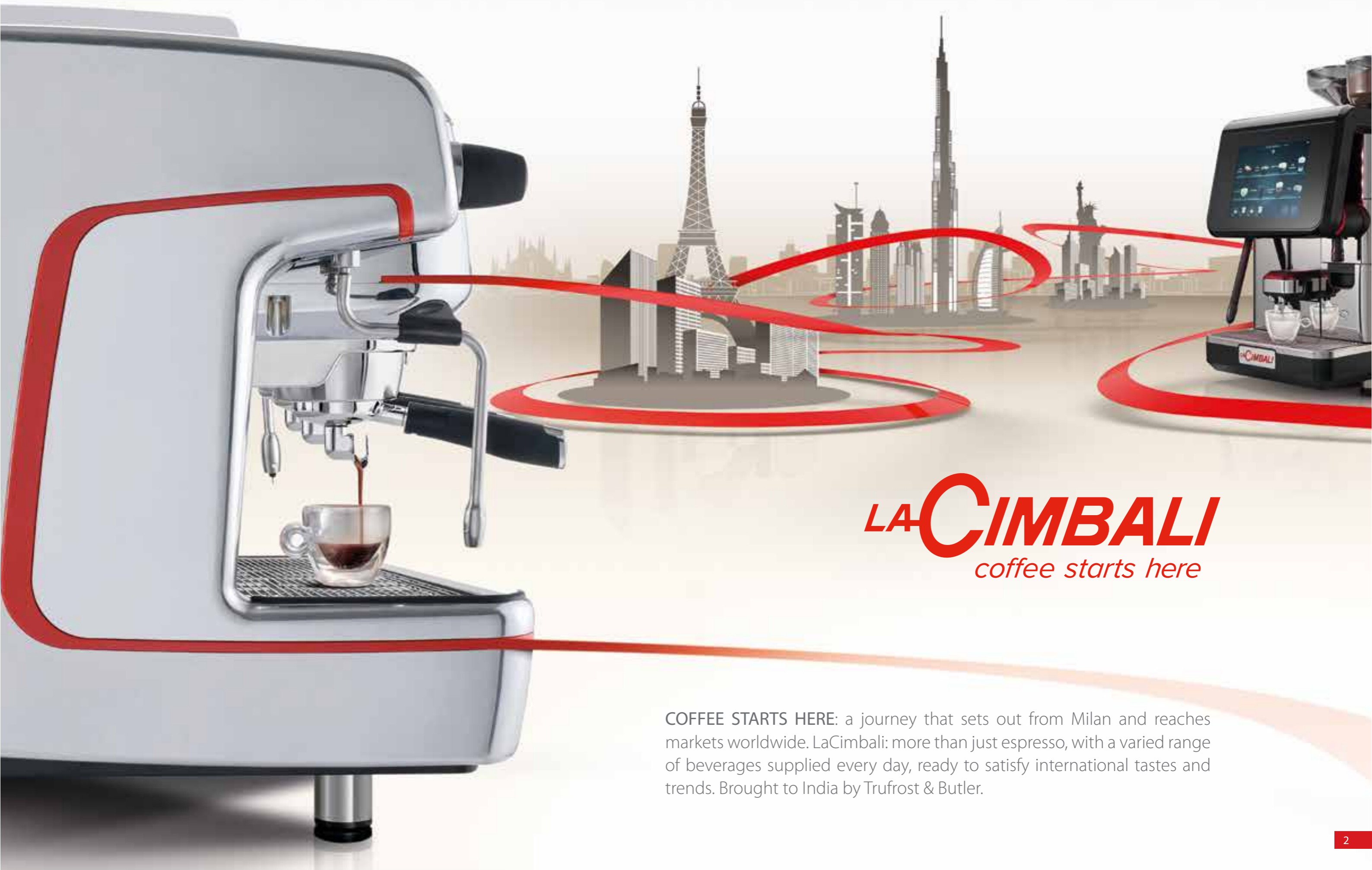


LA-CIMBALI

Coffee experience
like never before



A journey through Espresso



LA CIMBALI
coffee starts here

COFFEE STARTS HERE: a journey that sets out from Milan and reaches markets worldwide. LaCimbali: more than just espresso, with a varied range of beverages supplied every day, ready to satisfy international tastes and trends. Brought to India by Trufrost & Butler.

LA CIBALI

La Cimbali has been delighting coffee lovers for over 110 years and is arguably one of the most popular coffee machines across the globe. Prominently visible at high end coffee chains, speciality coffee stores, premium cafes at international airports and luxury hotels. Presented here is a range of innovative traditional coffee machines and coffee beans grinders that make La Cimbali a global favourite.





For baristas of the
future. Today.

LA CIMBALI

M200

La Cimbali has a new flagship.

