



CIME
MACCHINE ESPRESSO ITALIANE

CINEMA

INDEX

CIME 5

MISSION 8

TECHNOLOGIES 11

PRODUCTS 12



CIME

ITALIAN ESPRESSO MACHINES

High reliability, exquisite craftsmanship, and unmistakable design are just a few reasons why **Cime** is esteemed worldwide. Our unwavering commitment to maintaining high construction standards and meticulous attention to detail enables us to produce durable, user-friendly, and easily repairable machines, with eye-catching designs. This unique combination has garnered immense appreciation from end-users and technicians alike.

At **Cime**, we prioritize product quality, technology, and design, which have been instrumental in our global success. Our most valuable asset is our people, who wholeheartedly dedicate themselves to their work with immense passion. Teamwork is our greatest strength, as it is the secret that empowers ordinary individuals to achieve extraordinary results.

Our products are manufactured exclusively in our production plants located in Italy. This approach ensures direct and stringent control over the quality of raw materials and adherence to safety standards. With our focus on excellence, we continue to deliver exceptional machines that make a positive impact worldwide.



The name **Cime** encompasses two distinct meanings. Firstly, it stands for **Costruzioni Italiane Macchine Espresso**, which translates to **Italian Construction of Espresso Machines**. This acronym aptly portrays our mastery in meticulously crafting exceptional espresso machines, paying homage to the rich Italian tradition.

Additionally, **Cime** holds another symbolic representation as it means **“Peaks”** in Italian, reflecting our strong ambition to conquer mountain peaks. This embodies our unwavering commitment to excellence and determination to reach new heights in the industry.



The story of **Cime** commenced 12 years ago with the visionary founder, Diego, who aimed to create espresso machines that were exceptionally **user-friendly** and **easily repairable**.

Drawing from his four decades of expertise as a technical support provider for major coffee machine manufacturers, the founder's profound understanding of the industry became apparent.

THE VISION

In 2012, he transformed his idea into a reality by introducing his very first machine, built with components sourced from the renowned realm of professional coffee machines.

THE TRADEMARK

The demand for a new era of professional, user-friendly, and easily repairable espresso machines led to rapid company growth. The founder's profound knowledge of the coffee industry and his meticulous attention to detail continue to resonate in every **Cime** product.

THE DREAM

This experience, coupled with his successful venture, which had become a prominent company in espresso machine technical assistance, led him to realize the pressing need for a new breed of coffee machines - long-lasting, uncomplicated in operation, and straightforward to repair.

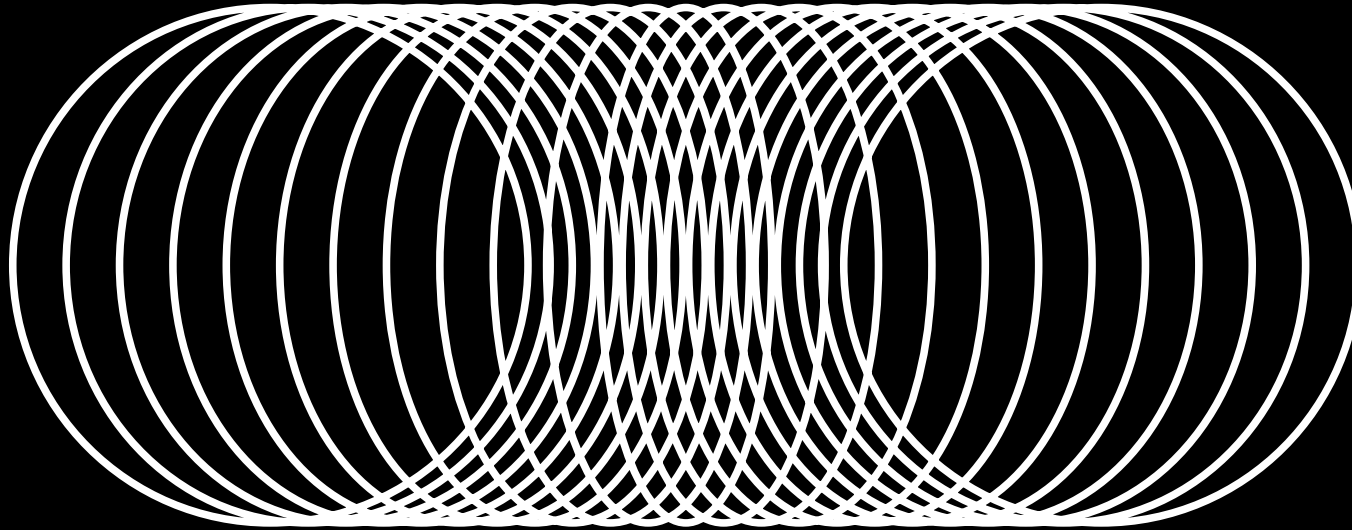
THE BIRTH

The first Cime machine laid the foundation for the current range of products-robust, user-friendly, and easily repairable espresso machines.

A NEW ERA

MISSION

EXCELLENCE IN ESPRESSO, EMPOWERED BY SUSTAINABILITY



Our commitment lies in the development, production, and distribution of high-quality, user-friendly coffee machines with a minimized environmental footprint. We aim to reduce environmental impact both during the manufacturing process and throughout the entire life cycle of our products. We prioritize the highest standards of product quality to ensure that our customers receive exceptional and

reliable espresso machines. We continually strive to improve our manufacturing processes, source the finest materials, and implement stringent quality control measures at every stage of production. By delivering superior products, we aim to exceed customer expectations and contribute to their long-term satisfaction.



DRIVING AMBITION THROUGH PRECISION

The pursuit of perfection is at the core of our philosophy, recognizing that the perfect espresso is achieved not only through superior coffee beans but also, and most importantly, through the perfect coffee machine.



CRAFTING EXCELLENCE WITH PASSION

Our primary objective is to equip baristas worldwide with high-quality, user-friendly, and easily repairable espresso machines. These machines are meticulously crafted with a blend of vision, passion, and unwavering attention to detail.



