

ANNIVERSARY EDITION
M100

LA CIBALI



NEW PRODUCT OF THE SHOW
2013 AWARD WINNER

LA CIBALI



GRUPPO CIBALI





Design celebrates functionality.

Elegance, flexibility, thermal stability, reliability, energy savings, and high performance levels: the most refined tradition of Italian espresso coffee has evolved in the bewitching forms of the **M100** - the new professional machine for coffee bars, designed to celebrate Gruppo Cimbali's first 100 years of success.





Design celebrates functionality.

- Curved, rounded groups that bring to mind the design of coffee machines equipped with hydraulic groups.
- Ascetic design.
- Ergonomics.
- Attention to barista's needs and preferences.
- Top performance in terms of quality in the cup.

M100 is the jewel of Cimballi technology.





M100

Water temperature and extraction pressure are the key variables for a perfect espresso.

To manage them in the best possible way, Cimbali has patented its GT/HD technology which, on the basis of the blend used, lets you:

*adjust the delivery temperature
and
vary the water pressure*

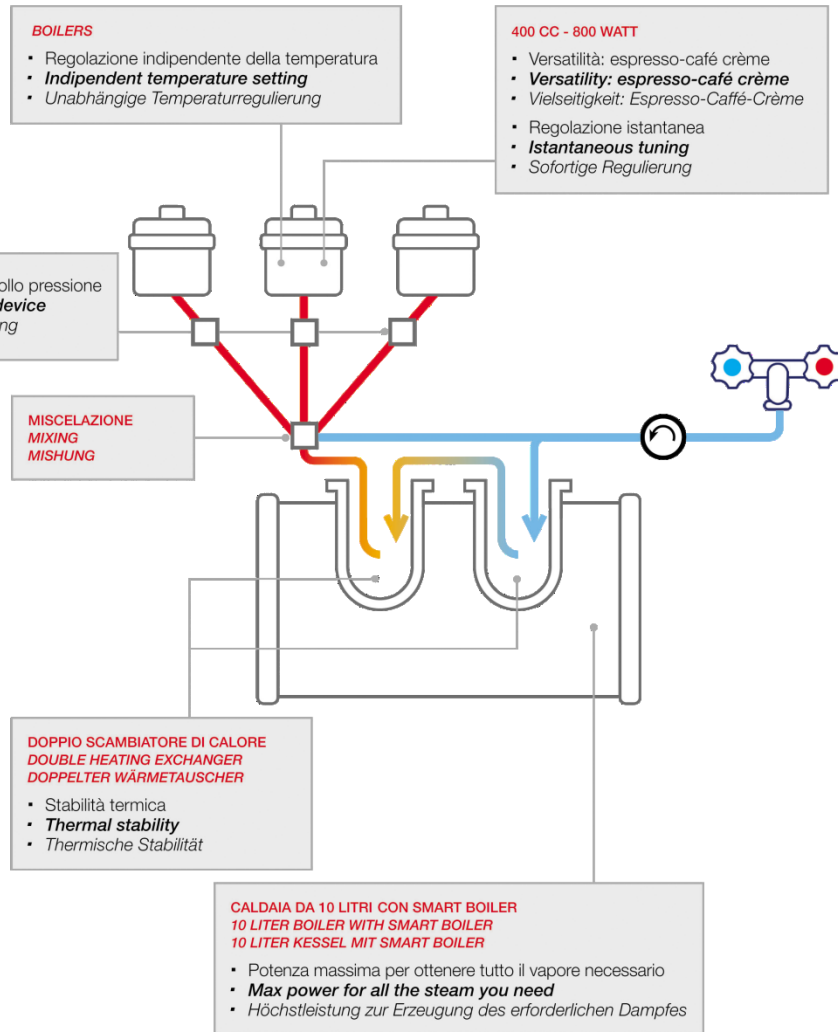
to obtain the optimum curve for emphasising every sensory characteristic of the coffee blend.

The new Cimbali star is a technological jewel that cleverly brings together ground-breaking performance levels and appealing design.



GT/HD thermal system

- Thermal stability and easy temperature control on each boiler
- Pressure modulation during the extraction process



Advantages of this system:

- Wide adjustment *range*
- Accuracy
- Thermal stability
- Pressure profile modulation during extraction

In the GT-only models, the delivery pressure remains constant throughout the entire extraction process.

