



**BEZZERA**

dal 1901



## For **coffee** **lovers** only

Where espresso coffee machines world's meets with design, highest quality Made in Italy research and innovation. The Bezzera family have been producing professional and semi-professional coffee machines for more than a hundred years, exporting to more than 50 foreign countries around the 5 continents, spreading the culture of Italian coffee throughout the world. The company watchword: quality, guaranteed by our in-house Research & Development department.



## PRODUCTION

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The entire Bezzera espresso machines production process takes place inside the company, with the utmost care taken in every stage, starting from the selection of raw materials. Particular attention is given to human resource development and the continuous technological upgrade of the machinery, fundamental elements to obtain the best final products recognized for their excellent construction, typical of Made in Italy products.



## RELIABILITY

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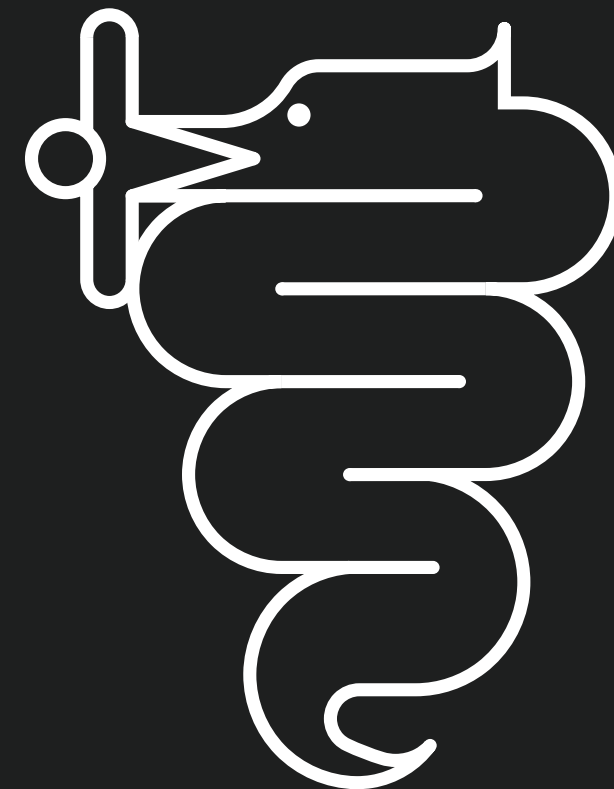
The severe final inspections carried out for each Bezzera machine guarantees the reliability which makes our brand so well known around the world. Give a reliable product it is our responsibility toward clients, in order to keep the high reputation of a brand well recognized worldwide since more than a century.



## WORLDWIDE

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Bezzera exports its Made in Italy production throughout the five continents, thanks to a capillary network of selected retailers, developed over many years of human and professional cooperation. Bezzera espresso coffee machines have one of the most efficient and experienced distribution and service net that cover almost all the continents.







## A journey more than 100 years long

The company has grown with 4 generations of the Bezzera family through over a century of challenges, transforming the laboratory of the inventor Luigi Bezzera's, into a modern company active on the 21st century global market , well known for its in house production tradition.

*since 1901*

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# PROFESSIONAL

Reliable brewing technology





## VICTORIA

## Heavy duty multi-boiler technology

VICTORIA coffee machine system meet the request of the Worldwide coffee industry evolution; the triple boiler system allows to program accurate temperature setting while the brewing profile system allow to program pressure profiles to get the best from single origin and sophisticated coffee blends from all over the world.

The programming is done through state of the art touch displays, that by a dedicated human interface allow to easily program the machine parameters, using pre-set profiles or giving the maximum customization opportunity.

Using Bezzera pressure profile patent is possible to brew drip coffee and herbal infusion with dedicated low pressure programs.







## ARCADIA

## Modern and reliable

Bezzera reliability and know-how, enhanced by the current technological solutions, create a new coffee machine model for the most demanding users satisfaction.

The adjustable brewing groups temperature, the customizable pressure profile for each key, combined with an accurate setting of the “brew ratio”, allows to brew a perfect espresso... It is not over....!

Thanks to an innovative patent and an hydraulic system consisting of 2 independent circuits able to provide a certified thermal stability, ARCADIA brewing profile is the first professional espresso machine able to prepare coffee with the drip brewing method, with the same brewing head used to brew an espresso.





