

PANAFE®

*Macchine per caffè Espresso
Espresso Coffee Machines*

*Linea in
Acciaio Inox
Stainless
Steel Line*



MADE  ITALY

www.panafe.com

Sede e Contatti:

PANAFE®

Stabilimento di Produzione, Uffici e Magazzini:

Our Factory, Offices & Warehouse

Via Buozzi 40/42 - 48026 Russi (Ravenna) - ITALY

P.IVA E C.F. 01457690392

Ph. +39 0544.502671 - Fax: +39 0544.502670

info@panafe.com - www.panafe.com

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Company Profile

PANAFE® , brand of Commerciale Adriatica Srl, identifies a series of espresso coffee machines for different pods and capsules, produced to offer equipment with high efficiency, technological content, ease of use, low energy consumption and reduced environmental impact.

Here, we introduce the new Line of Semi-Professional Stainless Steel Machines; an innovative section of Panafé Production entirely Made in Italy and created by the technical staff in collaboration with designers in the sector. Inspired by an idea of strong, safe and functional semi-professional machines, we have created a clear line, with a common characteristic that identifies all the models: the Stainless Steel Structure, a choice not only of design and style, but also of safety and versatility.

These new models are studied to meet the needs of customers that are attentive to product quality and who are looking for machines ready to quickly and accurately brew coffee, soluble products and milk. In continuous evolution and enrichment, the Made-in-Italy Line consists of 1 to 3 coffee groups machines - some models are equipped with an independent boiler for the production of hot water and steam - which can be personalized with different Optional such as the innovative integrated automatic Cappuccino-maker that replaces the steam tool.

The Panafé Technical Staff has designed and studied the development of the entire Line, from the prototype to the final product, carefully subjecting each model to continuous improvements and modifications. Each machine meets our standards of quality, efficiency and functionality; this is why it is the ideal answer for all catering activities like: B&Bs, hotels, holiday farms, beach resorts, kiosks, refreshment points, etc. Finally, having at our disposal a high qualified technical staff that deeply know the structure and the operation of each machine, we can provide our customers with a prompt and reliable assistance service and always available Spare Parts.



PAHs



Our Strengths

CERTIFICATIONS: The major world-wide certifications bodies - responsible for the control, inspection, verification and analysis of the materials used in the production of food processing tools - have certified that all Panafè models are suitable and comply with the parameters.

PRODUCT SAFETY: All our coffee machines are carefully tested by specific bodies that verify their overall safety level; each model has completely passed all the controls. Our machines, in addition to the securities imposed by law, have specially studied expedients such as, for example, Glow wire pumps.

RELIABILITY: Each new machine model is tested and subjected to continuous improvements by our specialized technical staff for about a year before the final production line is defined. To obtain a long-lasting product as well as very high quality, we have patented a system that fights limestone and extends the life of the exchanger, thanks to an electro-chemical process specifically designed for our machines; in addition to this, we have selected only high-quality components such as: made-in-Italy Glow Wire pumps, Campini Corel thermostats, DuPont American silicone membranes.

FOOD AND ANALLERGIC COMPATIBILITY: We have the strictest certifications in terms of food compatibility and non-toxicity, fundamental certificates that ensure the salubrity of all the materials and components used. We fully comply with the regulations on the migration of harmful substances (lead, nickel, aromatic and polycyclic hydrocarbons), in order to avoid diseases.

ENERGY SAVING: All PANAFE' machines have a great strength: an exceptionally low energy consumption. All our basic machines work with a power of 550W, to reach a maximum of 1650W for the model with 3 coffee groups, this allows them to be continuously used without overloading.

AFTER-SALE ASSISTANCE: The Technical Assistance Service inside the company provides the customer with a complete range of spare parts ready for delivery, exploded views and technical data sheets for each machine. Free training courses are organized by specialized technicians, with the issuing of a certificate stamped and countersigned by our CEO and our sector manager. All this allows our customers to have a constant and safe reference over time for all needs and thus to be able to quickly satisfy all the requests of the final consumer.

OEM SERVICES: We meet customer needs by offering the possibility to personalise both coffee machines and packaging. In particular, it is possible to realize, modify and/or adapt the brewing system according to the type of capsules or pods used by the customer. The customization can be completed through the silk-printing of the logo and the study of a packaging that follows the customer's company layout.

QUALITY and PRICE: Given what has been specified so far, we think that nobody can offer you an espresso machine with this quality-price ratio.

