



DISTRIBUTOR CATALOGUE

Traditional Coffee Machines



Brought To You By

The coffee
warehouse





About Us

Tchibo and Carimali are mirrored in their values of quality and innovation.

With this ideal similarity, Tchibo and Carimali have had an exclusive partnership for over ten years.

Tchibo Coffee Service is the sole distributor for the Carimali brands across the UK and is the local expert in heritage and technical expertise. This partnership has brought excellence in coffee together with excellence in coffee machines.

Distribution Partners

Tchibo Coffee Service are and will continue to be the only UK distributor for the Carimali brand, however, our Distributor Support Team are now able to offer the Macco range of coffee machines to distribution partners across the UK.

As a partner distributor we will provide specialist top class commercial coffee products backed by first class service, support and peace of mind. A one stop shop for all your commercial coffee equipment, supply service and accessory requirements. Tchibo will invest our time and resources in distributors who will reciprocate our efforts by their commitment to the Macco brand.

Traditional Range

A complete range of traditional machines and grinders to cater for any requirements, even of the most demanding barista.

You will find tradition and passion in every single machine.

Macco traditional machines meet any requirements in terms of performances, size and design and always assure the best result in the cup to enjoy an authentic Italian espresso or cappuccino.



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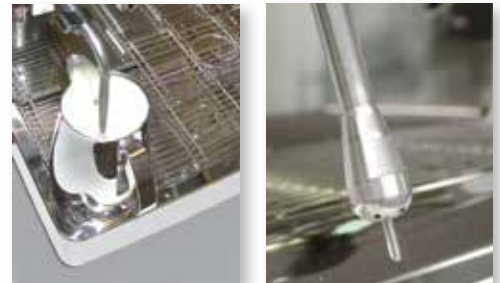
Grinders page 7

Technology



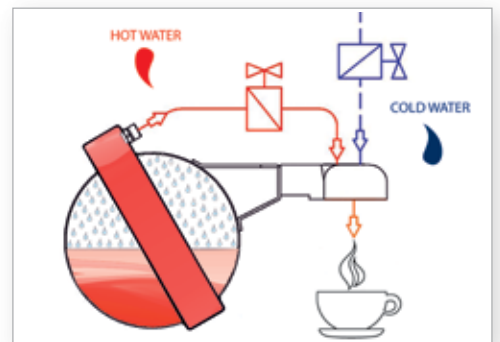
Barista Steam Wand:

steam wand having temperature probe inside that allows to heat and froth milk automatically at any desired temperature.



Cold Water Mix for Group:

Exclusive water mix system that allows to set the infusion temperature of each coffee group to make the best of any coffee blends.



Heat Conductive Group:

Exclusive heating system that allows the brewing group temperature to remain stable when the steam boiler pressure is changing.

It guarantees maximum temperature stability for speciality quality drinks always at the perfect desired temperature.



Pratica

Professional coffee machine in a classic design and a user friendly lay-out for a simple service access, ideal for any locations thanks to the compact dimensions.

With 4 selection buttons plus continuous delivery to offer premium quality specialty coffee drinks at any time of the day.

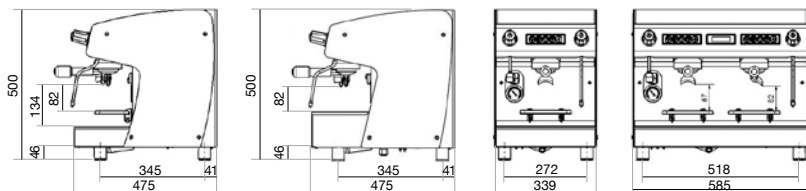


- Professional coffee machine with high-raised or low groups
- Available with automatic (E) and/or manual (P) dosage, 1 and 2 groups
- 2 steam wands (for 2 groups Pratica Double Steam) and 1 hot water output
- Automatic level control for boiler and heating up stage
- Thermosiphonic heating of coffee groups
- No-return system of liquids into the boiler and in the steam taps by means of vacuum valves
- Temperature probe for a constant control of steam boiler pressure
- Pressure gauge for steam boiler
- User-friendly display available for automatic dosage 2 groups (Pratica high-raised groups)
- Wide cup warmer in stainless steel

Grey



Dimensions



Weight

Type	Net	Gross
1 Gr.	34 Kg	42 Kg
2 Gr.	46 Kg	57 Kg

Technical features

Type	Power*	Boiler
1 Gr.	230V 1+N 50/60Hz 1.950W	4.0 l
2 Gr.	230V 1+N 50/60Hz 3.150W	10.5 l

* More power rates are available upon request

Available versions

Machine	Model	Display	Dosage	Height	Steam wand
Pratica	E1	Not Available	Automatic	High	1
	E2	Standard			
	P1	Not Available	Semi Automatic		
	P2				
Pratica Double Steam	E2 Low	Not Available	Automatic	Low	2
	E2 High			High	



Cento50

Cento50 is our traditional machine in an elegant and attractive design with 4 user-friendly selection buttons plus continuous delivery to offer delicious coffees at any time of the day.

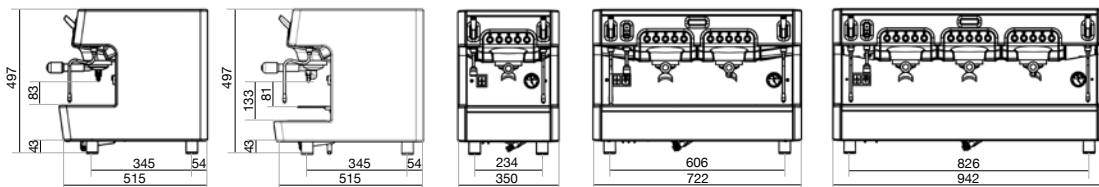
It is ideal for all those coffee professionals who are looking for the best solution to achieve quality and excellent performance at a very competitive price.



