



The Perfect Coffee Companion

At CaféMatic, the fully automatic coffee machines are designed for professional use across all business sizes. Explore the possibilities and discover which of the machines is made for you.



The CaféMatic coffee machines deliver aromatic and excellent coffee for both the espresso and milk-based options. Accessible and user-friendly with the touch screen functions, the range of models complement a variety of environments, including small offices, hotels and large size restaurants. Find your perfect match and begin the ideal coffee experience.

CaféMatic 2

CaféMatic 2 is the ideal coffee machine model for small and medium businesses. With its compact size, this counter-top coffee equipment will give you a delightful coffee experience.

Dimension

- CaféMatic 2: W410 x D500 x H620 (mm)

Features

- Fixed Brew Unit
- Solenoid valve controls waterway
- Directly link to the water inlet, CaféMatic 2 will have an additional 8L water tank
- Milk and milk foam temperature min 60 degree (Can be manually adjusted)
- New Linux platform
- 10.1 touch screen with video function
- 2 pumps and double heating (19 Bars) system with by path function
- Self-cleaning function (programmable and no touch to the milk pipe)



Technical Specifications

Power Supply	220 - 240V 50 ~ 60Hz	AdjustableTemperature	3 levels	Quantity of Flowmeter	2pcs
Rated Power Supply	2750W ~ 3100W	Adjustable Grinding Burrs	9 levels	Quantity of Thermoblock	2pcs
Off Mode Power	<0.5watt	Adjustable Coffee Strength	5 levels	Quantity of Bean Hopper	1pc
Height-Adjustable Dual Spout	60 - 140mm (FYR)	Operating Noise	<70dB	Quantity of Grinder	1pc
Weight	18 / 20Kg (FYR)	Quantity Of Pump	2pcs		

Capacity

Coffee Powder of Brewing Unit	Max. 16.0g	Bean Hopper	1200g / with shorter hopper capacity 750g (OPTIONAL)
Water Tank	8L / 2L	Espresso (50ml)	70 cups/hr
Grounds Container	70pcs (Base on 10g)	Grinding	2g /s

CaféMatic 5

CafeMatic 5 is a model that is designed for specialised needs and can provide personalised preferences with various beverage products with steam heating and milk frothing capabilities all built within this model for pure convenience.

Dimension

- CaféMatic 5: W340 x D550 x H620 (mm)

Features

- 1 grinder with 1.5kg coffee bean hopper capacity
- Drip tray capacity 1.5L
- 1 powder hopper with capacity of 1.2kg for milk powder or 2kg for chocolate powder
- Boiler overpressure protection is achieved by mechanical spring and ball devices
- New Linux platform
- 10.1' touch screen with video function
- 2 pumps and 2 boiler system
- Self-cleaning function (programmable and no touch to the milk pipe)
- Machine to machine beverage setting transfer by USB port.



Technical Specifications

Power Supply	220 - 240V 50 ~ 60Hz	AdjustableTemperature	3 levels	Quantity of Flowmeter	1pcs
Rated Power Supply	2900 W	Adjustable Grinding Burrs	9 levels	Quantity of Boiler	2pcs
Off Mode Power	<0.5watt	Adjustable Coffee Strength	5 levels	Quantity of Bean Hopper	1pc
Height-Adjustable Dual Spout	60 - 180mm (FYR)	Operating Noise	<70dB	Quantity of Powder Hopper	1pc
Weight	26Kg (FYR)	Quantity Of Pump	2pcs	Quantity of Grinder	1pc

Capacity

Coffee Powder of Brewing Unit	5g~21g	Bean Hopper	Max. 1200g	Hot water	30L/hr
Water Tank	Max. 4L	Espresso (50ml)	150 cups/hr		
Grounds Container	Max. 70pcs (10g/pcs)	Grinding	2.0 g /s		

CaféMatic 6 & CaféMatic 8

With the pursuit of a perfect cup of coffee, our commercial coffee expert, CafeMatic 6 and CafeMatic 8, is designed to deliver a range of high quality and rich flavor that would elevate your coffee experience, and it's ideal for hotels and large-sized restaurants with high volume consumption.

Dimension

- CaféMatic 6: W340 x D540 x H775 (mm)

Features

- Touch screen with changeable light decoration
- CafeMatic 6 has two grinders with two bean hoppers
- Double boiler system, coffee boiler and steam boiler
- Comprehensive beverage outlet for coffee, hot water, milk / milk foam
- The boiler is protected from overheating through a thermostat
- Milk foam temperature more tha 60 degrees
- Water inlet and water tank for selection
- 10.1" Touch screen with video function
- Brew unit is easy to disassemble
- New Linux platform
- With water drain pipe
- Two pump system



Dimension

CaféMatic 8: W340 x D540 x H775 (mm)

Features

- Touch screen with changeable light decoration
- CafeMatic 8 has two grinders, two bean hoppers and two powder hoppers
- Double boiler system, coffee boiler and steam boiler
- Comprehensive beverage outlet for coffee, hot water, milk / milk foam
- The boiler is protected from overheating through a thermostat
- Milk foam temperature more tha 60 degrees
- Water inlet and water tank for selection
- 10.1" Touch screen with video function
- Brew unit is easy to disassemble
- New Linux platform
- With water drain pipe
- Two pump system



Technical Specifications of CafeMatic 6 and CafeMatic 8

Power Supply	220 - 240V 50 ~ 60Hz	Adjustable Grinding Burrs	9 levels	Quantity of Flowmeter	1pcs
Rated Power Supply	2600- 3100 W	Adjustable Coffee Strength	5 levels	Quantity of Boiler	2pcs
Off Mode Power	<0.5watt	Operating Noise	<70dB	Quantity of Bean Hopper	2pcs
Height-Adjustable Dual Spout	80 - 180mm (FYR)	Quantity Of Pump	2pcs	Quantity of Grinder	2pcs
Weight	34 / 36Kg (FYR)				

Capacity of CafeMatic 6

Coffee Powder of Brewing Unit	MaX. 21g	Bean Hopper	Max. 1200g x 2 / with shorter hopper capacity 900g x 2 (OPTIONAL)
Water Tank	Max. 4L	Espresso (50ml)	156 cups/hr
Grounds Container	Max. 80pcs (10g/pcs)	Grinding	2.0 g /s

Capacity of CafeMatic 8

Coffee Powder of Brewing Unit	MaX. 21g	Bean Hopper	Max. 1200g x 2 / with shorter hopper capacity 900g x 2 (OPTIONAL)
Water Tank	Max. 4L	Espresso (50ml)	156 cups/hr
Grounds Container	Max. 80pcs (10g/pcs)	Grinding	2.0 g /s
Powder Hopper	Max. 1000g		

ACCESSORIES



CAFEMATIC ELECTRONIC MILK COOLER (SC08)

Temperature range: 2 deg to 6 deg celsius;
 Dimension (cm): W22 x D45.2 x H45.6;
 Inner Dim (cm) : W16 x D19 x H28
 Net Weight: 16.4kg
 Power supply: 240-220V/50-60hz/65 watts;

