

LaCimbali has been designing, manufacturing and distributing coffee equipment since 1912. Based in Binasco (Milan), the group is a world leader in the production of traditional machines, with a 25% market share. Their equipment is designed and manufactured to simplify the barista's daily tasks and meet the strictest international standards for safety of use and food hygiene. The company is a founding member of an association whose specific goal is to recover end-of-life equipment. By using environmentally-friendly plastics and materials – such as copper, brass, iron, aluminium and steel – LaCimbali equipment is easy to recycle. Moreover, the latest generation machines are equipped with solutions that are energy saving. Service Sphere are proud to be the authorised Master Importer of LaCimbali in Australia with the backup of factory trained technicians.

M21 JUNIOR

- One-group professional espresso coffee machine for small production needs
- Built-in volumetric pump
- Boiler water auto-level & automatic valve
- · Capacity of 90 espresso per hour
- Available in silver





Model	Power Plug Required	Rated Power	Voltage	Boiler Capacity	Water Tank Capacity	Pump	Groups	Steam Arms	Size (WxDxHmm)	Net Weight
M21 Junior DT	10 Amp	1900w	220V	2.5L	N/A	Volumetric	1	1	320x470x430	33kg
M21 Junior S	10 Amp	1900w	220V	2.5L	2.5L	Vibration	1	1	335x455x425	25kg

M27

- Ergonomic and sturdy
- Built of quality steel and aluminium, without the large price tag
- Equipment with a micro-processor for easy programming
- Fixed-nozzle thermosiphon system
- Volumetric Control push button, on each group head
- Raised groups for tall cups
- Available in DT Version only (semi-automatic version available upon request)
- Available in white





Model	Power Plug Required	Rated Power	Voltage	Boiler Capacity	Groups	Steam Arms	Size	Net Weight
M27 2 Group	20 Amp	4250-5000W	240V	11L	2	2	770x510x470	67kg
M27 3 Group	32 Amp	6200-7500W	240V	17.5L	3	2	970x510x470	78kg





M34

- · Industrial and gutsy design
- Equipped with patented smart (insulated) boiler technology
- Volumetric Control, with manual over-ride, on each group head
- Four coffee doses, on each group, directly programmable from the control panel
- Raised groups for tall cups
- Thermodrive temperature control system (superior temperature stability)
- USB port for software updates
- Advanced eco-technological, energy saving solutions
- LED technology for low power consumption
- Made of recyclable materials
- Available in white



Model	Power Plug Required	Rated Power	Voltage	Boiler Capacity	Groups	Steam Arms	Size (WxDxHmm)	Net Weight
M34 2 Group	20 Amp	4200-4900W	240V	10L	2	2	770x510x577	70kg
M34 3 Group	32 Amp	6200-7300W	240V	15L	3	2	970x510x577	85kg

M100

- Built around elegance and finesse
- Thermal system with two heat exchangers and independent coffee boilers
- Equipped with patented smart (insulated) boiler technology
- Each group temperature can be set independently, and controlled directly by the display
- Volumetric Control, on each group head, directly programmable from the display
- 4.3" TFT Touch Screen User Interface on each group head which displays temperature, shot timer and pressure reading
- Advanced display lighting
- Raised groups for tall cups
- Thermosiphonic group system (superior temperature stability)
- USB port for software updates
- Advanced eco-technological, energy saving solutions RoHS compliant
- Available in GT version only (HD pressure profiling available upon request)
- Available in white



Model	Power Plug Required	Rated Power	Voltage	Coffee Boiler Capacity (per group head)	Steam Boiler Capacity	Groups	Steam Arms	Size (WxDxHmm)	Net Weight
M100 GT 2 Group	20 Amp	6000 -7000W	240V	0.4L	10L	2	2	817x559x602	89kg
M100 GT 3 Group	32 Amp	6700 -8000W	240V	0.4L	10L	3	2	1017x559x602	105kg

LA CIMBALI OPTIONAL FEATURES (M34 & M100 ONLY):

- EVO Computer interface telemetry kit
- Turbosteam Milk4 steam wands
- PGS (Perfect Grinding System)

