COFFEE MACHINES









Professional coffee machines for cafes

Thermal stability is essential to maintain a constant temperature, ensuring a stable extraction process and a uniform result over the time even under more intensive use conditions.

The **flexibility in temperature management** allows the machine
to brew according to specific
parameters specifically set for
each Portioli coffee blend.

This component is essential to extract in the best way the aromatic nuances of different coffee varieties.

GIME coffee machines are able to daily support our customers under different working conditions, making them ideal for any environment, from bars to restaurants.

MODELS







MelodiaNEXT

NATURALLY VERSATILE

Compact and functional, Melodia Next is the new machine for dispensing mainly fap capsules, pods but also coffee beans.

The new version of Melodia was studied and designed to foster significant energy-savings.

Melodia is a professional machine with an elegant and refined design, small sized but with a great versatility, perfect for all professionals who do not want to give up the excellence of Italian espresso.



MelodiaNEXT

The Melodia machine, equipped with the Next thermal system, offers high performance and greater flexibility thanks to the possibility of setting the temperature of the group mechanically.

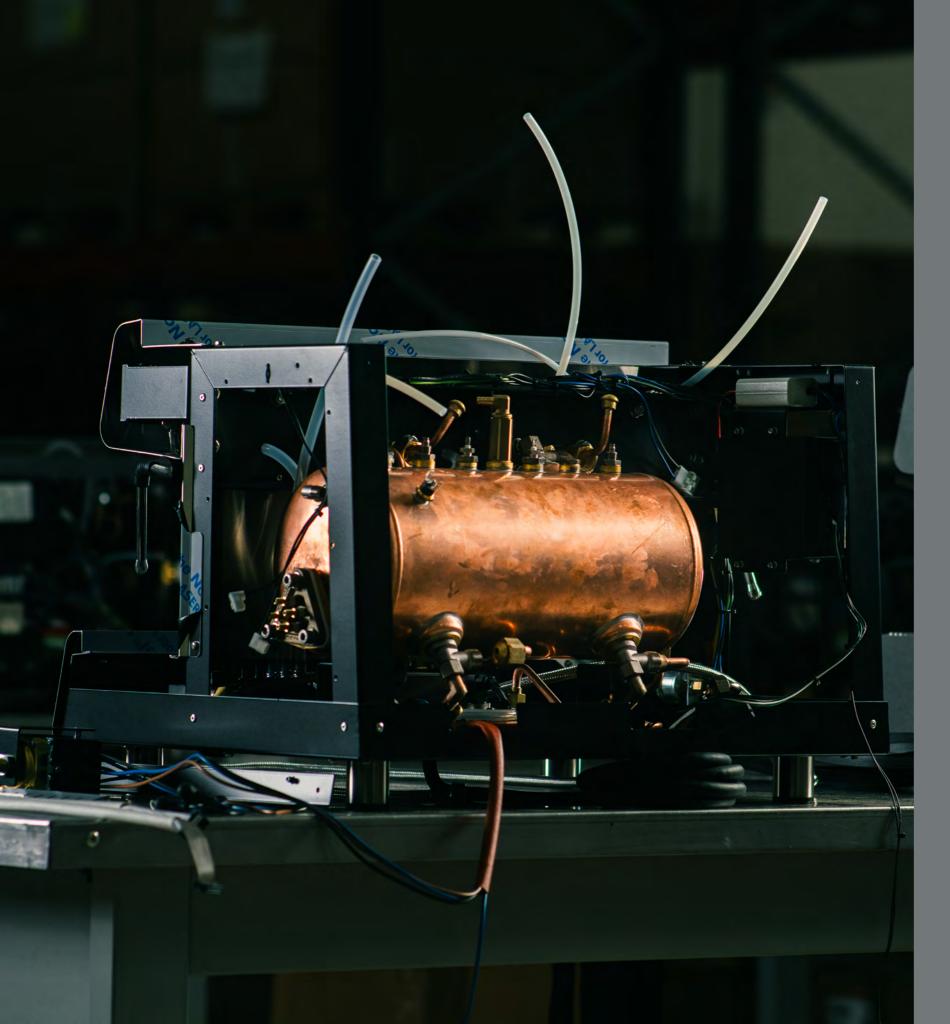
It includes two pressure gauges for monitoring the system pressure and the steam pressure and can dispense drinks using water from the integrated tank or from the water supply network.