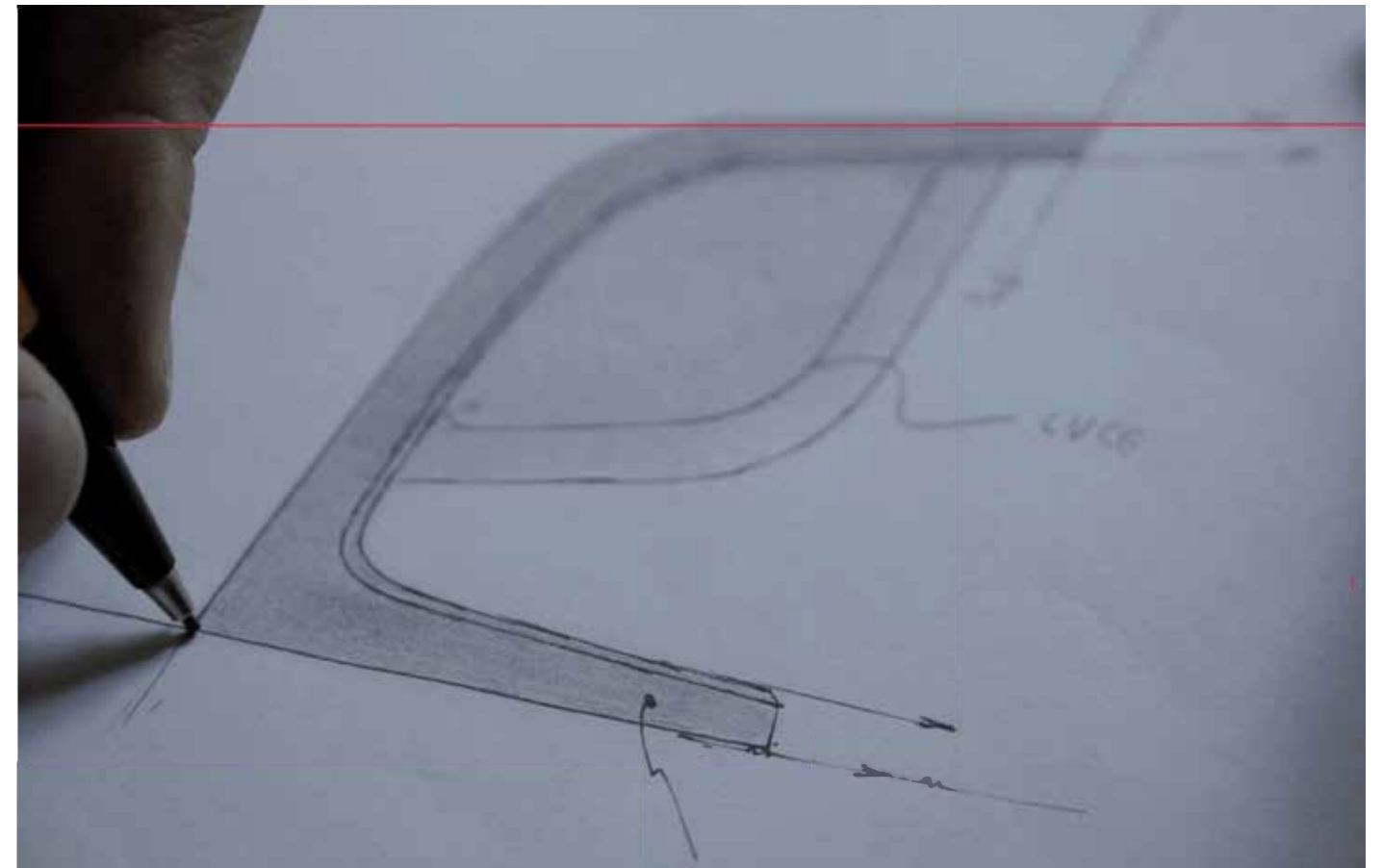
Designed to steal the show. A design icon that defines a space's status. No reverse side. No hidden parts. **Each side is a front designed to be displayed.** A compendium of futuristic dynamism, solid construction and cutting-edge technology geared around the wisdom of gestures. A newly designed project that combines passion for **high-quality coffee** with the rationale of functional and smart ergonomics. For baristas of the future. Today.



Designed to steal the show.

The new paradigm

The launch of the M200 was long-awaited. It was a challenge to follow in the footsteps of a machine like the M100. But La Cimbali's DNA is expressed in its slogan: project. A relentless forward thrust that has generated a new aesthetic and functional paradigm. A lowered structure that leaves room for dialogue and a visual relationship between baristas and users. A timeless design that nonchalantly fits into any context. Every detail serves to enhance the increasingly 'tailored' in-cup quality.



Open Innovation

The M200 is the result of a multi-year research project.

A process of collective genesis involving the contribution of engineers and production technicians, baristas and sensory scientists, brand managers and industrial designers, resulting in an unprecedented machine. A long-time interpreter of the La Cimbali spirit, designer Valerio Cometti has harmonised the different contributions in an iconic form, a fluid expression of the forces at work and the gestures in action.

The new M200 is a three-dimensional representation of a renewed relationship between increasingly attentive baristas and their customers, who are increasingly eager to discover and appreciate high-quality coffee. A machine designed to take the sensory experience to its fullest expression.

From our origins towards the future, aiming for perfection.

Aesthetics

A perfect synthesis of elegance and Made in Italy craftsmanship.

