

# RENTAL ESPRESSO MACHINES

*To our customers we offer a complete tailor made service, flexible and affordable.*

We assist you with the right package for your business to ensure that you have the right equipment for your needs. Not only meeting your needs now but also with the flexibility to change your equipment as your business evolves.

All we ask is for exclusive associated supply.

The equipment we provide is prime quality CMA Astoria machines, Mazzer grinders, Brita water filters, giving you a choice of the best premium equipment to show off and make the best coffee with!

The service includes at no extra charge:

- Installation, delivery & commissioning
- Training
- Telephone support
- Service and engineer backup
- Water filter installation, exchange & regeneration
- Freedom to upscale or downsize

The service also offers:

Convenient Direct Debit system so no worrying about keeping your account up to date.

Only three months initial minimum rental and only one clear calendar months notice required to quit.

Should you decide to buy a machine from us, we will deduct three months rental from the cost, at any stage of the service.



## Espresso *n*

*(Ess-Press-ó)* Strong concentrated black coffee made under steam pressure [Italian, literally 'pressed out']

First seen at the Paris fair in 1855, espresso coffee is extraordinary. A marvel, impeccably extracting all that is best in coffee and no more – so quickly brewed that you get the pure energetic 'heart' of the coffee.

Our flame roasted range of blends, are designed to be three dimensional. A natural clean lively acidity to fire the palette, which you feel dancing on the tip of your tongue followed by a good full body marked by, and probably most importantly, a pleasing quality finish. Balanced and harmonious, it is the pinnacle of coffee experience, rewarding the drinker with a burst of flavour and giving great persistence to the palate.

The vital indication of whether a cup of espresso is a good one is the presence of 'crema'. At the critical point of preparation, as the coffee is discharged into the cup, the brew should be covered with a caramel coloured layer - the crema - created by the precious oils in the coffee mixing with the water and air during the extraction process. The crema is vital in protecting the brew between preparation and consumption by impeding the loss of heat and, above all, the aroma before enjoying.

Freshly roasted, ground and brewed, whatever your fancy, slip into your indulgence.



# RENTAL ESPRESSO MACHINES

## CMA ONE GROUP ESPRESSO MACHINE PACKAGE

*Gloriously contemporary in style the CMA Lisa machine fits where space is at a premium.*

The one group maybe a compact machine but don't let its dimensions deceive you into thinking that this isn't a powerful device. With an 8 litre boiler this small machine can deliver! Many two group machines, of other lesser brands, have this size of tank and given the weight of the boiler its thermal efficiency means that it can outperform many too!

This large boiler means that you have the steam pressure to create great drinks through superb coffee extraction and beautiful texturing of milk. One even has a water spout for Americano and the infrequent cup of tea.

Accommodating the large boiler means that these machines have an external pump which is easier for maintenance and its compact size means that can easily be sited beside the water filter.

Fully automatic in that it has pre-programmed water delivery for consistent coffee production. Programmed water delivery, so that you don't have to watch over your cup of Americano simply filling with hot water. All features to assist you make drinks faster, but at the same time consistently well.

Space efficient compact size but powerful enough to cope with the demands of up to a small café these machines are the business and will do the business!

### RENTAL MACHINE PACKAGES

Refurbished one, two or three group Fully Auto Espresso Machine – includes grinder, knockout drawer, water filter with Barista Training and full service support.

£85.00 (ex VAT) per month

## CMA TWO GROUP ESPRESSO MACHINE PACKAGE

*Swooping curves and classic styling the Lisa CMA machine fits into most any location.*

The two group machine is the most popular model as it isn't too large to take up all your counter space. But armed with a 12 litre boiler employing a 6000 watt element this machine can cope with the busiest of environments. This serious machine will produce coffee drinks as fast as the barista can manage.



The large tank necessitates the pump being separate to the machine, there simply isn't the space inside the frame to accommodate it. However this easily lives beside the required water filter occupying about the space of a shoebox and also makes it easier for servicing requirements.

With a 12 litre tank there is some water available for the odd cup of tea and copious steam pressure, essential for the production of quality coffee.

The steam jet valves have the feature of a half turn for full operation for fast and controlled milk foaming coupled with large 500ml heat exchangers allows for constant coffee temperature, vital in busy environments.

Fully automatic in that it has pre-programmed water delivery for consistent coffee production, twin steam wands so that two people can steam at the same time. Programmed water delivery, so that you don't have to watch over your cup of Americano simply filling with hot water. All features to assist you make drinks faster, but at the same time consistently well.

Not only a centrepiece of a machine to grace your business but a machine that can produce four espresso shots at a time. These machines are the business and will do the business!



