

Choose the  
**FORMAT**  
that fits you best

COFFEE FORMAT®

# COFFEE FORMAT<sup>®</sup>

For nearly 6 years, we have been developing the professional coffee solutions segment, offering comprehensive equipment - from espresso machines and grinders to accessories, spare parts, and cleaning products. Our headquarters, warehouse, and service center are located in Kraków, enabling us to efficiently support clients across Europe. **We cooperate with over 300 partner companies,** jointly delivering tailored solutions for cafés, restaurants, hotels, and the whole HoReCa sector.





# Choose the **FORMAT** that fits you best

Many manufacturers present impressive performance figures based solely on the maximum durability of components, without addressing everyday usability. At Coffee Format, we treat performance as a practical guideline that helps match the machine to your workflow and the character of your venue. That's why with us, **you choose a Format that fits you** - not just on paper, but in daily operation.

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# 2-APPROACH PHILOSOPHY

Our Format machines are already operating in **thousands of locations**, which is why, based on our experience, we have created a simple principle that we call the **Two-Approach Philosophy**.

It means that with a properly selected fully automatic coffee machine, **staff approach the machine only twice during the day** — to refill the coffee beans, top up the milk, and empty the grounds container. At the end of the day, only the mandatory maintenance remains.

# Format NOVA



**30 cups**

*Recommended maximum daily output*

## Professional Coffee, Perfectly Compact.

Great coffee taste and aroma create a strong first impression and shape how a space is perceived. **Format NOVA is compact**, yet equipped with professional-grade components that ensure every favorite coffee specialty is prepared to perfection. That's why this machine is perfectly suited for small offices and boutique spaces where high standards truly matter.

Beyond functionality, design also plays a key role. With its ambient lighting and large display, **NOVA looks impressive in any setting**. As a result, it fits seamlessly even into luxurious and modern office environments.

## 2-Approach Philosophy

*i explained on page number 5*

During important office meetings that influence company growth or client decisions, the last thing you want to think about is refilling the coffee machine's water tank. **Format NOVA has been designed to eliminate the need for constant monitoring.**

This allows you to focus on what truly matters, while **a cup of excellent coffee** naturally enhances the atmosphere and reinforces **a professional image.**

### You serve coffee without constantly refilling water.

Frequent refilling of water and topping up coffee beans can be frustrating, especially when fast service for your guests is a priority. Format NOVA is one of the most compact machines equipped with a direct water connection and an 800 g bean hopper. Thanks to this, the machine works quietly in the background without drawing unnecessary attention, while coffee is served smoothly and without complications.



### NOVA turns on before you even arrive at the office.

The start of the day doesn't have to mean waiting for your coffee. Format NOVA can be programmed to switch on and off at specific times. This way, when you get to the office, all you need to do is select your favorite drink from the menu and enjoy your coffee instantly.

### 30 cups of coffee without emptying the coffee grounds container.

When coffee is needed instantly, workflow efficiency and zero downtime matter. With a 10 g dose, the NOVA grounds container holds approx. 30 coffee cakes, so you don't have to interrupt your service — the machine is ready to work immediately.



Milk coffees  
one-touch

## Coffee just the way you like it

As many users, as many opinions – everyone has their own favorite coffee profile. With the Format NOVA, you can adjust all parameters to match your preferences and save your personalized drink. This way, your recipe is available at the touch of a single button.



2 x thermoblock

## Fast coffee service thanks to a dual system

Water for brewing coffee and steam for milk frothing require two different temperatures. The Format NOVA is equipped with two thermoblocks that quickly and efficiently heat water at every stage of beverage preparation. That means no waiting time – both your coffee and perfectly frothed milk are served instantly.



Cold Brew

## Cold Brew for hot days

Iced coffee is gaining more and more fans, but pouring hot coffee over ice cubes isn't the right way to prepare it. That's why the Format features a dedicated Cold Brew function, which cools the coffee without melting the ice cubes, ensuring a refreshing and full-flavored result.



### Custom Marketing Content

Change the standby screen to photos from your trip or showcase your own coffee promotion.



### Simple cleaning process

Maintaining a coffee machine often comes with lots of instructions that are hard to remember. Format NOVA displays everything step by step, supported by illustrations. This makes cleaning simple, quick, and hassle-free.



### LED Backlighting

Subtle accents can create the atmosphere. The NOVA's lighting is elegant and refined.

## WATER CIRCULATION

|                                |       |
|--------------------------------|-------|
| Water tank capacity            | 4l    |
| Drip tray capacity             | 800ml |
| Mains water connection         | ●     |
| External water tank connection | ●     |

## BREWING/INSTANT

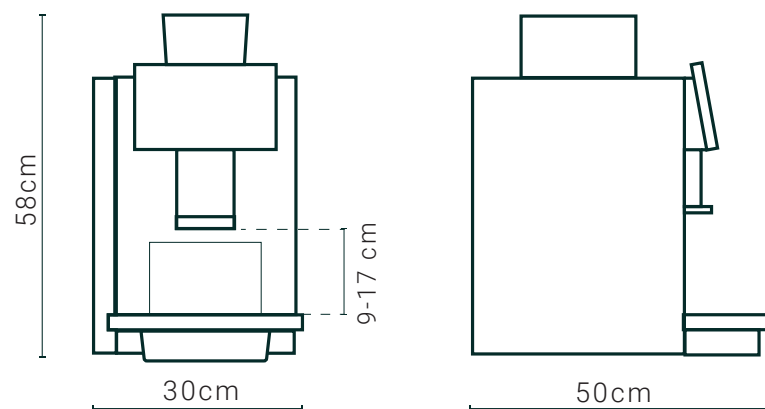
|                                   |                                     |
|-----------------------------------|-------------------------------------|
| Grinder                           | 1 x ceramic burr grinder            |
| Brewer adjustment range           | 7-16g                               |
| Bean hopper capacity              | 800g                                |
| Coffee grounds container capacity | about 30 servings (10g per serving) |

