

TEMPESTA

BARISTA ATTITUDE



STANDARD & FRC CATALOGUE



INDEX

STYLE
OUR LINE
DESIGN

p. 05

p. 10

p. 25



TEMPESTA



STYLE

We are a brand specialized in the creation of new technical, aesthetic and interface concepts for espresso machines.

We represent the state-of-the-art in these machines through their design, gestural movement of the barista and his or her relationship to the space around them.

Our thermal system—precise and stable as no other—is the basis of a technology recognized for its superlative reliability consolidated over time.

Everyday for more than two centuries, coffee had been landing in the heart of Europe, in Trieste, a city suspended in time and space, a natural hub between East and West, a meeting point of intercontinental maritime routes and the Adriatic-Baltic and Mediterranean corridors.

Trieste boasts a history of landings and trades permitted by its free port status awarded to it back in the Eighteenth century.

Trieste is coffee culture. Trieste is a multitude of daily rites and myths. Inspiration, style and love for anything good start here.

The Tempesta coffee machine is search of values that were believed to have been lost to passing time, but were brought back to life thanks to a new cultural and craftsmanship approach that, in a short while, has propagated across the world.

Delivered coffee is at the center of every concern.

The baristas' gestures are the protagonist of the scene and have highly symbolic value.

The relationship between who operates the coffee machine and who enjoys a cup of coffee is revolutionized: the barista who, with almost maniacal dedication, has chosen the grains, as well as the roasting and brewing steps can offer rituals of preparation and narration.

Indeed, the Tempesta model is an easy to recognize machine with strong personality raised on its feet but among the lowest in the category and to be placed on the counter to engender a front-line bartender-client relationship.

We are curious, adventurers, inventors, lovers of error and its potential for opening the way to unexpected possibilities.

We want to listen to and offer our machines to all those looking to fully explore their potential.





"My ideal machine must guarantee maximum ergonomics. Tempesta allows me to move effortlessly, to have the space I need, to have direct eye contact with my guests."

Arnon Thitiprasert
Thailand

Arnon Thitiprasert began working as a barista in Sydney in 2007 after having left his home town in southern Thailand.

In 2017, he was named World Latte Art Champion at the World of Coffee event in Budapest. He is the founder of Ristr8to, Ristr8to Lab and Doppio Ristr8to in Chiang Mai, Thailand.

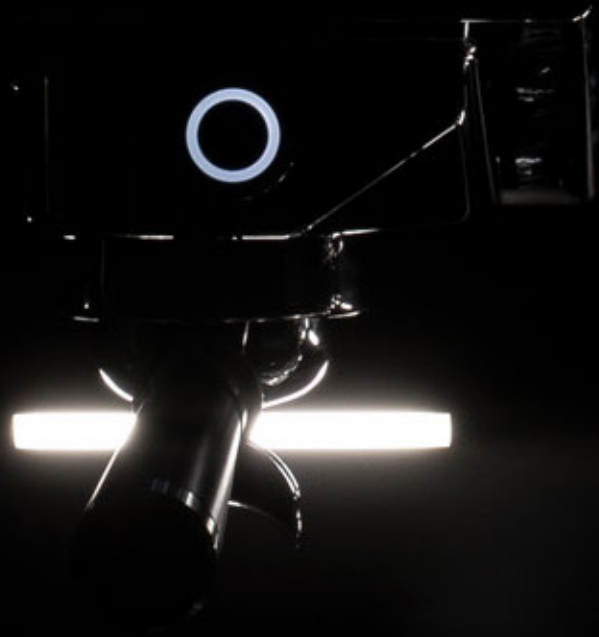


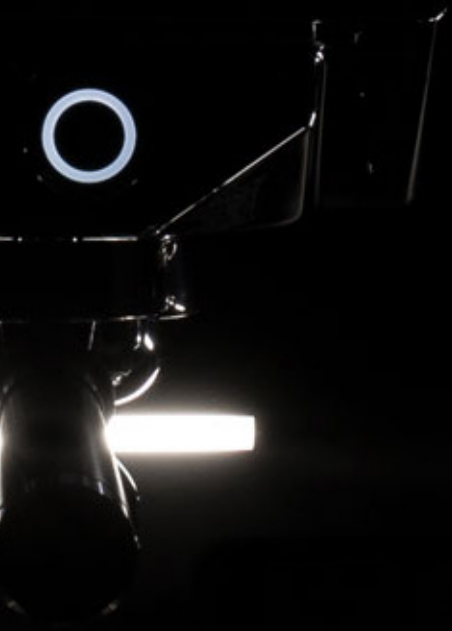
"Tempesta gives me maximum extraction customization, thanks to the pre-infusion, pressure and temperature control ... I couldn't ask for more from a machine!"

