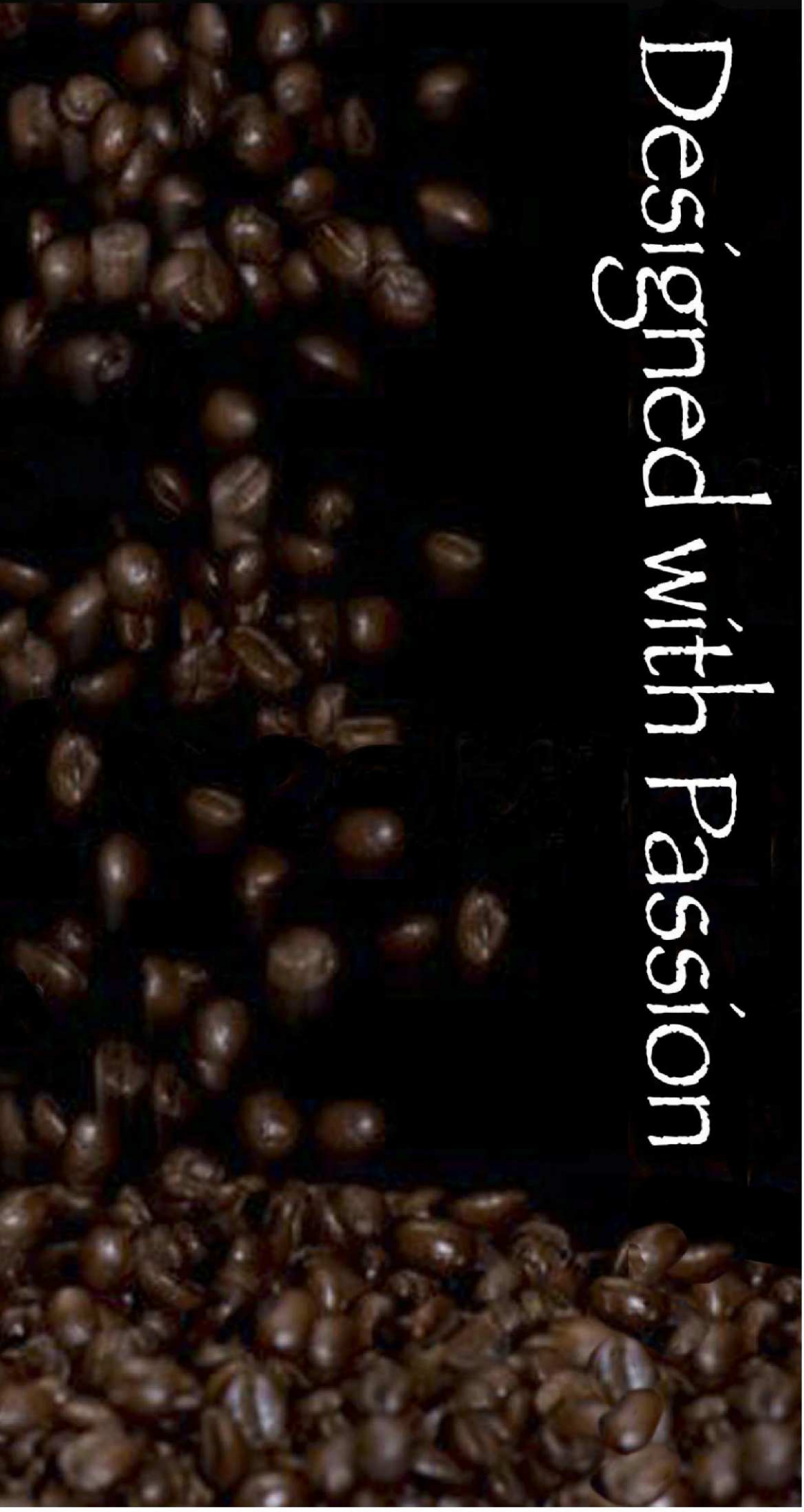


The
Roma
Bean to Cup
By Darent MJS



Roma Bean to Cup
pictured with
matching base
cabinet

Designed with Passion



Introducing . . .

Coffee is no longer just a drink, it is now an experience. It is a chance to socialise with friends, or to momentarily disappear from the world in a wonderful taste sensation



Real Espresso

The instantly recognisable aroma of freshly ground coffee is quite unmistakable. The technologically advanced Roma Bean to Cup converts whole coffee beans into a true taste sensation in just a matter of seconds

Quality

Quality coffee demands a premium machine and the Roma Bean to Cup is precisely that!