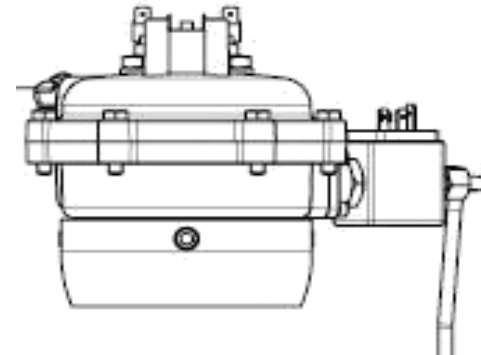
GT/HD thermal system

Services boiler with double cartridge for pre-heating system



Model	Capacity (litres)
2g	10
3g	
4g	

Thermal-control coffee boiler

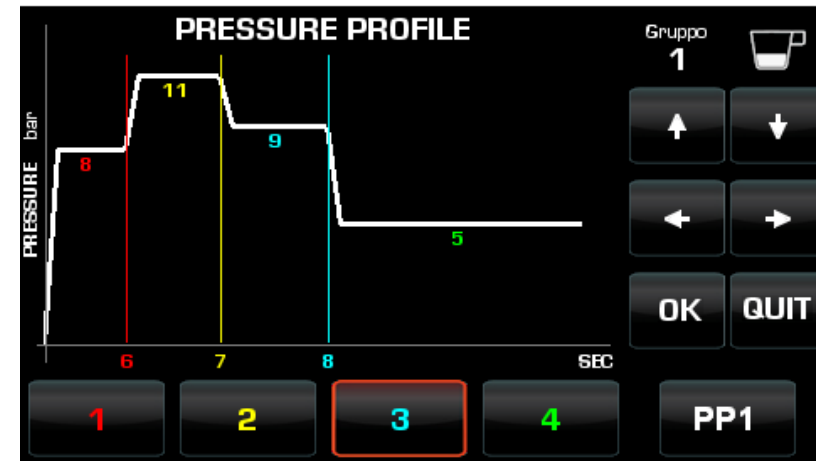


Model	Capacity (litres)
2g	0.4 x 2g
3g	0.4 x 3g
4g	0.4 x 4g

Pressure profile

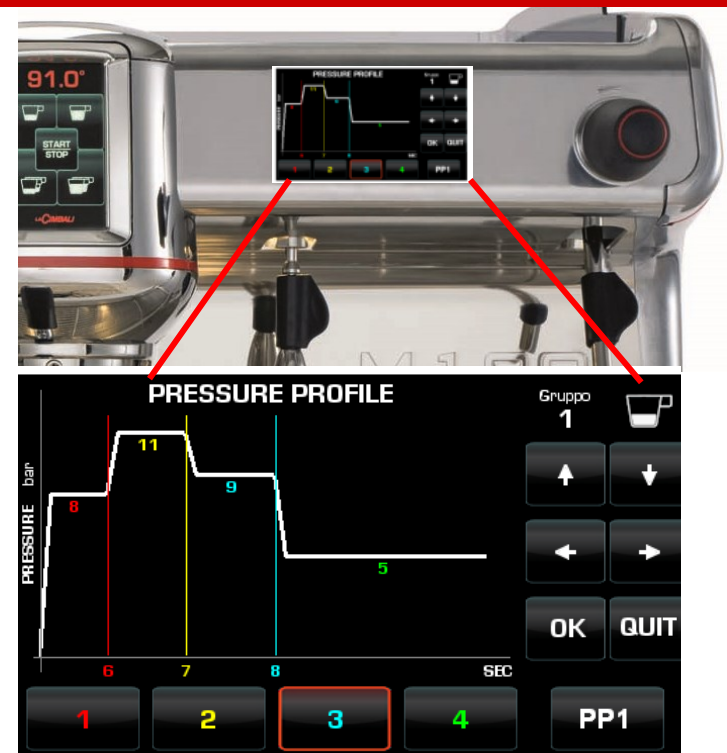


HD allows you to personalise the water pressure profile on the coffee panel



The HD system lets you control the pressure level throughout the process, ensuring the optimum extraction of substances that make the coffee full-bodied and tasty, while limiting the less noble ones that reduce the quality in the cup.