The new M200 represents a decisive step forward in the brand's aesthetic. Hyper-solid, yet ultra-light. Aesthetic stainless steel finishes are paired with a solid all-metal frame. The bright inserts help to lighten its volume and sculpt its shape, leading the eye towards the engine/boiler, the true heart of the machine, which is no longer hidden, but proudly exposed. The iconic 'C' profile – an unmistakable trademark – has been redesigned to be more prominent: taut, stylised and dynamic.



PERSONAL

The design embraces advanced ergonomic concepts that help to define the impeccable operational design: the work area, group casings, steam knobs and wands.

All in an ideal position at the perfect distance to provide all the necessary comfort and agility. The up&down system makes it possible to adjust the height of the worktop on demand depending on the requested drink. The masterful lighting features carefully positioned lighting points that combine visibility and a striking effect.

Tilted displays make it easy to read and set preferences. Versatility and ergonomics in every little gesture. Adjustable Turbosteam. Carefully designed to be easy for baristas to use. The steam arm is flexible and easy to use. At the touch of a button, the milk is finely frothed, always at the perfect temperature.

The beating heart of the M200. Three different systems for a 'tailored' sensory result. The innovative thermal system with independent boilers is where advanced technology meets the barista's expertise.

GT1 allows you to control the temperature of each boiler, guaranteeing the stability and flexibility needed for various recipes, ranging from espresso to caffè crème or French-style coffee.

PROFILE adds differentiated modulation of the pressure profile to the temperature control, refining the in-cup result in terms of body, acid and bitterness intensity, and olfactory spectrum. To meet the needs of advanced coffee bars with a wide range of specialities.

GT2, available soon, will allow up to 2 temperature profiles to be set for each coffee group, further expanding the machine's potential use.

TECH

Colour & style options

BIANCO LUCIDO



M200 GT1 DT/2
M200 GT1 DT/3
M200 GT1 DT/4

M200 GT2 DT/2
M200 GT2 DT/3
M200 GT2 DT/4

M200 PROFILE DT/2
M200 PROFILE DT/3
M200 PROFILE DT/4

NERO OPACO



M200 GT1 DT/2
M200 GT1 DT/3
M200 GT1 DT/4

M200 GT2 DT/2
M200 GT2 DT/3
M200 GT2 DT/4

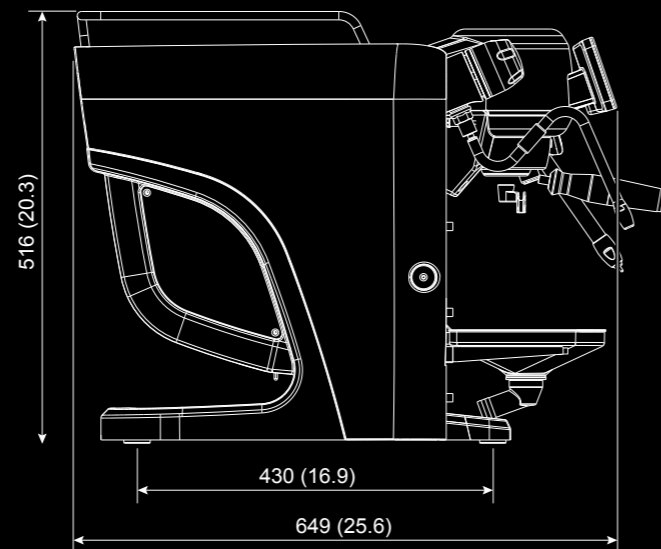
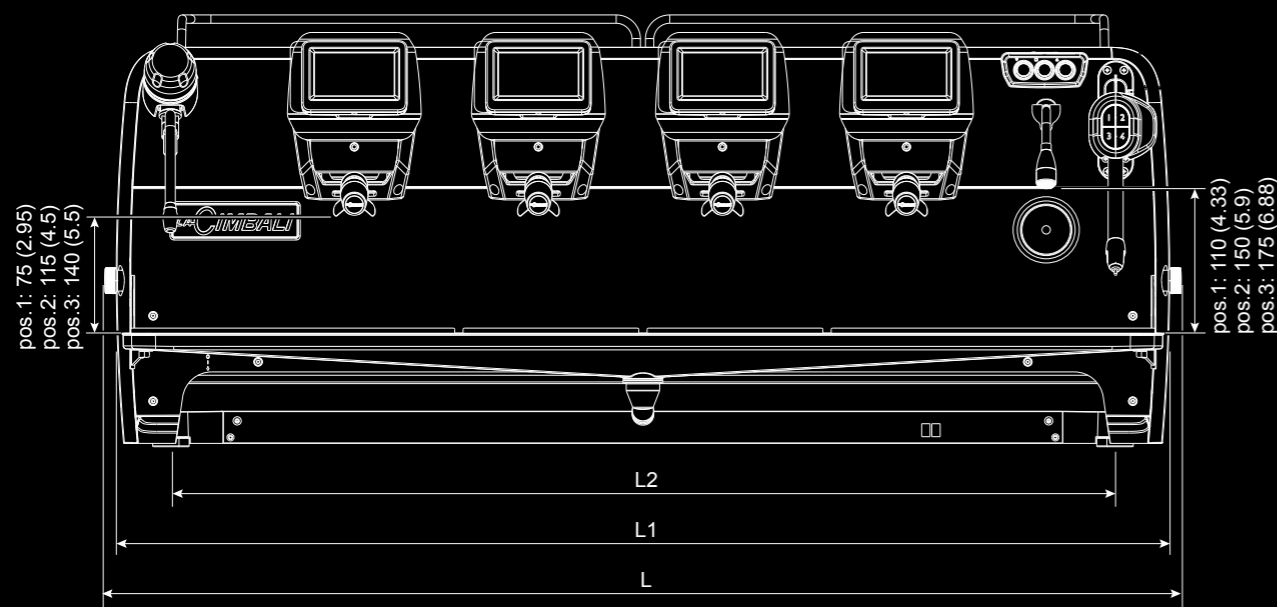
M200 PROFILE DT/2
M200 PROFILE DT/3
M200 PROFILE DT/4