## FEATURED

|                                               |                 |
|-----------------------------------------------|-----------------|
| Heating system                                | 2 x thermoblock |
| Water distribution system                     | electrovalves   |
| Number of pumps                               | 1               |
| Requirement for a dedicated milk refrigerator | No              |
| Cold Brew                                     | ●               |

## FUNCTIONS

|                                  |   |
|----------------------------------|---|
| Milk-based beverages (one touch) | ● |
| 3 beverage sizes                 | ● |
| Automatic milk frother cleaning  | ● |



# Format AURA



**100 cups**

*Recommended maximum daily output*

**Ready to serve  
from the first touch.**

A professional espresso machine for the HoReCa sector doesn't have to require hours of configuration, endless screen navigation, or high financial investment. AURA is a classic and proven Format - simple in operation and maintenance, **ready to work immediately after being switched on**. This allows the staff to focus on serving great coffee, rather than dealing with unnecessary machine functions.

A large touchscreen improves menu readability and overall ease of use. **Format AURA offers a clear, intuitive interface** and the ability to customize the beverage grid, allowing any user to quickly understand how to operate the machine without prior training. As a result, queues don't form simply because the machine can only be operated efficiently by a limited number of people.

## 2-Approach Philosophy

 explained on page number 5

The sound of porcelain cups and the grinder at work is a familiar backdrop for conference guests, office employees and customers waiting in a car showroom lobby. **Format AURA is fully automated and designed for a capacity of up to 100 cups per day.** That is why it is the perfect solution for locations with medium to high traffic.

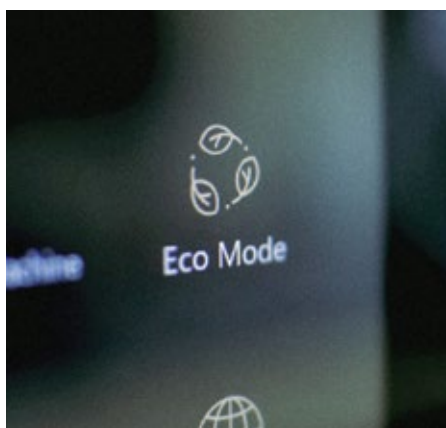


### Automatic milk line rinsing without moving any tube.

Most machines in this class require the milk hose to be moved to the drip tray whenever the machine runs a rinsing cycle. AURA is equipped with a non-return valve, which prevents rinse water from flowing back into the milk line if the hose is not repositioned. As a result, the rinsing process is automatic and does not require manual intervention.

### No need to check the machine every 20 minutes.

Many coffee machines require frequent water refilling after just a few or a dozen cups. Format AURA features a large 1200 g bean hopper, a 700 g grounds container (sufficient for approx. 70 cups) and an 8 L water tank with the option of direct water and drain connection. This means employees in offices, hotels or cafés do not waste time on unnecessary service tasks.



### AURA adapts to user expectations.

The machine should adapt to the user - not the other way around. Our Formats can switch on automatically at a scheduled time, perform rinsing after a period of inactivity, and enter ECO mode during lower traffic hours. Less supervision, fewer unnecessary actions, and real time savings every day.





Comfortable  
touchscreen display

## Easy recipe editing

Everyone uses touchscreens today. Editing recipes in the Format AURA takes just a few clicks. Everything you need is available in a clear, intuitive menu that can be operated even by someone with no prior experience using this type of machine.



3-level access  
system

## 3-level access control

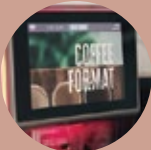
Once the machine is configured, you don't want your settings to be changed unintentionally. That's why AURA features a 3-level access system for advanced settings. Only authorized users with a password can modify the machine's parameters.



9 levels of grind

## Full range of possibilities

Grind size directly affects the quality of the coffee served, and every bean requires its own settings. Format AURA offers 9 levels of grind adjustment along with a simple calibration system that anyone can perform. As a result, even the most demanding coffee blends will taste exceptional.



### Custom Marketing Content

Change the standby screen to photos from your trip or showcase your own coffee promotion.



### Dual Brewing System

Long coffees and short coffees may require different pressure levels. In this Format machine, we have implemented a special pump that allows the pressure to be adjusted. This makes it possible to achieve a brew profile similar to filter-style coffee.



### LED Backlighting

Your venue should look exceptional — and your coffee machine should match that standard.



### MDB payment connection included as standard

Seamless integration with payment terminals and easy pricing configuration in Format AURA.

## WATER CIRCULATION

|                                |        |
|--------------------------------|--------|
| Water tank capacity            | 4l/8l  |
| Drip tray capacity             | 1700ml |
| Mains water connection         | ●      |
| Drain connection               | ●      |
| External water tank connection | ●      |

## BREWING/INSTANT

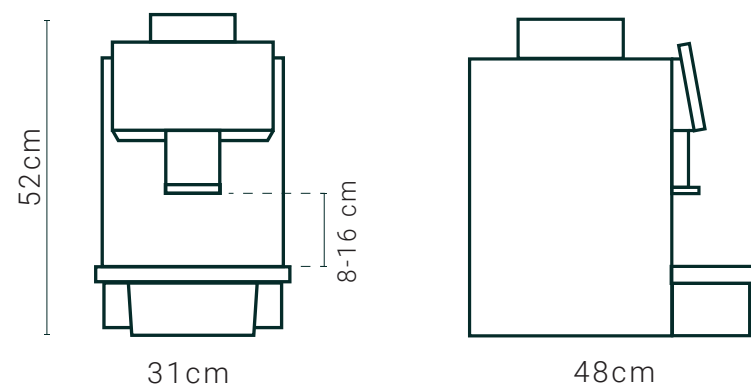
|                                   |                                     |
|-----------------------------------|-------------------------------------|
| Brewer adjustment range           | 7-16g                               |
| Bean hopper capacity              | 1200g                               |
| Coffee grounds container capacity | about 70 servings (10g per serving) |
| Direct grounds chute option       | ●                                   |