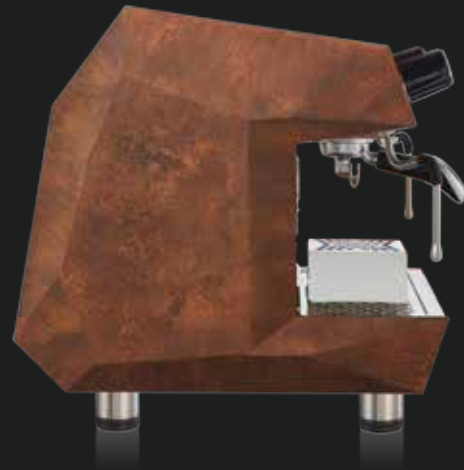
## ARCADIA Customization

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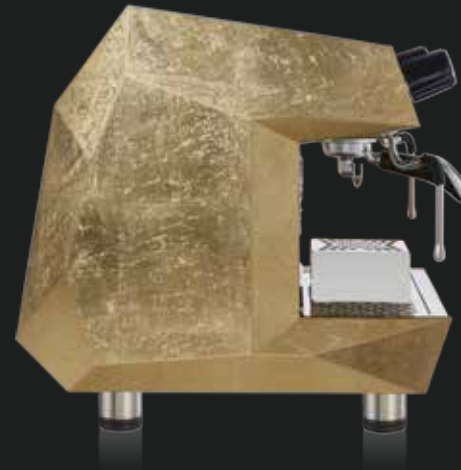
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Orange



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Rusty



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Gold



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8 race



## ELLISSE PID

ELLISSE PID is the perfect compromise between modernity and tradition, it combines to the most updated technology to well-known ELLISSE design to meet all requirements.

ELLISSE PID is available in configuration DE PID electronic dosage with PID, LCD display and auto-foamer, stainless steel/chromed or stainless steel/black. The LCD display allows to programme the automatic machine switch on/off, and you may check the number of shots delivered by each group.



## B2016

B2016 is a heavy duty espresso coffee machines line, produced with top quality components that grant high performance in all working conditions, resume main BEZZERA's distinctive marks: reliability, robustness, versatility, available in semi-automatic configuration PM or electronic dosage configuration DE. The machine operates with 2 separate hydraulic systems: a main boiler for hot water and steam production, and heating exchanger circuit that provide hot water to the self heated coffee brew unit.





## B2013 AL

B2013 lever machines technology produces the optimum variable pressure during the coffee brewing, the same concept that led to the futuristic “pressure profiles” system. B2013 AL can be operated without electrical power, as the pressure for the preparation of coffee is produced by the lever system and the boiler is heated by an LPG burner.



## C2013

Combines the practicality of a compact machine with the production capacity of a machine with 2 traditional groups. The thermal stability and productivity are guaranteed by a heating system that keeps a constant coffee temperature in case of maximum use. Special grids placed under the groups allow to use cups of height up to 13cm as well as the traditional espresso cups.



# STYLISH PROFESSIONAL

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The elegance of reliability





## EAGLE DOME

### A stylish old fashion look

The EAGLE model is a faithful replica of the espresso coffee machines produced during the last decade of the Belle Epoque period, the body is handmade with first choice materials, with the traditional vertical shape crowned by a golden eagle. It is available in gold or chrome plated, or black color, despite the retro design the EAGLE is equipped with modern electronic to store coffee dose program and external motor-pump.





# SEMI-PROFESSIONAL

The perfect coffee corner





## MATRIX

## Captivate with a single sip

The MATRIX model represents innovation in the world of semi-automatic espresso coffee machines. It combines traditional “LEVER” technology with sophisticated software and electronics that allow, through a 3.5” touch display, control over the double water heater system and the selection of body colours according to the style of the environment, also available in the DE version with 3 thermostats and volumetric dispensing.







**DUO**

## The timeless appeal of design

The new DUO model is a sophisticated compact semi professional espresso coffee machine with the production capacity of a professional unit; proposed in DE version with 3 PID thermostats. In the MN lever version it combines traditional “LEVER” technology with more sophisticated software and electronics that allow, through a 3.5” touch display, control over the double water heater system.







