



Product Novelty

World Premiere of the hybrid Coffee Machine "Barista One" on the INTERNORGA

**As a Trendsetter in the Coffee-Business CUP & CINO presents a new Machine Generation, that combines the Advantages of the Italian premium semi-automatic Machines and the most powerful fully automatic Machines.
Ideal for Bakeries, System-Gastronomy and Hotel-Industry.**

Hamburg / Hövelhof. At this year's INTERNORGA, CUP & CINO will present a self-developed World Innovation with the "Barista One". This new Generation of Coffee Machines combines all the Strengths and Characteristics of two Systems established in the Market: the premium Semi-Automatic-Machines and the most powerful fully Automatic-Machines. For the differentiation of conventional Coffee Machines, the traditional Italian Preparation with lever Technology is the Focus of the Design of the Hybrid conceived in two Years of Development by the CUP & CINO Company. "With this real Innovation, we wanted to bring together the best Parts of both Coffee-Machine-Worlds, High-tech and Tradition," says Frank Epping, the Founder and CEO of the internationally operating Coffee-System-Company. The technically successful Combination fulfills exactly the special Needs of three Main-Target-Groups: Bakers, System-Restaurateurs and Hoteliers.

Tongues like a Coffee from the Barista

Bakers and Restaurateurs who want to offer the best possible Coffee-Quality, need an experienced Barista and top-trained Staff, which is always harder to get. The new Machine Concept solves the Dilemma and offers these Bakers precisely the desired technical Solution. "With the Barista One, the Optimum extraction and exact Tapping is now reproducible for everyone by the new Technology," explains Frank Epping. In addition to the manual Foaming, the Barista One is also able to prepare all Drinks automatically as a Barista during Peak-Periods.

Italians Quality at the Touch of a Button

Beyond the bean, CUP & CINO is also waiting with an innovation boost in the milk. The milk preparation can traditionally be done by means of a Hand-foaming, an automobile team or the Milk Solution named "Mystery Milk Foam" developed by CUP & CINO for the first time. This new milky Concept offers 12 different Milk Consistencies in hot and

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cold as well as two milk varieties: "low fat" or "lactose free". At the touch of a Button, milk froth of latte-like Quality can also be placed in the Jug to decorate the coffee perfectly within Italian Style. This means that the Variations in Preparation with only one Machine have not been exhausted. The technical Mill also integrates and revolutionizes the Preparation of cold or even Ice-Products with Ice Cubes. "Exactly this Option has already resulted in significant sales increases in the international Coffee Shops of CUP & CINO, where this Option is installed on all new Machines already," explains Frank Epping.

Hatchback Cleaning according to HACCP-Standard

The new Milk Concept "Miracle Milk Foam" offers the cleanest Concept in the dairy sector. With only 0.7 liters of water, the complete Milk unit is rinsed within seven minutes according to the hygienic standards HACCP. Thanks to state-of-the-art Technology, less Cleaning fluid is required. Special Attention was paid to the Developers of Barista One to ensure that the High-tech Technology would work without any Problems even under the most demanding Conditions. Because of the very robust Technology, technical Advances have also been progressed effectively. "In the Future, the use of service staff can be significantly reduced, which significantly reduces the ongoing Costs for each Partner of CUP & CINO and further increases the Reliability of our Coffee Machines," assures Frank Epping.

All Desires in one Device

The Barista One also scores with the current largest Selection of Products including the hot traditional Products, as well cold and ice Drinks. In addition, a Coffee Brewing System for the "Breakfast Coffee" for up to 400 ml Size was developed especially for Bakers in order to be able to offer the Coffee Classics. For the Chocolates the Barista One trumps with the automatic Production of Latte-Pralino-Foam in four Variations, which are introduced as Praline Drops by the Guest. Two "Origins" - Chocolate from Ecuador - are available in the flavors of dryness with 70 percent Cocoa Content or full Milk Flavor with 32 Percent Cocoa. There is also white Chocolate as well as the Caramel Chocolate. However, the many tea drinkers can also use the hybrid. The TEAaMO, the integrated solution for hot tea and ICE tea, will be a complete innovation initiative for the coffee company. With this diversity in beverage selection, the Barista One is recommended as the all-round premium.

Pioneer in the reusable Cup

In line with the ever-increasing consumption of Coffee-to-Go, the Barista-One-Cup is available in three sizes up to the Maxi version of 400 ml. The coffee company with more than 20 years of market experience is also the latest challenge of a sustainable economy and reduction of Waste. A new Addition to the Range is the 400 ml multi-

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path to-go CUP, which can be bought by End- users to save the previous One-Way-Packaging with a flushed Cup. "With this Eco-Alternative, CUP & CINO has made a big Step forward in the Field of Sustainability," commented Frank Epping.

Data at any Time, Thanks to the System

The technical Progress reflects not only the coffee machine but also the modern Possibilities of Controlling a Store-Chain or branch network. By means of Telemetry, which means that the Headquarter of CUP & CINO based in Hövelhof next to Paderborn records all Data automatic. Within Customers can promptly query the Sales in each of their Branches online. Referring to the Portion-Evaluation, the new System also offers the possibility of direct Connection to the existing POS-System in Order to have all Data as quickly as possible. In the Field of Sales Support, the Barista One also surprises with a further Premiere: two Screens, one on each Side. Thus, the CUP & CINO Partners can offer their Customers new Products or Combinations. These Screens are equally controllable for all Branches. The Advantage: current Combination Menus can be offered at the Push of a Button.

Series start in August 2017

In short, the Barista One, with all its sensible technical Features and the almost automated Barista-Quality, will be able to tap into the State-of-the-Art Technology for practical Use in the Bakeries and Outlets of the System- Gastronomy. Costs: from 7 Euros per Day, including all technical Service Charges, i.e. Technician inserts and Spare parts. "The Coffee System already pays for itself from the fifth sold Cup," emphasizes Frank Epping. The Barista One Series will be launched in August 2017. As always, CUP & CINO offers a 14-day, Rental-Free-Test, so that the interested Parties in Praxi can convince themselves of the Future-orientated Novelty by CUP&CINO.

Premiere is celebrating the barista concept of CUP & CINO live on the INTERNORGA from 17 - 21. March in Hall A1, Stand 203.

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