

# His Excellency the Caffè del Caravaggio.

The first coffee that enhances your quality and increase your revenues.







We present  
the exclusive Caffè Espresso  
à la carte.







# Why “His Excellency”?

Because we have selected the most precious single origins.

Because we have developed a technologically advanced coffee machine.







Not a coffee...  
But The Coffees.



## JAMAICA BLUE MOUNTAIN

The charm of the Caribbean  
for the best coffee in the world.



Considered to be the “king of coffee”,  
pure Arabica, cultivated in the lush  
region of the Blue Mountains in heart  
of the Caribbean.

A unique coffee for taste and aroma,  
only for true coffee lovers, only for those  
who want an authentic multi-sensory  
experience.

## ETHIOPIA SIDAMO

A taste of Africa  
in every precious coffee bean.



Prestigious single origin coffee from the  
plantations of the mountainous region  
of Sidamo in Ethiopia.

An intense and persistent aroma that  
leaves on the palate a hint of floral and  
citric aftertaste. Extremely appreciated  
by connoisseurs and coffee lovers.

## GUATEMALA ANTIGUA PASTORE

From the land of volcanoes  
all the intensity of a prestigious coffee.



A precious single origin, 100% Arabica,  
from the volcanic region of Antigua,  
Guatemala.

One of the most famous and popular  
coffee in the world, with a dense and  
persistent aroma. A perfect blend  
of sweetness and acidity that leaves  
a pleasant aftertaste of dried fruit.

## DECAFFEINATED

All the quality of the Arabica  
for a unique decaffeinated coffee.




The body and fragrance of our  
decaffeinated coffee obtained with  
the best Arabica blends from  
Central America and Ethiopia.

A decaffeinated coffee, 100% organic,  
that thanks to a natural process,  
maintains unchanged its characteristics  
with an extraordinary aroma  
and a fruity aftertaste.



# Prestigious single origins for the finest coffee in the world.

We have selected some of the most famous varieties of coffee,  
growing at high altitudes, where the soil is richer and the climate more favorable.  
After harvest, each grain undergoes a rigorous selection and processing,  
to ensure a superior quality.








# The result: a coffee creamy enough to pass the sugar test.

The cream of the Caffè del Caravaggio is rich, voluptuous, persistent.  
A great achievement, worthy of the most experienced bartenders, obtained thanks  
to the advanced technology of the machine developed exclusively for our coffee.



A close-up photograph showing a stream of dark brown ground coffee falling from a large pile of coffee beans and grounds into a white, circular coffee pod. The pod is positioned at the bottom of the frame, and the coffee grounds are falling directly into its center. The background is a soft, out-of-focus brown, suggesting a wooden surface or a coffee grinder.

*Cialda  
compostabile\**




*The coffee pod  
is compostable\**




# Contained in an ecological coffee pod.

Our coffee pods are compostable, 100% ecological, perfect for preserving the taste, freshness and aroma, ideal to offer a wide selection and easy to use.



Sua Eccellenza  
il Caffè del Caravaggio.





Coffee à la carte:  
to give to the connoisseur  
the possibility to choose.







Excellency is achieved  
with a technologically  
advanced system.








# A microcomputer to keep everything under control.


To ensure a constant temperature and pressure and to control  
the ideal extraction parameters.







A machine suitable  
for every place thanks  
to the modular system.







So simple, with a touch of a finger.



**CAFFÈ ESPRESSO**



**LONG CREAM COFFEE**




**AMERICAN COFFEE**





# To satisfy different tastes.

A coffee tailored-made to suit all tastes and desired quantity,  
always with the same excellent quality.







# A perfect cappuccino.

It has never been easier to get a froth so rich and tasty.  
The possibility to choose between a traditional and an automatic system.







# A technology with a “green” heart.

A professional machine with a modular system to allow you to turn on only the modules you need when needed.

For maximum energy and cost savings, with a minimal environmental impact.







# And several other benefits.

## A PERFECT COFFEE IN JUST ONE MINUTE

In just one minute after switch on, the system is ready to serve the first coffee, delicious and perfect as the thousand.

## ONCE UPON A TIME, THE BARTENDER

Everyone can prepare a superior quality coffee without needing a specific training. Just with the touch of a finger.

## FIRST OF ALL, CONVENIENCE

The machine works exclusively with the Caffè del Caravaggio coffee pods, without the need of a grinder, without anything else.

## ALWAYS PERFECT, ALWAYS CLEAN

The machine is always in perfect conditions without coffee residues.  
At the end of the day the system clean itself automatically just with the touch of a button.





# Excellence is served.

Accessories signed by the famous Italian designer Giorgio Tedioli.

**CUP** – Innovative cup with a unique and functional design for a cream in the cup always perfect.

**COFFEESPOON** – The Caffè del Caravaggio coffeespoon facilitates the mixing of the sugar without damaging our coffee cream. It reduces heat loss for a coffee always at the right temperature.