D²



The new face that Panafé has given to its double-group machine for FAP Ø 36mm (Espresso Point) capsules is D2, synonym of modernity, innovation, ease of use and very low energy consumption, characteristics that are the basis of the New Made-in-Italy Stainless Steel Line.

D2 is a semi-professional machine with two separate coffee groups, completed by an independent boiler for hot water and steam, all included in a stainless steel structure.

The heating units - consisting of two heat exchangers in anodized aluminum, with a patented anti-scale system - are designed to maintain high thermal efficiency with an absorption of only 550W per group. D2 is an electronic machine in which three different coffee lengths can be set: Short - Long - American (Soluble). The coffee waste is collected in the large removable capsule holder, which allows easy access for cleaning and maintenance. D2 is the ideal solution for all small and medium businesses, Food Courts, Restaurants, Kiosks, Farmhouses, B&Bs, Hotels and accommodation facilities.

Electronic Model for Ø36 mm Tap - Espresso Point - Capsules

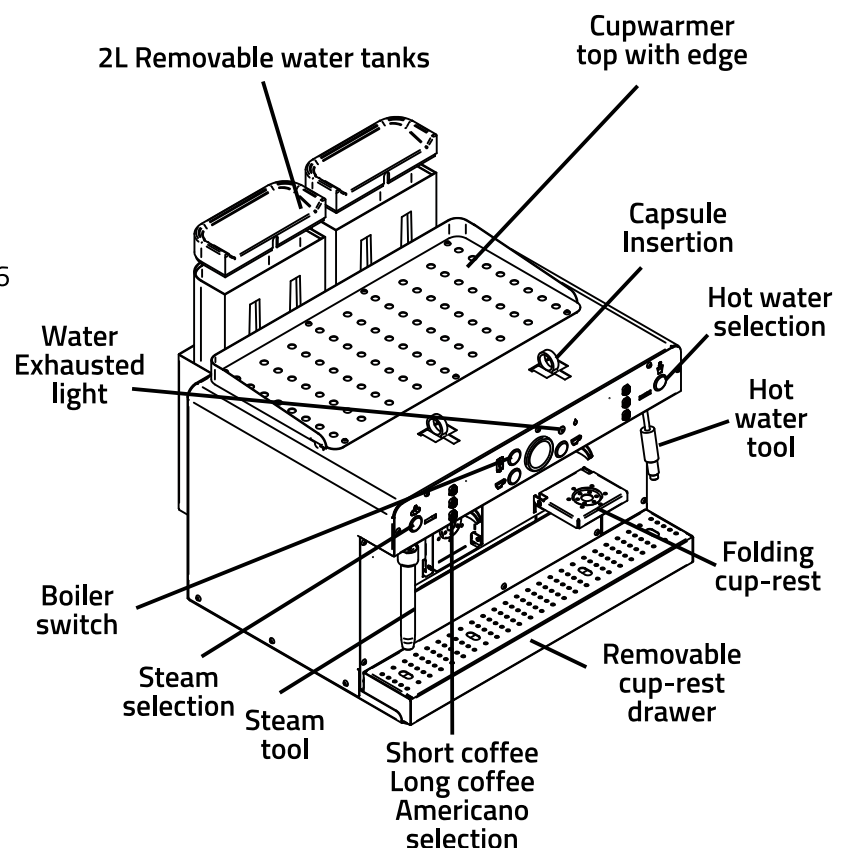


Technical Data

- Coffee Machine body in AISI Stainless Steel
- Coffee Groups & Boiler can work independently
- 2 Coffee Groups Model with Short, Long and American coffee selections
- Power Supply: AC 220-240V/50Hz / USA 120V/60 Hz
- Rated Power: Coffee 2 Heat-Exchangers 1100W
Boiler-Steam 1400W
- Boiler-Steam Capacity: 2 Lt
- Glow-wire, Vibration Pumps Made in Italy
- Pump Power: 48W
- Max. Pump Pressure: 20 Bar
- NTC Probe accurate temperature control
- Nr. 2 ANODIZED Anti-Scale Heat Exchangers in Food-grade Aluminium
- AISI 316 Stainless Steel Boiler with AISI 316 stainless steel Probe
- Water Tank Capacity: 2 Tanks of 2 Lt s each
- Power Cord: Length 2 m
- Product Size: (LxWxH) 520x480x380 mm
- N.W.: 23 Kg

Optional

- Version with FOAM FROTHER instead of Steam
- CARBON FRONT COVER
- FRONT COVER with your Logo engraved
- Connection to the WATER LINE
- PANAFE' DECONTO System (Electronic Counter) that allows a credit/counting control and the block of the machine at the end of the credit
- Ø50 mm ADJUSTABLE FEET



D³



Exclusive new in the Made-in-Italy Line is the first Panafé model with 3 independent coffee groups: the new D3. Designed to work FAP Ø 36mm (Espresso Point) capsules quickly and with the professionalism that distinguishes all Panafé machines, D3 is the ideal answer for all activities such as kiosks, Food Courts and catering that need to supply a lot of coffee in a short time. The three coffee groups are designed and patented with high quality components such as: three Food Grade aluminum exchangers with anti-scale system, 20 bar Glow Wire pumps, brass capsule-presser heads to keep extraction temperature stable and NTC probe for an optimal temperature regulation.