ROOTED IN SIMPLICITY

Every **Cime** machine is constructed based on the concept of the very first **Cime** machine, which embodied simplicity and perfection while prioritizing technical assistance. Since then, **Cime** has evolved and expanded in the espresso machine industry, merging technical expertise with captivating design to cater to the diverse needs of baristas in the market.



EQUIPPING BARISTAS WORLDWIDE

The outcome is an extensive product range that enables us to provide the ideal solution for every market player, tailored to their specific requirements. From basic machines to the latest cutting-edge models with advanced features, we offer a comprehensive selection that caters to the needs of all baristas.



ITALIAN CRAFTED

100 % of our products built are proudly manufactured in our Italian factory, ensuring control over quality and production processes



BUILT TO LAST

We promote the longevity and repairability of our machines, by reducing the need for premature disposal



SAFETY ASSURED

Our products are meticulously tested and hold CB certification, ensuring they meet the highest standards of electrical safety



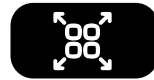
ARTISANAL EXCELLENCE

Over 60 expert craftspeople pour their heart and skill into handcrafting each unit, paying extreme attention to detail.



ECO CONSTRUCTION

We seek out eco-friendly solutions and responsibly sourced materials, prioritizing suppliers who align with our commitment to sustainability



SUSTAINABLE DESIGN

Clever design to make disassembly possible at the end of product life to make materials reusable.



CIRCULAR ECONOMY

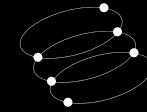
Our packaging is made from recycled paper, supporting a circular economy and reducing the demand for new raw materials.



WASTE REDUCTION

We prioritize smart packaging solutions that combine reduced dimensions with optimal product protection.

TECHNOLOGIES



CIME BREWING TECHNOLOGY

CIME TAILORED BOILER SYSTEMS AND
TEMPERATURE CONTROL TECHNOLOGIES

The boiler is indeed the heart of a coffee machine, and we offer different boiler systems and technologies to cater to various needs and brewing preferences

SINGLE BOILER

In this system, coffee extraction is facilitated through a heat exchanger, where the water for brewing passes through a tube immersed in the boiler, indirectly heating it. This setup allows for efficient and consistent extraction while maintaining a compact design.

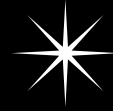
MULTI BOILER SYSTEM

Multiple boilers provide the highest level of control, allowing baristas to independently adjust boiler temperatures with precision. This fine-tuned control ensures exceptional performance, delivering topnotch quality and consistent flavor in every cup of coffee. With the freedom to customize temperature settings, baristas can work with diverse coffee blends and utilize distinct temperatures for steam and hot water generation, enhancing the brewing process and achieving optimal outcomes for extraction and cappuccino preparation.

SATURATED GROUPS TECHNOLOGY

The saturated group technology is meticulously designed to achieve unparalleled thermal stability throughout the coffee brewing process. By seamlessly integrating the group and boiler into a single element, every point within the group maintains a uniform temperature. This innovative approach ensures remarkable consistency and repeatability in every drink, resulting in high-quality coffee with an exquisite aroma.

PRODUCTS



CIME PROFESSIONAL

We have established a strong presence in the professional espresso machines market, offering a comprehensive range of products meticulously crafted that cater to various segments.

Cime product line encompass the Cime Professional Line, delivering unparalleled excellence and performance.

