

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 vertical stream of dark brown coffee powder falls from a pile of coffee beans at the top of the frame into a single coffee pod at the bottom. The background is a soft, warm brown gradient.

*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.**





I/O



CLEAN

ESPRESSO



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
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Mario Negri
Institute



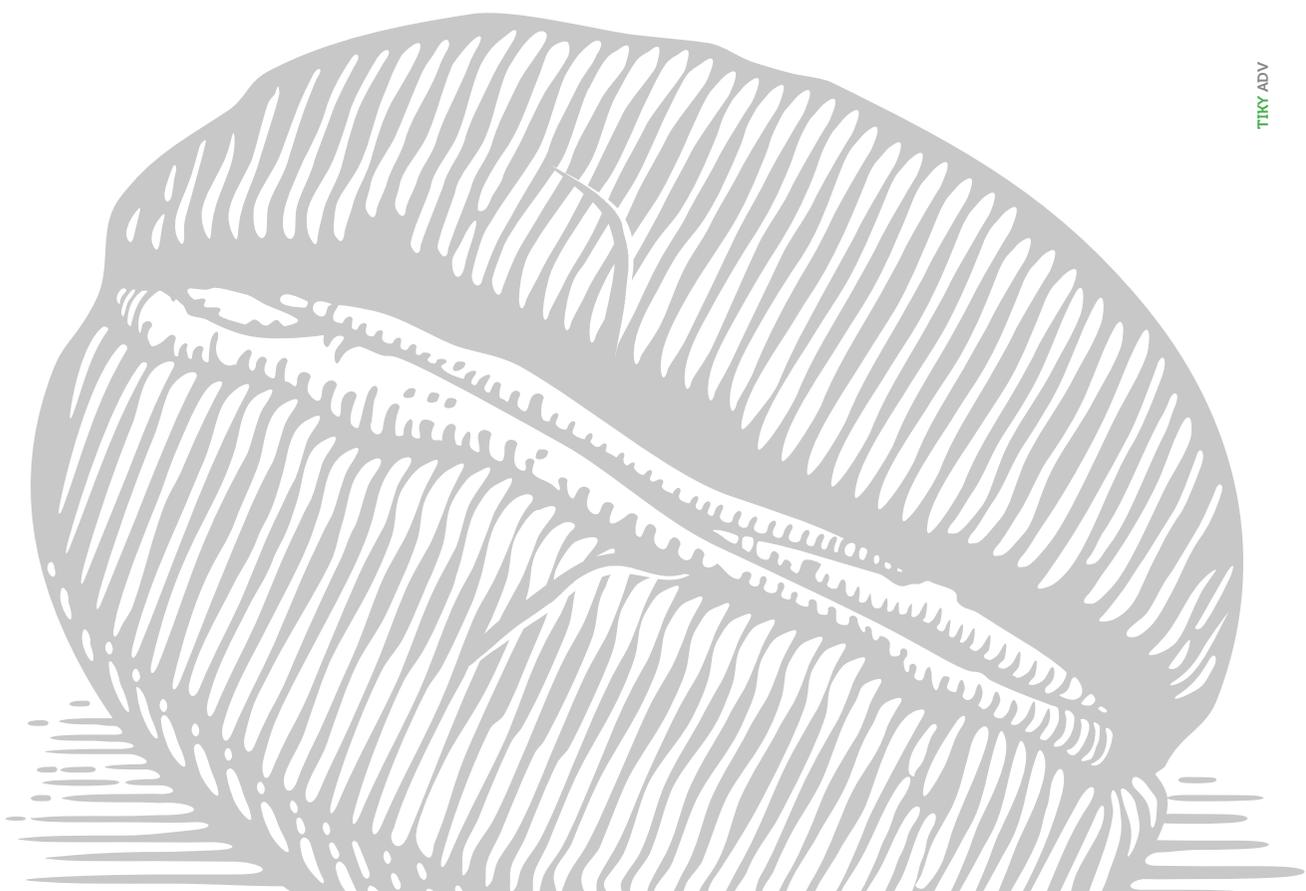
Bureau Veritas
Consumer Product
Service GmbH
Hamburg
(Germany)



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



CSI Certificate
and Testing Institute





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