



Traditional Coffee Machines





About us

Since 1919 we have been manufacturing and exporting professional coffee machines all over the world through a well-established network of distributors.

Carimali is one of the very few companies that is able to offer a complete range of traditional and super automatic coffee machines.

Tradition, reliability, state-of-the-art technology, dynamism and high quality standards are the main values that represent our company.

Besides ISO 9001, Carimali has been recently listed by two major certifications: ISO 14001, environmental management standard, and SA 8000, corporate social responsibility.

We are also members of the major industry organizations dedicated to coffee world: Assofoodtec, HKI and SCAA.





One Company, two product lines

The Carimali line stands out for continued innovation within tradition and history; the Macco line identifies customised products that cater for the most sophisticated customer's needs.

The two product lines share the same technology, while offering different designs.

Through more than 90 years' experience and know-how we contribute to the worldwide development of Italian coffee culture, respecting the traditions of each single market where our products are distributed.

Passion for innovation and dedication to customers makes our company a market leader in the coffee machines industry: you can enjoy an authentic Italian espresso or cappuccino made by a Carimali or Macco machine at any hour of the day in any corner of the world!



Our traditional range

Exploiting almost one hundred-year experience in the production of professional coffee machines, Carimali offers a complete range of traditional machines and grinders to cater for any requirements, even of the most demanding barista.

You will find tradition and passion in every single machine we manufacture, up to the best Italian espresso culture, well known all over the world, synonymous of quality and excellence.

Carimali and Macco traditional machines meet any requirements in terms of performances, size and design and always assure the best result in the cup to enjoy an authentic Italian espresso or cappuccino.



Cento50

Kicco

Kicco MultiBoiler

Tema Style

Pratica

Espresso9

Our technologies



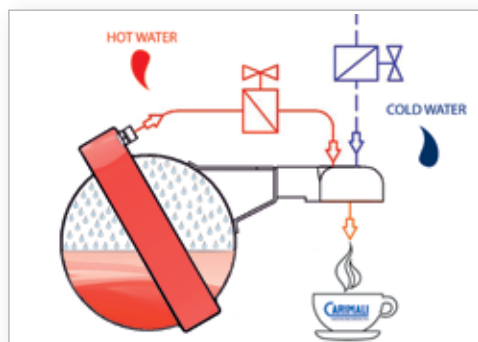
Barista Steam Wand:

steam wand having temperature probe inside that allows to heat and froth milk automatically at any desired temperature.



Cold Water Mix for Group:

Exclusive water mix system that allows to set the infusion temperature of each coffee group to make the best of any coffee blends.



Heat Conductive Group:

Exclusive heating system that allows the brewing group temperature to remain stable when the steam boiler pressure is changing.

It guarantees maximum temperature stability for speciality quality drinks always at the perfect desired temperature.



Cento50

Cento50 is our new traditional machine in an elegant and attractive design with 4 user-friendly selection buttons plus continuous delivery to offer delicious coffees at any time of the day.

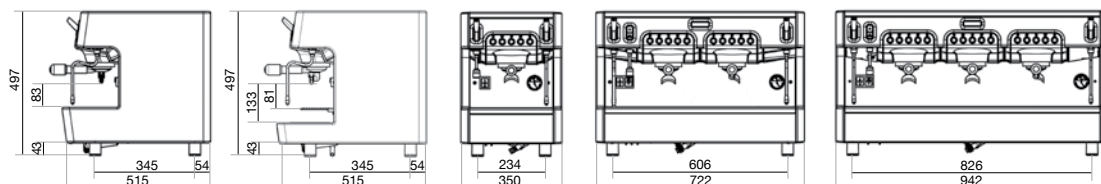


It is ideal for all those coffee professionals who are looking for the best solution to achieve quality and excellent performances at a very competitive price.



White ☐ Black ☒

Dimensions



Technical features

Type	Power*	Boiler
1 Gr.	230V 1+N 50/60Hz 1.850W	4.0 l
2 Gr.	230V 1+N 50/60Hz 3.150W	11.0 l
3 Gr.	230V 1+N 50/60Hz 4.350W 400V 3+N 50/60Hz 4.350W	14.0 l