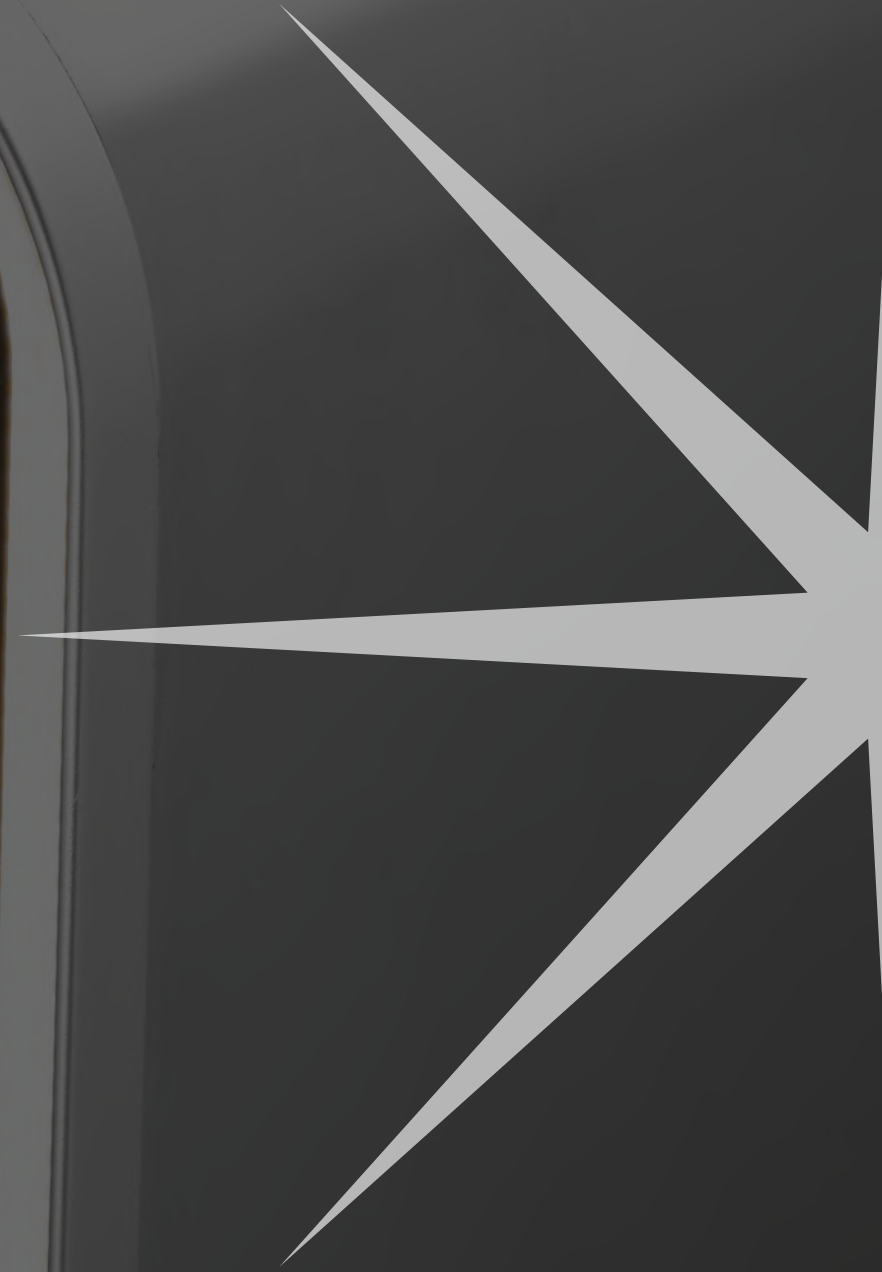


CIME PROFESSIONAL

HIGH-QUALITY ESPRESSO MACHINES

Under the **Cime Professional** line, we provide high-quality espresso machines designed specifically for the demands of professional settings.

These machines are built to deliver exceptional performance, durability, and versatility, meeting the needs of high production coffee shops, restaurants, and other commercial establishments. With advanced features and robust construction, our Professional line ensures that baristas have the tools they need to create outstanding coffee experiences for their customers.



CIME GROUP



Our coffee machine technology expertise includes professional quick-steam and hot-water valve technology, along with the advanced features of the evolved **Cime** brew group.

Technological advancements, such as an enlarged space for mechanical preinfusion, enhance extraction and flavor development, elevating the brewing experience.

The **Cime** brew group is an evolved version of the classical brew group, featuring significant technological advancements for enhanced performance.

Notably, the enlarged space allows mechanical preinfusion, leading to improved extraction and flavor development.

The **Cime** brew group is meticulously designed to achieve the best possible mechanical pre-infusion, utilizing a solenoid valve to maintain essential prebrewing characteristics, ensuring optimal extraction, and preserving flavor profiles.

With the **Cime** brew group, baristas can enjoy a superior brewing experience, unlocking the full potential of their coffee beans and delivering exceptional cups of coffee to their customers.

CO-05 PID SB TOTAL

HEAVY-DUTY PERFORMANCE,
DRENCHED IN CAPTIVATING COLORS

The **CO-05 PID SB TOTAL** is a reliable and robust masterpiece, designed to deliver exceptional performance in high-production coffee shops. The perfect blend of outstanding construction and customizable design is precisely tailored to seamlessly integrate with the aesthetics of any venue.

The algorithmic **PID** temperature control system minimizes thermal oscillation within the boiler, ensuring unparalleled stability and precision in temperature regulation, resulting in consistently excellent espresso.

Equipped with a digital shot timer and **PID** temperature control, the **CO-05 PID SB TOTAL** ensures precise stability and temperature control, resulting in consistently excellent espresso.

The **CO-05 PID SB TOTAL** provides a Total Black version and a Total White version, allowing coffee shops to create a harmonious and tailor-made design that perfectly suits their unique needs. This touch of style not only catches the eye but also makes this model highly versatile, adapting effortlessly to any setting.

With its combination of functionality, style, and adaptability, **CO-05 PID SB TOTAL** is the ultimate choice for coffee shops seeking a high-quality and customizable solution to meet their demanding production requirements. It promises to elevate the coffee experience, impressing both baristas and customers alike with its exceptional performance and striking design.











HIGHLIGHTS

- 1 ENHANCED TEMPERATURE CONTROL**
Advanced PID control, ensuring precise and stable regulation of the heating element in the boiler for optimal performance.
- 2 RELIABLE CIME BREWING GROUP**
The Cime brewing group ensures exceptional thermal stability and maximum resistance, making it perfect for intensive use during peak hours.
- 3 SUPERIOR THERMAL STABILITY**
Optimal extraction thanks to our Cime brewing group.
- 4 UNPARALLELED QUALITY**
The lower group with a hydraulic infuser improves the extraction process, delivering unparalleled coffee quality in every cup.
- 5 CONSISTENT BREWING RESULTS**
Radiator circulation system to ensure uniform heat distribution throughout the brewing process, guaranteeing constant and exceptional results.



- 6 MECHANICAL PRE-INFUSION**
Achieve optimal flavor extraction through our advanced mechanical pre-infusion system thanks to our Cime brewing group.
- 7 PRECISION PRESSURE CONTROL**
Equipped with gear pumps to vary pressure during the infusion phase to empower baristas to experiment and perfect their brewing techniques for the ultimate coffee experience.

FEATURES

- | | | |
|--|--|---|
|  SAFETY REINVENTED
Equipped with high-performance 12mm diameter anti-scald steam wands, our coffee machine delivers exceptional steam performance while prioritizing user protection during extended use. |  OPTIONAL CUP WARMER
An optional cup warmer ensures that your cups are always at the optimal temperature, regardless of various climatic and environmental conditions. |  CUSTOMIZABLE INFUSION
Instant mixing of fresh water and steam for teas allows the users to adjust the temperature according to their preferences and improve overall quality. |
|  STAINLESS STEEL COOL TOUCH STEAM WANDS
With a diameter of 12mm to safely create rich, frothy milky cappuccino and latte. |  EMERGENCY GROUP DISPENSING BUTTON
An emergency button is incorporated to guarantee full machine control in the event of interface malfunction, ensuring safety at all times. |  EASY MAINTENANCE AND SERVICE
With easy access to internal parts, technical assistance and maintenance become hassle-free, ensuring uninterrupted coffee service. |
|  AUTOMATIC ELECTRONIC LEVEL CONTROL
Water Shortage Indicator in the Boiler to stay informed about water levels in the boiler. |  AUTOMATIC GROUP WASHING
Automatic cleaning cycle for the brew groups, streamlining the cleaning process and maintaining optimal hygiene. | |

