



Piazza d'Oro 500

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 500 features two groups and an integrated milk unit. Its keen price/performance ratio makes the Piazza d'Oro 500 profitable from as few as 50 cups a day. With its high capacity and ease of use, it is extremely well suited for restaurants, cafés and hotels. And thanks to its built-in fridge for storing milk, the Piazza d'Oro 500 is hygienic and saves space.

Essentially, the Piazza d'Oro 500 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 500

- High capacity
- Fully automatic preparation of cappuccino and other milk based varieties
- Integrated fridge for safe storage of the milk
- Counters and fault analysis
- Excellent high temperature of all drinks

Today's customers expect the very best. And their standards are especially high when it comes to coffee. With the Piazza d'Oro 500 and the Piazza d'Oro concept, you know for certain that you're getting excellent quality and added value.





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 500 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.



SPECIAL FEATURES OF THE PIAZZA D'ORO 500

Apart from the convenience of a fully automatic espresso machine, the Piazza d'Oro 500 also has the following special features.

FEATURE	ADVANTAGE
2 independent groups	4 cups of coffee + hot water at a time
	Should one group become defective, you'll always have a backup
Fully automatic cappuccino/caffè latte	Time-saving
	Consistent, high quality
	Efficient use of milk
	More hygienic
Built-in fridge	Milk tubes and container are refrigerated (ultimate hygiene, HACCP rating)
	Space-saving, no separate bottles of milk
	Shut-off valve (hygiene)
2 separate/lockable bean containers	Possible to serve 2 different blends, e.g. Light roast (morning) and Dark roast (evening)
	High capacity (total of 2.6 kg)
Separate inlet for ground decaf	Possible to serve 8 different decaf selections (including cappuccino) next to the 2 different blends
Both plastic brew units easy to slide out and remove	Easy to clean
Cappuccino maker	Removable for optimal hygiene
	Patented (2 separate chambers for cappuccino and caffè latte)
	Excellent results (thick, creamy foam that you can really sink your teeth into)
Cleaning programme	Automatic cleaning programme (for milk parts/brew units)
4 boilers	With its own boiler, each outlet can be adjusted separately for the utmost commercial dependability
LCD display	Information on counters, cleaning, when bean container is empty/residue tray is full, fault analysis, etc.
Flat panels	No moving parts in selection panel. Flat and easy to clean
Memory function	Possible to enter multiple orders, which are carried out one after the other
Large cup surface	Ample room to display and pre-warm cups (important: no stacking)
Steam	Both dosed and manual
Hot water outlet	Both dosed and manual
Coffee selections	Left: 1x espresso, 2x espresso, 1x lungo/ café crème, 2x lungo/ café crème
	Right: 1x espresso, 2x espresso, 1x lungo/ café crème, 2x lungo/ café crème, 1x cappuccino, 2x cappuccino, 1x caffè latte, 2x caffè latte, extra dose of milk – a total of 20 different coffee selections (including decaf) possible

TECHNICAL SPECIFICATIONS PIAZZA D'ORO 500

Number of groups	2
Number of bean containers/grinders	2
Bean container capacity	2 x 1.3 kg
Number of coffee selections	Total of 20 (including decaffeinated coffee)
Number of counters	16
Refrigerator	Built in for milk (cappuccino, caffè latte)
Peak capacity	Espresso: 460 an hour (40 ml per cup)
	Lungo/café crème: 275 an hour
	Cappuccino/caffè latte: 200 an hour
	Hot water: 40 litres an hour
	Steam: continuously steaming
Voltage	3x 230 V/50 Hz 9.8 kW (3 x 16 amps)
Dimensions/weight	Depth: 61 cm
	Width: 66 cm
	Height: 75 cm (to open bean containers an extra 25 cm is necessary)
	Weight: 74 kg
Rating	VDE/CE

FOR MORE INFORMATION



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