

Restaurants/Bars

Espresso machine		'Bean to cup' machine	
Available as 1 or 2 Group with a steam wand for frothing coffee		Multiple button choice	
Typically for restaurants serving after lunch/dinner coffee or for bars that want to offer a high quality coffee option		Typically for bars where the main emphasis is on ease/speed of making hot drinks	
<i>Drink selection</i>	Coffee/decaffeinated coffee	<i>Drink selection</i>	Coffee and hot chocolate – typically upto 12 freshly ground drinks from Latte to Macchiato
<i>Ease of use</i>	Barista trained	<i>Ease of use</i>	Simple
<i>Hygiene</i>	Good	<i>Hygiene</i>	Good
<i>Temperature control</i>	Yes	<i>Temperature control</i>	Yes
<i>Batch or per cup</i>	Cup	<i>Batch or per cup</i>	Batch and cup
<i>Capacity</i>	Large capacity boiler	<i>Capacity</i>	Large bean hopper
<i>Volume</i>	Low – hand crafted	<i>Volume</i>	Low
<i>Speed</i>	Slow	<i>Speed</i>	Medium
<i>Served/self-service</i>	Served	<i>Served/self-service</i>	Served/serve
<i>Footprint</i>	Compact	<i>Footprint</i>	Compact
<i>Training</i>	Barista trained	<i>Training</i>	None
<i>Cleaning/maintenance</i>	Low	<i>Cleaning/maintenance</i>	Low
<i>CBC support engineers</i>		<i>CBC support engineers</i>	On demand
Click here for our range of espresso and pre-used espresso machines		Click here for our range of bean to cup machines	