TECHNICAL FEATURES



COLOURS

Black



White



FEATURES

2 GROUPS VERSION

3 GROUPS VERSION

VOLTAGE

110-115 V ~ 220-240 V ~ 380-415 V

110-115 V ~ 220-240 V ~ 380-415 V

POWER

3000-3400 W
4000-4300 W
5000-5200 W

4000-4300W
5000-5200W

DIMENSIONS

74 x 54 x 50 cm

95 x 54 x 50 cm

NET WEIGHT

55 Kg

68 Kg

BOILER

11,5 Lt

18 Lt

VENERE SB-80

WHERE VINTAGE MEETS MODERN BRILLIANCE

Venere is a three-dimensional embodiment of a new bond between the barista and the customer, both seeking an indulgent experience in refined and elegant design, immersing themselves in the art of coffee appreciation. This machine is engineered to elevate the sensory experience to its highest level.

Venere features an ergonomic design with advanced concepts, ensuring perfect working geometries for the barista's workspace, groups, and steam wands. Crafted with meticulous attention to detail, its brushed stainless-steel body conveys timeless elegance and sophistication. Thoughtfully placed light fixtures create a visually captivating and unforgettable experience, combining visibility with dramatic flair.

Every moment becomes a homage to the art of coffee-making. Even the smallest details, like the die-cast aluminum feet, exemplify the perfect balance between beauty and functionality. These feet not only enhance the elegant silhouette but also make cleaning the support surface easy. **Venere's** symphony of form and function is designed to delight coffee lovers' senses at every touchpoint.



Despite its compact size, **Venere** boasts a generous boiler capacity, ready to conquer even the busiest service moments, ensuring an uninterrupted flow of perfection in every cup.

More than just a coffee machine, **Venere** is a celebration of craftsmanship and excellence, enriching the coffee journey with unparalleled value. Harmoniously blending vintage charm with modern design elements, each cup served tells a story of passion and sophistication.

Venere stands as a testament to our journey from the past to the future, embracing perfection while cherishing our roots. It is a tribute to the pursuit of excellence and an embodiment of the coffee-making legacy that will continue to inspire for years to come.












HIGHLIGHTS

- 1 RELIABLE CIME BREWING GROUP**
The Cime brewing group ensures exceptional thermal stability and maximum resistance, making it perfect for intensive use during peak hours.
- 2 UNWAVERING THERMAL STABILITY**
Cime brewing group guarantees impeccable thermal constancy, ensuring consistent performance in any usage scenario.
- 3 ILLUMINATED WORK AREA**
Improved visibility for the barista through strategically placed lights on the machine frame, creating a captivating and hypnotic ambiance.
- 4 MECHANICAL PRE-INFUSION**
Achieve optimal flavor extraction through our advanced mechanical pre-infusion system thanks to our Cime brewing group.



FEATURES

-  **SAFETY REINVENTED**
Our cool-touch, aisi 316 stainless-steel steam wands prioritize user safety while delivering outstanding steam performance. The 12 mm diameter ensures a high steam flow rate for optimal efficiency to safely create velvety steamed milk.
-  **OPTIONAL CUP WARMER**
An optional cup warmer ensures that your cups are always at the optimal temperature, regardless of various climatic and environmental conditions.
-  **EASY MAINTENANCE**
Quick access to internal parts simplifies technical assistance and maintenance procedures allowing baristas to save time and effort.
-  **PREMIUM STAINLESS STEEL STEAM WANDS**
The Aisi 316l stainless steel steam wands feature a high manual sensitivity control system for steam production and delivery, allowing precise steaming capabilities.
-  **AUTONOMOUS CUP PROGRAMMING**
Tailored doses in the cup can be set through the autonomous programming feature, providing convenience and efficiency.
-  **AUTOMATED CLEANING**
The automatic cleaning cycle takes care of the brew groups, ensuring hygienic and hassle-free maintenance.
-  **AUTOMATIC ELECTRONIC LEVEL CONTROL**
Hassle-free water level management with our automated electronic control system.
-  **CUSTOMIZABLE INFUSION**
Instant mixing of fresh water and steam for teas allows the users to adjust the temperature according to their preferences and improve overall quality.
-  **RELIABLE VOLUMETRIC PUMP**
The high-performance volumetric pump maintains a constant pressure even with prolonged and simultaneous use of multiple functions and groups.

TECHNICAL FEATURES



FEATURES	2 GROUPS VERSION	3 GROUPS VERSION
VOLTAGE	100-115V~ 220-240V~ 380-415V	100-115V~ 220-240V~ 380-415V
POWER	3000-3400 W 4000-4300 W 5000-5200 W	4000-4300W 5000-5200W
DIMENSIONS	78 x 55 x 49 cm	99 x 55 x 49 cm
NET WEIGHT	71 Kg	83 Kg
BOILER	11,5 Lt	17,5 Lt

COLOURS

Stainless steel



OPTIONAL

Italian Version (Espresso cups), height 80 mm

American Version (Takeaway cups), height 110 mm

EQUIPMENT

Portafilter 1 way

Portafilter 2 ways*

*2 groups machines with Cime Group include 1 portafilter 1 way and 2 portafilters 2 ways, 3 groups machine include 1 portafilter 1 way and 2 portafilters 3 ways

ON DEMAND

Cup warmer 2 gr

Cup warmer 3 gr

Additional portafilter

SATURNO SB-60 E MB-60

SUSTAINABLE EXCELLENCE.
LOWER IMPACT, HIGHER PERFORMANCE

Inspired by the graceful curves of the sixth planet in our solar system, Saturno embodies the future of coffee machines, emerging as the pinnacle of **Cime** sustainability project. This extraordinary creation embodies unparalleled performance, setting itself apart from the competition and leading a revolution in energy efficiency. Guided by the principles of the circular economy and eco design, Saturno marks a crucial milestone in reducing energy consumption.