White Black

- Professional coffee machine with high-raised and low groups
- Available with automatic (E) and/or manual (P) dosage, 1, 2 and 3 groups
- 2 steam wands (2/3 groups), 1 hot water output and programmable hot water doses
- 2 hot water doses
- Programming of pre-infusion for the two first drink selections of each group
- Automatic level control for boiler and heating up stage
- Thermosiphonic heating of coffee groups
- No-return system of liquids into the boiler and in the steam taps by means of vacuum valves
- Temperature probe for a constant control of steam boiler pressure
- Pressure gauge for steam boiler and pump
- User-friendly display available for automatic dosage (2/3 groups)
- Wide cup warmer in stainless steel (electrical heating available as optional for 2/3 groups)

Dimensions



Technical features

Type	Power*	Boiler
1 Gr.	230V 1+N 50/60Hz 1.850W	4.0 l
2 Gr.	230V 1+N 50/60Hz 3.150W	10.5 l
3 Gr.	230V 1+N 50/60Hz 4.350W 400V 3+N 50/60Hz 4.350W	14.0 l

* More power rates are available upon request

Weight

Type	Net	Gross
1 Gr.	30 Kg	40 Kg
2 Gr.	47 Kg	63 Kg
3 Gr.	61 Kg	83 Kg



Espresso9

At the hands of the most experienced barista or in the company of skilled novices, the Espresso9 advanced electronics, controls and design ensure a premium quality speciality coffee drink.

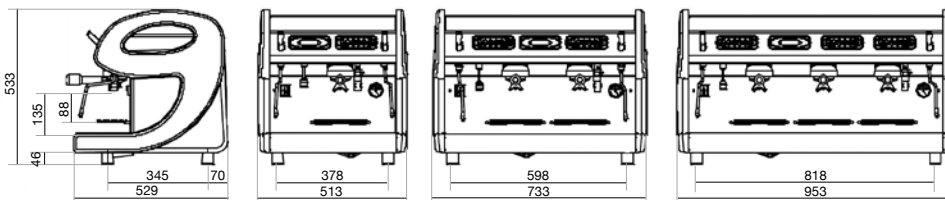
Provided with 6 back lighted selection buttons programmable as you want, in grey or red colour.



Red Grey

- Professional coffee machine with high-raised groups
- Available with automatic dosage 1, 2 and 3 groups
- Automatic milk frother with self-cleaning system after each delivery (LM version)
- 2 steam wands, 1 hot water output and programmable hot water doses
- 2 hot water doses
- Groups attached to thermostatically controlled boiler
- Programming of pre-infusion for each drink selection
- No-return system of liquids into the boiler and in the steam taps by means of vacuum valves
- Temperature probe for a constant control of steam boiler pressure
- Pressure gauge for steam boiler and pump
- User-friendly display
- Wide cup warmer in stainless steel
- Cold Water Mix for Group and tea and Barista Steam Wand available as optional

Dimensions



Technical features

Type	Power*	Boiler
1 Gr.	230V 1+N 50/60Hz 3.100W	8.0 l
2 Gr.	230V 1+N 50/60Hz 3.850W 400V 3+N 50/60Hz 3.850W	13.5 l
3 Gr.	400V 3+N 50/60Hz 4.850W	20.0 l

Weight

Type	Net	Gross
1 Gr.	37 Kg	48 Kg
2 Gr.	51 Kg	67 Kg
3 Gr.	65 Kg	86 Kg

* More power rates are available upon request



Technology



Grinders

C64 - C75



Technical features

C64

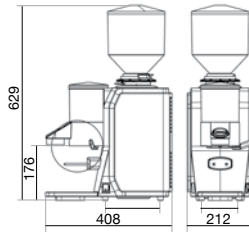
Total power	230V 350W
Weight	Net 12.3 Kg Gross 15.3 Kg
Diameter of burrs	64 mm
Capacity of beans hopper	1500 g
Capacity of ground coffee doser	300 g
Dosage	Manual (M) or automatic (A)



C75

Total power	230V 500W
Weight	Net 13.5 Kg Gross 16.5 Kg
Diameter of burrs	75 mm
Capacity of beans hopper	1500 g
Capacity of ground coffee doser	300 g
Dosage	Automatic

Dimensions



Colours

White

Silver



KD



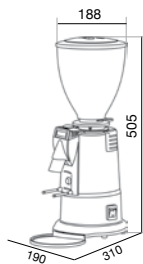
Technical features

Total power	250 Watt
Net weight	8.5 Kg
Diameter of burrs	58 mm
Motor	1400 rpm (50/60 Hz)
Capacity of beans hopper	1.0 Kg
Capacity of ground coffee doser	200 g
Dosage	on demand

Colour

Silver

Dimensions



M Junior



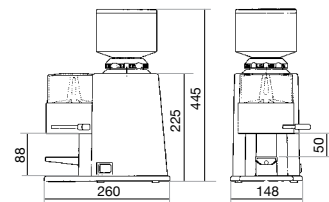
Technical features

Total power	330 Watt
Net weight	5.0 Kg
Diameter of burrs	50 mm
Capacity of beans hopper	250 g
Capacity of ground coffee doser	100 g

Colour

Black

Dimensions



We recommend to use water softeners to reduce hardness in water that can cause mineral build-up in equipment.



The Manufacturer reserves the right to modify the equipment presented in this publication without notice.

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