BEZZERA
Espresso Coffee Machine
MADE IN ITALY SINCE 1901

WHY CHOOSE BEZZERA?

Luigi Bezzera invented the world's first single-serving espresso machine; patented in 1901. By combining the right water temperature and pressure to extract the aromatic coffee oils; as well as pressurised steam to produce frothy and silky milk; the Bezzera company were the first to produce the various delicious espresso coffees we love today.

Many other espresso machine manufacturers such as Saeco, Faema, Boema, Nuova Simoni, Rancillio, La Pavoni, Expobar, Unic, Grimac, Schibello, ECM, San Marino, Brasilia, La San Marco and Wega have utilised Luigi's invention, however Bezzera still remains the machine of choice by coffee specialists and connoisseurs alike.

Bezzera's espresso machine volumetric quality has always been known for its excellence within the industry because of their design, reliability and consistency, which produces a perfect cup of coffee every time.



MADE IN ITALY



BEZZERA SEMI PROFESSIONAL ESPRESSO MACHINE

The BZ10 model is a self-sufficient and versatile coffee machine that produces beverages for large groups through its independent boiler system, heating elements, and simple push-button operation.



- Electrical heating, 2 cartridge heating elements
- Automatic boiler water supply
- Automatic dosage
- Automatic stopping of electric resistances in case of lack of water in the boiler
- Vibration pump, controlled by a push button
- Solenoid valve
- 1.5L Boiler
- 3L Tank
- Stainless steel AISI 304 (14301) body

Code	Boiler (L)	Water Tank (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZ10	1.5	3	250x380 x430	19	240	1300/10

BEZZERA OTTO COMPACT ESPRESSO MACHINE

Combines the practicality of a volumetric compact espresso machine with the production capacity of a 2 group espresso coffee machine.
Works with a motor-pump – the groups have electronically regulated solenoid valves. You can obtain 4 different doses of coffee with constant quantity and temperature, settable doses and prebrewing.



- Stainless steel body also available in red, black & white
- Electric heating
- Automatic boiler water supply
- Auto stop of element in case of water shortage in boiler
- In-built pump
- Two fully flexible stainless steam and water arms



Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZOTTOCDE2IS1	8	500x495x535	57	240	2600/15
BZOTTOCDE2IB1	8	500x495x535	57	240	2600/15
BZOTTOCDE2IR1	8	500x495x535	57	240	2600/15
BZOTTOCDE2IW1	8	500x495x535	57	240	2600/15

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

BEZZERA MODA DE

- Top quality components
- AISI 304 S/S machine body
- Large working area and special grids
- Tall-tops friendly (up to 13cm high cups)
- Thermostatic group control
- Heavy duty internal motor pump
- Control box manages the coffee dosing programmed by the user, through an accurate volumetric system
- Heat Exchange: Operated with a hydraulic circuit separated from the boiler, so coffee is always prepared with fresh water
- Therostatically Controlled Group: The 100W electrical resistance keeps the group temperature stable
- Boiler in copper: Levels in the boiler are automatically controlled by an electronic control unit
- Double safety system: Boiler high temperature cut-off thermostat and the hydraulic overpressure valve

NEW PRODUCT

MODADE2B



MODADE2B



MODADE3B



MODADE3B



Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W)
2 Group Machine					
■ MODADE2B	11	750x550x515	59	220-415	5500
□ MODADE2W	11	750x550x515	59	220-415	5500
3 Group Machine					
■ MODADE3B	17	960x550x515	74	220-415	5600
□ MODADE3W	17	960x550x515	74	220-415	5600

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

BEZZERA ARCADIA PROFESSIONAL ESPRESSO MACHINE

BEZZERA
Espresso Coffee Machine
MADE IN ITALY SINCE 1901

- Bezzera's years of expertise combined with the latest innovations in coffee extraction result in the Arcadia range. An espresso machine to satisfy even the most demanding users
- Group head heater maintain a constant temperature
- Copper boiler with heat exchange
- Internal volumetric motor pump
- Optional: Auto Foamer
- Wide working area and the unique trays allow to use cups up to 14cm high
- Separate group head profile control
- Malfunction alarms or maintenance reminders for service purpose
- Filter coffee friendly

MADE IN ITALY



ARCADIA-G1



ARCADIA-G2



ARCADIA-G2DP

Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
ARCADIA-G1	5	644x565x525	48	240	2300/10
ARCADIA-G2	11	824x565x525	60	240	3450/15
ARCADIA-G2DP	11	824x565x525	67	240	3450/15

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

BEZZERA PROFESSIONAL ESPRESSO MACHINE

BEZZERA
Espresso Coffee Machine
MADE IN ITALY SINCE 1901

This is the latest update on the traditionally styled volumetric espresso machines that has been a work horse of the Australian marketplace for many years.