## FEATURED

|                                               |                 |
|-----------------------------------------------|-----------------|
| Heating system                                | 2 x thermoblock |
| Water distribution system                     | electrovalves   |
| Number of pumps                               | 2               |
| Simultaneous coffee and milk dispensing       | ●               |
| Requirement for a dedicated milk refrigerator | No              |

## FUNCTIONS

|                                                      |   |
|------------------------------------------------------|---|
| Milk-based beverages (one touch)                     | ● |
| 3 beverage sizes                                     | ● |
| Automatic milk frother cleaning                      | ● |
| Milk system shut-off valve                           | ● |
| Automatic milk system rinsing (no operator required) | ● |
| Payment system                                       | ● |
| IoT                                                  | ● |



# Format CENTER



**200 cups**

*Recommended maximum daily output*

## High Capacity. Total Menu Flexibility.

When hotel guests head down for breakfast and reach for their favorite cup of coffee, the machine must perform flawlessly - without delays or long queues. Format CENTER delivers a capacity of up to 120 cups per hour and a recommended daily output of up to 200 beverages, making it perfectly suited for the demanding environment of the HoReCa sector and high-traffic office spaces.

Modern coffee menus require flexibility, yet many fully automatic machines limit recipe customization. With Format CENTER, you can easily create and modify beverage recipes in just a few clicks, while three instant canisters allow you to quickly expand your menu with additional drink options. This gives you full freedom to build either a classic coffee selection or an extended beverage menu tailored to the character and concept of your venue.

## 2-Approach Philosophy

 explained on page number 5

Hotel breakfast, busy office mornings, or peak traffic at a coffee spot are the most demanding moments for a machine during the day. **Format CENTER delivers performance of up to 200 cups per day** and as many as 120 espressos per hour. This ensures smooth service even under heavy demand - while fully aligning with our Two-Approach Philosophy.



### No more carrying water from a remote kitchen or interrupting service to empty the drip tray.

Format CENTER can be connected directly to the mains water supply or to an external water tank. The unit is also equipped with a dedicated drainage outlet, eliminating the need to manually remove wastewater from the machine.

### The machine performs automatic cleaning without additional manual intervention.

Format CENTER is equipped with a return valve system that enables safe, fully automated circuit flushing. As a result, the operator does not need to reposition the milk hose into the drip tray during the cleaning process.

### The internal components are engineered for intensive daily operation.

A 3-liter boiler ensures a stable reserve of hot water and steam. Two independent Italian pumps provide consistent hydraulic pressure, while the enlarged coffee bean hopper and three separate instant product canisters support extended operation without frequent refilling.

### Automation translates into measurable time efficiency.

Format machines can start automatically, perform scheduled cleaning cycles after a defined period of inactivity, and switch to ECO mode during low-traffic hours. This reduces energy consumption, optimizes workflow, and minimizes unnecessary operational tasks.





Instant  
Beverage Variety



Recipe Editing



3-level access  
system



S / M / L  
3 drink sizes

## Instant that keeps pace with the latest trends

Chocolate and decaffeinated coffee are becoming increasingly popular. Instant technology enables the serving of additional products that enhance the appeal of your menu. Thanks to this, CENTER responds to customer expectations and current market trends.

## Easy Recipe Editing

Most of us use smartphones and apps every day. The interface of our Formats is designed to be just as simple and intuitive. Thanks to this, learning how to edit recipes is fast, natural, and does not require specialized training.

## 3 Access Levels - Control and Security

In many venues, even dozens of people use the machine daily. Not everyone should have access to advanced technical settings and recipe parameters. That's why our Formats offer 3 password-protected access levels, ensuring your customers won't change the recipes you've carefully developed.

## 3 Drink Sizes - Flexible Menu

Customers increasingly expect a choice of drink sizes (S / M / L), as seen in coffee chains and fuel stations. With CENTER, you can assign 3 drink sizes to selected menu items. You gain a flexible menu that responds to guest expectations and truly increases their satisfaction.



### Custom Marketing Content

Change the standby screen to photos from your trip or showcase your own coffee promotion.



### Retina Screen & No Fingerprint Surface

The 10.1-inch touchscreen works like a large tablet and is resistant to fingerprints and visible signs of use.



### LED Backlighting

Your venue should look exceptional - and your coffee machine should match that standard.



### MDB payment connection included as standard

Seamless integration with payment terminals and easy pricing configuration in Format CENTER.

### WATER CIRCULATION

|                                |       |
|--------------------------------|-------|
| Water tank capacity            | 3l    |
| Drip tray capacity             | 800ml |
| Mains water connection         | ●     |
| Drain connection               | ●     |
| External water tank connection | ●     |

### BREWING/INSTANT

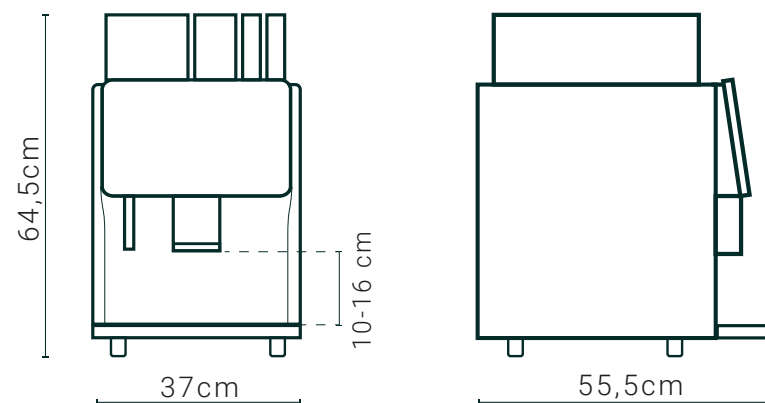
|                                   |                                     |
|-----------------------------------|-------------------------------------|
| Grinder                           | 1 x ceramic burr grinder            |
| Brewer adjustment range           | 7-21g                               |
| Bean hopper capacity              | 1200g                               |
| Coffee grounds container capacity | about 70 servings (10g per serving) |
| Instant system                    | ●                                   |
| Number of instant canisters       | 2l + 2x1,5l                         |
| Direct grounds chute option       | ●                                   |