ALLUMINIO ROSSO



M200 PROFILE DT/2
M200 PROFILE DT/3
M200 PROFILE DT/4

Technical specifications



| | | | |
|-------------------------------------|---|---|---|
| L | 887 mm | 1087 mm | 1287 mm |
| L1 | 859 mm | 1059 mm | 1259 mm |
| L2 | 740 mm | 940 mm | 1140 mm |
| NET WEIGHT | 70 Kg | 92 Kg | 110 Kg |
| ELECTRICALS | 380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz | 380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz | 380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz |
| POWER | 6,2-7,4 kW | 7,5-8,8 kW | 8,8-10,4 kW |
| HYDRAULIC CONNECTION | ø 3/8 gas | ø 3/8 gas | ø 3/8 gas |
| HYDRAULIC FEEDING PRESSURE | 1 ÷ 6 bar (0.6 MPa) | 1 ÷ 6 bar (0.6 MPa) | 1 ÷ 6 bar (0.6 MPa) |
| COFEE BOILER CAPACITY | 0,6 L | 0,6 L | 0,6 L |
| HOT WATER AND STEAM BOILER CAPACITY | 7 L | 7 L | 7 L |
| AVAILABLE FINISHES | glossy white, matt black, polished aluminium (only M200 PROFILE) | | |



M40

The new M40 aligns itself closely with the style of the M200, introducing a family feeling that was missing. The style recalls our flagship product but adapts its forms to better meet the needs of different customers. A red thread that continues to guide us, through time and space.

Premium Materials. The metal body is designed with highly resistant, high-quality, and durable materials, including die-cast aluminum and steel.



LA CIMBALI

The future is ergonomy

WE ARE CENTERED

Coffee groups are positioned away from the steam wands to ensure greater interaction and placed in the center of the machine to optimize the barista's operations.

WE KEEP PACE

New 220mm group spacing: everything is within the barista's view to minimize efforts and reduce errors.

REDUCED DIMENSIONS

The machine has been designed to be more compact: in width to optimize space and in height to ensure better interaction between the barista and customers. All of this comes with a reduction in weight, approximately 30% less than the previous model.

ESPRESSO PLATFORM*

Ergonomics at their highest level. An espresso platform has been designed to make the most of workspace and enables the barista to quickly and efficiently create different recipes. Stable yet easily removable. Two machine concepts in one product.

*The "Tall Cups" version with foldable cup trays is still available.

INCLINED MANUAL STEAM WANDS COLD TOUCH

A blend of ergonomics and safety, the steam wands are designed to facilitate the barista's workflow during peak hours, preventing burns thanks to Cold Touch technology. Additionally, the steam knob is wide and sturdy, made of soft-touch material and inclined towards the barista to make every maneuver safer and more efficient.

Turbosteam milk for cold touch

TOTAL AUTOMATION

Reliable LaCimbali technology for heating and automatic milk frothing.

PRECISE RESULT IN THE CUP

Ensures high and consistent quality of hot or cold milk foam, with perfect texture at any time of the day.

RECIPE CUSTOMIZATION

Up to 4 automatic milk frothing recipes with or without foam. Temperature and froth level can be preset for each recipe.

SAFETY & CLEANLINESS

Prevents user contact with hot parts and facilitates milk residue removal.

The future is digital

SOLUTIONS AT YOUR FINGERTIPS

A completely redesigned and innovative interface. A tempered glass panel and a highly technological full-touch capacitive keypad that offers flexibility, speed, and ease of use, all to enhance the user experience.

The width and inclination of the panel improve the ergonomics and workflow of the operator. The graphics and icons align with those of the M200, confirming LaCimbali's distinctive 'house style.'