* More power rates are available upon request

Weight

Type	Net	Gross
1 Gr.	30 Kg	40 Kg
2 Gr.	47 Kg	63 Kg
3 Gr.	61 Kg	83 Kg

- Professional coffee machine with high-raised and low groups
- Available with automatic (E) and/or manual (P) dosage, 1, 2 and 3 groups
- 2 steam wands (2/3 groups), 1 hot water output and programmable hot water doses
- 2 hot water doses
- Programming of pre-infusion for the two first drink selections of each group
- Automatic level control for boiler and heating up stage
- Thermosiphonic heating of coffee groups
- No-return system of liquids into the boiler and in the steam taps by means of vacuum valves
- Temperature probe for a constant control of steam boiler pressure
- Pressure gauge for steam boiler and pump
- User-friendly display available for automatic dosage (2/3 groups)
- Wide cup warmer in stainless steel (electrical heating available as optional for 2/3 groups)



Certifications



Kicco

Kicco represents the latest in Italian design and innovation, meeting any requirement of top quality performances, assuring excellent results of speciality drinks.

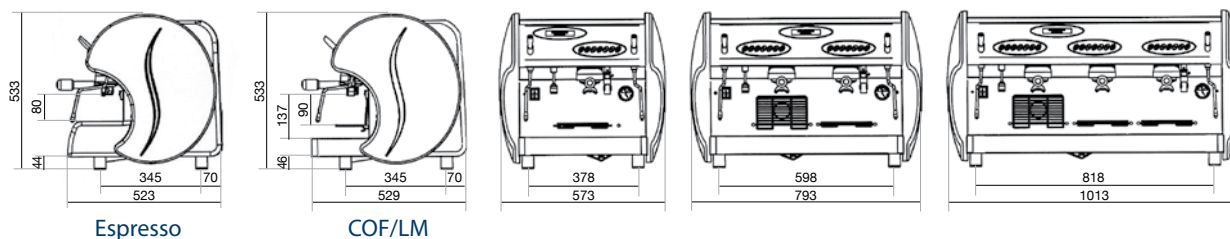
With 7 practical back-lighted selection buttons, it offers the real Made in Italy quality in two fashionable colours: red and white with lights.



White + lights ☐ Red ☒

- Professional coffee machine with high-raised or low groups
- Available with automatic dosage, 1, 2 and 3 groups
- 2 steam wands, 1 hot water output and programmable hot water doses
- 2 hot water doses
- Automatic milk frother with self-cleaning system after each delivery (LM version)
- Groups attached to thermostatically controlled boiler
- Programming of pre-infusion for each drink selection
- No-return system of liquids into the boiler and in the steam taps by means of vacuum valves
- Temperature probe for a constant control of steam boiler pressure
- Pressure gauge for steam boiler and pump
- User-friendly display
- Wide cup warmer in stainless steel
- Cold Water Mix for Group and tea and Barista Steam Wand available as optional

Dimensions



Technical features

Type	Power*	Boiler
1 Gr.	230V 1+N 50/60Hz 3.100W	8.0 l
2 Gr.	230V 1+N 50/60Hz 3.850W 400V 3+N 50/60Hz 3.850W	13.5 l
3 Gr.	400V 3+N 50/60Hz 4.850W	20.0 l

* More power rates are available upon request

Weight

Type	Net	Gross
1 Gr.	38 Kg	49 Kg
2 Gr.	54 Kg	70 Kg
3 Gr.	68 Kg	88 Kg

Available versions

Model	Height	Auto Milk Frother
Espresso	Low	Not Available
COF	High	Not Available
LM	High	Standard



Technologies



Certifications



Kicco MultiBoiler

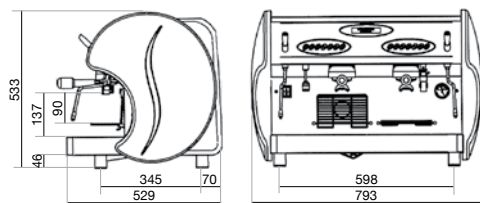
The new Kicco MultiBoiler, available in 2 groups, has been developed to cater for any requirement of high performances and energy saving thanks to the multi boiler system and high-capacity boiler dedicated to a large production of steam.

With 7 practical back-lighted selection buttons, it offers the real Made in Italy quality in two fashionable colours: red and white with lights.



