

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 asthetic 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

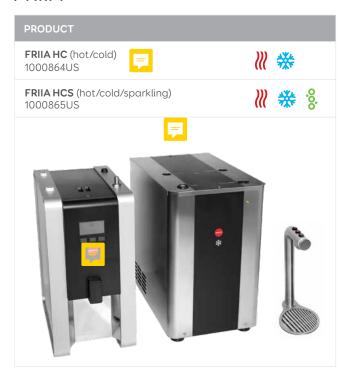
2 Minimal countertop footprints

3 Energy-efficient and easy to use

Consistent, high quality beverage delivery

COLD/SPARKLING/HOT WATER

FRIIA







Create a range of fresh, healthy hot and cold drinks



Reduce single-use plastic



23% more energyefficient than leading competitors

FEATURES/SPECS

- Our laten nnovation: hot and cold water or he pold and sparkling water from a single, sleek tap

 Our laten nnovation: hot and cold water or he pold and sparkling water from a single, sleek tap
- Delivers 3.6 GAL hot water and 7.9/10.5 GAL apparkling water per hour
- Chills incoming water by 18 $^{\circ}$ F
- Output: 1 x 1.4kW (water boiler) and 1 x 180W (chiller/carbonator)

BUYTHIS 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 NSF/ANSI 4 CULUS LISTED



SPECIALTY CAFÉS

HOT WATER



· Output: 1.4kW

· Undercounter dimensions:

• 7.9(H) inches tap to counter

14.8(D) x 8.2(W) x 17.4(H) inches

• Font dimensions: 1.1(D) x 1.1 (12) 9.5 (H)

A stylish, sleek hot water system can not only add to your café's design astroic, 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.

FEATURES/SPECS PRODUCT Ecoboiler UC4 (110v) Distinct font design You can use one You want + Uber Font an instantly Uber Font with two · 1GAL immediate water delivery 1000747US + 1000811 recognizable undercounter boilers • 3.6 GAL per hour intermittent use sign liable for dual-temperature • Input Voltage: 110v dispense. undercounter • Output: 1.4kW boiler. The taller • Undercounter dimensions: font can fill higher 15.5 (D) x 5.2 (W) x 23 (H) inches vessels. Font dimensions: 18.5 (D) x 9.8 (W) x 15.7 (H) inches • 11.5(H) inches tap to counter MIX PB3 - 110v · Our most precise energy-efficient **MIX Countertop** water boiler You need a highly Up to 70% more energy-efficient, • Small countertop footprint energy-efficient water boiler • Dispense three different water than leading with adjustable temperatures from a single boiler competitors temperature • D=GAL immediate water delivery for different beverages or • 3.6 GAL per hour intermittent use specialty teas • Input Voltage: 110v • Output: 1.4kW Significantly MIX Undercounter • Dimensions: 17(D) x 8.2(W) x 16. (⊞) nches reduce running Design, costs per site counter-space and energy-MIX UC3 + 3b Font - 110 v efficiency are • Our most stylish, space saving and 1000880US + 1000879 important energy-efficient water boiler considerations • Undercounter water boiler with a sleek Sleek, stylish and and stylish tap for optimal counter space space-saving • GAL immediate water delivery • 3.6 GAL per hour intermittent use • Input Voltage: 110v





Three different

water temperatures

to create a range

of hot beverages



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.

FEATURES/SPECS SP9 Twin · Precise single-cup filter brewer with You want to serve a The SP9 constantly 1000833US two heads by-the-cup specialty circulates water filter coffee menu o maintain exact • Compatible with a Freewing methods and provide the vater temperature (Chemex, Hario, Kalita) pourover experience throughout brewing Pred set emperature stability with more effiency, consistency and • 9 pulses to incorporate pre-infusion coi t# and pulse pouring • Output: 2.4kW • Undercounter dimensions: 15.5 (D) (C) (V) x 22.2 (H) • Head dimensions: 7.5 (D) x 5.2 (W) x 16.5 (H) **JET 6 + JET G** r 1000851US + 1 91 • The e tstest, most precise batch You want a batch Up to 45% more brewer brewer that provides energy-efficient than leading competitors. complete control • 1.5 GAL Coffee/Urn and is extremely • Pre-set recipes and batch volumes user-friendly. Slave Grinder elimates weigh Input your desired recipe and save • Brewer dimensions: three batch volumes, 16.9 (W) x 33 (H) then follow simple Grinder dimensions: on-screen 22.8 (D) x 11.8 (W) x 31.4 (H) instructions. Use with slave grinder and eliminate the need

to weigh coffee.



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