The **Saturno** project harmoniously blends futuristic dynamism, robust construction, and cutting-edge technology, guided by the artistry skilled gestures. This innovative endeavor unites the art of skillful coffee preparation with functional brilliance, ergonomic intelligence, and commitment to environmental sustainability. These features perfectly align with our well-known trademark of ease of use and maintenance.





The **Cime** multiboiler system guarantees impeccable temperature control, facilitating simultaneous coffee and steam delivery, while **Cime** brewing group guarantees exceptional thermal stability, enabling precise and uniform extraction. Programmed electronic dosing, elevates coffee extraction to new standards of precision.

Saturno boasts an intelligent shutdown function that adapts to user patterns, reducing waste and saving energy significantly. The machine automatically switches off when not in use, optimizing energy efficiency and minimizing its environmental impact. In its design phase, a thorough life cycle analysis was conducted, demonstrating a strong commitment to sustainability and responsible manufacturing practices.

Saturno offers unparalleled value and extraordinary performance, making it the ultimate choice for espresso pioneers.

Available in Single-boiler Version and Multiboiler Version

HIGHLIGHTS

1 PEAK PERFORMANCE

Maximum performance under any working conditions, even during stressful periods, thanks to the innovative **Cime** Multiboiler system. This system comprises independent steam and coffee circuits, ensuring the best possible cup quality.

2 REVOLUTIONARY ENERGY EFFICIENCY

Up to 40% energy savings achieved through insulated boilers and intelligent energy management through Auto-on, Auto-off, and Day-off functions, allowing to program on-off timers for specific days or daily intervals.

3 SUSTAINABLE SOLUTIONS

Early machine shutdown, reducing total energy loss by anticipating downtime. **Eco mode** to further save on energy consumption. **Ready for use mode** to selectively shut down one boiler.

4 SUPERIOR THERMAL STABILITY

Impeccable thermal consistency in every use scenario, thanks to the **Cime** Multiboiler system combined with **Cime** brewing group.

5 PRECISION REDefined

The multiboiler system allows flawless temperature regulation for each individual boiler, ensuring optimal dispensing conditions for any type of coffee blend, enabling simultaneous brewing and steaming like never before.

6 ENHANCED VISIBILITY

The work area is brilliantly lit with energy-efficient LED lighting, ensuring excellent visibility for baristas, allowing them to keep a close eye on machine activity and contributing to the inviting atmosphere.

7 INTUITIVE USER CONTROL

User-friendly 3.2-inch digital multifunction display to adjust volume settings, draw time, and temperature for maximum control and customization. Programmable pre-brewing profiles to craft desired tailored profiles.

8 COMPREHENSIVE FUNCTIONALITY

Multifunction touchscreen display to manage individual boiler temperature and precise control over coffee extraction parameters.



9 MASTERFUL CONTROL

User-friendly PID control system to precisely adjust temperature.

10 SMART TECHNICAL SUPPORT

The 3.2-inch display not only alerts users about potential issues but also offers specific guidance for maintenance technicians to address any problems effectively.

11 THE POWER OF AUTOMATION

Programmable electronic dosing to set to power on and off, delivering both efficiency and ease.

HIGHLIGHTS



- 12 EFFORTLESS CLEANING**
The purge function, activated with a simple button press, dispenses a customizable amount of water to keep the group consistently clean before each use.
- 13 OPTIMIZED PRE-INFUSION**
The CIME dispensing unit allows for superior mechanical pre-infusion, extracting aromatic substances to achieve an excellent cup of coffee.
- 14 PROGRAMMABLE MAINTENANCE**
Self-diagnostics, statistical data, and scheduled maintenance options, with the flexibility to program based on liters or the number of coffees dispensed.

FEATURES



SAFETY REINVENTED

Cool-touch, aisi 316 stainless-steel steam wands prioritize user safety while delivering outstanding steam performance. The 12 mm diameter ensures a high steam flow rate for optimal efficiency.



PRECISION STEAM CONTROL

The control system for steam production and dispensing offers high manual sensitivity, allowing baristas to have complete control over the steaming process.



ACCURATE DOSING

High-performance volumetric counters enable precise and consistent dosing in each cup, ensuring a reliable and satisfying beverage experience.



CUSTOMIZABLE INFUSION

Instant mixing of fresh water and steam for teas allows the users to adjust the temperature according to their preferences.



AUTONOMOUS CUP PROGRAMMING

Tailored doses in the cup can be set through the autonomous programming feature, providing convenience and efficiency.



EASY MAINTENANCE

Quick access to internal parts simplifies technical assistance and maintenance procedures.



ELECTRONIC SELF-LEVELING

The boiler's filling level is automatically monitored and maintained through an electronic level probe, ensuring proper operation at all times.



RELIABLE VOLUMETRIC PUMP

The volumetric pump maintains a constant pressure even with simultaneous use of multiple functions and groups.



OPTIONAL CUP WARMER

An optional cup warmer ensures that your cups are always at the optimal temperature, regardless of various climatic and environmental conditions.



AUTOMATED CLEANING

The automatic cleaning cycle takes care of the brew groups, ensuring hygienic and hassle-free maintenance.



EMERGENCY CONTROL

An emergency button is incorporated to guarantee full machine control in the event of interface malfunction, ensuring safety at all times.

