



The world's best way to make coffee

La Cimballi has been a front-runner in the development of espresso and cappuccino culture for decades. The group operates in more than 100 countries and distributes its products exclusively through Celfrost in India. It has even launched a special single group traditional coffee machine "Celfrost Professional" for the Indian market.

Cimballi products are patronized by Barista Lavazza, Coffee Beans & Tea Leaf Company and many more names in the hotel & hospitality industry.

Cimbali machines are extraordinarily reliable and all over the world you will find baristas who will testify to the long life of their Cimbali. The Cimbali product range includes traditional and superautomatic espresso coffee machines, coffee beans grinders and accessories.

Superautomatic Machines

M2 PROGRAM Milk Precision System



- 2 x 7 drink selections
- Smart Boiler technology (patented)
- 1 standard steam wand
- 1 hot water wand
- 2 hot water selections
- Graphic display
- 2 hoppers
- Recommended daily output 300 cups

M1 Milk Precision System



- 2x8 drink selections (2x thanks to the shift button)
- Smart Boiler technology (patented)
- Cappuccino System with MilkPS
- 1 standard steam wand
- 1 hot water wand
- 1 hot water selection
- Graphic display
- 2 hoppers
- Recommended daily output 150 cups

Q10



- 8 or 2x7 drink selections ("2x" thanks to the shift push button)
- Smart Boiler technology (patented)
- Cappuccino System with MilkPS
- Hot water and coffee boiler
- Double vibrating pump system to prepare long beverages
- Continuous-delivery Turbosteam
- Automatic washing
- Touch Screen (optional)
- Second grinder-doser (optional)

Productivity per hour																										
Espresso cups	Cappuccino cups (150cc)	Hot water output (litres - 500cc quantities)	Liquid heating (litres - 500cc quantities)																							
200	190	29	29																							
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Espresso cups	Cappuccino cups (150cc)	Hot water output (litres - 500cc quantities)																								
200	130	14																								
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Traditional Machines

M39 DOSATRON



- 2, 3, 4 groups
- Electronic programming of coffee and hot water dosage
- Smart Boiler technology (patented)
- Turbosteam (patented) optional in place of the right standard steam wand
- 2 standard steam wands
- 1 hot water wand
- 2 hot water selections
- Graphic display
- Electric cup warmer (3 temperature settings)
- Silver style body

Also available in the tall cup version

	Boiler capacity (litres)	Dimensions (mm)			Weight (kg)	Voltage (50-60Hz)	Power (W)	Phase
		W	D	H				
2 groups	10	855	570	565	105	380-415V3N~	4500-5500	Three
3 groups	15	1055	570	565	129	380-415V3N~	6700-8400	Three
4 groups	20	1255	570	565	154	380-415V3N~	6700-8400	Three



M29 SELECTRON



- 2, 3 groups
- Electronic programming of coffee and hot water dosage
- Turbosteam (patented) optional in place of the right standard steam wand
- 2 standard steam wands
- 1 hot water wand
- 2 hot water selections
- Stainless steel and metallic black metal body
- Also available in the semiautomatic version

Also available in the tall cup version

	Boiler capacity (litres)	Dimensions (mm)			Weight (kg)	Voltage (50-60Hz)	Power (W)	Phase
		W	D	H				
2 groups	10	770	510	480	75	380-415V3N~	4500-5500	Three
3 groups	15	970	510	480	95	380-415V3N~	6700-8400	Three



M22 PLUS



- 2 groups
- Electronic programming of coffee dosage
- 2 standard steam wands
- 1 hot water wand
- Silver style body and red painted base
- Also available in the semiautomatic version
- 240 cups / hour



	Boiler capacity (litres)	Dimensions (mm)			Weight (kg)	Voltage (50-60Hz)	Power (W)	Phase
		W	D	H				
2 groups	10	770	510	465	75	380-415V3N~	4500-5500	Three





Traditional Machines

M27 SPECIAL EDITION



- 2 groups
- Electronic programming of coffee dosage
- 2 standard steam wands
- 1 hot water wand
- Stainless steel and black metal body
- Automatic version

Boiler capacity (litres)	Dimensions (mm)			Weight (kg)	Voltage (50-60Hz)	Power (W)	Phase
	W	D	H				
11	770	510	485	75	220-240V~	5200	Single