### FEATURED

|                                               |               |
|-----------------------------------------------|---------------|
| Heating system                                | 2 x boiler    |
| Water distribution system                     | electrovalves |
| Number of pumps                               | 2             |
| Simultaneous coffee and milk dispensing       | ●             |
| Requirement for a dedicated milk refrigerator | No            |

### FUNCTIONS

|                                                      |   |
|------------------------------------------------------|---|
| Milk-based beverages (one touch)                     | ● |
| 3 beverage sizes                                     | ● |
| Automatic milk frother cleaning                      | ● |
| Milk system shut-off valve                           | ● |
| Automatic milk system rinsing (no operator required) | ● |



|                                                                    | NOVA                            | AURA                            | CENTER                          |
|--------------------------------------------------------------------|---------------------------------|---------------------------------|---------------------------------|
| Recommended maximum daily capacity<br>Hourly capacity (DIN18873-2) | 30 cups                         | 100 cups                        | 200 cups                        |
| ▪ espresso                                                         | 70 cups                         | 85 cups                         | 120 cups                        |
| ▪ americano                                                        | 50 cups                         | 75 cups                         | 60 cups                         |
| ▪ cappuccino                                                       | 50 cups                         | 65 cups                         | 60 cups                         |
| ▪ hot water                                                        | 15l                             | 15l                             | 30l                             |
| Water tank capacity                                                | 4l                              | 2l/8l                           | 3l                              |
| Drip tray capacity                                                 | 800ml                           | 1700ml                          | 800ml                           |
| Mains water connection                                             | ●                               | ●                               | ●                               |
| Drain connection                                                   | —                               | ●                               | ●                               |
| External water tank connection                                     | ●                               | ●                               | ●                               |
| Grinder                                                            | 1 x ceramic grinder (flat burr) | 1 x ceramic grinder (flat burr) | 1 x ceramic grinder (flat burr) |
| Brewer adjustment range                                            | 7-16g                           | 7-16g                           | 7-21g                           |
| Bean hopper capacity                                               | 800g                            | 1200g                           | 1200g                           |
| Coffee grounds container capacity                                  | *about 30 servings              | *about 70 servings              | *about 70 servings              |
| Instant system                                                     | —                               | —                               | ●                               |
| Number of instant canisters                                        | —                               | —                               | 2l + 2x1,5l                     |
| Direct grounds chute option                                        | —                               | ●                               | ●                               |
| Heating system                                                     | 2 x thermoblock                 | 2 x thermoblock                 | 2 x boiler                      |
| Water distribution system                                          | electrovalves                   | electrovalves                   | electrovalves                   |
| Number of pumps                                                    | 1                               | 2                               | 2                               |
| Simultaneous coffee and milk dispensing                            | —                               | ●                               | ●                               |
| Requirement for a dedicated milk refrigerator                      | NO                              | NO                              | NO                              |
| Cold Brew                                                          | ●                               | —                               | —                               |
| Milk-based beverages (one touch)                                   | ●                               | ●                               | ●                               |
| 3 beverage sizes                                                   | ●                               | ●                               | ●                               |
| Automatic milk frother cleaning                                    | ●                               | ●                               | ●                               |
| Milk system shut-off valve                                         | —                               | ●                               | ●                               |
| Automatic milk system rinsing (no operator required)               | —                               | ●                               | ●                               |
| Customized marketing content                                       | ●                               | ●                               | ●                               |
| Password protection                                                | ●                               | ●                               | ●                               |
| Access levels                                                      | 3                               | 3                               | 3                               |
| Payment system                                                     | ●                               | ●                               | ●                               |
| IoT                                                                | ●                               | ●                               | ●                               |
| Display                                                            | 7" full-color, touchscreen      | 10,1" full-color, touchscreen   | 10,1" full-color, touchscreen   |
| Dimensions (W*D*H)                                                 | 31*48*52cm                      | 30*50*58cm                      | 37*55,5*64,5cm                  |
| Outlet height                                                      | 7,5-15,5cm                      | 7-16cm                          | 8-18cm                          |
| Weight                                                             | 14kg                            | 19kg                            | 37kg                            |
| Voltage/power                                                      | 220V-240V/1450W                 | 220V-240V/2900W                 | 220V/2900W                      |

\*(At 10g/portion)

\*\*Additional boiler in the Double Instant module

\*\*\*Additional pump in the Double Instant module



# IoT Coffee Format

As standard, most coffee machines do not offer remote management or real-time data access. **All of our Formats**, as well as most Dr.Coffee machines, **can be connected to an IoT network** that functions as a centralized control console for multiple devices at the same time.

**With this technology, you gain full control over your fleet** - from performance statistics and data analysis to marketing campaigns, price updates, and recipe management.