SATURNO SB-60 TECHNICAL FEATURES



FEATURES	2 GROUPS VERSION	3 GROUPS VERSION
VOLTAGE	100-115V~ 220-240V~ 380-415V	100-115V~ 220-240V~ 380-415V
POWER	3000-3400 W 4000-4300 W 5000-5200 W	4000-4300 W 5000-5200 W
DIMENSIONS	80 x 60 x 46 cm	101 x 60 x 46 cm
NET WEIGHT	60 Kg	73 Kg
BOILER	11,5 Lt	18 Lt

COLOURS

Glossy black & Matt black



Glossy yellow & Matt black



Glossy white & Matt black



OPTIONAL

Italian Version (Espresso cups), height 80 mm

American Version (Takeaway cups), height 110 mm

EQUIPMENT

Portafilter 1 way

Portafilters 2 ways

ON DEMAND

Cup warmer 2 gr

Cup warmer 3 gr

Portafilter

SATURNO MB-60 TECHNICAL FEATURES



FEATURES	2 GROUPS VERSION	3 GROUPS VERSION
VOLTAGE	100-115V~ 220-240V~ 380-415V	100-115V~ 220-240V~ 380-415V
POWER	4700 W	6400 W
DIMENSIONS	80 x 60 x 46 cm	101 x 60 x 46 cm
NET WEIGHT	71 Kg	82 Kg
BOILER	8 Lt 1 Lt 1 Lt	11 Lt 1 Lt 1 Lt 1 Lt

COLOURS

Glossy black & Matt black



Glossy yellow & Matt black



Glossy white & Matt black



OPTIONAL

Italian Version (Espresso cups), height 80 mm

American Version (Takeaway cups), height 110 mm

EQUIPMENT

Portafilter 1 way

Portafilters 2 ways

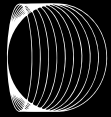
ON DEMAND

Cup warmer 2 gr

Cup warmer 3 gr

Portafilter

RING GROUP



Our classic machines are built with reliable ring group heads.

Ring Group Head is a great solution for standard machines and, in general, for coffee shops with average coffee production volumes, offering a simple, reliable, and cost-effective solution with the great advantage of having a high heating speed.

Built with dependable ring group heads, these machines embody simplicity and cost-effectiveness without compromising on quality. The widespread technology of the ring group allows baristas to effortlessly prepare excellent espressos.

The 3-way solenoid valve, a hallmark of ring group technology, efficiently relieves excess pressure after brewing. Behind its simple design, the ring group is kept at the ideal temperature through thermosyphon circulation.

This proven technology is an excellent choice for standard machines and coffee shops with average production volumes, offering a straightforward and reliable solution for any coffee establishment.

LUNA SB-20 TIMER

ILLUMINATING YOUR COFFEE JOURNEY
LIKE THE RADIANT MOONLIGHT

Luna, meaning moon in Italian, was aptly named after Earth's natural satellite because, like the moon, it embodies a captivating blend of beauty and functionality.

Designed with simplicity and versatility in mind, **Luna** provides a reliable and functional coffee brewing experience. Its sleek and compact design allows it to effortlessly blend into any environment.

Luna features a digital shot timer to fine-tune extraction time. Baristas will appreciate the convenience of the shot counters for each group, allowing them to easily track their espresso output. With this feature, brewing consistency can be monitored and ensure that each shot is crafted to perfection.

Available in two versions, automatic and semi-automatic, this practical and easy to use machine is the ultimate choice for any coffee shop or café, where excellence meets affordability.



HIGHLIGHTS

1

CONVENIENCE FOR BARISTAS

Coffee tracking simplified with shot counters for each group, empowering baristas to effortlessly monitor their espresso output.

2

DIGITAL SHOT TIMER

Brewing precision redefined with digital shot timer to fine-tune the extraction time, ensuring the ultimate espresso tailored to your unique taste preferences.

3

SAFETY AND COMFORT

Prioritizing your safety and comfort, the Luna boasts a cool-touch 12mm steam wand. Say goodbye to burns and revel in a secure and delightful steaming experience as you create velvety milk for lattes and cappuccinos.

4

ELEGANCE IN DESIGN

Elevate your coffee setup with the visually captivating Luna, available in two stunning color options. Its sleek appearance enhances any environment while the PID temperature control technology guarantees optimal brewing temperatures without fail.



FEATURES



SAFETY REINVENTED

Our cool-touch, aisi 316 stainless-steel steam wands prioritize user safety while delivering outstanding steam performance.



AUTOMATED CLEANING

The automatic cleaning cycle takes care of the brew groups, ensuring hygienic and hassle-free maintenance.



OPTIONAL CUP WARMER

An optional cup warmer ensures that your cups are always at the optimal temperature, regardless of various climatic and environmental conditions.



AUTOMATIC ELECTRONIC LEVEL CONTROL

Hassle-free water level management with our automated electronic control system.



EASY MAINTENANCE

Quick access to internal parts simplifies technical assistance and maintenance procedures allowing baristas to save time and effort.



RELIABLE VOLUMETRIC PUMP

The high-performance volumetric pump maintains a constant pressure even with prolonged and simultaneous use of multiple functions and groups.

TECHNICAL FEATURES



FEATURES	1 GROUP VERSION	2 GROUPS VERSION
VOLTAGE	110-115V ~ 220-240V~ 380-415 V 3N~	110-115V ~ 220-240V~ 380-415 V 3N~
POWER	1700 W	3000-3400 W
DIMENSIONS	45 x 57 x 45 cm	86 x 54 x 54 cm
NET WEIGHT	29 Kg	62 Kg
GROSS WEIGHT	37 kg	75 Kg
BOILER	5 Lt	11,5 Lt

COLOURS

Matt Black



Matt White



OPTIONAL

Italian Version (Espresso cups), height 80 mm

American Version (Takeaway cups), height 110 mm

EQUIPMENT

Portafilter 1 way

Portafilter 2 ways

ON DEMAND

Gas kit

Cup warmer 2 gr

Additional portafilter

LUNA SB-20 TIMER TOTAL BLACK

Luna, meaning moon in Italian, was aptly named after Earth's natural satellite because, like the moon, it embodies a captivating blend of beauty and functionality.

Designed with simplicity and versatility in mind, Luna provides a reliable and functional coffee brewing experience. Its sleek and compact design allows it to effortlessly blend into any environment.