The reduced energy consumption, with just 550W per coffee group, allows prolonged use without overloading. The structure with large drawer collector of exhausted capsules and the removable tanks allow quick cleaning and maintenance. D3 is a functional, modern and completely versatile model.

Electronic Model for Ø36 mm Tap - Espresso Point - Capsules

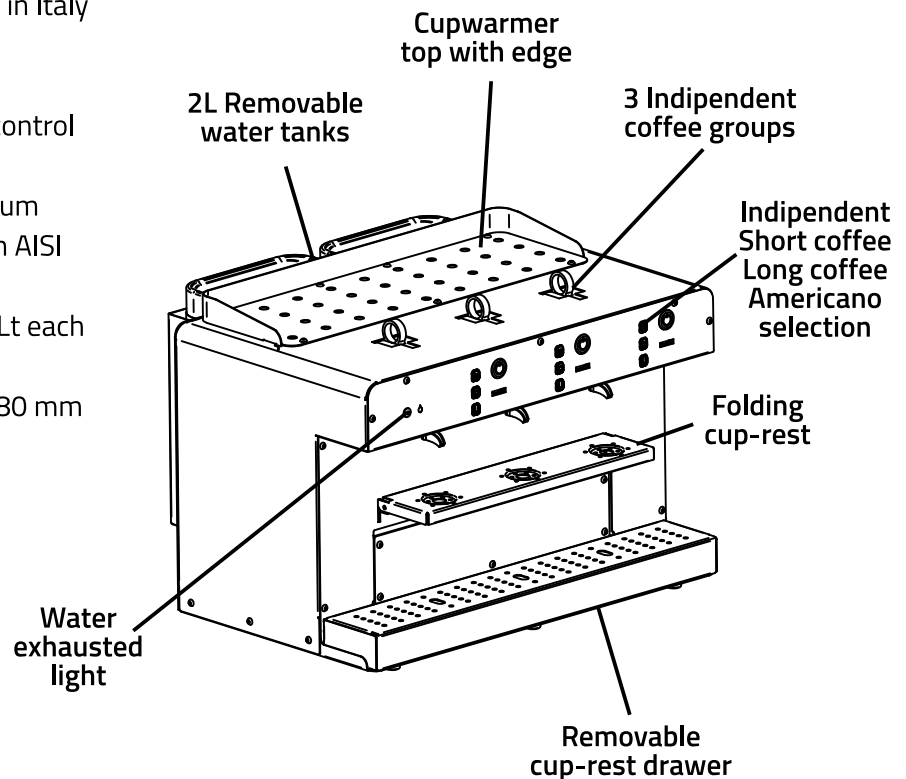


Technical Data

- Coffee Machine body in AISI Stainless Steel
- Coffee Groups & Boiler can work independently
- 3 Coffee Groups Model with Short, Long and American coffee selections
- Power Supply: AC 220-240V/50Hz / USA 120V/60 Hz
- Rated Power: Coffee Heat-Exchangers 1650W
- Glow-wire, Vibration Pumps Made in Italy
- Pump Power: 48W
- Max. Pump Pressure: 20 Bar
- NTC Probe accurate temperature control
- Nr. 3 ANODIZED Anti-Scale Heat Exchangers in Food-grade Aluminium
- AISI 316 Stainless Steel Boiler with AISI 316 stainless steel Probe
- Water Tank Capacity: 2 Tanks of 2 Lt each
- Power Cord: Length 2 m
- Product Size: (LxWxH) 520x390x380 mm
- N.W.: 23 Kg

Optional

- CARBON FRONT COVER
- FRONT COVER with your Logo engraved
- Connection to the WATER LINE
- PANAFE' DECONTO System (Electronic Counter) that allows a credit/counting control and the block of the machine at the end of the credit
- Ø50 mm ADJUSTABLE FEET





Beta



The first double-group machine for ESE (Ø 44mm) or Ø 38mm Paper Pods of the New Made in Italy Line is BETA.