**Short service visits  
lasting just 10–15  
minutes are a real pain  
point for operators.**

## With IoT you save on:

- Fuel
- Travel time
- Service time

## You gain:

- Faster response time
- Higher customer satisfaction
- Greater efficiency and cost savings



information about  
device status



device configuration  
changes



remote device  
locking capability



copying configuration  
between devices



remote management  
of advertising content  
on coffee machines



beverage libraries



statistics of prepared  
beverages



statistics of material  
consumption



statistics of service  
activities



alerts about faults  
and errors

## COFFEE FORMAT

100 warszawski

100 warszawski

Witamy, Ruge Paweł

Analiza przychodów



Witamy, Ruge Paweł

Przegląd urządzeń



Online stat

6 jedności

Jednostki offline

4 jednostki

Uzyskał (jednostki)

0

Brak w magazynie

1

2 produkty komercyjny

1

Aktualizacja (jednostki)

0

Najlepsze dzisiejsze napoje

63

Łączna liczba produktów

Najlepsze dzisiejsze

24 godzin

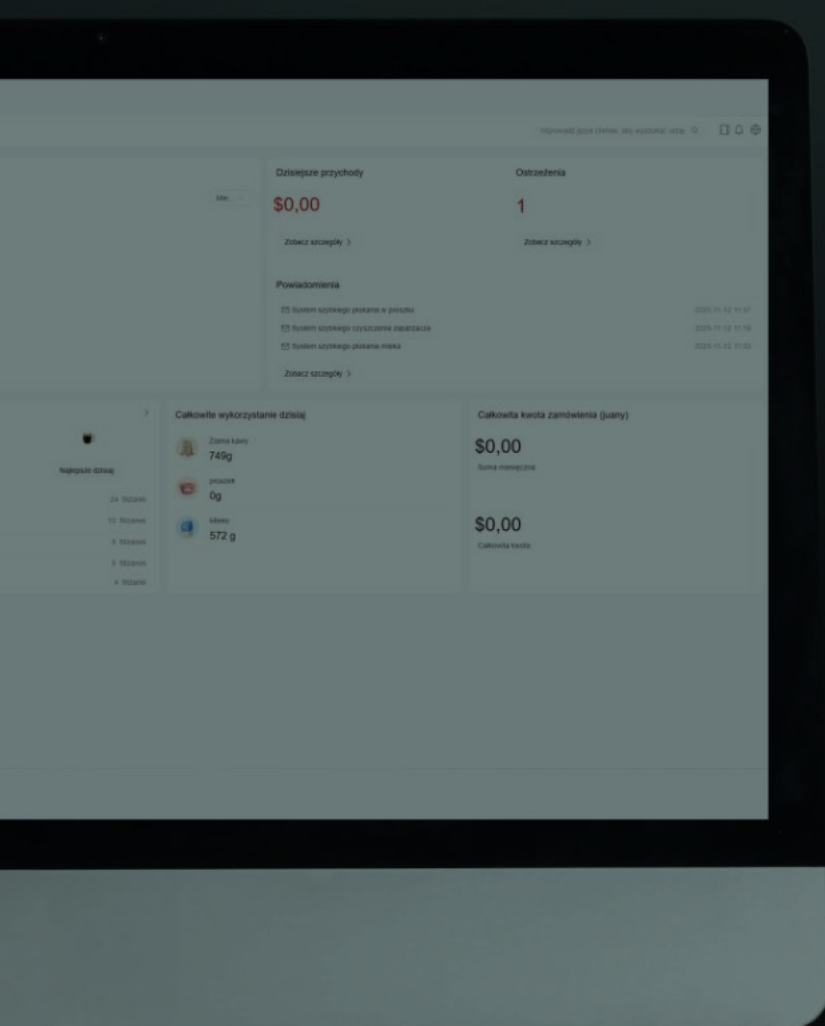
10 godzin

8 godzin

6 godzin

4 godzin

2 godzin



IoT servers and the entire infrastructure are located in Poland.

Minor issues should not mean hours spent behind the wheel and costly downtime - especially when customers can't enjoy their favorite coffee during a work break. With IoT technology, up to **70% of service requests can be resolved remotely**, saving both the operator and the end customer time and money.

A technician traveling to a remote location (200 km one way) in Germany generates a cost of approximately **€41-€62 for travel alone**. For a short intervention lasting just 13-20 minutes, the total service cost starts at around **€46**.

Thanks to IoT technology enabling remote issue resolution, operators can save an average of **about €46 per service action**, eliminating the need for a physical visit and significantly reducing operational costs.

---

**Telemetry** only allows you to monitor data.

**IoT** means full control over the coffee machine.

# ACCESSORIES



# ACCESSORIES

## POTT 7 A / B



POTT 7 A



POTT 7 B

## BR9CI



BR9CI

COMPATIBLE WITH THE FORMAT:

- ATLAS

## POTT 12

**PREMIUM**



POTT 12

COMPATIBLE WITH THE FORMAT:

- DOUBLE

## POTT 9



POTT 9

## SC08

**PREMIUM**



SC08

## RTD3 MODULE



RTD3

## POTT 8

**PREMIUM**



POTT 8

## SC12

**PREMIUM**



SC12

COMPATIBLE WITH THE FORMAT:

- DEMY
- ZONE
- GROW
- DOUBLE

## POTT 10

**PREMIUM**



POTT 10

## SC12T (2 types of milk)

**PREMIUM +**



SC12T

COMPATIBLE WITH THE FORMAT:

- DEMY
- ZONE
- GROW
- DOUBLE



For the proper functioning of the frothing system in automatic coffee machines, it is required to keep the milk at a temperature of approximately 4°C.