HD models: pressure profile



For **each coffee group** and each **delivery button**, you can program the required pressure profile on the service display. Thanks to the new interface, this operation is easy and intuitive.

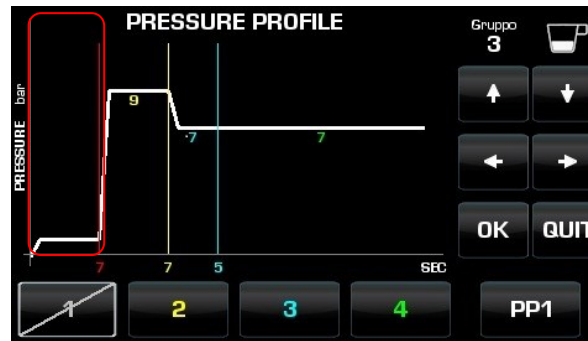
Pressure profile: quality in the cup



- *The technology used on the M100 guarantees optimum control of the pre-infusion phase: starting from an extraction profile that perfectly echoes the traditional Cimbali thermal system, this phase can be modified to suit varying needs as determined by the characteristics of the specific blend*
- *Apart from the pre-infusion phase, the M100 also lets you vary the extraction pressure for the infusion phases and the end phase*



Quality in the cup: pre-infusion

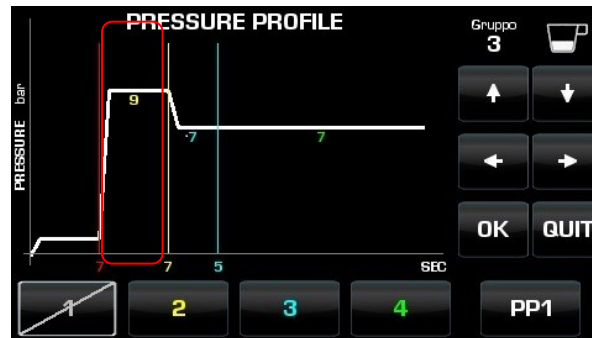


Pre-infusion is an essential phase for defining the visual characteristics of the espresso, and a notable part of its structure too.



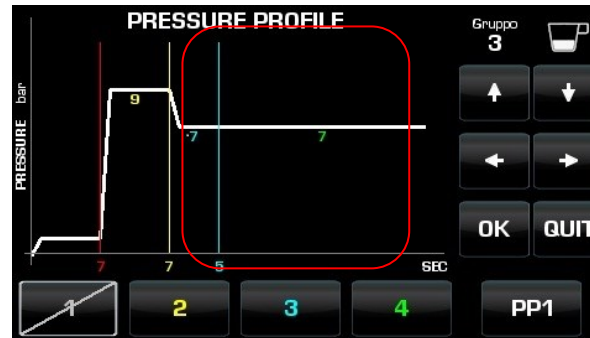
The M100 offers the option of standard pre-infusion, inspired by traditional Cimbali technology.

Quality in the cup: infusion



By varying the pressure level during the infusion phase, you can alter the structure and the intensity of the acidic taste.

Quality in the cup: end phase



During the end phase, by varying notably the pressure you can greatly alter the intensity of the bitterness

Quality in the cup

The new delivery spouts facilitate the airing process on the coffee outflow, improving the consistency of the cream and allowing the barista to visually control the delivery.



Skilfully-made cappuccino



To extend the menu of milk-based drinks and guarantee good frothing quality, thereby offering an unprecedented choice, Cimbali has equipped the M100 with the new TURBOSTEAM Milk4 wand.

Skilfully-made cappuccino

TURBOSTEAM Milk4

The **TURBOSTEAM Milk4** is a steam wand that not only delivers a mix of steam and air like the traditional Turbosteam (patented), but also has holes in the lower end part for frothing or heating even small amounts of milk (50cc). With the Turbosteam Milk4, the barista can automatically produce 4 different recipes.



Skilfully-made cappuccino

TURBOSTEAM Milk4



Four buttons with personalised programming, to create four different milk recipes in terms of temperature and quantity of cream. I

1. Hot, non-frothed milk
2. A little milk cream
3. Standard milk cream
4. A lot of milk cream

The temperature and emulsion level are determined at the time of programming, but can be modified directly by the bartender to suit his own needs.