Michalis Dimitrakopoulos
Greece

Michalis Dimitrakopoulos is the barista at The Underdog and The Rabbit Punch in Athens. In 2016, Michalis became the first Greek Coffee In Good Spirits champion and, subsequently, world champion during Hotelex in Shanghai.

Three years later, in 2019, he won second place in the major World Barista Champion competition during the Specialty Coffee Expo in Boston.



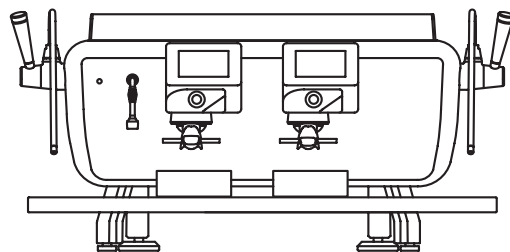


STANDARD Design, craftsmanship and high-technology in a machine developed for coffee shops and baristas for whom the espresso ritual is the heart of their space and rapport with people.

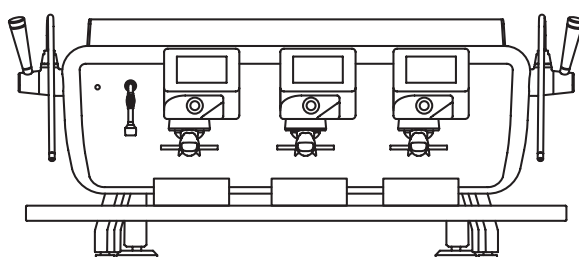
Tempesta brings to center stage the Barista Attitude concept through a gestural expressiveness that is fluid and meaningful around a machine with a strong character, but which at the same time sits easily on the counter and with excellent dispensing control.

Multi-boiler system. Intuitive and complete touch-screen. Competition button above the filter holder. Operational ease and security of the steam wands.

Everything has been designed with ergonomics in mind and to assure the quality of the brewed coffee; praise for the professionalism of those who operate the Tempesta.



STANDARD 2GR



STANDARD 3GR



TEMPESTA STANDARD

SAEP MULTIBOILER VERSION



TEMPESTA STANDARD	2GR	3GR
VOLTAGE (V)	220-240V 380/415	220-240V 380/415
MAXIMUM ABSORBED POWER (W)	4400-5900	5700-7090
STEAM HEATING UNIT LOAD CAPACITY (LT/UK GAL)	8.5/1.87	8.5/1.87
COFFEE WATER TANK LOAD CAPACITY (LT/UK GAL)	(1.2/0.26)x2	(1.2/0.26)x3
WEIGHT (KG/LB)	84/185	112/247
WIDTH (MM/IN)	1035/40.7	1175/46.2
DEPTH (MM/IN)	618/24.3	618/24.3
HEIGHT (MM/IN)	500/19.7	500/19.7