MAXIMUM PERSONALIZATION

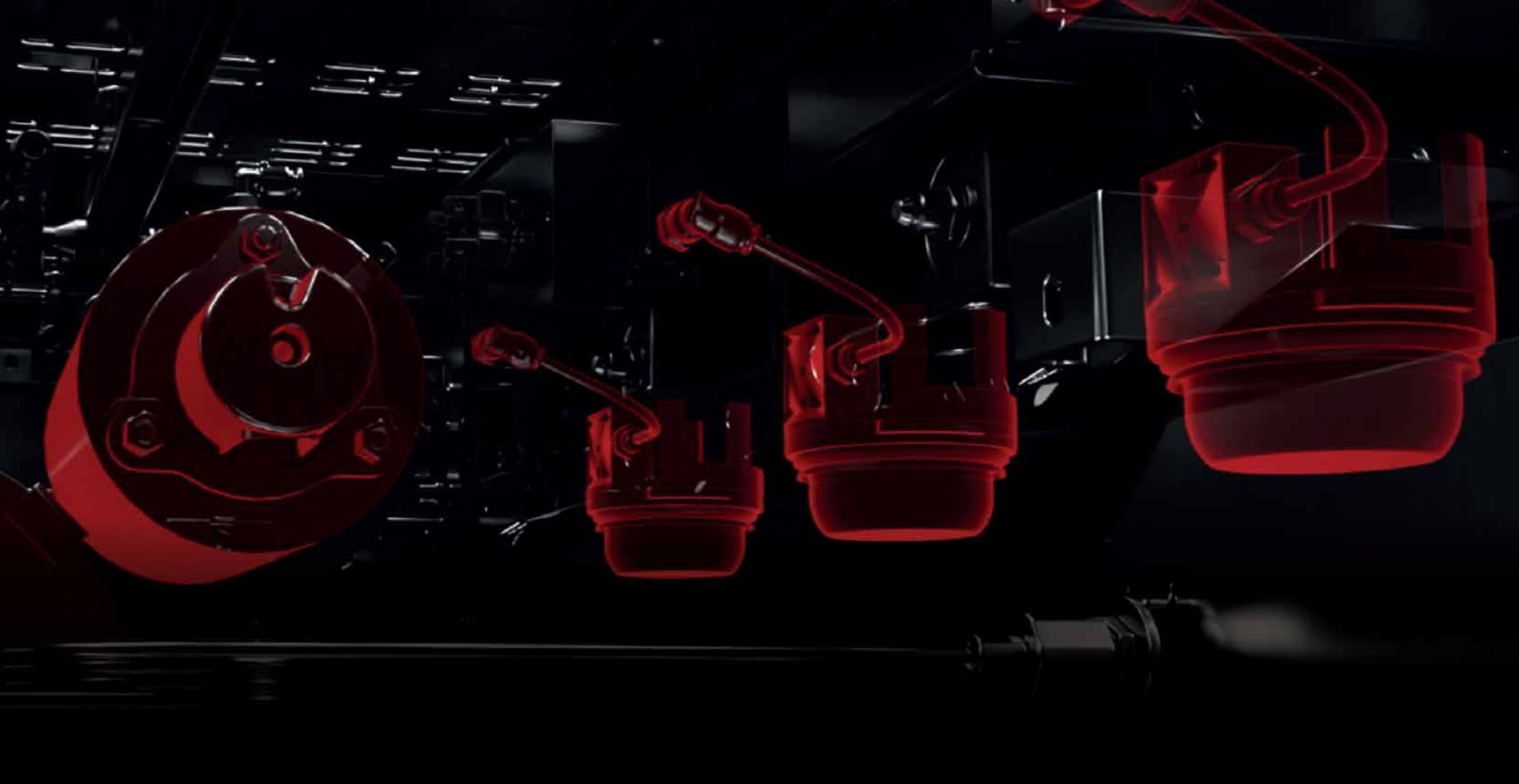
Interaction is simple and fast thanks to the fully customizable interface, both in the variety and quantity of programmable recipes and in the display/icons.

A BRAND NEW THERMAL SYSTEM

The revolution comes from within, from the highly energy-efficient LaCimbali thermal system. An alternative to LaCimbali's 'historic' heat exchanger system. Not different temperatures for each coffee group, but an innovative and sustainable centralized heating that ensures:

- high repeatability of dispensing temperature;
- the possibility to dispense at lower temperatures without affecting the effectiveness of other services - steam and hot water.
- immediate selection of temperature, on the display, based on the chosen blend/single origin.