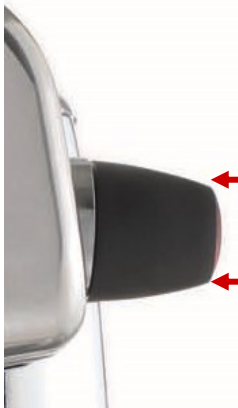
Skilfully-made cappuccino

TURBOSTEAM Milk4

Thanks to the **simple rotation** of the Turbosteam knob, you can select one of the milk cream recipes programmed (and shown on the display, in the form of an icon).



Just **press** the same knob to start up the Turbosteam. The delivery can be stopped at any time by pressing the knob again.



First PRESS = **START**

Second PRESS = **STOP**



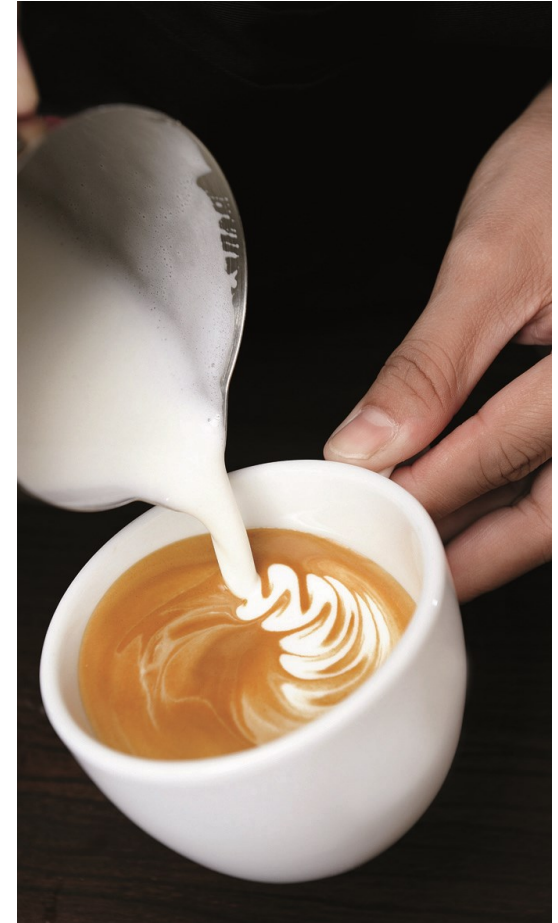
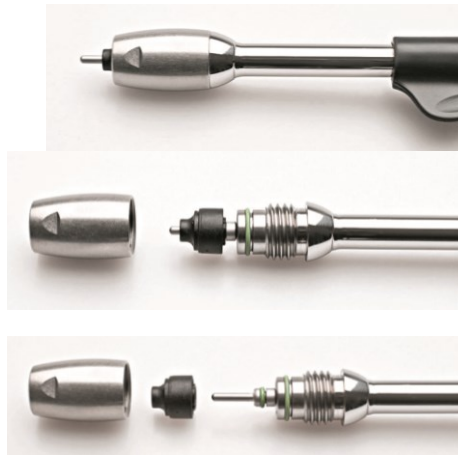
Skilfully-made cappuccino

TURBOSTEAM Milk4



Easy cleaning

The wand bulb is quickly removed, allowing the bartender to easily clean the terminal.



An excellent tea



The **M100** is equipped with a new system for managing the hot water temperature for teas and infusions. The software lets you set both the temperature and the amount of water dispensed for each selection, without needing to access the inside of the machine. This system offers three different programmable temperatures and measures, guaranteeing an extensive menu with various teas and infusions.