COLORS

Matt Black/ Matt Black	
Matt Black/Chrome	
White/Chrome	
Red /Chrome	

SERIAL FEATURES

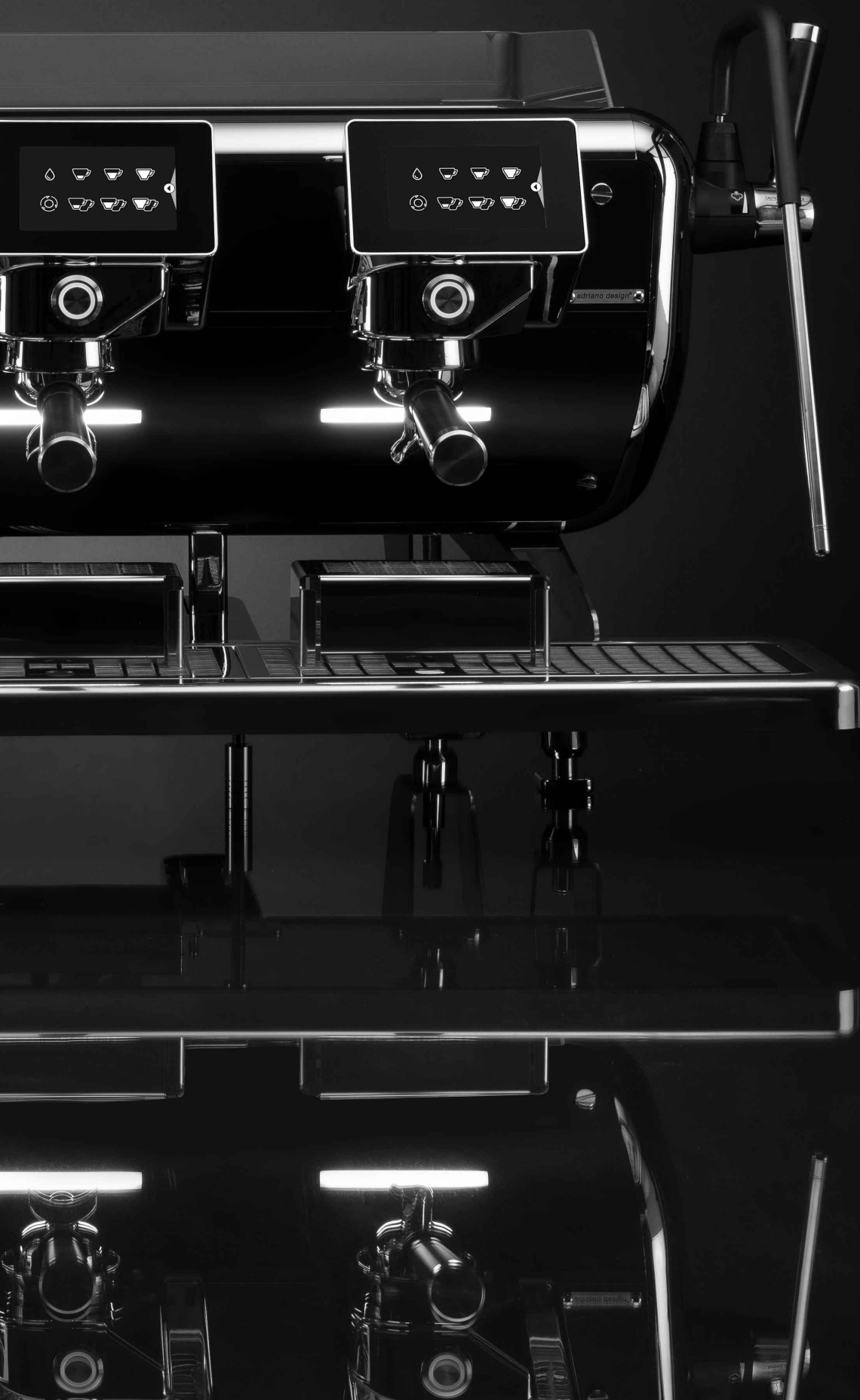
- Electronic cup warmer
- LED-lit work counter
- LED back light with light-intensity change
- Energy Saver: automatic On/Off and Standby
- Mode of use: comfort (machine always active), weekly programming (programming of time slots for standby), Eco (self-learning based on machine operation)
- Views: time, brewing temperature, brewing chart
- Machine parameters export
- Counts: number of coffee and hot water delivered, liters of water consumed, warning regenerations filters, grinder wear and tear, number of washing performed
- Digital boiler pressure display and control
- Digital delivery pressure display
- USB port
- User interface: a display for each group; choice of skin type
- Maintenance: servicing for scheduled maintenance
- Languages (Italian, English, German, French, Spanish, Portuguese, Chinese and Russian)
- Customizable screensaver
- Dose programming
- Coffee recipes: possibility of parameter settings for different types of coffee
- Basin and feet height adjustable
- Barista attitude: anti-scalding steam wand
- Super Dry: dry steam dispensing system
- Steam Boost (SB): activated by technician, depending on the operating needs of the machine
- Bluetooth
- Hydraulic circuit efficiency control system

OPTIONAL

- Auto-steamer
- WiFi for telemetry
- ESB (Extreme Steam Boost)







The version that has revolutionized the Specialty Coffee culture is also a point-of-reference for new concepts in design, ergonomics and technology for high-end espresso machines.