Luna features a digital shot timer to fine-tune extraction time. Baristas will appreciate the convenience of the shot counters for each group, allowing them to easily track their espresso output. With this feature, brewing consistency can be monitored and ensure that each shot is crafted to perfection.

Available in two versions, automatic and semi-automatic, this practical and easy to use machine is the ultimate choice for any coffee shop or café, where excellence meets affordability.



HIGHLIGHTS

1 CONVENIENCE FOR BARISTAS

Coffee tracking simplified with shot counters for each group, empowering baristas to effortlessly monitor their espresso output.

2 DIGITAL SHOT TIMER

Brewing precision redefined with digital shot timer to fine-tune the extraction time, ensuring the ultimate espresso tailored to your unique taste preferences.

3 SAFETY AND COMFORT

Prioritizing your safety and comfort, the Luna boasts a cool-touch 12mm steam wand. Say goodbye to burns and revel in a secure and delightful steaming experience as you create velvety milk for lattes and cappuccinos.

4 ELEGANCE IN DESIGN

Elevate your coffee setup with the visually captivating Luna, available in two stunning color options. Its sleek appearance enhances any environment while the PID temperature control technology guarantees optimal brewing temperatures without fail.



FEATURES



SAFETY REINVENTED

Our cool-touch, aisi 316 stainless-steel steam wands prioritize user safety while delivering outstanding steam performance.



AUTOMATED CLEANING

The automatic cleaning cycle takes care of the brew groups, ensuring hygienic and hassle-free maintenance.



OPTIONAL CUP WARMER

An optional cup warmer ensures that your cups are always at the optimal temperature, regardless of various climatic and environmental conditions.



AUTOMATIC ELECTRONIC LEVEL CONTROL

Hassle-free water level management with our automated electronic control system.



EASY MAINTENANCE

Quick access to internal parts simplifies technical assistance and maintenance procedures allowing baristas to save time and effort.



RELIABLE VOLUMETRIC PUMP

The high-performance volumetric pump maintains a constant pressure even with prolonged and simultaneous use of multiple functions and groups.

TECHNICAL FEATURES



FEATURES	1 GROUP VERSION	2 GROUPS VERSION
VOLTAGE	110-115V ~ 220-240V~ 380-415 V 3N~	110-115V ~ 220-240V~ 380-415 V 3N~
POWER	1700 W	3000-3400 W
DIMENSIONS	45 x 57 x 45 cm	86 x 54 x 54 cm
NET WEIGHT	29 Kg	62 Kg
GROSS WEIGHT	37 kg	75 Kg
BOILER	5 Lt	11,5 Lt

COLOURS

Matt Black



OPTIONAL

Italian Version (Espresso cups), height 80 mm

American Version (Takeaway cups), height 110 mm

EQUIPMENT

Portafilter 1 way

Portafilter 2 ways

ON DEMAND

Gas kit

Cup warmer 2 gr

Additional portafilter

CO-03 NEO

ICONIC ITALIAN DESIGN, BREWING ITALY IN EVERY CUP

Introducing **NEO**, the perfect choice for baristas seeking consistency and repeatability in a machine that adapts to their unique requirements.

NEO is a versatile espresso machine offered in 1, 2, or 3 groups. It stands out by offering both the Cime group for intensive use and the ring group for occasional needs. **NEO** display allows precise control over coffee dispensing, improving the barista's experience. The machine also includes a flexible tray with adjustable heights to accommodate cups of different sizes.

Beyond its exceptional performance, **NEO** is a design masterpiece. Eye-catching side LED lights add a distinctive touch, while the illuminated front and work area improve visibility, creating a charming ambiance. Remarkably compact, **NEO** effortlessly fits into any environment without compromising its outstanding performance.

Personalization takes center stage with **NEO**. With RGB options, baristas can create a visually stunning setup, capturing customers' attention with this striking espresso machine.



HIGHLIGHTS

1

ELEGANT SIDE LED LIGHTS

Our espresso machine's distinctive aesthetics add a touch of sophistication to any environment, making a bold statement in style.

2

ENHANCED VISIBILITY AND ELEGANT AMBIANCE

The LED lighting in the work area not only improves visibility but also adds a touch of sophistication, creating a pleasant and inviting atmosphere for an exceptional coffee experience.

3

OPTIMIZED COFFEE DISPENSING

The versatile cup tray offers three adjustable heights (8/11/14 cm), ensuring seamless coffee dispensing and perfect fit for different cup sizes.

4

SECOND COUNTER TIMER

Enhanced Precision View dispensing seconds for precise dosage control and better coffee blend optimization.

5

DISPLAY VISUALIZATION OF MACHINE PARAMETERS

Practical Interface Stay informed with a user-friendly display interface for easy maintenance programming.



FEATURES



SAFETY REINVENTED

Our cool-touch, aisi 316 stainless-steel steam wands prioritize user safety while delivering outstanding steam performance. The 12 mm diameter ensures a high steam flow rate for optimal efficiency to safely create velvety steamed milk.



PREMIUM STAINLESS STEEL STEAM WANDS

The Aisi 316l stainless steel steam wands feature a high manual sensitivity control system for steam production and delivery, allowing precise steaming capabilities.



OPTIONAL CUP WARMER

An optional cup warmer ensures that your cups are always at the optimal temperature, regardless of various climatic and environmental conditions



EMERGENCY CONTROL

An emergency button is incorporated to guarantee full machine control in the event of interface malfunction, ensuring safety at all times



AUTOMATIC ELECTRONIC LEVEL CONTROL

Hassle-free water level management with our automated electronic control system.



EASY MAINTENANCE

Quick access to internal parts simplifies technical assistance and maintenance procedures allowing baristas to save time and effort



AUTOMATED CLEANING

The automatic cleaning cycle takes care of the brew groups, ensuring hygienic and hassle-free maintenance.



AUTONOMOUS CUP PROGRAMMING

Tailored doses in the cup can be set through the autonomous programming feature, providing convenience and efficiency



RELIABLE VOLUMETRIC PUMP

The high-performance volumetric pump maintains a constant pressure even with prolonged and simultaneous use of multiple functions and groups.

