

Divine

EST 1994 WATER more than just water ...



Esprecious

The art of
espresso coffee





Bean-to-cup

The Bravilor Bonamat Esprecious is a fully automatic espresso machine. It prepares all coffee specialities such as coffee crème and café au lait, using freshly ground beans; this is also known as the "bean-to-cup" method. The Esprecious is available in four models. They can be extended with various accessories to meet specific needs.

Fully automatic machine

Research* shows that 46% of all espresso machines sold worldwide in 2013 were of the fully automatic type. This shows that people chose a fully automatic machine over a traditional espresso machine because it consistently produces a superb cup of coffee, prepares the coffee quickly and has a small footprint. In addition, service and maintenance are easier and can be carried out from the front of the machine. To sum up: fully automatic machines give great results and are easy to use and operate!

Great performance

A perfect espresso must meet high standards, especially in the brewing process where high pressure is required to intensify the flavour. The Esprecious is made of high-quality materials such as stainless steel to meet these demanding requirements.

Features

- Intuitive touchscreen control for easy operation.
- Double dispensing outlet for serving two cups simultaneously.
- Accepts all sorts of coffee beans (including decaf).
- Automatic rinsing system to optimise the in-cup quality.
- Day/cumulative counter data for exporting into a spreadsheet.
- Separate hot water tap for tea and soup.
- Unique hot water system to reduce scaling.
- Video, audio and image possibilities to advertise/communicate on the touchscreen display.

Optional extras

- Pay per cup system (coin mechanism).
- High canister to store 2.4 kg of coffee beans.
- Garbage shoot to allow more capacity for coffee grounds.
- Cabinet to accommodate a large waste bin and store necessities such as cups, sugar and creamer sticks.



Making a good espresso takes time.

*Benefit from the double outlet now,
serve two cups of espresso
in just 33 seconds!*

Pay per cup

We can supply accessories to connect the Esprecious to various coin mechanisms. Our payment systems meet the MDB protocol for vending machines.



Energy efficient

The Esprecious has been developed to meet Bravilor Bonamat's high standards for energy efficiency and contains many high-quality materials. The insulated water boiler for instance ensures that hot water stays warm longer without wasting energy.

The machine itself carries an A energy rating in accordance with the industry standard EVA-EMP3.0B (energy consumption protocol). In addition, the eco mode minimises the consumption of energy outside working hours.

Esprecious as a marketing tool

The Esprecious can show videos (with audio), slide shows and images on the touchscreen, promoting for instance your own (coffee) brand.

In short you can use the Esprecious as a communication and marketing tool, turning the full-colour touchscreen into an advertising medium. Media files can be imported easily via a basic SD card. Contact Bravilor Bonamat and find out more about the exact specifications.

ID	Time	name	Trip	cup
20001349439	08-05-2014	7:56:12 Koffie creme		
20001349439	08-05-2014	7:56:12 Koffie creme	1	0
20001349439	08-05-2014	7:56:12 Koffie creme		
20001349439	08-05-2014	7:56:12 Koffie creme	0	0
20001349439	08-05-2014	7:56:12 Koffie creme		
2001349439	08-05-2014	7:56:12 Espresso		
201349439	08-05-2014	7:56:12 Espresso	2	
1349439	08-05-2014	7:56:12 Espresso		1
49439	08-05-2014	7:56:12 Espresso		0
9439	08-05-2014	7:56:12 Espresso		
439	08-05-2014	7:56:12 Espresso		

Measurement vs. knowledge

The Esprecious records data for each day and cumulatively. These data include an analysis of how many beverages have been served, and which ones are the most popular. You can benefit by fine-tuning your service contract and ordering frequency of supplies to match the trends shown in the data.

Technology at its finest

The brewer on the Esprecious is horizontal. This together with the choice of coffee beans contributes significantly to the taste of your coffee. The patented high-quality components of the brewer ensure that the coffee beans are ground to perfection. You can adjust the fineness of grinding for each coffee speciality to suit your requirements.





Technical details	Esprecious 11	Esprecious 12	Esprecious 21	Esprecious 22
Canister capacity				
Beans	1x1.4 kg	1x1.4 kg	2x0.7 kg	2x0.7 kg
Instant	1x3.2 L	2x1.3 L	1x3.2 L	2x1.3 L
No. of grinder(s)	1	1	2	2
Throughput per hour				
Espresso	120-150 cups (2x40 cc)			
Coffee crème	80-100 cups (2x125 cc)			
Instant	30 L (240 cups)			
Tap height coffee	60-130 mm (manually adjustable)			
Tap height hot water	135 mm			
Rated power	230V~ 50/60Hz 2250W			
Dimensions (wxdxh)	330x570x660 mm			
Water supply	yes			



Model 11, 12, 21 or 22

Depending on the model of your choice, the Esprecious bean canister can be single or divided, and the machine can have one or two canisters for the instant ingredients such as toppings and/or chocolate powder.

The differences in a nutshell

• Esprecious 21 and 22

The divided bean canister means your machine can hold two sorts of coffee beans, to serve even more coffee specialities. You can add for instance decaf, espresso or regular beans. These models have two grinders.