White + lights ☐ Red ☒

Dimensions



Technical features

Type	Power*	Coffee boiler	Steam boiler
2 Gr.	230V 1+N 50/60Hz 3.403W	0.6 l (x2)	6.5 l
	230V 1+N 50/60Hz 5.203W**		
	400V 3+N 50/60Hz 4.336W		
	400V 3+N 50/60Hz 7.070W**		

* More power rates are available upon request

** Power rates can be reduced by means of software

Weight

Type	Net	Gross
2 Gr.	51 Kg	67 Kg

- Professional coffee machine with high-raised groups
- Available with automatic dosage, 2 groups
- Coffee boiler in stainless steel, capacity 0.6 litres (x2); temperature of each group can be adjusted as desired
- Coffee groups adjustable heating system by PTC
- Steam boiler in stainless steel, capacity 6.5 litres
- 2 steam wands, 1 hot water output and programmable hot water doses
- 2 hot water doses
- Parameters are independent: one or both coffee boilers and attached coffee groups can be switched off during idle times
- Programming of pre-infusion for each drink selection
- No-return system of liquids into the boiler and in the steam taps by means of vacuum valves
- Temperature probe for a constant control of steam boiler pressure
- Pressure gauge for steam boiler and pump
- User-friendly display and wide cup warmer in stainless steel
- Cold water mix for tea and Barista Steam Wand as optional



Technologies



Certifications



Tema Style

A stylish, traditional coffee machine with a modern and contemporary look, with 6 selection buttons programmable as desired, in grey colour matched with stainless steel.

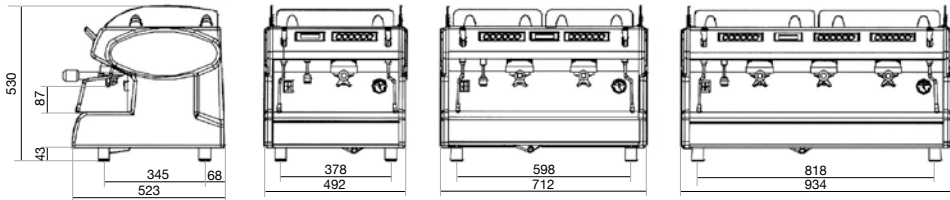
Using state-of-the-art technology, Tema Style provides the perfect solution for any barista to offer a wide choice of tasty beverages.



Grey 

- Professional coffee machine with low groups
- Available with automatic (E) and/or manual (P) dosage, 1, 2 and 3 groups
- 2 steam wands, 1 hot water output and programmable hot water doses
- 2 hot water doses
- Groups attached to thermostatically controlled boiler
- Programming of pre-infusion for each drink selection
- No-return system of liquids into the boiler and in the steam taps by means of vacuum valves
- Pressure gauge for steam boiler and pump
- User-friendly display available for automatic dosage
- Wide cup warmer in stainless steel
- Cold Water Mix for Group and tea and Barista Steam Wand available as optional for automatic dosage

Dimensions



Weight

Type	Net	Gross
1 Gr.	38 Kg	50 Kg
2 Gr.	49 Kg	65 Kg
3 Gr.	60 Kg	81 Kg

Technical features

Type	Power*	Boiler
1 Gr.	230V 1+N 50/60Hz 3.100W	8.0 l
2 Gr.	230V 1+N 50/60Hz 3.850W 400V 3+N 50/60Hz 3.850W	13.5 l
3 Gr.	400V 3+N 50/60Hz 4.850W	20.0 l

* More power rates are available upon request



Technologies



Certifications



Pratica

Professional coffee machine in a classic design and a user friendly lay-out for a simple service access, ideal for any locations thanks to the compact dimensions.

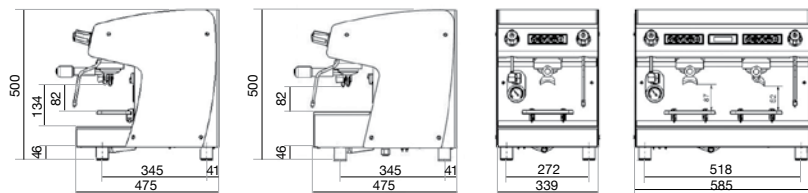
With 4 selection buttons plus continuous delivery to offer premium quality specialty coffee drinks at any time of the day.



Grey



Dimensions



Weight

Type	Net	Gross
1 Gr.	34 Kg	42 Kg
2 Gr.	46 Kg	57 Kg

Technical features

Type	Power*	Boiler
1 Gr.	230V 1+N 50/60Hz 1.950W	4.0 l
2 Gr.	230V 1+N 50/60Hz 3.150W	11.0 l

* More power rates are available upon request

Available versions

Machine	Model	Display	Dosage	Height	Steam wand
Pratica	E1	Not Available	Automatic	High	1
	E2	Standard			
	P1	Not Available	Manual		
	P2				
Pratica Double Steam	E2 Low	Not Available	Automatic	Low	2
	E2 High			High	



Certifications



Espresso9

At the hands of the most experienced barista or in the company of skilled novices, the Espresso9 advanced electronics, controls and design ensure a premium quality speciality coffee drink.