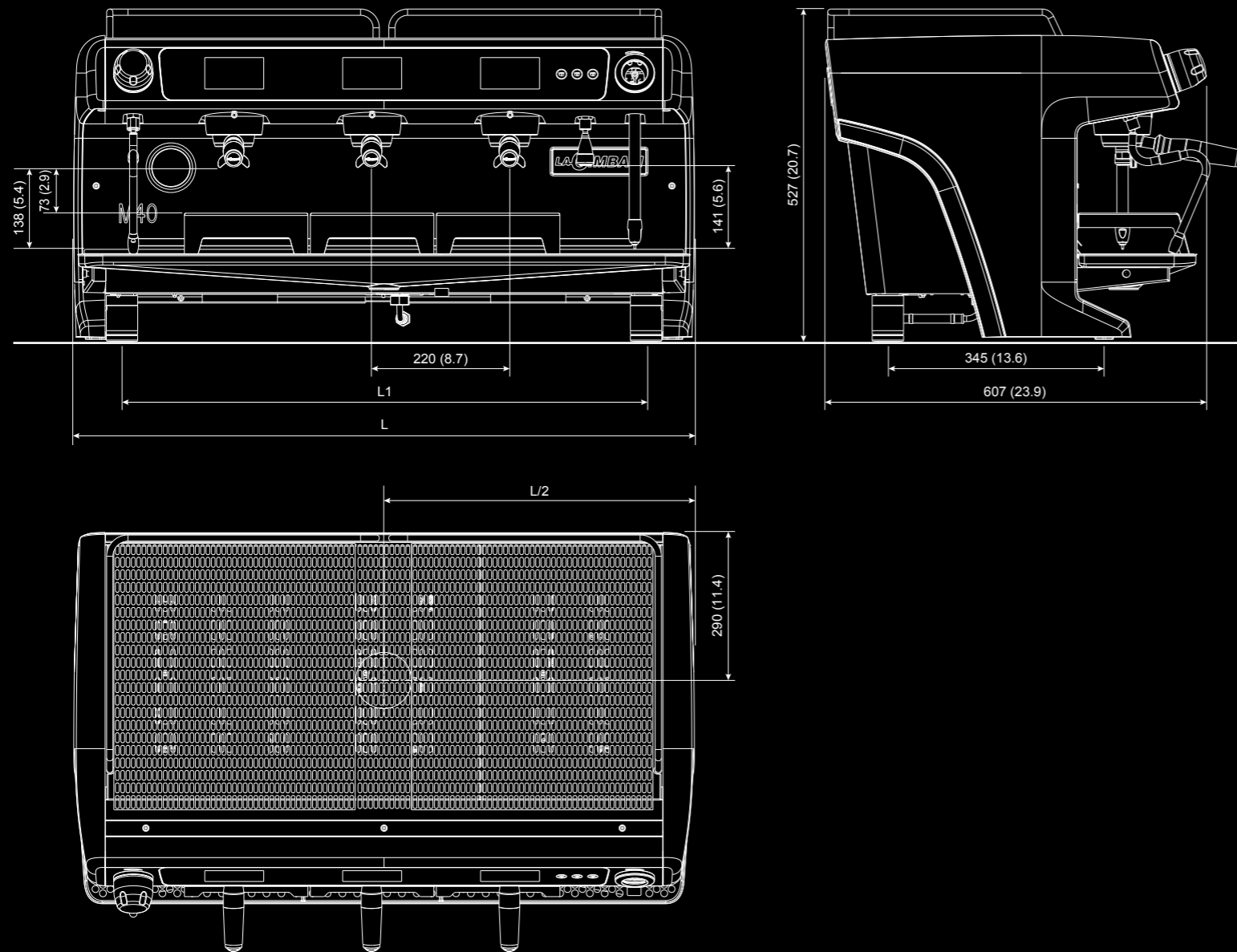




Hot water only where and when needed: coffee boiler and service boiler are separate. A single coffee boiler connects to the coffee groups, always maintained at the correct service temperature. This way, energy and water consumption are reduced, while the flexibility of using the various groups is increased, keeping dispensing constant.

Minimize thermal losses: thanks to the compact size of both the coffee boiler (1.1L) and the service boiler (3.9L), as well as their effective insulation.

Technical specifications



| | | |
|--------------------|---|---|
| W | 768 mm | 988 mm |
| D | 592 mm | 592 mm |
| H | 531 mm | 531 mm |
| NET WEIGHT | 65 Kg | 74 Kg |
| ELECTRICALS | 380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz | 380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz |
| POWER | 7,2-8,6 kW | 7,4-8,8 kW |
| AVAILABLE FINISHES | Black White | |
| OPTIONAL | Turbosteam milk4 Tall Cups Kit | |

M23UP

This is yet another elegant, versatile coffee machine from La Cimbali that is easy to use and maintain. Ergonomic and robust, the M23UP is made of steel. Its fixed-nozzle thermosyphon system is reliable and guarantees top performance, for excellent results in the cup every time. Lights on the coffee group (optional) can be used to illuminate the work space. Available in 2- and 3-group dosed and continuous versions (and also in a Tall Cup version), the M23UP features button pads with backlit keys to ensure prompt and precise delivery, and comes in three colours (black, white and red). The wide logo strip on the front of the M23UP is ideal for adding your own personalisation.

- Reliable, high-performance thermal system
- Robust and ergonomic
- Button pads with LEDs
- Ergonomic filter-holder
- Quick and easy installation and maintenance