The portafilter handles are ergonomic, with an inclined handle for major comfort and stability even in case of intensive use.









OPERA

SIMPLY RELIABLE

Professional coffee machine built with high quality materials, offers speed, precision and constant quality.

The compact and essential design, with resistant and intuitive pushbutton panel, makes Opera ideal for an efficient and high-level service.

Equipped with a thermosiphonic circulation system with a single boiler, it guarantees reliability and consistency in dispensing drinks.

Designed to fit in small spaces, thanks to an optimized internal geometry, Opera combines ease of use and long-lasting performance.



OPERA

Reliable and long-lasting

mechanics, which combines ease of use with constant thermal stability of the group, a fundamental element for maintaining the organoleptic characteristics of the dispensed coffee unchanged. The presence of the pressure switch further guarantees reliability and practicality of use of the machine.

Opera also includes two pressure gauges for monitoring system pressure and steam pressure.

The portafilter handles are ergonomic, with an inclined handle for major comfort and stability even in case of intensive use.









Sinfonia

ICONIC ELEGANCE

Sinfonia Smart is the ideal solution for bars and restaurants that want to elevate their image thanks to style and high performance in the cup.

A professional coffee machine, designed with attention to details, a refined design and finishes of excellent quality.

Sinfonia Smart is equipped with a display with multifunction button panel to monitor the extraction parameters and make the changes desired by the users.



Sinfonia

Thanks to the traditional thermosiphonic circulation system with a single boiler and the significant mass of the brew groups of 3.5kg each, Sinfonia Smart guarantees excellent thermal stability and consistency in temperature of drinks.

The electronic control further guarantees the reliability and ease of use of the machine.

These characteristics favor the maintenance of the organoleptic qualities of coffee in the cup, ensuring an always optimal result, in Harmony with our blends.

The portafilter handles are ergonomic, with an inclined handle for major comfort and stability even in case of intensive use.





SMART

STRENGTHS

Display to monitor the extraction parameters

Thermal stability and constant result in the cup

Large boiler

Ergonomic portafilter and steam handles

Steam wand "cool touch"

Designed to enhance the organoleptic characteristics of Portioli coffee blends

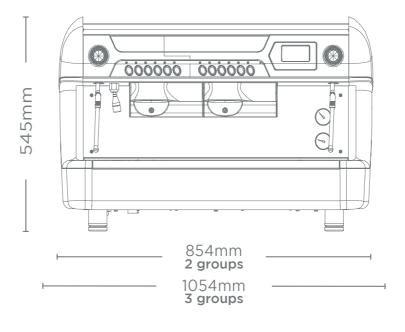
OPTIONAL

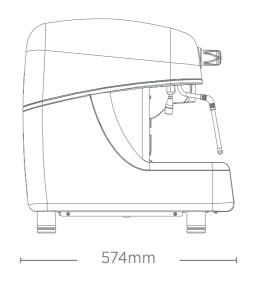
Adapter for fap capsules



TECHNICAL SPECIFICATIONS

	SIZES WxDxH	WEIGHT	BOILER	POWER	MODEL	VERSION
2 GROUPS	854x574x545mm	84Kg	3,4KW	13L	Automatic / Semiautomatic	Standard / Tall Cup
3 GROUPS	1054x574x545mm	100Kg	4,5KW	22L	Automatic / Semiautomatic	Standard / Tall Cup





COLORS AVAILABLE











SNOW

SHADOW

GRAPHITE



Sinfonia ENERGY

EXCELLENT PERFORMANCES

Sinfonia Energy represents the ideal synthesis between modern aesthetics and advanced functionality, designed to offer a superior-quality coffee experience in your bars.

The professional coffee machine Sinfonia Energy, designed to offer high performance, has the new TFT touch screen display, which allows the monitoring of all parameters during the extraction.

Through this new display, it is possible to set the three different machine styles: Factory, Eco and Custom, adapting the user experience to your preferences.



Sinfonia

One of the main features is the new Energy thermal system, which **completely separates the heat sources**: a boiler for coffee and one for other drinks, guaranteeing constant and optimal temperatures even at times of intense work.

The Armonia program allows you to combine the best extraction profile with each Portioli blend, preserving the organoleptic qualities of the coffee and always ensuring a optimal result in harmony with our blends.

The portafilter handles are ergonomic, with an inclined handle for major comfort and stability even in case of intensive use.