- Body: AISI 304 commercial grade
  brushed stainless steel
- Frothing Ability: 3 Litres with 20 Second Recovery
- Temperature stability: Dual boiler probe system provides superior safety & greater thermal stability
- Cup Warmer: Large cup warming station above unit
- Water/steam: Two fully flexible stainless
  steam and water arms
- Boiler Refill: Automatic boiler refill, plus safety cut out to prevent damage

MADE IN ITALY

BZB2016S2DE



BZB2016S3DE



Colour Options



Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZB2016S2DE	11	750x550x515	54	240~415	3000/15
BZB2016R2DE	11	750x550x515	54	240~415	3000/15
BZB2016B2DE	11	750x550x515	54	240~415	3000/15
BZB2016S3DE	17	960x550x515	75	240~415	5000/25
BZB2016R3DE	17	960x550x515	75	240~415	5000/25
BZB2016B3DE	17	960x550x515	75	240~415	5000/25

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

BEZZERA EAGLE CLASSIC ESPRESSO MACHINE

This model is a faithful replica of the Belle Epoque period espresso machine. The body is hand made from the highest of quality materials. The Eagle is available in stunning golden brass that matches the performance of this classical volumetric espresso machine.

- Body: Polished Brass or Chrome
- Frothing Ability: 3 Litres with 20 second recovery
- Temperature stability: Dual boiler probe system provides superior safety & greater thermal stability
- Cup Warmer: Large cup warming station above unit
- Water/steam: Fully flexible chromed copper steam and water arms
- Boiler Refill: Automatic boiler refill, plus safety cut out to prevent damage
- Optional 3~N available on request



Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZEAGLEG2E	11	740x500x1100	52	240	3250/15
BZEAGLEB2E	11	740x500x1100	52	240	3250/15
BZEAGLEC2E	11	740x500x1100	52	240	3250/15

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

BEZZERA
Espresso Coffee Machine
MADE IN ITALY SINCE 1901

BEZZERA ELECTRONIC COFFEE GRINDER

The electronic doserless version without coffee dispenser allows the setting of 3 doses, through adjustment of the grinding time.

The coffee is ground directly into the filter holder.

- Aluminium body
- Flat Blade type 63mm dia with food friendly processing
- On-demand grinding with electronic dose adjustment
- Precise Grinding adjustment with a range of 0.01 mm per degree
- Daily production approx 3.5kg coffee bean
- Coffee-bean hopper capacity - 1kg
- 3 doses with independent adjustment
- Colour capacitive touch screen display and button panel to control does of coffee and time



Code	Hopper (kg)	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZM80EB	1	1400	340x225x580	11.4	240	420/10

SIRIO Q GRINDER

Sirio-Q has been created to revolutionise the way of grinding the coffee.
The new premium grinder has been developed to meet the needs of baristas who are constantly looking for coffee with a perfect balance and excellent aroma.

The coffee is ground directly into the filter holder.

- Aluminium body
- Flat Blade type 77mm dia with food friendly processing
- Three adjustable speeds (900RPM, 1200RPM, 1500RPM)
- Daily production approx 15kg coffee bean
- Coffee-bean hopper capacity - 0.5kg
- Double/single shot or manual single dose
- Starting switch activated by the portafilter
- Touch screen control panel



Code	Hopper (kg)	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZSIRIOQ	0.5	1500	200x390x630	20.5	240	1000/10

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

MILK JUG RINSERS

NEW PRODUCT

UNMIXER®

- 304 stainless steel
- 150mm diameter Centre rinser
- 20mm diametre holes on the tray
- Each rinse arm is 115.5mm
- Round corners
- Safety pressure: 0.4Mpa
- Hyper pressure scale: ±10
- Working temperature: 85 °C
- Install connection: G1/2



T9860-D

- Glass rinser with base
- 304 stainless steel rinse sink
- Internal round corner
- Safety pressure: 0.4Mpa
- Hyper pressure scale: ±10
- Working temperature: 85 °C
- Install connection: G1/2



T9860-B

- Container / Jug Rinser with hose
- Unit dimension: Ø150x342.2mm
- Install connection M22*1
- 55mm adaptor
- Hyper pressure scale: ±10%
- Safety pressure: 0.4 Mpa
- Hyper pressure scale: ±10
- Max Working temperature Ø85 °C



T9870-C

- 304 stainless steel
- 120mm diametre rinser on the side
- Round corners
- Drainage tray
- Safety pressure: 0.4Mpa
- Hyper pressure scale: ±10
- Working temperature: 85 °C
- Install connection: G1/2



T9860-C

- 304 stainless steel
- 120mm diametre rinser on two side
- Rinsers are 395.2 apart
- Drainage tray
- Safety pressure: 0.4Mpa
- Hyper pressure scale: ±10
- Working temperature: 85 °C
- Install connection: G1/2



T9860-C-DF

Code	Description
T9860-D	Unit dimension: 327 x 207 x 30mm Drain tray dimension: 297.8 x 177 x 30
T9860-B	Unit dimension: 175 x 165 x 111mm Rinse sink dimension: 153.5 x 139.5 x 65mm
T9870-C	Container / Jug Rinser with hose. Unit dimension: Ø150mm x 342mm
T9860-C	Unit dimension: 645 x 217 x 25mm
T9860-C-DF	Unit dimension: 645 x 217 x 24mm