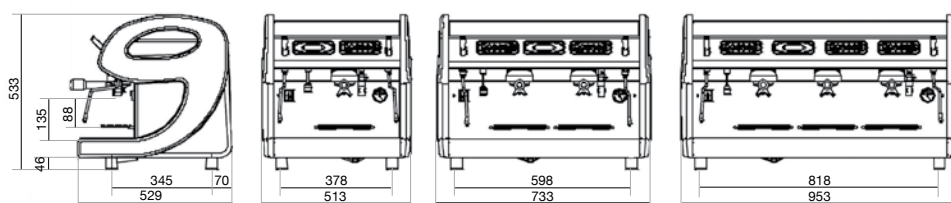
Provided with 6 back lighted selection buttons programmable as you want, in grey or red colour.



Red Grey

- Professional coffee machine with high-raised groups
- Available with automatic dosage 1, 2 and 3 groups
- Automatic milk frother with self-cleaning system after each delivery (LM version)
- 2 steam wands, 1 hot water output and programmable hot water doses
- 2 hot water doses
- Groups attached to thermostatically controlled boiler
- Programming of pre-infusion for each drink selection
- No-return system of liquids into the boiler and in the steam taps by means of vacuum valves
- Temperature probe for a constant control of steam boiler pressure
- Pressure gauge for steam boiler and pump
- User-friendly display
- Wide cup warmer in stainless steel
- Cold Water Mix for Group and tea and Barista Steam Wand available as optional

Dimensions



Technical features

Type	Power*	Boiler
1 Gr.	230V 1+N 50/60Hz 3.100W	8.0 l
2 Gr.	230V 1+N 50/60Hz 3.850W 400V 3+N 50/60Hz 3.850W	13.5 l
3 Gr.	400V 3+N 50/60Hz 4.850W	20.0 l

* More power rates are available upon request

Weight

Type	Net	Gross
1 Gr.	37 Kg	48 Kg
2 Gr.	51 Kg	67 Kg
3 Gr.	65 Kg	86 Kg



Technologies



Certifications



Grinders

C64 - C75



Technical features

C64

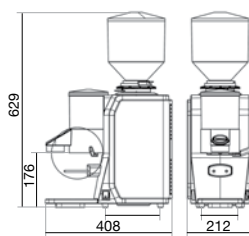
Total power	230V 350W
Weight	
Net 12.3 Kg	Gross 15.3 Kg
Diameter of burrs	64 mm
Capacity of beans hopper	1500 g
Capacity of ground coffee doser	300 g
Dosage	Manual (M) or automatic (A)

C75

Total power	230V 430W
Weight	
Net 13.5 Kg	Gross 16.5 Kg
Diameter of burrs	75 mm
Capacity of beans hopper	1500 g
Capacity of ground coffee doser	300 g
Dosage	Automatic



Dimensions



Colours

White

Silver



KD1



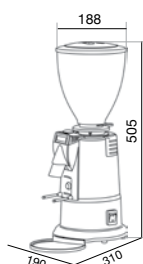
Technical features

Total power	230V 250W
Net weight	8.5 Kg
Diameter of burrs	58 mm
Motor	1400 rpm (50/60 Hz)
Capacity of beans hopper	1.0 Kg
Dosage	on demand

Colour

Silver

Dimensions



M Junior



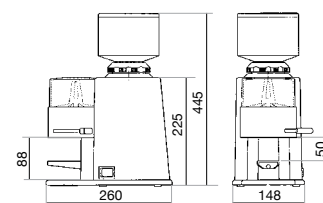
Technical features

Total power	230V 100W
Net weight	5.0 Kg
Diameter of burrs	50 mm
Capacity of beans hopper	250 g
Capacity of ground coffee doser	100 g

Colour

Black

Dimensions



We recommend to use water softeners to reduce hardness in water that can cause mineral build-up in equipment.



Milk Frother Cleaner

- Breaks down milk buildup
- Cleans steam wands and pitchers



Cleaning Tablets

- Cleaning detergent tablets
- 120 tablets per jar



Carimali S.p.A.
Via Industriale, 1 - 24040 Chignolo d'Isola (BG) - Italy
T: +39.035.4949555 - F: +39.035.905447
carimali.com - carimali@carimali.com