

SUPER-AUTOMATIC

SAPHIRA

And now a splendid cup of coffee! A strong espresso, with the authentic Italian taste? Or a frothy cappuccino, as you might find in a charming Parisian street cafe? In a space saving package, the Saphira contains everything the coffee expert could ask for. The small unit is fully automatic, easy to program, and is the only compact machine which is as versatile as a large fully-automatic professional unit. After all, good things come in small packages.



Options: Available in Black (110v or 220v)
Milk Mate refrigerator or Freezer pack cooler

Output: Daily capacity of 100 cups of espresso/coffee/cappuccino

ECOLINO

The Ecolino fits perfectly into all areas of catering: restaurants, hotels, bars. And of course it sets the right tone in any office environment.



Options: Second Grinder
Special RAL colours
Matching refrigeration unit for milk
Matching cup warmer

Output: Hourly capacity of 120 cups of coffee/cappuccino or 180 cups of espresso

MAMBO

The Franke Mambo reliably and efficiently meets the most stringent demands. An impressive performance of 230 cups of coffee per hour, simple programming and one of the simplest cleaning procedures are also among this powerful product's advantages. And as if this is not enough, the Swiss Mambo is also elegant and suitable for self-service.



Options: Second Grinder
Special RAL colours
Matching refrigeration unit for milk

Output: Hourly capacity of 230 cups of coffee/cappuccino or 300 cups of espresso

MACHINES



32566 32567



32565

32566 Saphira Cleaning Tablets (1x 25)

32567 Saphira Decalcifying Tablets (1x 20)

32565 Mambo/Ecolino Cleaning Tablets (1x 100)

La Pavoni Spa was founded in Milan in 1905 thanks to Desiderio Pavoni in a little workshop at Via Parini. His first invention was patented by Luigi Bezzeri, on 1st September 1902, duly registered at the Milan State office on 19th September 1903, and gave life to the first espresso coffee machine for bar called "Ideale".

ITALIAN ESPRESSO MACHINES

TRADITIONAL ESPRESSO MACHINES



Bar V - Volumetric Electronic Dosing

The La Pavoni Bar series was developed with the Barista in mind. Electronic programmable dosing espresso unit comes with digital control pad. The pad offers four cup size selections including continuous brewing and a stop button. Groups are made from high quality press-forged brass and chrome plated. Groups have a built-in pre-infusion system.



Pub Volumetric Electronic Dosing

The La Pavoni Pub line is ideally suited for bars and restaurants wishing to offer their espresso beverages prepared in the traditional Italian way.

La Pavoni Pub Auto

The La Pavoni Pub Automatic grinds, presses, brews the coffee and ejects the spent grounds automatically.

The Pub Auto is an excellent unit for bars and restaurants looking to provide their customers with a quality espresso-based beverage offering.



La Pavoni Domestic

Canterbury also offers a wide selection of La Pavoni domestic espresso machines and grinders.



La Pavoni Zip Grinders

Canterbury offers three models of La Pavoni Zip grinders:

- Zip Base
- Zip Timer
- Zip Automatic

La Pavoni Commercial doser grinders are durable yet economical.



THE FRANKE STORY

Every day, all around the world, millions of people willingly surrender to temptation: a good cup of coffee has become an indispensable part of our enjoyment of life. Where the highest standards have to be fulfilled reliably and efficiently, Franke is unbeatable.

South American temperament combined with Swiss precision make it possible to provide an attractive range of the widely-varied coffee recipes at the touch of a button.

Simple to program, equipped to suit individual requirements, easy to clean - these are only a few of the advantages of Franke.