### MAGICA

It is an high quality product built with Professional technology components, combined with a classic design like lever group E61 style, that allow to serve delicious coffee and cappuccinos in few seconds. Body in stainless steel AISI 304 (14301) polish, group heated by the classic thermosiphonic system, copper boiler with internal heating exchanger that allow to produce coffee, steam and water at the same time.



### MITICA

The hand crafted stainless steel polished body distinguish MITICA model from the other E61 style models, with which it shares the stainless steel body AISI 304 (14301), group heated by the classic thermosiphonic system, copper boiler with internal heating exchanger that allow to produce coffee steam and water at the same time.



## **GALATEA DOMUS**

The GALATEA DOMUS model was designed to satisfy the design conscious customers who want to set up a vintage coffee corner. The Belle Epoque design inspiration is combined with a E61 lever group technology to maximize the thermostability of this espresso coffee machines masterpiece.



## **STREGA**

STREGA model combines the modern features of a coffee machine of the twenty-first century, with the traditional lever system that guarantees optimal extraction of coffee flavours, delivering creamy espresso following the Italian espresso tradition.



## BZ16

Equipped with 2-liters boiler with internal heat exchanger, and an efficient independent group heating system, it can prepare cappuccinos, coffees and teas for large communities. Its new electrical and hydraulic system, achieve an optimal thermal stability even in situations of heavy use.



## BZ13

The model BZ13, can be installed anywhere without connections to the main water supply net, thanks to boiler system with heat exchanger and the practical groups heating system cappuccinos coffee and tea can be produced for a large community. The new hydraulic and electric systems allows to reach a thermal stability and an accurate setting of the temperature equal to machines in the professional segment.





### **BZ10**

The model BZ10 is practical and economic, can be installed anywhere without connections to water supply net, thanks to boiler system with heat exchanger and the practical groups heating system cappuccinos coffee and tea can be produced for a large community. The group is heated by 2 cartridge heating element controlled by a thermostat to maintain a constant temperature.



# HOME USE

Home coffee gears

## NEW HOBBY

## Your private espresso coffee pleasure

The commercial grade and efficient group head allows to taste the finest espresso coffee, cappuccino or tea at home. It is equipped with a 3-way solenoid valve like the professional machines and a dedicated button for the 0,25L boiler refill. The professional cool touch steam wand will allow you to froth your milk like your favourite barista.





### UNICA

UNICA is a compact espresso coffee machine produced with professional components allows to get coffee and creamy cappuccino ready in a few seconds. The E61 style group is heated by the traditional thermosiphonic heating system.

The PID thermostat runs 2 programs to get an accurate temperature for your coffee or steam production.



### BZ09

BZ09 is the perfect home barista choice, with professional components allows to get coffee and creamy cappuccino ready in a few seconds. The fast heating system of BZ09 professional brewing unit makes this compact machine the right choice for a domestic coffee corner.



# GRINDERS

Premium coffee grinders



## BB020

BB020 grinders range is available with doser in automatic version with auto start and stop switch, and manual version with ON / OFF button. Both versions are equipped with grinded coffee dispenser, adjustable from 5 to 9 grams per dose.

The doserless version is equipped with timer dosing system that allows the setting of 2 doses, single or double, through adjustment of the grinding time. The coffee is ground directly into the filter holder.



## BB004

BB004 doser grinder range is available with auto doser feeling AT or with manual doser feeling MN, the body is in in stainless steel AISI 304 (14301) with 50mm flat grindstones.

BB004 range is ideal for small community, thanks to his 250gr grinded coffee storage.



## BB005

BB005 doserless grinders range include automatic dosage TM and semi automatic MN, the grinder body is in stainless steel AISI 304 (14301) with 48mm conic grindstones.

The BB005 doserless system allows to grind beans on demand just before your coffee extraction; making this grinder the right choice for home use.





# ACCESSORIES

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Espresso coffe gears



## BARISTA WOODEN BOX AND ACCESSORY

BARISTA KIT composed by Rosewood and stainless steel AISI 304 (14301) tamping station with blind filter, group cleaning brush and grinded coffee doser spoon.



## COFFEE TOOLS

A wide range of espresso coffee tool to make your perfect coffee at home.



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lovers only**





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