### SINGLE ESPRESSO MODULE

- module dimensions 185x515x450(h) mm
- 230 V - 1350 W
- energy consumed in heating phase 40 Wh
- energy consumed when ready 40 Wh
- ready time 2 minutes
- tank capacity 4.5 litres



### STEAM AND HOT WATER MODULE

- module dimensions 185x515x450(h) mm
- 230 V - 1600 W
- energy consumed in heating phase 220 Wh
- energy consumed when ready 100 Wh
- ready time for steam/hot water approx. 10 minutes
- steam pressure 3 Bar
- tank capacity 4.5 litres



### AUTOMATIC CAPPUCCINO MODULE

- module dimensions 185x515x450(h) mm
- 230 V - 1600 W
- energy consumed in heating phase 220 Wh
- energy consumed when ready 100 Wh
- ready time for steam/hot water approx. 10 minutes
- steam pressure 3 Bar
- tank capacity 4.5 litres



Always the perfect combination.



# THE CAFFE' DEL CARAVAGGIO PROJECT HAS BEEN CERTIFIED BY EXPERTS AND PRESTIGIOUS UNIVERSITIES.



Department  
of Food Science  
Udine University



Mario Negri  
Institute



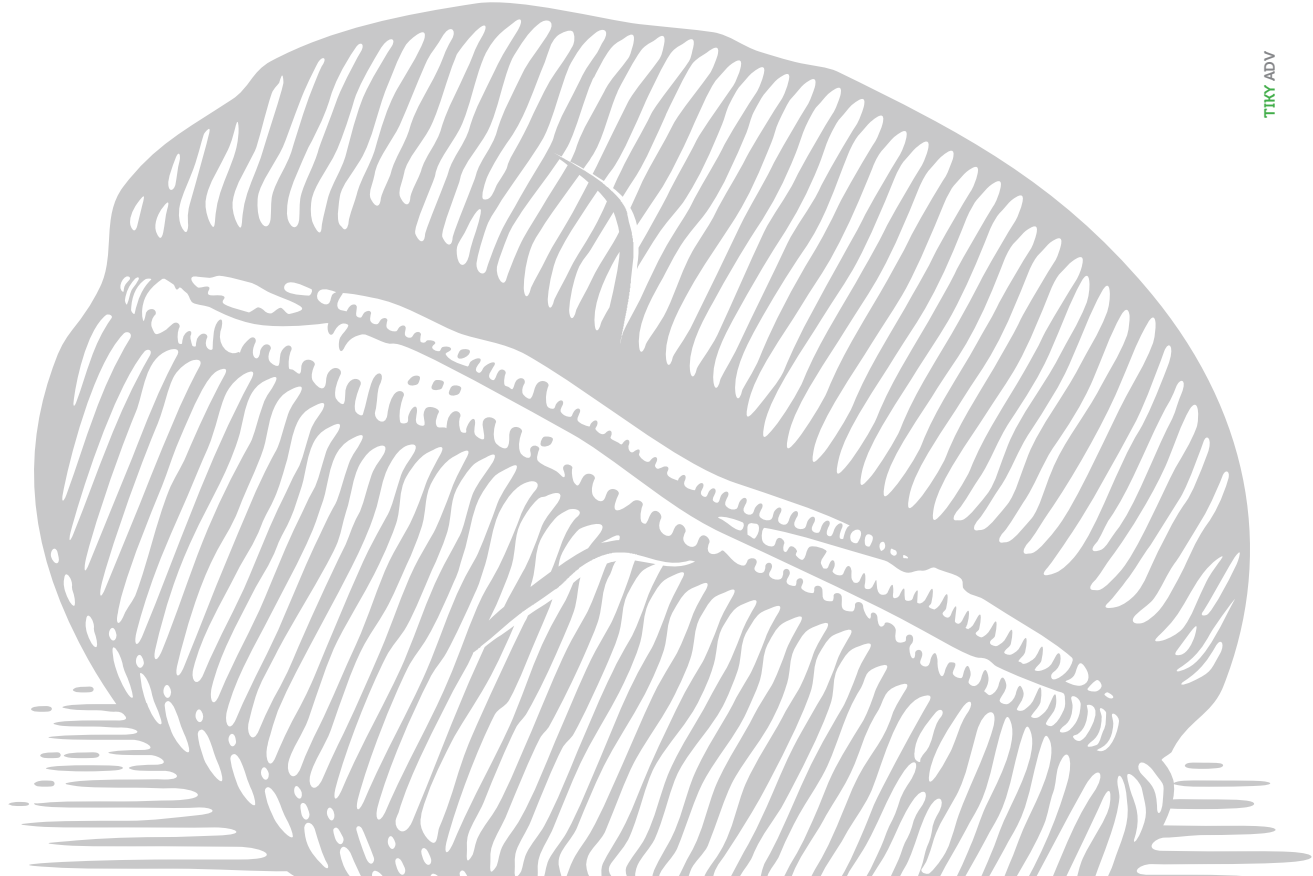
Bureau Veritas  
Consumer Product  
Service GmbH  
Hamburg  
(Germany)



Istituto Italiano  
del marchio  
di Qualità IMQ Spa  
(Italian Institute  
for quality certification)



CSI Certificate  
and Testing Institute





 caffè del  
**Caravaggio**  
[caffedelcaravaggio.it](http://caffedelcaravaggio.it)