Simply at your command

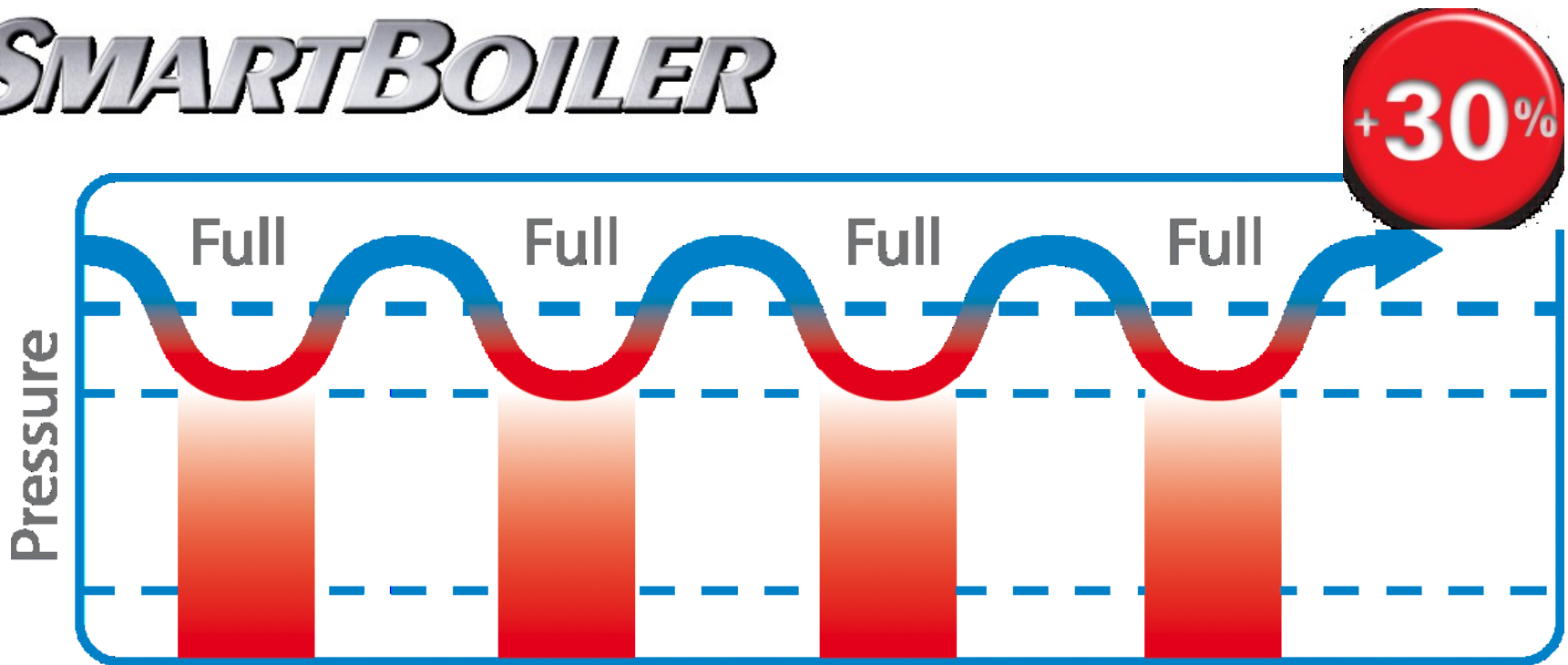
A truly evolved machine transforms the barista's work into simple, intuitive gestures:

- an extremely simple user interface
- commands activated via the *touch screen*
- an extensive work area, lit by LEDs
- a filter-holder with *soft touch*, inclined, ergonomic grip.



Performance: + 30%

SMARTBOILER



Thanks to the Smart Boiler, the boiler pressure is kept constant to reduce energy usage while at the same time ensuring maximum steam production. The Smart Boiler technology significantly increases the performance levels of hot water and steam, whilst optimising the water level in the boiler and ensuring the thermal balance for an ever-perfect result in the cup.

Green Machine: eco-friendly



Green machine

M100 has been designed with functional and ethical virtuosity in mind.

It is equipped with the most advanced Energy Saving functions and it is produced with recyclable materials.

Its technological solutions allow a daily energy saving up to 21%* less compared to an equivalent machine.

*According to the DIN 18873-2 parameters

Gruppo Cimbali has committed itself to reducing environmental impact through the use of recyclable materials.

The use of raw materials such as copper, brass, iron, aluminium and stainless steel makes our equipment easier to re-use. The plastics are eco-compatible, and all the equipment complies with the RoHS directive.



Moreover, Gruppo Cimbali is a founding member of a consortium whose specific goal is to recover end-of-life equipment in accordance with the requisites of the RAEE directive.

Green Machine: eco-friendly



The M100 is a firm example of Gruppo Cimbali's respect for the environment: it's equipped with solutions that offer notable **Energy Savings**.

