Cafématic

The Perfect Coffee Companion

At CaféMatic, the fully automatic coffee machines are designed for professional use across all business sizes. Explore the possibilities and discover which of the machines is made for you.



The CaféMatic coffee machines deliver aromatic and excellent coffee for both the espresso and milk-based options. Accessible and user-friendly with the touch screen functions, the range of models complement a variety of environments, including small offices, hotels and large sized restaurants. Find your perfect match and begin the ideal coffee experience.

CaféMatic 1 & CaféMatic 2

CaféMatic 1 & CaféMatic 2 are the ideal coffee machine models for any small and medium businesses. With its compact size, this counter-top coffee equipme nt will bring you a delightful coffee experience.

Dimension

- CaféMatic 1: W300 x D500 x H580 (mm)
- CaféMatic 2: W410 x D500 x H580 (mm)

Features

- · Fixed Brew Unit
- Solenoid valve controls waterway
- Directly link to the water inlet, CaféMatic 2 will have an additional 8L water tank
- Milk and milk foam temperature min 60 degree (Can be manually adjusted)
- New Linux platform
- 10.1' touch screen with video function
- 2 pumps and double heating (19 Bars) system with by path function
- Self-cleaning function (programmable and no touch to the milk pipe)



Technical Specifications

| Power Supply | 220 - 240V 50 ~ 60Hz | Adjustable Temperature | 3 levels | Quantity of Flowmetre | 2 pcs |
|------------------------------|----------------------|----------------------------|----------|-------------------------|-------|
| Rated Power Input | 2750W ~ 3100W | Adjustable Grinding Burrs | 9 levels | Quantity of Thermoblock | 2pcs |
| Off Mode Power | < 0.5watt | Adjustable Coffee Strength | 5 levels | Quantity of Bean Hopper | 1pc |
| Height-Adjustable Dual Spout | 60 - 140mm (FYR) | Operating Noise | < 70dB | Quantity of Grinder | 1pc |
| Weight | 18 / 20Kg (FYR) | Quantity Of Pump | 2pcs | | |

Capacity

| Coffee Powder of Brewing Unit Max. 16.0g | | Bean Hopper | 1200g / with shorter hopper capacity 750g |
|------------------------------------------|---------------------|-----------------|-------------------------------------------|
| Water Tank | 8L / 2L | Espresso (50ml) | 70 cups / hour |
| Grounds Container | 70pcs (Base on 10g) | Grinding | 2g/s |

CaféMatic 6 & CaféMatic 8

With the pursuit for a perfect cup of coffee, our commercial coffee expert - CaféMatic 6 & CaféMatic 8 are designed to deliver a range of high quality and rich flavour that would elevate your coffee experience. These 2 models are ideal for hotels and large sized restaurant's volume consumption.

Dimension

• CaféMatic 6: W340 x D540 x H775 (mm)

• CaféMatic 8: W340 x D540 x H775 (mm)

Features

· Touch screen with changeable light decoration

· CaféMatic 6 has two grinders with two bean hoppers; CaféMatic 8 has two grinders, two bean hoppers and two powder hoppers

- · Double boiler system, coffee boiler and steam boiler
- · Comprehensive beverage outlet for coffee, hot water, milk / milk foam
- · Boiler overpressure protection is achieved by mechanical spring and ball devices
- The boiler is protected from overheating through a thermostat
- Milk foam temperature more than 60 degrees
- · Water inlet and water tank for selection
- 10.1' Touch screen with video function
- · Brew unit is easy to disassemble
- New Linux platform
- · With water drain pipe
- · Two pump system



Technical Specifications

| Power Supply | 220 - 240V 50 ~ 60Hz | Adjustable Grinding Burrs | 9 levels | Quantity of Flowmetre | 1 pc |
|------------------------------|----------------------|----------------------------|----------|-------------------------|------|
| Rated Power Input | 2600 - 3100watt | Adjustable Coffee Strength | 5 levels | Quantity of Boiler | 2pcs |
| Off Mode Power | < 0.5watt | Operating Noise | < 70dB | Quantity of Bean Hopper | 2pcs |
| Height-Adjustable Dual Spout | 80 - 180mm (FYR) | Quantity of Pump | 2pcs | Quantity of Grinder | 2pcs |
| Weight | 34 / 36Kg | | | | |

Capacity

| Coffee Powder of Brewing Un | it Max. 21g | Bean Hopper | 1200g x 2 / with shorter hopper capacity 900g x 2 |
|-----------------------------|--------------------------|-----------------|---------------------------------------------------|
| Water Tank | Max. 4L | Espresso (50ml) | 156 cups / hour |
| Grounds Container | Max. 80pcs (Base on 10g) | Grinding | 2g/s |

Accessories



Model: SC03

Specifications

: 220 - 240V 50Hz ~ 60Hz Power Supply

Temperature Range : 8°C - 18°C

: 10L

Capacity : 10L Dimension (W.D.H) : 252 x 512 x 450mm

: 8.5Kg Net Weight



Model: SC10

Specifications

Power Supply : 220 - 240 Power Supply : 220 - 240 Temperature Range: 2°C - 6°C : 21L : 220 - 240V / 50Hz / 70W

Capacity Dimension (W.D.H) : 285 x 510 x 470mm

: 14Kg Net weight



Model: SC05-H

Specifications

Power supply : 220 - 240V 50Hz ~ 60Hz Temperature Range: 4°C - 8°C Capacity : 3.5L

Capacity : 3.5L Dimension (W.D.H) : 310 x 430 x 640mm

Net Weight : 30Kg

