



BEVERAGE DISPENSE
SYSTEMS FOR
**SPECIALTY
CAFÉS**





SPECIALTY CAFÉS

As consumers' expectations and tastes evolve, specialty cafés have become about much more than just delicious, high-quality beverages. Specialty cafés now function as a social space; somewhere with values, a considered aesthetic and where new tastes are welcomed. Having precise, stylish and efficient brewing systems are essential as customers also expect these spaces to offer choice, convenience and consistency.

Our systems are chosen for 4 main reasons:

- 1** Sleek and stylish aesthetic
- 2** Minimal countertop footprints
- 3** Energy-efficient and easy to use
- 4** Consistent, high quality beverage delivery

COLD/SPARKLING/HOT WATER

FRIIA

PRODUCT	
FRIIA HC (hot/cold) 1000864US	
FRIIA HCS (hot/cold/sparkling) 1000865US	

 Sleek, stylish and space-saving	 Reduce single-use plastic
 Create a range of fresh, healthy hot and cold drinks	 23% more energy-efficient than leading competitors

FEATURES/SPECS
<ul style="list-style-type: none"> Our latest innovation: hot and cold water or hot and cold and sparkling water from a single, sleek tap Delivers 3.6 GAL hot water and 7.9/10.5 GAL of sparkling water per hour Chills incoming water by 18°F Output: 1 x 1.4kW (water boiler) and 1 x 180W (chiller/carbonator)



BUY THIS IF...	GOOD TO KNOW!	COMING SOON
You want a stylish, multi-purpose water system that gives employees fresh, healthy beverage options	CO ₂ and Regulator required for HCS version	110v





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HOT WATER



Why a Hot Water System is Essential in a Specialty Café

A stylish, sleek hot water system can not only add to your café's design aesthetic, but can also save counter space and improve efficiency and speed of service.

Precise and multi-temperature hot water boilers are also essential for brewing the very best-tasting teas and coffees.

PRODUCT	FEATURES/SPECS	BUY THIS IF...	GOOD TO KNOW!
Ecoboiler UC4 (110v) + Uber Font 1000747US + 1000811 	<ul style="list-style-type: none"> Distinct font design 1 GAL immediate water delivery 3.6 GAL per hour intermittent use Input Voltage: 110v Output: 1.4kW Undercounter dimensions: 15.5 (D) x 5.2 (W) x 23 (H) inches Font dimensions: 18.5 (D) x 9.8 (W) x 15.7 (H) inches 11.5(H) inches tap to counter 	You want an instantly recognizable font design with a reliable undercounter boiler. The taller font can fill higher vessels.	 <p>You can use one Uber Font with two undercounter boilers for dual-temperature dispense.</p>
MIX PB3 - 110v 1000870US 	<ul style="list-style-type: none"> Our most precise energy-efficient water boiler Small countertop footprint Dispense three different water temperatures from a single boiler 1 GAL immediate water delivery 3.6 GAL per hour intermittent use Input Voltage: 110v Output: 1.4kW Dimensions: 17(D) x 8.2(W) x 16.5(H) inches 	MIX Countertop You need a highly energy-efficient, water boiler with adjustable temperature for different beverages or specialty teas	 <p>Up to 70% more energy-efficient than leading competitors</p>
MIX UC3 + 3b Font - 110v 1000880US + 1000879 	<ul style="list-style-type: none"> Our most stylish, space saving and energy-efficient water boiler Undercounter water boiler with a sleek and stylish tap for optimal counter space 1 GAL immediate water delivery 3.6 GAL per hour intermittent use Input Voltage: 110v Output: 1.4kW Undercounter dimensions: 14.8(D) x 8.2(W) x 17.4(H) inches Font dimensions: 1.1(D) x 1.1(W) x 9.5 (H) 7.9(H) inches tap to counter 	MIX Undercounter Design, counter-space and energy-efficiency are important considerations	 <p>Significantly reduce running costs per site</p>  <p>Sleek, stylish and space-saving</p>  <p>Three different water temperatures to create a range of hot beverages</p>



SPECIALTY CAFÉS





COFFEE BREWERS



The right Filter Coffee Brewer for your business

Choosing the right filter coffee brewer for your specialty café depends on your customers' needs and expectations.

A larger batch brewer is ideal for busy periods when efficiency and volume is crucial. Single-cup brewers create a more bespoke, engaging experience and are perfect for those high-quality specialty coffees.

PRODUCT	FEATURES/SPECS	BUY THIS IF...	GOOD TO KNOW!
SP9 Twin 1000833US 	<ul style="list-style-type: none"> Precise single-cup filter brewer with two heads Compatible with different brewing methods (Chemex, Hario, Kalita) Precise temperature stability 9 pulses to incorporate pre-infusion and pulse pouring Output: 2.4kW Undercounter dimensions: 15.5 (D) x 5.2 (W) x 22.2 (H) Head dimensions: 7.5 (D) x 5.2 (W) x 16.5 (H) 	You want to serve a by-the-cup specialty filter coffee menu and provide the pourover experience with more efficiency, consistency and control.	 The SP9 constantly circulates water to maintain exact water temperature throughout brewing.
JET 6 + JET Grinder 1000851US + 100085191 	<ul style="list-style-type: none"> The easiest, most precise batch brewer 1.5 GAL Coffee/Urn Pre-set recipes and batch volumes Slave Grinder eliminates weighing Brewer dimensions: 16.9 (D) x 11.9 (W) x 33 (H) Grinder dimensions: 22.8 (D) x 11.8 (W) x 31.4 (H) 	You want a batch brewer that provides complete control and is extremely user-friendly. Input your desired recipe and save three batch volumes, then follow simple on-screen instructions. Use with slave grinder and eliminate the need to weigh coffee.	 Up to 45% more energy-efficient than leading competitors.



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