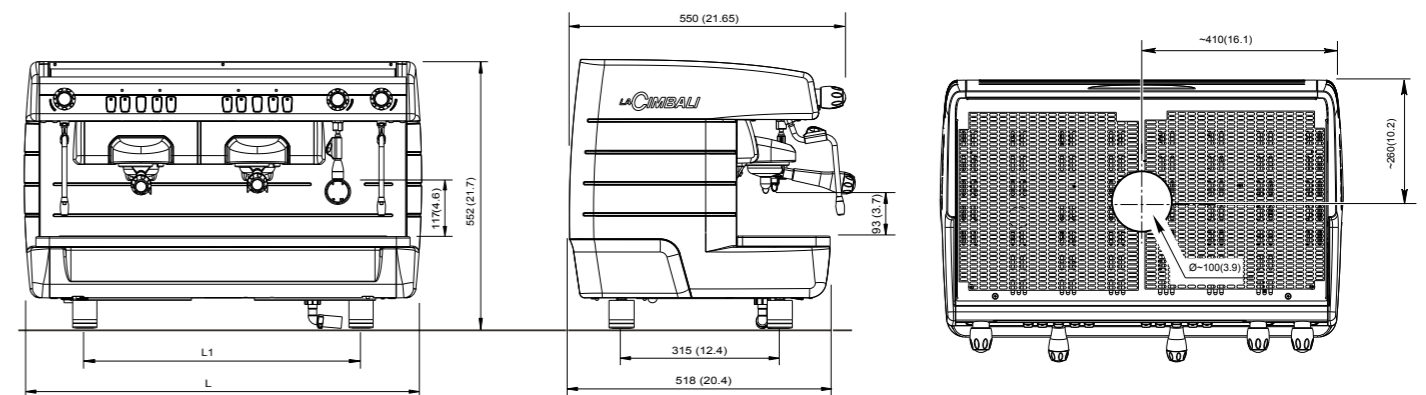


M23_{UP}



Features

- Each group of the DT models has four buttons for dosed selections and one for continuous ON/OFF delivery.
- Each group of the C models has one button for continuous ON/OFF delivery.
- Thermosyphon system.
- Built-in volumetric pump.
- Self-levelling of water in boiler.
- Dual pressure gauge for checking the pressure of the pump and boiler.



Technical specifications

| | M23UP | | |
|------------------------------|---------------------|----------------------|----------------------|
| | DT2 C2 | DT2 / C2 TALL CUP | DT2 / C2 TALL CUP |
| Multidirectional steam wands | 2 | 2 | 2 |
| Hot water wand | 1 | 1 | 1 |
| Boiler Capacity (L) | 11 | 11 | 17.5 |
| Power (W) | 4100-4800 | 4100-4800 | 5900-7000 |
| Electricals | 220-240V /50Hz/ 1Ph | 220-240V /50Hz/ 1Ph | 220-240V /50Hz/ 1Ph |
| Dimensions (WxDxH) mm | 820 x 518 x 552 | 820 x 518 x 552 | 1020 x 518 x 552 |
| Weight (Kg) | 63 | 63 | 78 |





ELECTIVE

The quality of a coffee is never just about the bean. It's never just about the roasting process and neither is it ever just about that first sip. The perfect coffee is an idea in constant evolution.

Welcome to the world of Elective.

LA CIMBALI



Optimised interaction

COMPATIBLE WITH VARIOUS MACHINES

We've created Elective to allow it to interact with LaCimbali's most technologically advanced machines, in order to guarantee impeccable quality in the cup and maximum flexibility. Its natural and optimal pairing is with the M100i machine, as part of the integrated Barista Drive System (BDS).

Thanks to the Bluetooth system built into the grinder, the LaCimbali M100, M39TE and M34 machines can also communicate with Elective, guaranteeing perfect coffee grinding every time, courtesy of PGS technology.

Perfect balance

HOPPER

A compact design featuring elegant shaping comes together with a new Inverter motor to bring about definitive change in the way we view grinding as a concept. The contained dimensions of Elective are designed to ensure optimal use in small spaces and improve the aesthetics of the bar or counter. The hopper is perfectly balanced and can be located safely on any worktop. This small detail in fact makes all the difference, making it easier to refill Elective and simpler to clean and control.

Brand new approach

TO NEXT-GEN TOUCHSCREEN CONTROL

The 4.3" touchscreen display is easy to use and completely customisable. This starts with the look, the appearance, which is left to the discretion of the barista.

But there's more: in just a few steps, you can adjust the Elective grinding settings to ensure you get the result you want, every single time. The barista is also responsible for selecting and configuring programmes, while a set of pre-programmed settings is also provided.

Integrated working cycle

Much of what's innovative about Elective is invisible to the naked eye. The motor of the grinder, for example, is equipped with a low-energy-consumption inverter, which ensures consistent standards over time, even during intense levels of use in peak times.

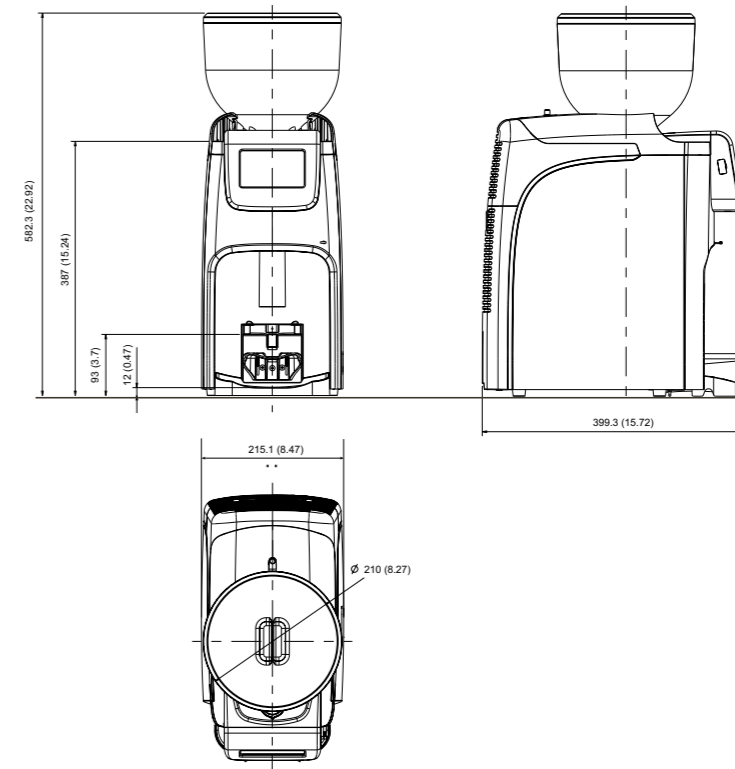
On top of that, the ventilation system used by Elective is able to keep the temperature of the grinder, beans and ground coffee constant, thus ensuring that the resultant coffee is both unaltered and uncompromised.