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

COMMERCIAL BARISTA ACCESSORIES

KNOCK OUT WASTE TUBE

- The 'Café Knockout' waste tube is a commercially tough coffee waste bin for cafes
- The tube includes a highly durable acrylic knock bar with removable top for easy emptying and cleaning
- Secure base plate for stability is fitted
- Rubber sleeve available to further help protect the filter basket and to dampen the knock
- Plastic waste bags available to make clean up a breeze.
- Simply insert the tough bag into the tube so when it is full you simply remove the bag and the waste coffee
- Completely made in Australia



Code	Dimensions (WxDxH mm)	Weight (kg)
DS86L	230x230x900	4

HOT WATER URNS

- Mirror finish stainless steel body
- Concealed elements for easy cleaning
- Non-drip tap
- Temperature Range 30°C to 100°C
- External over temp reset button



Code	Litres	Dimensions (ØxH mm)	Weight (kg)	Voltage	Power (KW/A)
WB-10	10	210 (280 including handles) x450	2.7	240	2/10
WB-20	20	265 (320 including handles) x510	3.9	240	2.5/15
WB-30	30	350 (420 including handles) x550	4.1	240	3/15

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

COFFEE MACHINE WATER FILTERS

BWT Bestprotect filters provides excellent protection for the equipment used to produce hot drinks and kitchen equipment in the food service sector.

For example, natural water with a high salt content may cause corrosion problems or lead to scale and gypsum deposits (calcium sulphate). Bestprotect filter cartridges feature an exceptional filter medium and high-end BWT technology to provide your machine technology with the best possible protection.

In addition, the cartridges are specially designed to achieve an optimum pH value and an excellent water mineral balance – both crucial factors in great-tasting coffee and espresso.

Benefits at a glance:

- Ideal for steam generation in combi steamers, ovens and steam cookers
- Removes particles, flavour-inhibiting substances and the taste of chlorine from the water
- Protects expensive equipment and appliances against limescale and gypsum deposits
- Minimises the risk of corrosion by stabilising the pH value

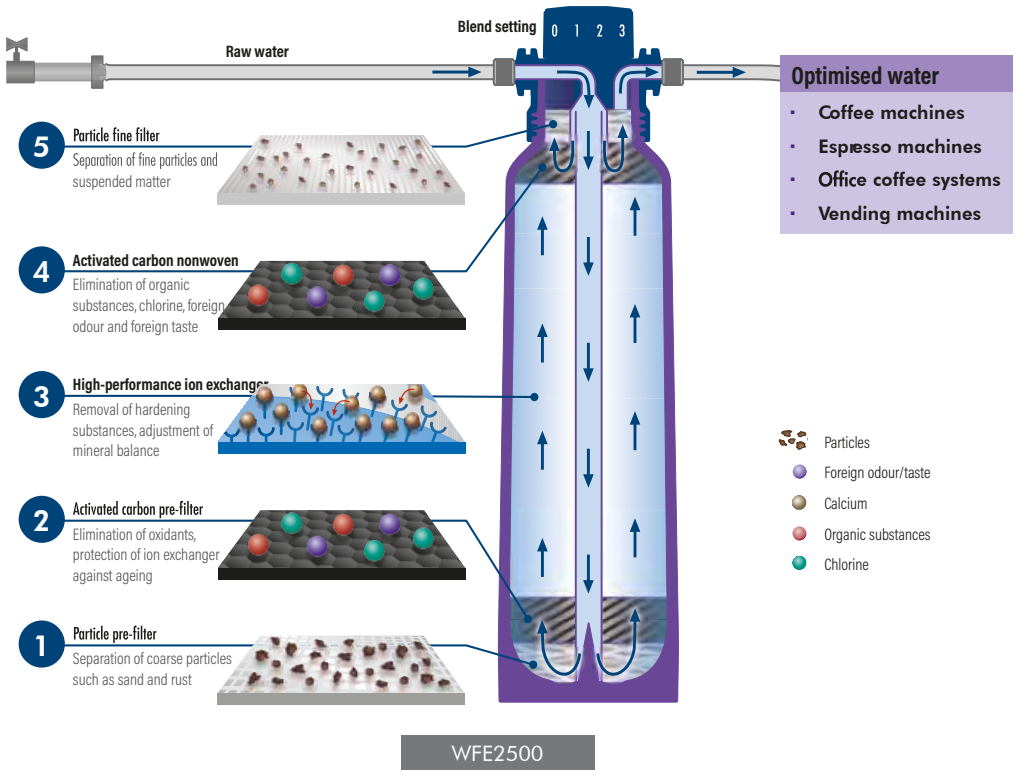
NEW PRODUCT

VPLDCM3501212



Cartridge





Code	Description	Capacity (L at 120ppm)
WFE2500	Filter Starting Kit includes: Water filter – 2500L, Connection, Filter head – One head fits all cartridges, Flush valve – Fits on outlet of the head section	2,500
VPLDCM3501212	Optional water pressure limiting valve	350psi
Replacement Cartridge		
FS23N00A00	Bestprotect V	2,500
FS24N00A00	Bestprotect M	3,500
FS28N00A00	Bestprotect XL	6,000
FS30N00A00	Bestprotect 2XL	8,750

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