• Esprecious 12 and 22

These models have two canisters for instant ingredients to serve more (coffee) flavours. The most common ingredients are toppings and chocolate for coffee specialities such as cappuccino, latte and hot chocolate.

Coffee flavours & hot water

The Esprecious is not just an espresso machine. In addition to an espresso, double espresso and coffee crème you can also serve other coffee specialities in a variety of volumes up to two mugs of 150 cc. The separate hot water tap supplies hot water for tea and soup. The most common coffee specialities are pre-set in the Esprecious.

With topping

- Café au lait
- Cappuccino
- Latte macchiato
- Milk

With topping + chocolate

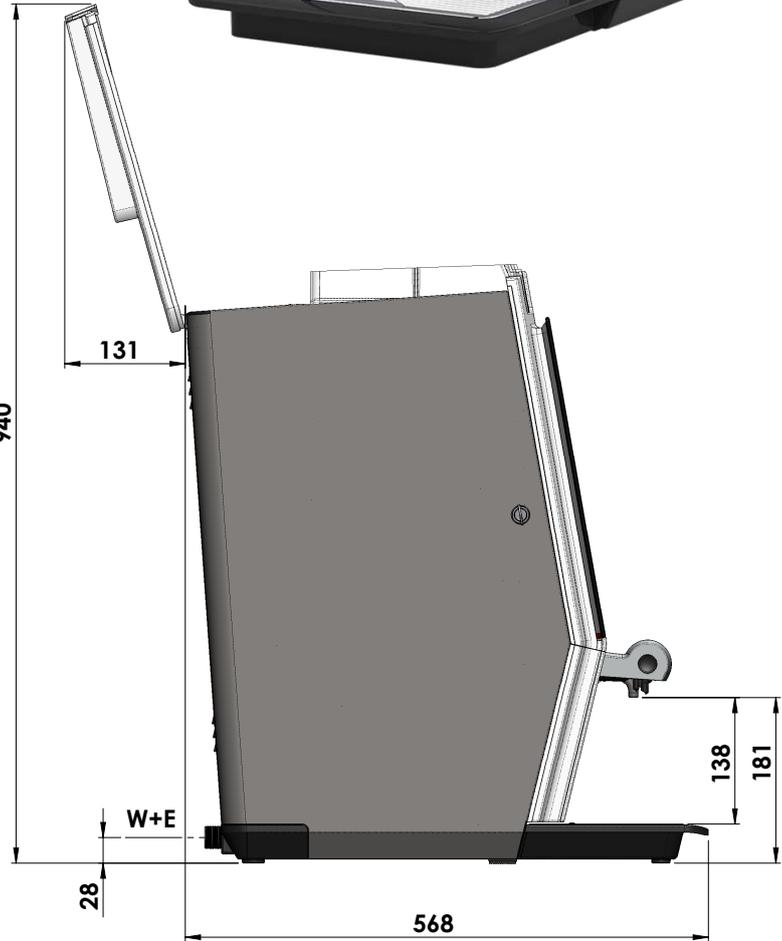
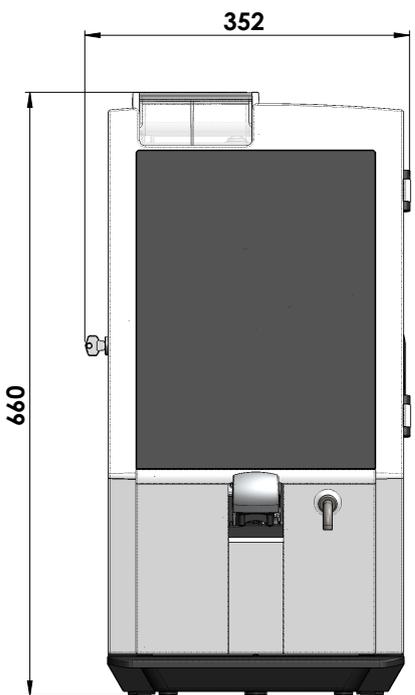
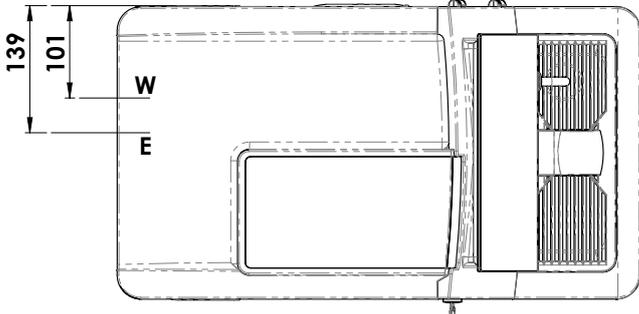
- Café au lait
- Cappuccino
- Latte macchiato
- Milk
- Espreschoc
- Espressochoc
- Hot chocolate
- Hot chocolate deluxe
- Moccachino



To keep your machine functioning optimally, we advise:

- H2o Direct IEN Filter System
- Divine Water espresso cleaning tablets for cleaning the brewer.
- H2o Direct ID-Scale for descaling the hot water system.
- Divine Water Rapid Spray Cleaner for cleaning.

ESPRESSO



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