## Refrigerator **POTT 7** **A/B**

### FEATURED



Compact size



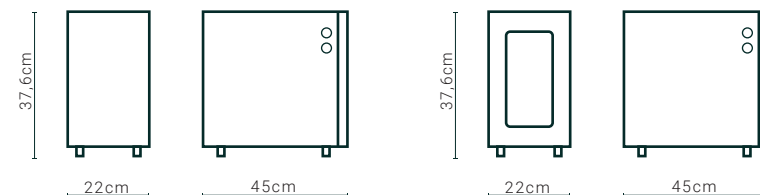
Refrigerator with  
compressor



Temperature  
control

CLASS: STANDARD

| SPECIFICATIONS              |              |
|-----------------------------|--------------|
| Capacity                    | 9l           |
| Temperature range           | 0°C~4°C      |
| Dimensions (W*H*D)          | 22*37,6*45cm |
| Internal dimensions (W*H*D) | 16*28*19cm   |
| Voltage                     | 220-240V     |
| Frequency                   | 50/60Hz      |
| Weight                      | 12kg         |



## Refrigerator **POTT 9**

### FEATURED



Illuminated  
interior



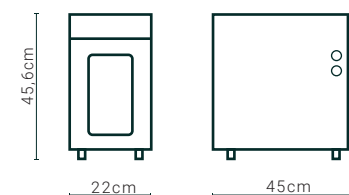
Refrigerator with  
compressor



Temperature control  
from the touch panel

CLASS: STANDARD

| SPECIFICATIONS              |              |
|-----------------------------|--------------|
| Capacity                    | 9l           |
| Temperature range           | 0°C~4°C      |
| Dimensions (W*H*D)          | 22*45,6*45cm |
| Internal dimensions (W*H*D) | 16*28*19cm   |
| Voltage                     | 220-240V     |
| Frequency                   | 50/60Hz      |
| Weight                      | 13kg         |





## Refrigerator **POTT 8**

### FEATURED



Milk container 4,5l



Refrigerator with  
compressor



Temperature  
control



Milk presence sensor



Milk temperature  
sensor

CLASS: **PREMIUM**



## Refrigerator **POTT 10**

### FEATURED



Milk container 4,5l



Refrigerator with  
compressor

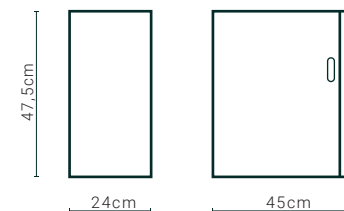


Temperature  
control

CLASS: **PREMIUM**

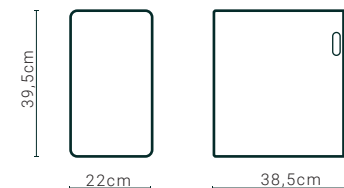
### SPECIFICATIONS

|                             |              |
|-----------------------------|--------------|
| Capacity                    | 13l          |
| Temperature range           | 0°C~4°C      |
| Dimensions (W*H*D)          | 24*47,5*45cm |
| Internal dimensions (W*H*D) | 18*17*27cm   |
| Voltage                     | 220-240V     |
| Frequency                   | 50/60Hz      |
| Weight                      | 16kg         |



### SPECIFICATIONS

|                             |                |
|-----------------------------|----------------|
| Capacity                    | 8l             |
| Temperature range           | 0°C~4°C        |
| Dimensions (W*H*D)          | 22*39,5*38,5cm |
| Internal dimensions (W*H*D) | 15*28,6*15,3cm |
| Voltage                     | 220-240V       |
| Frequency                   | 50/60Hz        |
| Weight                      | 12,5kg         |





## Refrigerator **BR9CI**

### FEATURED



Dedicated to  
ATLAS Format



Refrigerator with  
compressor

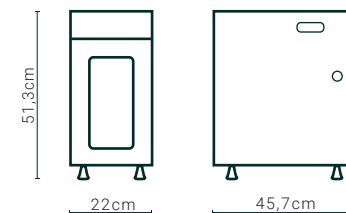


Glass front



Allows you to rinse  
of the milk system  
without an operator

CLASS: STANDARD



## Refrigerator **SC08**

### FEATURED



Milk container 3,5l



Refrigerator with  
compressor

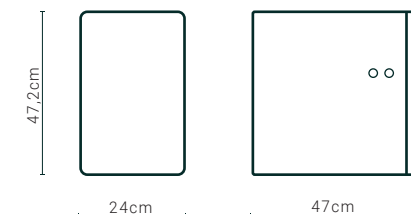


Glass front

CLASS: **PREMIUM**

### SPECIFICATIONS

|                             |                |
|-----------------------------|----------------|
| Capacity                    | 8l             |
| Temperature range           | 1°C~5°C        |
| Dimensions (W*H*D)          | 24*47,2*47cm   |
| Internal dimensions (W*H*D) | 15*28,6*15,3cm |
| Voltage                     | 220-240V       |
| Frequency                   | 50/60Hz        |
| Weight                      | 12kg           |





## Refrigerator SC12

### FEATURED



Refrigerator with  
compressor



Milk level  
warning



Communication  
with the coffee  
machine

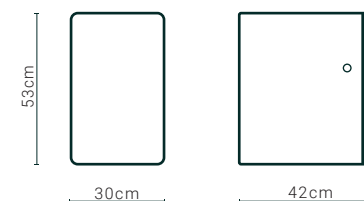


Milk container 10l

CLASS: **PREMIUM**

### SPECIFICATIONS

|                             |                  |
|-----------------------------|------------------|
| Capacity                    | 16l              |
| Temperature range           | 1°C~5°C          |
| Dimensions (W*H*D)          | 30*53*42cm       |
| Internal dimensions (W*H*D) | 22,5*28,5*32,5cm |
| Voltage                     | 220-240V         |
| Frequency                   | 50/60Hz          |
| Weight                      | 17kg             |