This new semi-professional electronic model is composed of two separate coffee groups, with an independent boiler for hot water and steam, all included in a resistant stainless steel structure.

The heating units consist of two food-grade aluminum heat exchangers with anti-scale system, designed to maintain high thermal efficiency with an absorption of only 550W per group.

The insertion and extraction of the pods is manual, the front cupboard drawer is removable and facilitates cleaning.

BETA is the most functional solution for all small and medium catering activities such as Kiosks, Farmhouses, B&B, Restaurants, Hotels and accommodation facilities.

Electronic Model for Ese Φ 44/38 mm Paper Pods

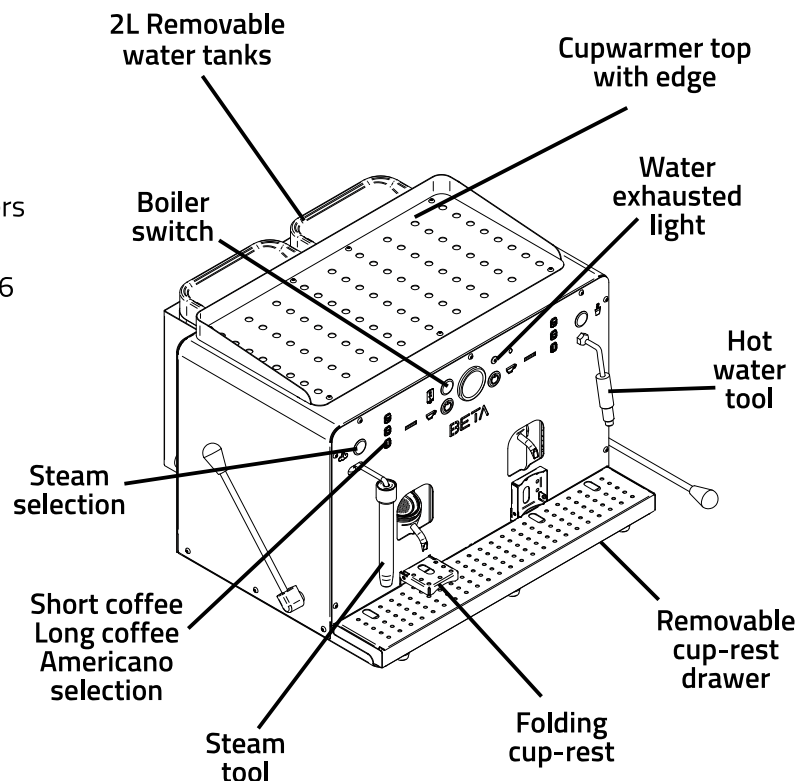


Technical Data

- Coffee Machine body in AISI Stainless Steel
- Coffee Groups & Boiler can work independently
- 2 Coffee Groups Model with Short, Long and American coffee selections
- Power Supply: AC 220-240V/50Hz / USA 120V/60 Hz
- Rated Power: Coffee 2 Heat-Exchangers 1100W
Boiler-Steam 1400W
- Boiler-Steam Capacity: 2 Lt
- Glow-wire, Vibration Pumps Made in Italy
- Pump Power: 48W
- Max. Pump Pressure: 15 Bar
- NTC Probe accurate temperature control
- Nr. 2 ANODIZED Anti-Scale Heat-Exchangers in Food-grade Aluminium
- AISI 316 Stainless Steel Boiler with AISI 316 stainless steel Probe
- Water Tank Capacity: 2 Tanks of 2 Lt each
- Power Cord: Length 2 m
- Product Size: (LxWxH) 570x450x370 mm
- N.W.: 24 Kg

Optional

- Version with FOAM FROTHER instead of Steam
- CARBON FRONT COVER
- FRONT COVER with your Logo engraved
- Connection to the WATER LINE
- PANAFE' DECONTO System (Electronic Counter) that allows a credit/counting control and the block of the machine at the end of the credit
- Φ 50 mm ADJUSTABLE FEET



Theta



The first Electronic Semi-Professional semi-professional machine for original and compatible Nespresso* capsules is born.

The first of its kind for various reasons: stainless steel body, double coffee units with automatic ejection of used capsules, dispensing system with brass capsule-presser to maintain optimum temperature constantly, Food Grade aluminum heat exchangers with patented anti-limescale system, 20 bar Glow Wire pumps, all in a super-efficient electronic model, thanks to the lower energy consumption of the Semi-professional category.