Accessibility

Simple, immediate and safe: with Elective, the specialized technician takes just a few, simple and safe steps to access the product components in order to check their status, make any adjustments and complete the cleaning cycle.



Technical specifications

| Elective | |
|---------------------------------------|---------------------|
| Grindstones | Flat |
| Electricals | 220-240V /50Hz/ 1Ph |
| Power | 320W |
| Output | 4.1 g/s* |
| Grindstones' diameter | 64 mm |
| R.P.M. (at 50Hz) | 1450 RPM |
| Capacity of the coffee bean container | 1,5 - 1,7 kg |
| Dimensions (WxDxH) mm | 215 x 400 x 580 |
| Weight (Kg) | 19 |





G50

**PERFECTION IN MACHINE
PERFECTION IN THE GRINDER**

LA CIMBALI



Designed for excellence

The G50 is the ideal coffee grinder-doser for those who strive for in-cup excellence. Because the coffee can only be extracted at its best if it is perfectly ground.

Raw material, first

It preserves the sensory characteristics of the coffee, from the bean to the grind in the filter. The grind enhances each type of coffee, preserving the sensory characteristics found in every cup.

Performance

The coffee bean has everything needed in it. The new G50 grinder-doser is meticulously designed to grind it to perfection.

Keber grinders

The heart of this grinder-doser, they transform the material while preserving its properties and enhancing its taste and freshness.

- Flat grinders with a titanium nitride coating
- Durability about 4 times higher than standard grinders.

Mechanics & technology

Flawless workmanship achieved through perfect construction, solid materials and precise design. Improved grinding chamber with simplified access.



Pure essence

The brewing speed ensures perfect temperature control and minimal retention of the coffee in the grinding chamber, with benefits for the raw material, its freshness and purity. Each grind is thermo-controlled to ensure maximum stability and to preserve the coffee's sensory profile.

Freedom of movement

The G50 follows your hand, accompanies your eye, supports your movements, and perfects your technique. Assisted by improved ergonomics, the barista's workflow is guided with no margin for error.

Straight to the point

Ground coffee falls precisely into the filter holder. There is not a single stray grain under the light that comes on during dispensing to illuminate the working area.

Simple and intuitive

Set preferences each time, or once and for all. It just takes a few simple taps to set the grind size and time on the intuitive touch display. The position and colour of each icon can be customised to keep everything under control.

Connective intelligence

G50 dialogues with the machine and with you. Always connected, always at your disposal.

Always ready

Thanks to LaCimbali technology, G50 dialogues with the espresso machine. PGS – 100% of coffee monitored thanks to the dialogue between the machine and grinder-doser with grinding self-adjustment for a perfect cup every time. Stabilizer – automatic dose-compensation algorithm, automatically adjusts the coffee dose when the grind size changes BDS – zero coffee wastage due to recipe errors.

Design

An exercise in style and embodiment of functionality. Minimalist balance of shapes and contours. Perfect in any setting.

Perfect from all sides

Every detail contributes to enhancing the quality of the coffee and ensuring intuitive, high-performance usability.

Versatile. Fast. Precise.

The G50 is LaCimbali's latest-generation grinder-doser that revolutionises the way coffee is ground. The G50 was created to simplify the user experience. A completely innovative design with elegant contours and a new interface: 3.5 TFT capacitive touch display, easy to use and fully customisable.

The intuitive adjustment system and stabiliser ensure consistent performance over time, even after intensive use during peak hours. The premium version is equipped with a Bluetooth system and PGS technology to guarantee perfect grinding quality for espresso.





Technical specifications

| | |
|------------------------|--------------------|
| Dimensions (W x D x H) | 210 X 384 X 559 mm |
| Net Weight | 13 Kg |
| Electricals | 220-240 V 50-60 Hz |
| Power | 550 W |
| Hopper Capacity | 1100 g |
| Grinding Productivity | 3 g/sec |
| Grinder Dimensions | 64 mm |

BASIC VERSION: MANUAL SETTING

PREMIUM VERSION: AUTOMATIC SETTING



BLUETOOTH (premium version)



BACKLIGHTING



BARISTA DRIVE SYSTEM (optional in the premium version)



INNOVATIVE DESIGN



PGS (premium version)



TOUCH SCREEN TFT 3,5



PVD FLAT GRINDERS



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P
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