Tempesta FRC has no match in terms of potential for experimentation both during the extraction process and play between steam and water.

A machine for virtuosos looking for exceptional results, maximum creative freedom and absolute parameter stability.

FRC marks the codes and language of the Tempesta Barista Attitude. Real-time control of the brewing curve using the lever and competition button.

The high-performance Barista Attitude steam wands. All FRC technology and design were conceived to put the gestural expressiveness and professionalism of baristas center-stage to enhance the experience of every cup of espresso.



TEMPESTA

LEL INFO 15







TEMPESTA FRC

SAEF FLOW RATE CONTROL VERSION

TEMPESTA FRC	2GR	3GR
VOLTAGE (V)	220-240V 380/415	220-240V 380/415
MAXIMUM ABSORBED POWER (W)	4400-5900	5700-7090
STEAM HEATING UNIT LOAD CAPACITY (LT/UK GAL)	8.5/1.87	8.5/1.87
COFFEE WATER TANK LOAD CAPACITY (LT/UK GAL)	(1.2/0.26)x2	(1.2/0.26)x3
WEIGHT (KG/LB)	84/185	112/247
WIDTH (MM/IN)	1035/40.7	1175/46.2
DEPTH (MM/IN)	618/24.3	618/24.3
HEIGHT (MM/IN)	500/19.7	500/19.7

COLORS

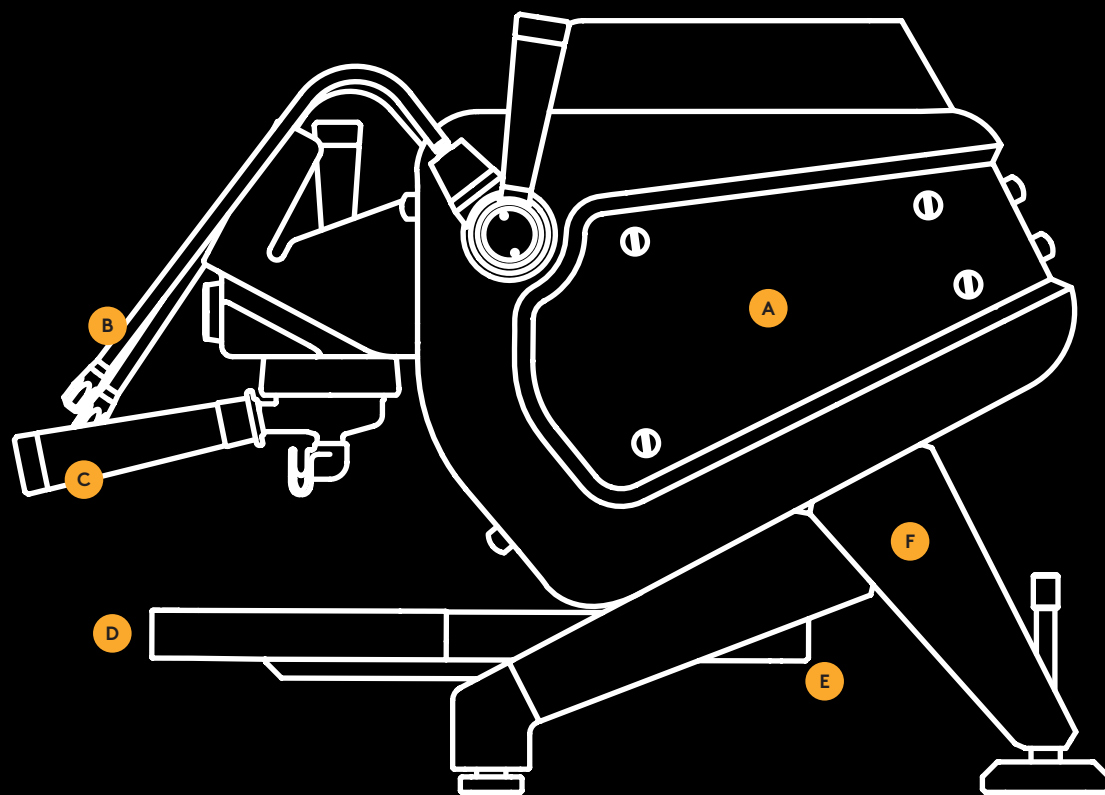
Matt Black/ Matt Black	
Matt Black/Chrome	
White/Chrome	
Red /Chrome	