- INSULATED STEAM/WATER BOILER
- INSULATED INDEPENDENT COFFEE GROUPS
- SOFTWARE FUNCTIONS FOR ENERGY SAVING
- LOW-CONSUMPTION LED TECHNOLOGY
- ADJUSTABLE CUP-WARMER TEMPERATURE

Green Machine: thermal improvement



Insulated boiler and coffee boilers

The M100 is equipped with a boiler coated in a special material with a high insulation coefficient, to reduce thermal dispersion. Also the coffee boilers are protected with an insulation covering. This means less energy is needed to heat the water contained in the above mentioned boilers.

Green Machine: software functions for energy saving

The M100 is equipped with the most advanced software functions for Energy Saving. For example:



1. The **ENERGY SAVING MODE** can be **activated manually** by the barista, via the specific button on the user menu: the pressure in the boiler is lowered when the machine has not been dispensing for a lengthy period. Just press any part of a display to return to the working condition within 60-90 seconds.
2. Thanks to the **“NOTTURNA” ENERGY-SAVING** function, the machine does not switch off completely; the pressure in the boiler is kept at a value of 0.2 bar.

In this case too, you can restore the machine to normal working conditions in 1-2 minutes (the time varies on the basis of the set pressure that has to be reached).

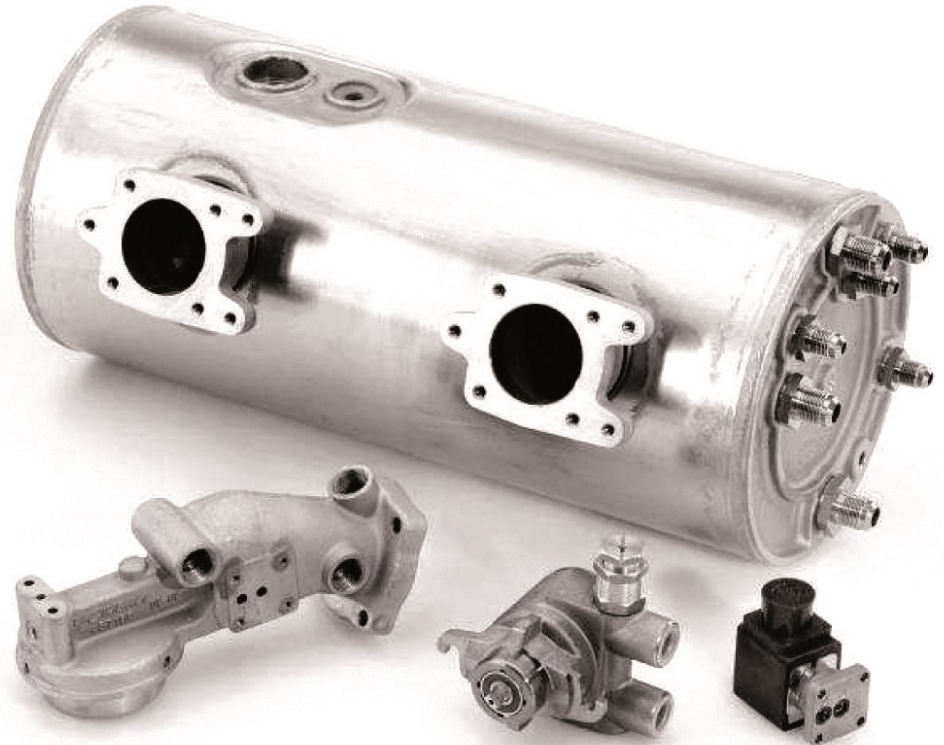


Green Machine: software functions for energy saving

- Each **coffee group** can be put in standby mode by the barista if it is not being used. When switched back on, the group will be ready for use within 4 minutes. This reduces wasted energy consumption.



Food safety



Ruvenco Teck

The M100 components that come into contact with water and steam are subjected to Ruveco Teck treatment - a production process that drastically reduces any release of metals into the delivered drinks. The results of the metal release tests carried out by the Eurofin laboratory have certified that our equipment complies with the following regulations:

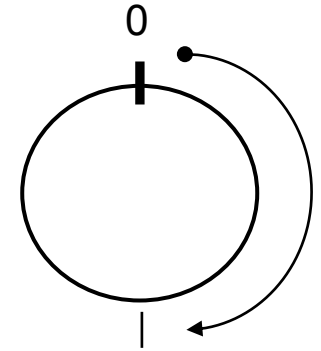
DIN 10531



Ergonomics and hygiene

Ergonomic solutions

The reduced tap stroke not only speeds up operations for the barista but also means faster steam delivery.



