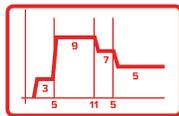


Coffee Management



GT

Exclusive thermal system based on a boiler with two heat exchangers in series. Water for the coffee is preheated and distributed to the coffee boilers, where it is brought to the desired infusion temperature.



HD

Allows personalizing and correcting the extraction water pressure profile for each delivery button according to the coffee blend and the desired beverage.



THERMODRIVE

LaCimbali's adjustable thermal balance system allows to regulate the water temperature and to adapt each group to different blends of coffee.

Milk Management



TURBOSTEAM

For hands-free heating or frothing of large amounts of milk without manual intervention. When in their Milk4 version, they allow preparing 4 different milk recipes automatically. With the Cold touch wand version, the wand is coated with a silicon-based material to prevent any manual contact with the hot parts of the device.



TURBOMILK

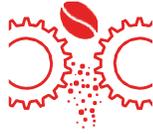
This innovative system enables users to froth hot and cold milk and dispense it directly into the cup as well as the traditional jug.



HQ MILK

HQ Milk technology, available in the latest generation of LaCimbali superautomatic machines, allows to deliver a superior frothed milk directly in the cup.

User



PGS

For automatic adjustment of the grinding in traditional and super-automatic machines.



RUVECOTECK

In order to ensure maximum food safety, Ruveco Teck treatment is the process that drastically reduces the quantity of metal in the drinks delivered.



BDS

An integrated system that facilitates the work of the barista by maintaining a dialogue between the machine and grinder-doser. This innovative technology guides the barista step by step through all the beverage preparation stages, from grinding the coffee to dispensing.



AUTOTAMPER

Autotamper technology, available in Elective AT grinder, allows to set the ideal tamping pressure and to provide a consistent tamping on the coffee ground, guaranteeing the delivery of a consistent cup of coffee.



SMART BOILER

This patented innovation makes it possible to manage the accumulation of energy conserved in the boiler to enable a constant maximum steam and water supply even when machine is undergoing intensive use. This eco-friendly technology means that the barista will never be in a situation where there is an insufficient steam flow to make the required drinks.



TELEMETRY

This technology enables data communication and remote monitoring of all the machine's functions and performance via a Wi-Fi connection.