# RENTAL ESPRESSO MACHINES

## CMA THREE GROUP ESPRESSO MACHINE PACKAGE

*Impressively sized the CMA Lisa machine is a bold statement of style and a focal point to grace your establishment.*

The three group is the largest machine we offer and is a very serious piece of equipment. Its powerhouse is a 17litre boiler with a large 6000 watt element, large enough and powerful enough that two people can operate it at the same time!

Even at just short of a metre long, the pump is still externally sited to make way for that boiler, the engine and the essential part of your coffee production. Occupying the space of a shoe box, the pump can easily be sited beside your carbon water filter, which is another vital element in the pursuit of the ultimate brew.

With a 17 litre tank there is some scope for tea production but essentially lots of steam for great drinks across your varied menu. Having a large boiler also insures you from the instance where one runs the water too low, due to demand, and you suffer with both the loss of pressure and temperature, essential for good coffee.

The steam jet valves have the feature of a half turn for full operation for fast and controlled milk foaming coupled with large 500ml heat exchangers allows for constant coffee temperature, vital in busy environments.



Fully automatic in that it has pre-programmed water delivery for consistent coffee production, twin steam wands so that two people can steam at the same time. Programmed water delivery, so that you don't have to watch over your cup of Americano simply filling with hot water. All features to assist you make drinks faster, but at the same time consistently well.

One of the great aspects of a machine like this is not only its capabilities, knowing that you are using a device which can cope with busiest of periods, but also enhances customer perception that you are obviously very serious about what you do.

These machines are the business and will do the business!



## JUST WHY ARE CMA ASTORIA MACHINES SO GOOD?

Well these machines are crafted just outside Venice, all the best coffee machines come from Italy the home of espresso, where coffee is more than just a drink, it's a culture and preparation is treated like an art form.

These machines have a lovely elegant style which is so important as they are designed to be shown off as a centre piece of your coffee preparation. While they may be so very gorgeous, they are very serious coffee machines with large, heavy, powerful boilers for copious steam and consistence coffee delivery.

Having a wonderful machine doesn't automatically mean you will make wonderful coffee. So we help with training either at your establishment after installation or in our dedicated training room at the Roast House in the hamlet of Upper Langford.

Their reputation has been built over the years on reliability style and ease of service which is why we selected CMA Astoria and we are distributors for this brand. Now having accredited factory mobile engineers, original spares and a fully equipped workshop to look after your installation and ongoing support and service needs.

Great machines, beautiful hand roasted coffee and professional training from our in house baristas, your coffee success is our priority.

# BARISTA TRAINING & RENTAL SERVICE

*We offer all our rental customers free Barista training either once your Espresso Machine is installed, or in our dedicated training room at the Roast House.*

Once your chosen top quality traditional Espresso Machine is in place, the fun can begin. We know our espresso Machines are great and we want you to treat them with the love they deserve and make them work for you to their full potential.

- To produce perfect coffee consistently and get the most from your Espresso Machine, training is a must!
- We will work through your menu and discuss the range and strength of coffees that would suit you customers, and I can give plenty of suggestions for popular drinks to add!

We will show you how to make the most of your Espresso machine, how to make the perfect espresso shot, the difference

between steaming and stretching milk, and how to clean and look after your machine. We will also offer any advice on how best to serve your coffee, to keep you customers coming back while ensuring you don't waste a bean!

Our espresso brings you the perfect cup, balanced and harmonious: it is the pinnacle of coffee experience but to achieve this, the correct brewing time is essential - 25 seconds (less than 20 seconds the coffee will taste sour, more than 30 and the brew will start to taste burnt and bitter).

This is crucially achieved through a union of the correct grind with a good firm tamp.

Combined with a good thick crema, an easy way to spot things are well is by observing the stream of coffee bending back into the cup like warm honey.



## WITH OUR RENTAL SERVICE - WE HAVE YOU COVERED!

*As a rental customer you will join a select club of restaurants, cafe's and public houses that have first class service and repair from our team of trained service engineers, enjoying first rate support.*

Regular periodic servicing of your coffee machine is paramount to ensure that you are always making coffee. Crucially, some parts may need to be exchanged, just to make sure that coffee is coming out just right, every time. With our recently installed system, we will monitor you and will make contact, when your machine requires a technician - all part of the service!

In the unlikely event of a breakdown our engineers will be with you directly, ideally on the same day but we guarantee a next working day service; no matter where you are within our service area. This is why we have a service area in order that we can respond to your needs quickly and efficiently, not making promises that we logistically could not keep. Our mobile engineers carry an extensive range of original parts to get you up and running again very quickly. If, in the unlikely event, a repair cannot be performed we will exchange the machine to keep that coffee flowing and most importantly keep your coffee business liquid!

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