The structure with cup-rest drawer and removable tanks allows a quick and easy access for maintenance and cleaning operations; the water exhaustion warning and the independent switching on of both coffee groups and boiler, optimize Theta usage, making it an extremely functional machine.

Theta is the ideal model for all catering activities such as B&B, Farmhouses, Hotels, Restaurants.

Electronic Model for Nespresso* & Compatible Capsules

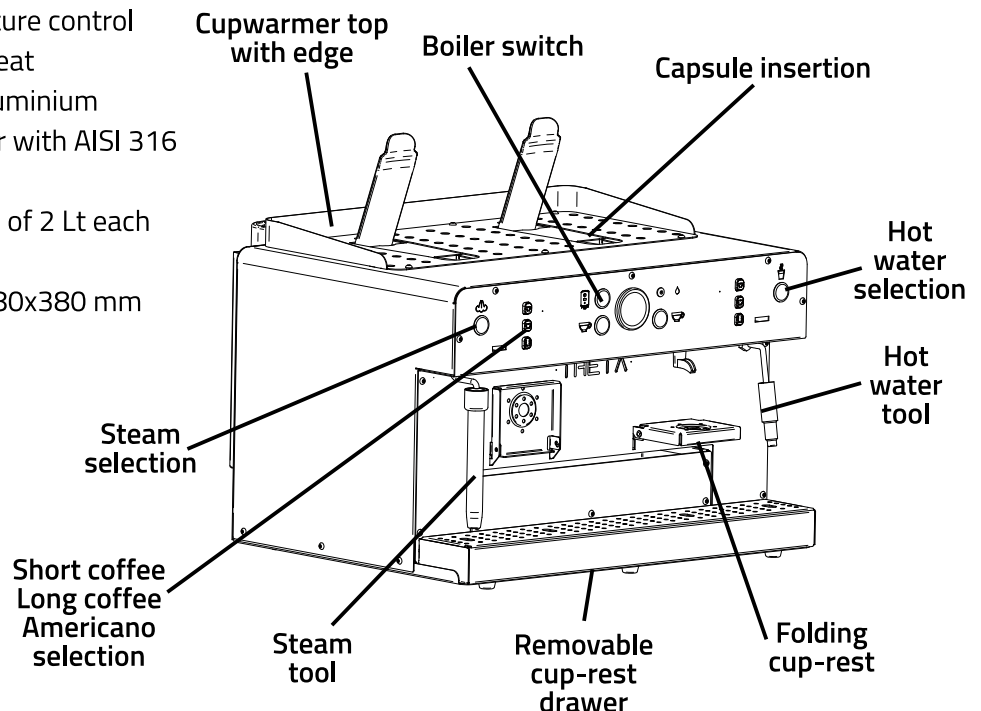


Technical Data

- Coffee Machine body in AISI Stainless Steel
- Coffee Groups & Boiler can work independently
- 2 Coffee Groups Model with Short, Long and American coffee selections
- Power Supply: AC 220-240V/50Hz / USA 120V/60 Hz
- Rated Power: Coffee 2 Heat-Exchangers 1100W
Boiler-Steam 1400W
- Boiler-Steam Capacity: 2 Lt
- Glow-wire, Vibration Pumps Made in Italy
- Pump Power: 48W
- Max. Pump Pressure: 20 Bar
- NTC Probe accurate temperature control
- Nr. 2 ANODIZED Anti-Scale Heat Exchangers in Food-grade Aluminium
- AISI 316 Stainless Steel Boiler with AISI 316 stainless steel Probe
- Water Tank Capacity: 2 Tanks of 2 Lt each
- Power Cord: Length 2 m
- Product Size: (LxWxH) 520x480x380 mm
- N.W.: 23 Kg

Optional

- Version with FOAM FROTHER instead of Steam
- CARBON FRONT COVER
- FRONT COVER with your Logo engraved
- Connection to the WATER LINE
- PANAFE' DECONTO System (Electronic Counter) that allows a credit/counting control and the block of the machine at the end of the credit
- Ø50 mm ADJUSTABLE FEET



*Nespresso trademark is not the property of Commerciale Adriatica Srl or other connected Companies.

Antares



This new electronic model for FAP Ø 36mm capsules is the last born in the Made in Italy stainless steel line by Panafé. With its innovative, ultra-modern and elegant design, it opens the door to a new series of single-group machines with cappuccino-maker and hot water.

Specifically designed to meet the needs of all customers - especially the foreign ones - who require and prefer more and more machines of not excessive dimensions and with multiple functions, Antares grants optimal and long-lasting performance, thanks to its components of certified quality, such as: Flame-retardant vibration Glow Wire pump, Food-grade anodised aluminum heat exchanger with specific Panafé anti-scale system, NTC probe to set the temperature.