## Refrigerator SC12T

### FEATURED



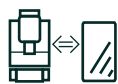
2 types of milk



Refrigerator with  
compressor



Milk level  
warning



Communication  
with the coffee  
machine

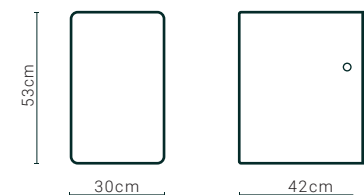


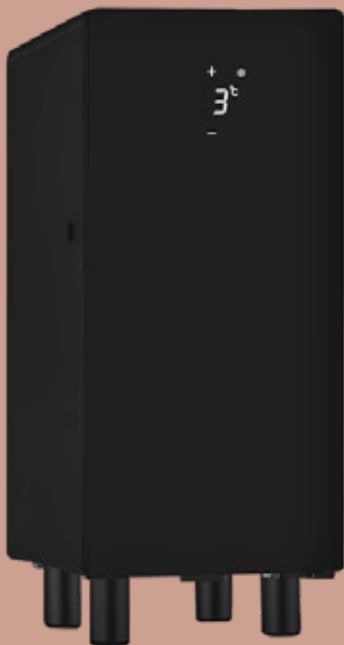
2 x milk  
container 4l

CLASS: **PREMIUM +**

### SPECIFICATIONS

|                             |                  |
|-----------------------------|------------------|
| Capacity                    | 14l              |
| Temperature range           | 1°C~5°C          |
| Dimensions (W*H*D)          | 30*53*42cm       |
| Internal dimensions (W*H*D) | 22,5*28,5*32,5cm |
| Voltage                     | 220-240V         |
| Frequency                   | 50/60Hz          |
| Weight                      | 18kg             |





## Refrigerator **POTT 12**

### FEATURED



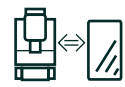
Milk container 4,5l



Milk presence sensor



Milk temperature  
sensor



Communication  
with the coffee  
machine

CLASS: **PREMIUM**



## Cup warmer **RTD3 MODULE**

### FEATURED



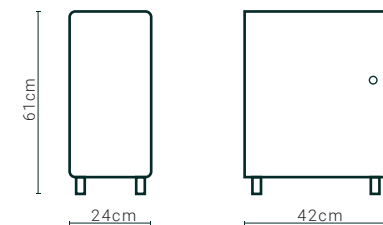
3 x heating  
shelves



Color-changing  
lighting

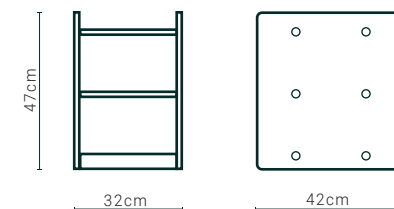
### SPECIFICATIONS

|                             |              |
|-----------------------------|--------------|
| Capacity                    | 12l          |
| Temperature range           | 1°C~5°C      |
| Dimensions (W*H*D)          | 24*61*42cm   |
| Internal dimensions (W*H*D) | 17*28*28,5cm |
| Voltage                     | 220-240V     |
| Frequency                   | 50/65Hz      |
| Weight                      | 14kg         |



### SPECIFICATIONS

|                        |              |
|------------------------|--------------|
| Dimensions (S*W*G)     | 32*47*42cm   |
| Shelf dimensions (S*G) | 28,5*38cm    |
| Voltage                | 220-240V/75W |
| Weight                 | 14,6kg       |



# CLEANING AGENTS



# PRO PROFESSIONAL CLEANING AGENTS

## BREWING UNIT MAINTENANCE



### DAILY TAB FORMAT 2 PRO

Number of tablets: 100  
Tablet weight: 2g  
Description: Tablets designed for brewer maintenance.



### POWDER FORMAT PRO

Amount of powder: 1000g  
Cycle: about 3g (for portafilter espresso machines)  
Description: Powder designed for maintaining the brewing group in portafilter coffee machines.

## MILK FROTHING SYSTEM MAINTENANCE



### MILK FORMAT YELLOW PRO

Quantity: 1000ml  
Cycles: Minimum 20 (for 0,5l solution)  
Formula: Alkaline Yellow  
Description: Alkaline liquid for cleaning milk systems.



### MILK FORMAT BLUE PRO

Quantity: 1000ml  
Cycles: Minimum 20 (for 0,5l solution)  
Formula: Acid Blue  
Description: Acidic liquid for cleaning milk systems.



### MILK TAB FORMAT PRO

Number of tablets: 25  
Tablet weight: 15g  
Description: Tablets for cleaning milk systems.  
One tablet is sufficient for 500ml of solution.

## DAILY CLEANING



### CLEANER PRO

Quantity: 500ml  
Formula: Spray  
Description: Spray for cleaning coffee machines inside and outside.

## PORTAFILTER ESPRESSO MACHINES



### GRINDER CLEANER PRO

Powder quantity: 480g  
Cycles: Minimum 12  
Description: Powder designed for cleaning coffee grinders.



### CLEANING GEL FORMAT PRO

Quantity: 1000ml  
Cycles: Minimum 50  
Description: Gel for cleaning the brew group in traditional espresso machines.

#### IMPORTANT



#### ✓ DOES NOT CONTAIN BLEACH

Suitable for cleaning coffee machines, including those with brass components.



### POWDER FORMAT PRO

Quantity: 750g  
Formula: Powder  
Description: Effectively removes coffee deposits and oils, restoring the machine to perfect cleanliness.

#### IMPORTANT



#### ✓ DOES NOT CONTAIN BLEACH

Suitable for cleaning coffee machines, including those with brass components.

## PRO PROFESSIONAL CLEANING AGENTS



### DESCALING PROCESS



#### DESCALER FORMAT PRO

Quantity: 1000ml  
Cycles: Minimum 8 (for 0,5l solution)  
Formula: Concentrated | Color indicator  
Description: Descaling agent for coffee machines.



#### DESCALER TAB FORMAT PRO

Number of tablets: 25  
Tablet weight: 16g  
Description: Professional descaling tablets.

Jedna tabletka wystarcza na 500 ml roztworu.