SERIAL FEATURES

- Electronic cup warmer
- LED-lit work counter
- LED back light with light-intensity change
- Energy Saver: automatic On/Off and Standby
- Mode of use: comfort (machine always active) weekly programming (programming of time slots for standby), Eco (self-learning based on machine operation)
- Views: time, brewing temperature, brewing chart, brewing pressure (on FRC version, for each group)
- Machine parameters export
- Counts: number of coffee and hot water delivered, liters of water consumed, warning regenerations filters, grinder wear and tear, number of washing performed
- Digital boiler pressure display and control
- Digital delivery pressure display
- USB port
- User interface: a display for each group; choice of skin type
- Maintenance: servicing for scheduled maintenance
- Languages (Italian, English, German, French, Spanish, Portuguese, Chinese and Russian)
- Customizable screensaver
- Dose programming
- Coffee recipes: possibility of parameter settings for different types of coffee
- Basin and feet height adjustable
- Barista attitude: anti-scalding steam wand
- Super Dry: dry steam dispensing system
- Steam Boost (SB): activated by technician, depending on the operating needs of the machine
- FRC version: brewing curve and customization
- Bluetooth
- Configuration of brewing curves for each key
- Hydraulic circuit efficiency control system

OPTIONAL

- Auto-steamer
- WiFi for telemetry



A

The side/rear panel is mechanically connected by screws embedded in the frame; the removal of side panels is simplified, which makes access to the Tempesta's internal parts easier. The electronic control unit can be accessed by removing the left panel. The tilting compartment allows accessing the electrical and electronic components of the power supply system directly from the heater cover front panel, without any need to remove parts from the rear.

B

The Barista Attitude anti-scalding, cantilevered steam wand offers great safety and easy return movement to the drip tray, when the machine is idle. Super Dry is the innovative

system that keep steam dry and with minimal initial condensation, guaranteed by a second heating spout which dissolves any condensation.

Since the moment of wand activation, performance can be extended even with two open steam wands, without any yield loss and with full pressure control.

C

Ergonomics and balance make Tempesta's filter holders the perfect companion of every barista.



Green Line: low environmental impact, reduces consumption up to 47.6% compared to traditional coffee machines. Thanks to innovative software that manages the standby automatic system during breaks, night-time energy-saving function and intelligent temperature regulation, Tempesta distributes power only where and when needed. In addition, Tempesta automatically puts one or more groups into standby mode when the workload decreases, reverting to full-time mode as warranted by circumstances.

D

Adjusting the machine's drip tray allows baristas keeping the cup at the most appropriate level. Ordinary cleaning operations are also more fluid and homogeneous thanks to the machine's rounded shape, while washing is made easy by two slider lanes that allow the insertion and the frontal extraction of the drip tray.

