



A New Era of Specialty Coffees

Italy 1948. The espresso coffeemaker, as we know it today, is invented. Water pressure had been used since the 19th century to extract coffee's naturally rich tastes and aromas, but this invention brought a whole new dimension of coffee products to the masses. Even the most discerning of coffee connoisseurs partakes in this modern indulgence known as specialty coffees.

01 ESPRESSO [espreso]

To get a true taste of what coffee is really all about, experience an espresso – 1.5 ounces of pure coffee crowned with *crema*, a delicious golden brown surface of airiness.



02 CAPPUCCINO [kaputjino]

One part espresso, one part warmed milk, one part frothed milk – a most satisfying indulgence of hot espresso perfectly finished with an airy creaminess of rich mousse.



03 AMERICANO [americano]

The little-known Americano coffee is a delightful alternative to traditional filtered coffee. A basic espresso is diluted with a generous amount of hot water.

* Possibility to offer a hot water selection instead of the Americano.



04 CAFFÈ LATTE [kafè late]

The ideal way to start the day gently... Caffè latte, also known as latte, is prepared with more hot milk and much less froth than cappuccino.



Real Cappuccino.
Real Simple.

COFFEE POD

Made from the finest Arabica beans in the world, Van Houtte Espresso Café's individual prepackaged pods were designed to unleash the rich aromas of real café coffee – one cup at a time.



Espresso Café Professional

Specially designed to meet the needs of the restaurant and hotel industry, the new **Espresso Café Professional** is a first in the world of specialty coffee equipment. Just imagine... being able to serve your customers a rich frothy cappuccino every time in under a minute at just the press of a button...

REAL SIMPLE

- Consistent café-quality coffees, cup after cup
- No training or barista experience required
- 3 simple steps: insert the pod, select the product and press the Start button

MAINTENANCE FREE

- Minimal maintenance
- No pipes or nozzles to clean
- Advanced diagnostic system
- Indicators show when coffeemaker needs attention
- No more grounds inside or outside the coffeemaker
- Used pods ejected into waste container

POD SYSTEM

- Each pod contains the proper amount of coffee to consistently prepare a perfect cup
- Packaging guarantees a consistently fresh product for more than 9 months

REAL SKIM MILK

- Skim milk
- Dehydrated formula developed exclusively for the **Espresso Café Professional** Coffeemaker
- Eliminates risk of sour milk
- No nozzles or pipes to clean
- Delivered in hermetically-sealed containers with no-drip nozzle that inserts easily into coffeemaker
- One-year shelf life means consistent freshness

BLENDS

Van Houtte Espresso
Van Houtte Espresso Decaf



ESPRESSO CAFÉ PROFESSIONAL

With Van Houtte's fully automatic **Espresso Café Professional**, you can taste the best specialty coffees around that have been developed using traditional European methods.

Unlike conventional espresso makers, the elegant and compact **Espresso Café Professional** coffee maker is easy to maintain and operate and requires no training or expertise.

TECHNICAL SPECIFICATIONS

Weight:	17 kg (38 lbs)
Voltage rating:	110 volts
Pressure:	9 atmospheres
Water tank capacity:	1 litre
Waste container:	30 pods
Material:	Resistant plastic and stainless steel
Heating plate:	Yes
Certifications:	NSF, CSA, UL, CE