#### FAST POWDER DESCALER PRO

Powder quantity: 1000g  
Formula: Highly concentrated  
Description: Highly concentrated descaling powder.  
Warning: Do not use in enclosed tanks.

### PRO SERVICE



+

#### MILK FORMAT BLUE PRO SERVICE

Quantity: 5000ml  
Cycles: Minimum 100 (for 0,5l solution)  
Formula: Acid Blue



+

#### DESCALER PRO SERVICE

Quantity: 5000ml  
Cycles: Minimum 50 (for 0,5l solution)  
Formula: Concentrated



# UNIVERSAL CLEANING AGENTS

## BREWER TABLETS

Tablets designed for cleaning the coffee brewer, suitable for most coffee machines. For more details, refer to the brochure and packaging.



### CLEANING TABS +

10 tablets x 1,2g/1,6g/2g/2,5g



### 2-PHASE CLEANING TABS +

14 tablets x 3,5g | 40 tablets x 3,5g

## MILK SYSTEM

A tablet or liquid detergent designed to clean the milk system.



### MILK TAB CLEAN +

6 tablets x 15g

One tablet is sufficient for 500 ml of solution.



### MILK CLEAN +

250 ml



### MILK CLEAN +

500 ml

## DESCALING

A tablet or liquid detergent designed for descaling of coffee machines.



### DESCALER TAB +

6 tablets  
3-layers x 16g

One tablet is sufficient for 500 ml of solution.



### DESCALER +

1000ml



### DESCALER ECO

500ml



## CAPSULE COFFEE MACHINES

Product designed for brewing units in capsule coffee machines.



### CLEANING CAPSULE +

4 capsules x 2g



### GRINDER CLEANER +

2 sachets x 15g

## WATER FILTERS



CF-01



CF-02



CF-03



CF-04



CF-05



CF-06



CF-07



For more information, see the dedicated brochure

Coffee Format+



# JOIN US ON SOCIAL MEDIA



# COFFEE FORMAT<sup>®</sup>

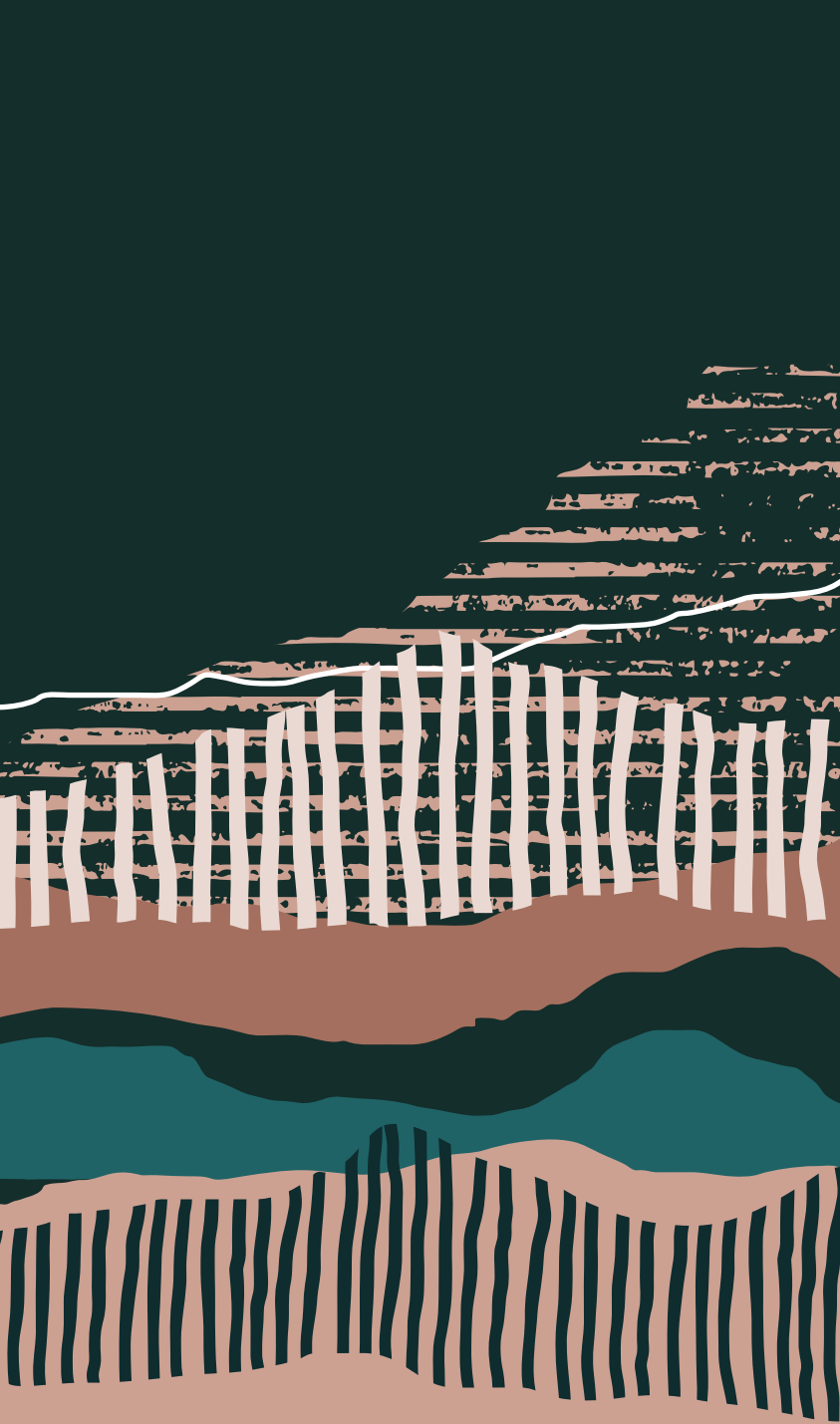
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**COFFEE  
FORMAT**