With reduced energy consumption, Antares can become a full member of the Compact Semi-Professional machines. The additional features that characterize this model are the hot water tool and the Cappuccino-maker that support and integrate the coffee group, both of which can be separately activated with the switching on of the boiler. The new Automatic Cappuccino Maker creates delicious Cappuccinos with a simple movement and with the specific lever on the tool, it dispenses tasting drinks with smoothed or simple hot milk. The cup-rest allows the use of different kinds of glasses and cups, while the drip tray with internal space for exhausted capsules, removable as well, allows quick maintenance and cleaning.

Antares is a new functional and versatile version of Panafé coffee machines; thanks to the clear design that is typical of the stainless steel line, it perfectly combines with any environment.

Electronic Model for Ø36 mm fap - Espresso Point - Capsules

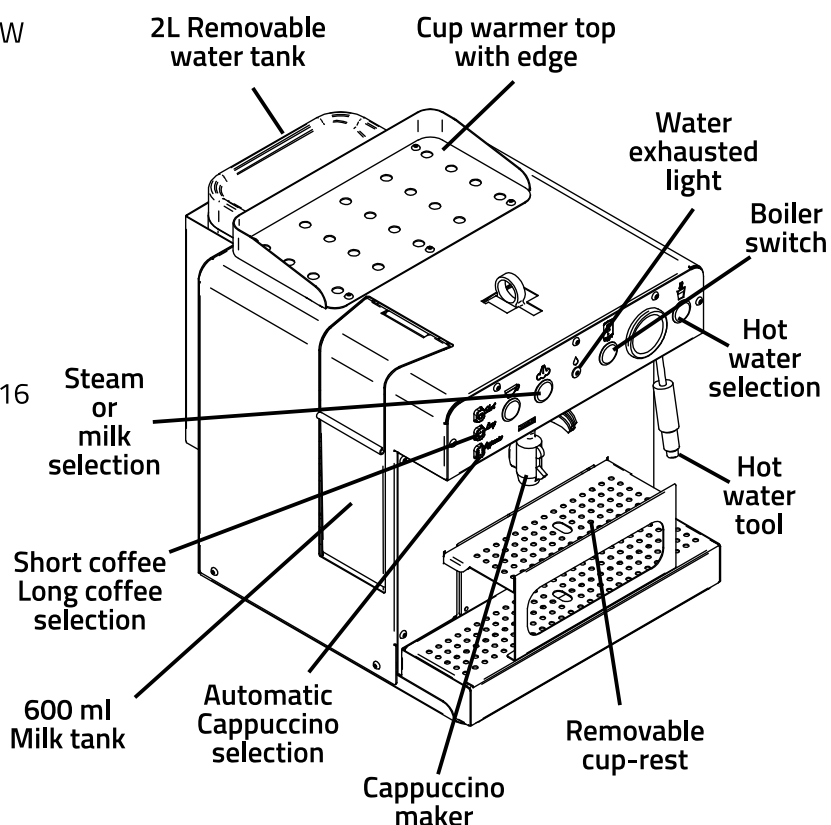


Technical Data

- Coffee Machine body in AISI Stainless Steel
- Coffee Groups & Boiler can work independently
- Coffee Machine Model with Short & Long coffee selections
- Automatic Cappuccino Maker Function
- Power Supply: AC 220-240V/50Hz / USA 120V/60 Hz
- Rated Power: Coffee Heat Exchanger 550W
Boiler-Steam 1400W
- Boiler-Steam Capacity: 2 Lt
- Glow-wire, Vibration Pump Made in Italy
- Pump Power: 48W
- Max. Pump Pressure: 20 Bar
- NTC Probe accurate temperature control
- ANODIZED Anti-Scale Heat-Exchanger in Food-grade Aluminium
- AISI 316 Stainless Steel Boiler with AISI 316 stainless steel Probe
- Water Tank Capacity: 2 Lt
- Power Cord: Length 2 m
- Product Size: (LxWxH) 310x415x375 mm
- N.W.: 17,2 Kg

Optional

- Connection to the WATER LINE
- PANAFE' DECONTO System (Electronic Counter) that allows a credit/counting control and the block of the machine at the end of the credit
- Ø50 mm ADJUSTABLE FEET