ALICE DT/2



- 2 groups
- Electronic programming of coffee dosage
- 1 standard steam wand
- 1 hot water wand
- Elegant red & stainless steel body
- Thermal balancing system
- Built in volumetric pump
- Pump & boiler preserve double gangs
- Automatic boiler fill

Boiler capacity (litres)	Dimensions (mm)			Weight (kg)	Voltage (50-60Hz)	Power (W)	Phase
	W	D	H				
10.5	712	598	570	57	380-415V3N~	4000-4400	Three



M21 JUNIOR



- 1 group
- Electronic programming of coffee dosage
- 1 standard steam wand
- 1 hot water wand
- Silver style body
- Also available in the semiautomatic version

Dimensions (mm)			Weight (kg)	Voltage (50-60Hz)	Power (W)	Phase
W	D	H				
430	612	793	65	220-240V~	3100-3600	Single



ALICE DT/1



- 1 group
- Electronic programming of coffee dosage
- 1 standard steam wand
- 1 hot water wand
- Elegant red & stainless steel body
- Thermal balancing system
- Built in volumetric pump
- Pump & boiler preserve double gangs
- Automatic boiler fill

Boiler capacity (litres)	Dimensions (mm)			Weight (kg)	Voltage (50-60Hz)	Power (W)	Phase
	W	D	H				
4.9	432	598	670	33	220-240V~	3000-3500	Single



Coffee Dosing Grinders

MAGNUM ON DEMAND Instantaneous electronic grinder-doser

- 64 mm flat grinding burrs
- Output: 13 kg / h
- Hopper capacity: 1.6 kg



Dimensions (mm)			Voltage (50-60Hz)	Power (W)	Phase
W	D	H			
220	400	620	220V~	300	Single



MAGNUM Automatic grinder

- 75 mm flat grinding burrs
- Output: 11 kg / h
- Hopper capacity: 1.6 kg



Dimensions (mm)			Voltage (50-60Hz)	Power (W)	Phase
W	D	H			
220	400	620	220-240V~	350	Single
220	400	620	380-415V3N~	350	Three



JUNIOR Manual grinder

- 64 mm flat grinding burrs
- Output: 7.5 kg / h
- Hopper capacity: 0.75 kg



Dimensions (mm)			Voltage (50-60Hz)	Power (W)	Phase
W	D	H			
220	360	430	220-240V~	300	Single



Accessories

**Refrigerated Unit
With Cup Warmer**

- Refrigerated unit with a real compressor.
- Preserves up to 8 (4+4) litres of milk.
- Heated shelf where to store the cups.
- Stainless steel body.



Dimensions (mm)			Weight (kg)	Voltage (50-60Hz)	Power (W)	Phase
W	D	H				
290	490	685	30	220-240V~	150-200	Single



Frigomilk

- Refrigerated unit to preserve up to 3 litres of fresh milk.



Dimensions (mm)			Weight (kg)	Voltage (50-60Hz)	Power (W)	Phase
W	D	H				
220	350	320	5.5	100-240V~	70	Single



Compact Superautomatic Machines

Royal Cappuccino

These superautomatic espresso coffee machines from Saeco of Italy are an ideal choice for small restaurants & offices. This model comes with two separate heating systems that enable the simultaneous preparation of coffee and milk froth. The cappuccinatore attached to the machine will delight all milk froth fans.



- Instant-Steam • Cappuccinatore • Pre-heated cup surface • Additional compartment for ground coffee • Opti-Dose
- Simultaneous preparation of two cups • Auto Service Programme • Ceramic grinders

Technical Data	Royal Cappuccino
Height adjustable coffee spout	✓
Instant-Steam	✓
Integrated Cappuccinatore	✓
Cup holding surface	✓
Adjustable coffee grinder	✓
Opti-Dose	6-9 g
Bean container capacity	300 g
Capacity of ground coffee container	30 servings
Removable water tank capacity	2.4 ltrs.
Boiler material	Stainless steel
Pump pressure	15 bar
Power rating Volt/Watt	230V/2300 W
Net weight	14.5 kg
Machine measure (WxDxH)	390 x 455 x 395 mm
Colour	Black/Silver



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