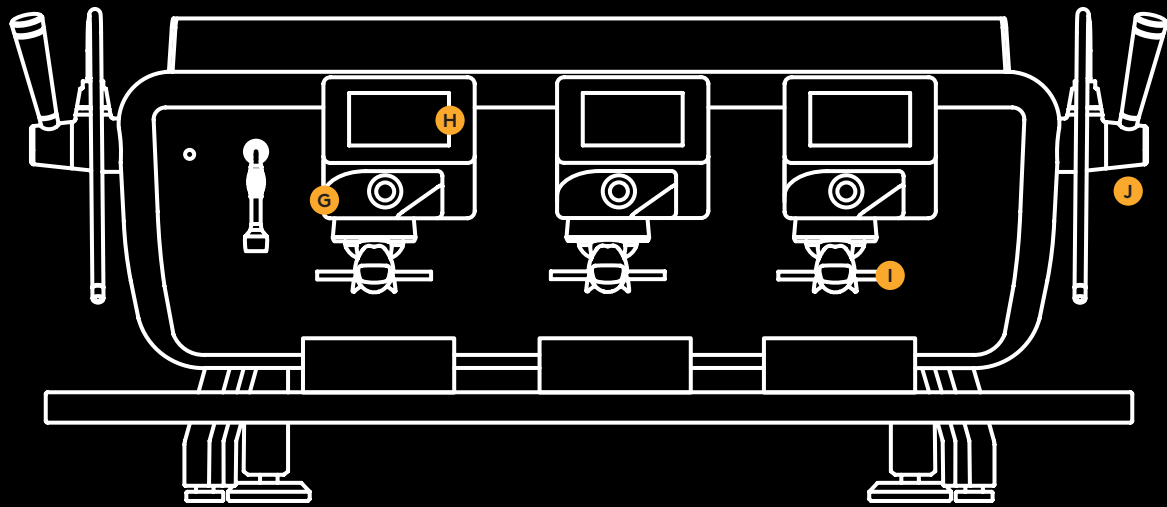
E

The loading and unloading hoses and feed inputs are connected within a cylindrical structure that makes the visible part of the machine more elegant and neat. As a result, cables and hoses are directly connected to the hole on the counter, avoiding the exposure of cables typical of raised machines.

The structure also includes two lateral holes for the passage and insertion of the grinders' power feed.

F

The feet are made of polished stainless steel, and fitted with single (10mm) front and rear adjustment to ensure that Tempesta perfectly rests on the counter.



G

The group cover houses a 5" display and an electromechanical competition key that, once positioned exactly above the filter holder, allows its coupling and manual start-up in a single movement. By acting on the hidden screw, it is easy to remove the crankcase for maintenance work on it and on the display.

H

Tempesta is equipped with a capacitive 5" display per group, with which it is possible to:

- Set the dispensing temperature for each group
- Display the graph of the last coffees prepared
- Set the power saving mode
- Program doses
- Display counters
- Wash group
- Connect to the Cloud Server

I

To make Tempesta usable under any light condition and ensure that coffee is optimally viewed inside the cup, the work counter features LED lights, whose intensity can be adjusted from the display directly by the user.

J

Tempesta is equipped with the SB (Steam Boost) option, which can be activated

by the technician during installation or is available in the Extreme Steam Boost version, which can maximize the efficiency of steam production, as needed.

SB increases steam production by activating the heating units even during high-volume espresso making (alternating power between service and coffee heating units). In the ESB version, however, steam production is maximum, all heating units on Tempesta can be activated at the same time, minimizing the recovery time of the machine (maximum absorbed power for 2GR 5800/6315 W/h and 3GR 7333/7985 W/h).



TEMPESTA

TEMPESTA



DESIGN

We are unique because movement is our concept of the machine.

From the water in movement in the boilers—pressurized, boiled, evaporated—to the theatrical gesture that explores the perfection of a curve of delivery, to the expectant expression while awaiting the cup of coffee: it is all design.

The Tempesta coffee machine is a mix of craftsmanship and cutting-edge technology.

With it, a barista is free to express himself/herself and his/her own experimentation skills through simple and comfortable actions.

Tempesta has taken into account the barista's movement requirements and his/her need to operate the leverages to adjust coffee according to targeted taste and conception.

The analog functions that enhance the customized brewing curves are also accompanied by digital storage functions of setting.

Tempesta's refined design is the result of a cooperation that Astoria has maintained for years with **Adriano Design**, a Turin based studio, which is one of the most important and renowned design studios in Italy, honored with the most prestigious national and international prizes such as the Compasso d'Oro international award.





Tempesta Barista Attitude

Via Condotti Bardini, 1 | 31058 Susegana (TV) | Italy

T +39 0438 6615 | F +39 0438 60657

E info@tempestarbaristaattitude.com

W tempestarbaristaattitude.com