



## What is a Cup of Espresso Coffee?



- 12090 Premium Bar Blend 1 kg Bag
- 12092 Decaf Springtime Blend 1 kg Bag



### INTRODUCING... ORO ESPRESSO

This warm, aromatic and creamy espresso is imported directly from Italy where it is prepared with the precision and care of a goldsmith. **Oro Caffè** now produces blends of Espresso coffee which are exported all over the world, where the taste of a good Italian Espresso coffee is being discovered and appreciated more and more.



macchine per caffè

## COMMERCIAL ESPRESSO EQUIPMENT



### Rancilio - Epoca

- 11 Litre Boiler for Large Steam Capacity
- Stainless Steel Work Surface & Sides Made of HDPE and Abs "No More Rusting".
- Electronic Temperature Control
- Independent Heat Exchangers
- Visible Pressure & Water Level Gauges



### Rancilio - SDE-2

- 11 Litre Boiler with Integrated Heat Exchangers
- Electronic Temperature Control
- On Board Computer with Multifunctional Display
- The optional TSC has an integrated temperature sensor along with a controllable air injection system to enable the barista to make perfect lattes and cappuccinos at the touch of a button.
- Entire Body is Constructed of Aluminum
- Computer Operated Standard Espresso Quality
- Only Traditional Machine with an Auto Clean Program

(2 Group)



### Rancilio - SDE-3

- 11 Litre Boiler with Integrated Heat Exchangers
- Electronic Temperature Control
- On Board Computer with Multifunctional Display
- The optional TSC has an integrated temperature sensor along with a controllable air injection system to enable the barista to make perfect lattes and cappuccinos at the touch of a button.
- Entire Body is Constructed of Aluminum
- Computer Operated Standard Espresso Quality
- Only Traditional Machine with an Auto Clean Program

(3 Group)



### MD 40 Rancilio

- Grinder burrs, diameter 50 mm
- Bean hopper, capacity 500 gr
- Adjustable dose from 5 to 10 gr
- Semi-automatic version
- Output 2,5 - 3,5 kg/h



### MD 50 Rancilio

- Grinder burrs, diameter 64 mm
- Bean hopper, capacity 1000 gr
- Adjustable dose from 5 to 10 gr
- Semi-automatic ST
- Output 7 - 9 kg/h



### MD 80 Rancilio

- Grinder burrs, diameter 75 mm
- Bean hopper, capacity 1400 gr
- Adjustable dose from 5 to 10 gr
- Automatic version
- Output 12 - 14 kg/h



### INTRODUCING THE TSC STEAM WAND

This innovation by Rancilio was created in response to the demands of café operators for a simple way of creating quality, consistent, steamed milk for lattes and cappuccinos with the push of a button.

The new TSC wand combines simplicity, reliability, and affordability in a traditional espresso machine.