The end part of the filter-holder handle is ergonomic and inclined, and is made of a *soft touch* material for greater usage comfort. The chrome finish provides an elegant appearance.



Ergonomics and hygiene



The M100 boasts a new *hi-tech* user interface with 4.3" TFT display and *touch screen* technology.

The service display is also of the *touch* type, and the user and technical menus are very simple, thanks to a graphic interface based on intuitive icons.

Ergonomics and hygiene



Work area

The work area is made of stainless steel to ensure optimum hygiene conditions, and it's fully lit with white LEDs to provide good visibility during all the work phases.



The dispensing spouts are open, so the barista can see the coffee as it comes out.

Hygiene under control

The M100 performs the automatic and semi-automatic washing cycles following a procedure guided from the display and activated by pressing the specific button.



USB

The Gruppo Cimbali R&D department has designed a new electronic system that's highly advanced in terms of performance and functions.

The M100 is fitted as standard with a USB port to allow:

1. the updating of machine software via a USB drive
2. in/out data to copy and clone the machine set-up data

These operations are managed by the technician in a quick and intuitive manner.

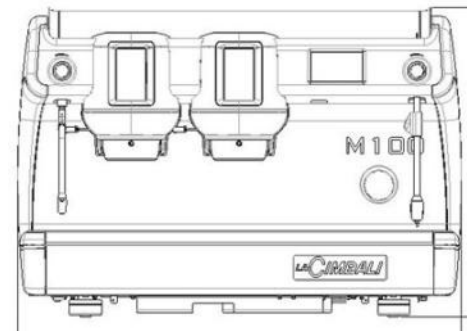
The USB port is on the outside of the machine, in an easily accessible position.



Dimensions

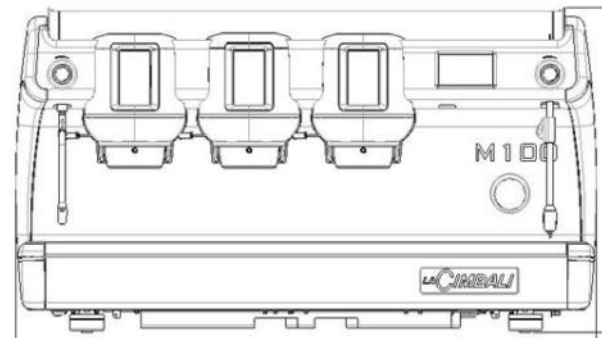
M100 - 2 GROUPS

Length (mm)	Width (mm)	Height (mm)
817	559	570



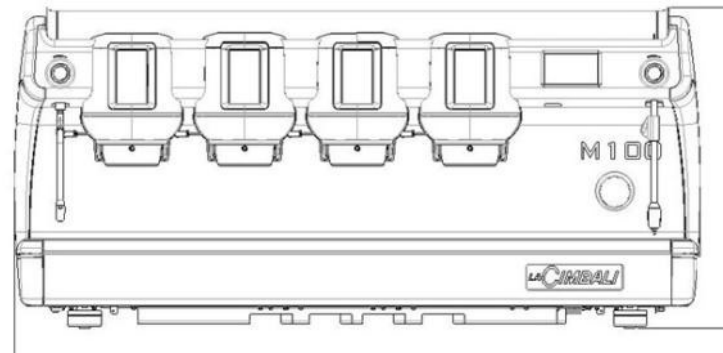
M100 - 3 GROUPS

Length (mm)	Width (mm)	Height (mm)
1017	559	570



M100 - 4 GROUPS

Length (mm)	Width (mm)	Height (mm)
1217	559	570



Body finishes



Brushed aluminium



Glossy white: particularly suited to premises with a more contemporary feel



Matt black: for a touch of automotive inspiration

Certifications



Patented

TURBOSTEAM Milk4

Patented

2 patents already granted for the current TS, plus
2 *patents pending*, specifically for the new system:

- perfected wand
- new, replaceable terminal

Patent
pending



SMARTBOILER

Patented



Patented

M100

