



Piazza d'Oro 50/51

L'ARTISTA DELL'ESPRESSO



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Espresso is more than coffee alone. Espresso is a sign of quality. A professional cup of rich Italian espresso shows just how much you appreciate your customers and their sophisticated tastes.

That's what makes espresso so attractive. Apart from giving your establishment more ambience, caffè macchiato, caffè latte and cappuccino are simply good for business. After all, indulging your customers with distinctive coffee can significantly boost your turnover.

Piazza d'Oro is the key to such moments of indulgence. An international espresso concept combining select blends, impeccable service and professional equipment, Piazza d'Oro provides everything you need to create the perfect espresso experience.

What better way to cater to the needs of quality-conscious customers than by serving up the rich world of Italian espresso in all of its variations – with Piazza d'Oro.

## SELECT BLENDS

First-class espresso begins with a blend of the highest quality Arabica – the source of its unique flavour and intense aroma. Piazza d'Oro espresso comes in five blends: Intenso, Estremo, Forza, Dolce and Amabile. So you can, together with our espresso specialist, select the blend that suits your specific situation.

## IMPECCABLE SERVICE

The proper blend is, however, only the beginning. Training and advice are just as important – such as on the right grind of bean and regional coffee tastes around the globe. Our espresso consultants can also provide tips on presentation, including our exclusive Piazza d'Oro cups and saucers and other stylish accessories – to complete the espresso experience.

## PROFESSIONAL EQUIPMENT

Specially developed for use with Piazza d'Oro espresso – the fully automatic Piazza d'Oro 50/51 is a compact, multi-function espresso machine. Fitted with your selection of a 2.4 litre water tank (type 50) or mains water supply connection (type 51), it can brew 30 – 50 cups a day. The Piazza d'Oro 50/51 is an excellent choice for smaller establishments like cafés, bars, small offices, coffee corners, etc. Despite its modest dimensions, the Piazza d'Oro 50/51 has the same removable and easy-to-clean brew unit as the larger Piazza d'Oro machines.

Essentially, the Piazza d'Oro 50/51 takes the guesswork out of espresso. Thanks to its full automation, you are guaranteed consistent, professional results, regardless of your staff's level of espresso-making experience.

### Advantages of the fully automatic Piazza d'Oro 50/51

- The simple push of a button is all that's required
- Electric empty detection of water and coffee beans
- Consistent quality
- Separate inlet for ground decaffeinated coffee

Today's customers expect the very best. And their standards are especially high when it comes to coffee. With the Piazza d'Oro 50/51 and the Piazza d'Oro concept, you know for certain that you're getting excellent quality and added value.





## SPECIAL FEATURES OF THE PIAZZA D'ORO 50/51

Apart from the convenience of a fully automatic espresso machine, the Piazza d'Oro 50/51 also has the following special features.

FEATURE	ADVANTAGE
Compact size	Mobile, fits just about anywhere
Removable brew unit	Easy to clean
Separate inlet for decaf	Possible to serve decaf beverages
1 steaming arm/hot water dispenser	For frothing milk and making tea
Cleaning programme	Automatic cleaning and descaling programme
Water tank (type 50)	Capacity 2.4 litres
1 group	2 cups of coffee + 1 cup of tea at a time
Cup warming surface	Room to display and pre-warm cups (important: no stacking)
Indicator panel	Warns when you are out of water or beans, etc.
Extra options	Semi-automatic cappuccinomaker, coffee bean container extension



## MAINTENANCE AND CLEANING

Espresso contains ethereal oils that can cling to pipes and filters in the espresso machine, giving coffee a rancid flavour. To ensure a final product of the highest quality cup after cup, the Piazza d'Oro 50/51 has its own daily cleaning programme, which can be run at your convenience. The entire cleaning process takes only about five minutes a day.



## PRODUCT SUPPORT

Piazza d'Oro machines are constructed for easy access to all parts, and our plastic brew units are among the most popular and reliable in the world. Moreover, our service technicians are trained to keep your Piazza d'Oro machine in tip-top shape – year in and year out – so that you can focus on doing business.



## TECHNICAL SPECIFICATIONS PIAZZA D'ORO 50/51

Number of groups	1
Number of bean containers/grinders	1
Capacity	30 - 50 cups a day
	espresso: 1 in 20 seconds, 2 in 40 seconds
	café crème: 1 in 40 seconds, 2 in 50 seconds
Voltage	230 V/9 kW (10 amps)
Dimensions	Depth: 415 mm
	Height: 395 mm
	Width: 310 mm
Weight	18 kg

FOR MORE INFORMATION



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