Vega



The ESE (Ø 44mm) o Ø 38mm Paper Pods model of the new series of single-group machines in the Made-in-Italy stainless steel line by Panafé is Vega. A new electronic model with an innovative, ultra-modern and elegant design, come up beside Antares in the new series of single-group machines with cappuccino-maker and hot water. Specifically designed to meet the needs of all customers - especially the foreign ones - who require and prefer more and more machines of not excessive dimensions and with multiple functions, Vega grants optimal and long-lasting performance, thanks to its components of certified quality, such as: Flame-retardant vibration Glow Wire pump, Food-grade anodised aluminum heat exchanger with specific Panafé anti-scale system, NTC probe to set the temperature. With reduced energy consumption, Vega can become a full member of the Compact Semi-Professional machines for Paper Pods. The additional features that characterize this model are the hot water tool and the Cappuccino-maker that support and integrate the coffee group, both of which can be separately activated with the switching on of the boiler. The new Automatic Cappuccino Maker creates delicious Cappuccinos with a simple movement and with the specific lever on the tool, it dispenses tasting drinks with smoothed or simple hot milk. The removable drip tray allows quick maintenance and cleaning. Vega is a new functional and versatile version of Panafé coffee machines; thanks to the clear design that is typical of the Stainless Steel Line, it perfectly combines with any environment.

Electronic Model for Ese Ø 44/38 mm Paper Pods

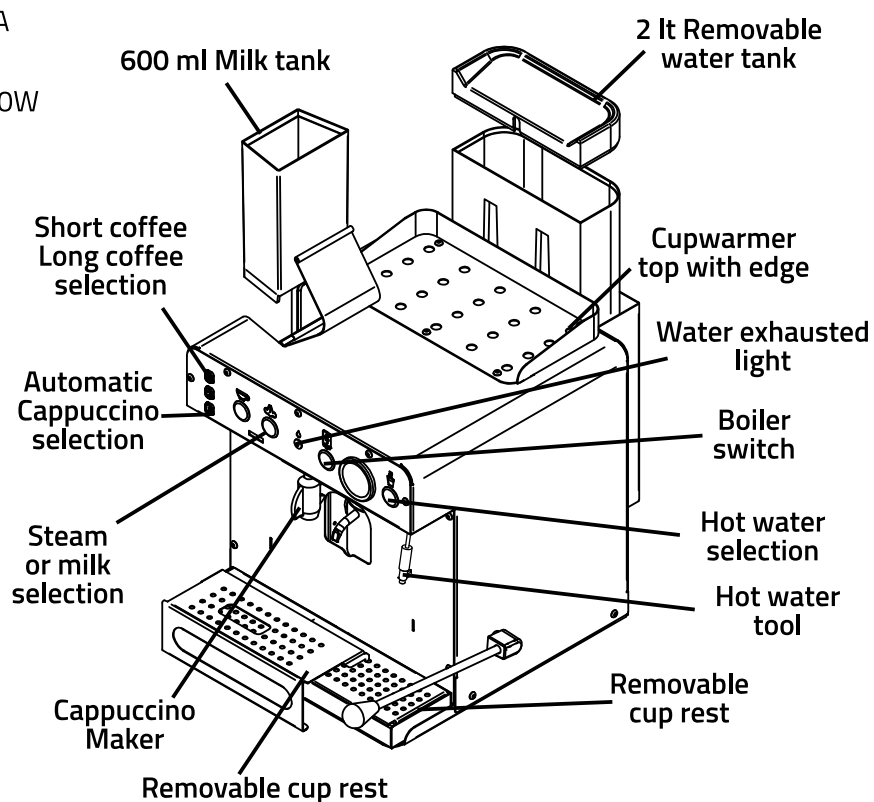


Technical Data

- Coffee Machine body in AISI Stainless Steel
- Coffee Groups & Boiler can work independently
- Coffee Machine Model with Short & Long coffee selections
- Automatic Cappuccino Maker Function
- Power Supply: AC 220-240V/50Hz / USA 120V/60 Hz
- Rated Power: Coffee Heat-Exchanger 550W
Boiler-Steam 1400W
- Boiler-Steam Capacity: 2 Lt
- Glow-wire, Vibration Pump Made in Italy
- Pump Power: 48W
- Max. Pump Pressure: 15 Bar
- NTC Probe accurate temperature control
- ANODIZED Anti-Scale Heat-Exchanger in Food-grade Aluminium
- AISI 316 Stainless Steel Boiler with AISI 316 stainless steel Probe
- Water Tank Capacity: 2 Lt
- Power Cord: Length 2 m
- Product Size: 313x415x375 mm
- N.W.: 17,2 Kg

Optional

- Connection to the WATER LINE
- PANAFE' DECONTO System (Electronic Counter) that allows a credit/counting control and the block of the machine at the end of the credit
- Ø50 mm ADJUSTABLE FEET



Cappuccino Maker



New among the options offered for this new Made in Italy line is the possibility of having machines with an integrated automatic cappuccino-maker.