Proudly manufactured by DarenthMJS, one of Europe's most respected designers of quality coffee equipment, this stunning new machine utilises only the finest materials and state of the art technology



Style

This elegant and graceful machine imaginatively contrasts a matt black cabinet with highly polished stainless steel features, highlighted with breathtaking neon-effect backlighting

The Roma Bean to Cup pictured in its free-vend, table-top format

Standard Drinks Menu

CAFE NOIR

Smooth, dark, rich and aromatic, long black coffee

ESPRESSO

Small and strong, authentic rich Italian style black coffee

CAFE LATTE

Highly whipped and frothy, milky white coffee

CAPPUCCINO

Traditional Italian beverage blended from light and frothy milk, with a shot of true espresso

CAFE AU LAIT

Continental French style, long and smooth white coffee

CAFE MOCHA

Delightful combination of hot, whipped chocolate together with dark, rich, coffee

ESPRESSO CHOC

Hot, whipped, extra milky chocolate, with a shot of espresso

CHOCOLATE

Smooth and satisfying, highly whipped, hot chocolate

FROTHY CHOC

Smooth hot chocolate blended with additional creamer



Features

The Roma Bean to Cup features 14 chrome effect, one-touch drink selection keys and presents the whole fresh coffee beans in a crystal clear hopper, prominently and proudly displayed for all to see



Other Features Include:

Stunning feature lighting system

Graphical strength adjustment

Conical grinder with precision blades to ensure consistent grind quality

True high pressure espresso brewing system - accept nothing less!

Volumetric dosing of both coffee and water to ensure optimum taste enjoyment

Large and prominent display area which can be easily customised to individual site requirements

Split boiler system to ensure maximum energy and operational efficiency

The Roma Bean to Cup pictured with optional payment system and complimentary styled cup warming station



Choice

Everyone is different, and every customer has different requirements. This is why the Roma Bean to Cup is designed with choice in mind

Options:



Neon-effect backlighting available in a range of vibrant colours

Custom designed matching base cabinet

Fully automatic sugar facility

Complimentary styled cup warming module

'Go Decaf' pre-select

Stainless steel feature panels



Entirely stainless steel door variant

Radar lighting system allows the Roma Bean to Cup to remain in eco mode until a customer approaches



Canister Options

To complement the luxurious-tasting, freshly-brewed coffee from the just-ground beans, the Roma Bean to Cup can be specified with either 2 or 3 additional ingredient canisters to create a wide variety of coffee shop quality drinks



2 Canister version:

These large canisters will typically hold high quality powdered milk and chocolate

3 Canister version:

The additional canister can be configured to meet individual customer requirements, perhaps a 'Go Decaf' option, an instant, or perhaps even flavoured coffee alternative to true espresso, sugar for total convenience, or a different product entirely

Payment Systems

When the end user requires a fully automatic payment system, the Roma Bean to Cup can be fitted with a wide range of payment options

Full electronic coin mechanism which accepts all coins plus token

Full change-giving facility

I-Key cashless payment system

Individual drink pricing, together with entirely separate discount pricing structure for privileged users (part of the I-Key cashless payment system)

Separately lockable cash compartment with different key

Full audit facility

For a total refreshment solution, the Roma Bean to Cup is electronically capable of hosting a wide range of our partner machine options

Machine Specification

Dimensions (W x H x D)

Standard machine:

402mm x 860mm x 560mm

Coin operated machine:

504mm x 860mm x 560mm

Machine and Cabinet:

As above x 1770mm x 560mm

Ingredient Capacity

Standard bean hopper: Approximately 1Kg

2 canister variant: 2 x 2 ltrs

3 canister variant: 2 x 1.4 ltrs (Canisters 1 & 2)
1 x 1.8 ltrs (Canister 3)

Weight

Standard machine: 51Kg

Cabinet: 22Kg

Cup warming module: 19Kg

Water Requirements

Mains water connection via 3/4" BSP fitting
(connection hose available)

Mains water pressure 1.5 - 10 bar (0.15 - 1 Mpa)

Optional pumped water system is available

Power Requirements

Roma Bean to Cup

220 - 240 V, 50 HZ, single phase

2.8 KW, 13 A plug fuse

Machine fitted with 2 metre mains lead

Optional cup warming module

220 - 240 V, 50 HZ, 200W





Sunset Orange



Radiant Red



Electric Blue



Ice White

The Roma Bean to Cup
A true taste sensation!





DarenthMJS machines and equipment are available exclusively through our authorised dealer network.

Presented by:



DarenthMJS recommend and supply the complete range of EVERPURE water filtration technology.



DarenthMJS Ltd have a policy of continual improvement and reserve the right to modify and/ or change specifications without prior notice.



All dimensions and capacities shown are approximate and for guidance only.
E & OE.

Enjoy the experience!