TECHNICAL FEATURES



EQUIPMENT

Portafilter 1 way

Portafilter 2 ways*

**2 groups machines with Cime Group include 1 portafilter 1 way and 2 portafilters 2 ways, 3 groups machine include 1 portafilter 1 way and 2 portafilters 3 ways*

COLOURS

Stainless steel

OPTIONAL

Italian Version (Espresso cups), height 80 mm

American Version (Takeaway cups), height 110 mm

Version with cup tray adjustable in 3 different heights 80/110/140 mm

ON DEMAND

Cup warmer 2 gr

Cup warmer 3 gr

Portafilter

RGB version

FEATURES	1 GROUPS VERSION	2 GROUPS VERSION	3 GROUPS VERSION
VOLTAGE	110-115 V~ 220-240 V~ 380-415 V 3N~	110-115 V~ 220-240 V~ 380-415 V 3N~	110-115 V ~ 220-240 V ~ 380-415 V 3N~
POWER	1700 W	3000-3400 W 4000-4300 W 5000-5200 W	4000-4300 W 5000-5200 W
DIMENSIONS	53 x 53 x 45 cm	74 x 53 x 45 cm	95 x 53 x 45 cm
NET WEIGHT	37 Kg	55 Kg	68 Kg
BOILER	5 Lt	11,5 Lt	18 Lt

CO-05 PID SB

HEAVY-DUTY PERFORMANCE,
DRENCHED IN CAPTIVATING COLORS

The **CO-05 PID** is a reliable and robust masterpiece, designed to deliver exceptional performance in high-production coffee shops. The perfect blend of outstanding construction and customizable design is precisely tailored to seamlessly integrate with the aesthetics of any venue.

The algorithmic **PID** temperature control system minimizes thermal oscillation within the boiler, ensuring unparalleled stability and precision in temperature regulation, resulting in consistently excellent espresso.

Equipped with a digital shot timer and **PID** temperature control, the **CO-05** ensures precise stability and temperature control, resulting in consistently excellent espresso.

The **CO-05 PID** provides a wide range of side panel options in various colors, allowing coffee shops to create a harmonious and tailor-made design that perfectly suits their unique needs. This touch of style not only catches the eye but also makes this model highly versatile, adapting effortlessly to any setting.



With its combination of functionality, style, and adaptability, **CO-05 PID** is the ultimate choice for coffee shops seeking a high-quality and customizable solution to meet their demanding production requirements. It promises to elevate the coffee experience, impressing both baristas and customers alike with its exceptional performance and striking design.











HIGHLIGHTS

- 1 ENHANCED TEMPERATURE CONTROL**
Advanced PID control, ensuring precise and stable regulation of the heating element in the boiler for optimal performance.
- 2 RELIABLE CIME BREWING GROUP**
The Cime brewing group ensures exceptional thermal stability and maximum resistance, making it perfect for intensive use during peak hours.
- 3 SUPERIOR THERMAL STABILITY**
Optimal extraction thanks to our Cime brewing group.
- 4 UNPARALLELED QUALITY**
The lower group with a hydraulic infuser improves the extraction process, delivering unparalleled coffee quality in every cup.
- 5 CONSISTENT BREWING RESULTS**
Radiator circulation system to ensure uniform heat distribution throughout the brewing process, guaranteeing constant and exceptional results.



- 6 MECHANICAL PRE-INFUSION**
Achieve optimal flavor extraction through our advanced mechanical pre-infusion system thanks to our Cime brewing group.
- 7 PRECISION PRESSURE CONTROL**
Equipped with gear pumps to vary pressure during the infusion phase to empower baristas to experiment and perfect their brewing techniques for the ultimate coffee experience.

FEATURES

- | | | |
|--|--|---|
|  SAFETY REINVENTED
Equipped with high-performance 12mm diameter anti-scald steam wands, our coffee machine delivers exceptional steam performance while prioritizing user protection during extended use. |  OPTIONAL CUP WARMER
An optional cup warmer ensures that your cups are always at the optimal temperature, regardless of various climatic and environmental conditions |  CUSTOMIZABLE INFUSION
Instant mixing of fresh water and steam for teas allows the users to adjust the temperature according to their preferences and improve overall quality. |
|  STAINLESS STEEL COOL TOUCH STEAM WANDS
With a diameter of 12mm to safely create rich, frothy milky cappuccino and latte. |  EMERGENCY GROUP DISPENSING BUTTON
An emergency button is incorporated to guarantee full machine control in the event of interface malfunction, ensuring safety at all times. |  EASY MAINTENANCE AND SERVICE
With easy access to internal parts, technical assistance and maintenance become hassle-free, ensuring uninterrupted coffee service. |
|  AUTOMATIC ELECTRONIC LEVEL CONTROL
Water Shortage Indicator in the Boiler to stay informed about water levels in the boiler |  AUTOMATIC GROUP WASHING
Automatic cleaning cycle for the brew groups, streamlining the cleaning process and maintaining optimal hygiene. | |

TECHNICAL FEATURES



COLOURS

Black



White



Yellow



Grey



Red



FEATURES

2 GROUPS VERSION

3 GROUPS VERSION

VOLTAGE

110-115 V ~ 220-240 V ~ 380-415 V

110-115 V ~ 220-240 V ~ 380-415 V

POWER

3000-3400 W
4000-4300 W
5000-5200 W

4000-4300W
5000-5200W

DIMENSIONS

74 x 54 x 50 cm

95 x 54 x 50 cm

NET WEIGHT

55 Kg

68 Kg

BOILER

11,5 Lt

18 Lt

CIME
MACCHINE ESPRESSO ITALIANE

CIME S.r.l
Macchine espresso italiane
Zibido San Giacomo (MI) -ITALY
20058 - Via Longarone 41
T +39 02 90005468
F +39 02 90005947
Info@cimeitalia.com