This particular version, available on demand, is the perfect solution for those who are looking for a machine that combines the brewing of three different coffee lengths and the automatic preparation of a sublime Cappuccino, all through the simple and intuitive front panel. The cappuccino-maker allows not only to make creamy cappuccinos in a few moments, but also to obtain warm milk drinks, as per your desire.

By moving the cappuccino-maker's lever, you can dispense simple or mounted hot milk, thus taking advantage of the various functions of this practical and fast system.

The supplied milk tank has a capacity of 600 ml and it is easily removable to allow cleaning; the Cappuccino Maker can be easily and completely washed & sterilized.

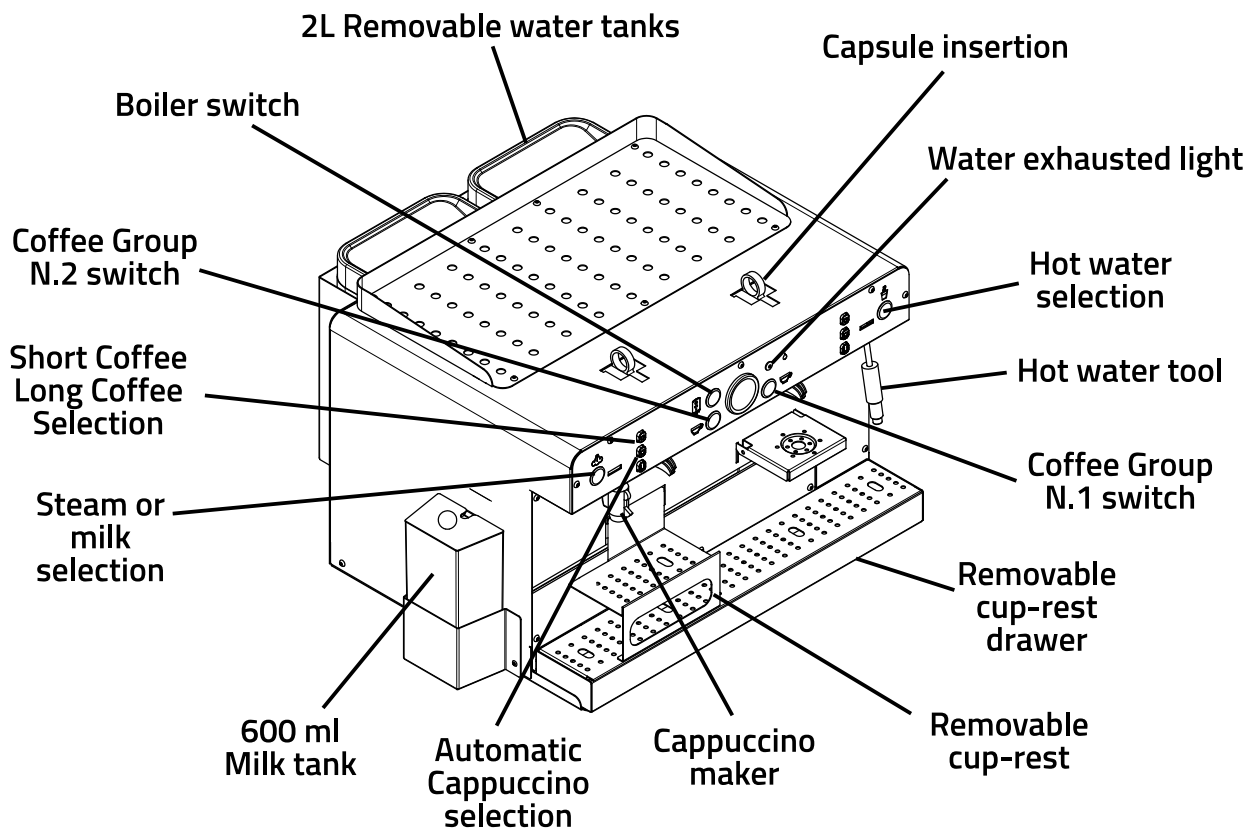
The removable cup-rest allows you to use the most appropriate glasses and cups to the situation selected.

The Cappuccino-Maker Version is available for the complete Made in Italy Stainless Steel New Line, apart from D3 (3 coffee groups model).

FOR SIMPLE
HOT MILK



FOR MILK
FOAMING



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