



LA **CIMBALI**

M2000



LA CIMBALI



002M

La Cimbali has a new flagship.

Designed to steal the show. A design icon that defines a space's status.

No reverse side. No hidden parts. **Each side is a front designed to be displayed.**

A compendium of futuristic dynamism, solid construction and cutting-edge technology geared around the wisdom of gestures.

A newly designed project that combines passion for **high-quality coffee** with the rationale of functional and smart ergonomics.

For baristas of the future. Today.

THE PROJECT



The launch of the **M200** was long-awaited.

It was a challenge to follow in the footsteps of a machine like the M100. But La Cimbali's DNA is expressed in its slogan: **project.**

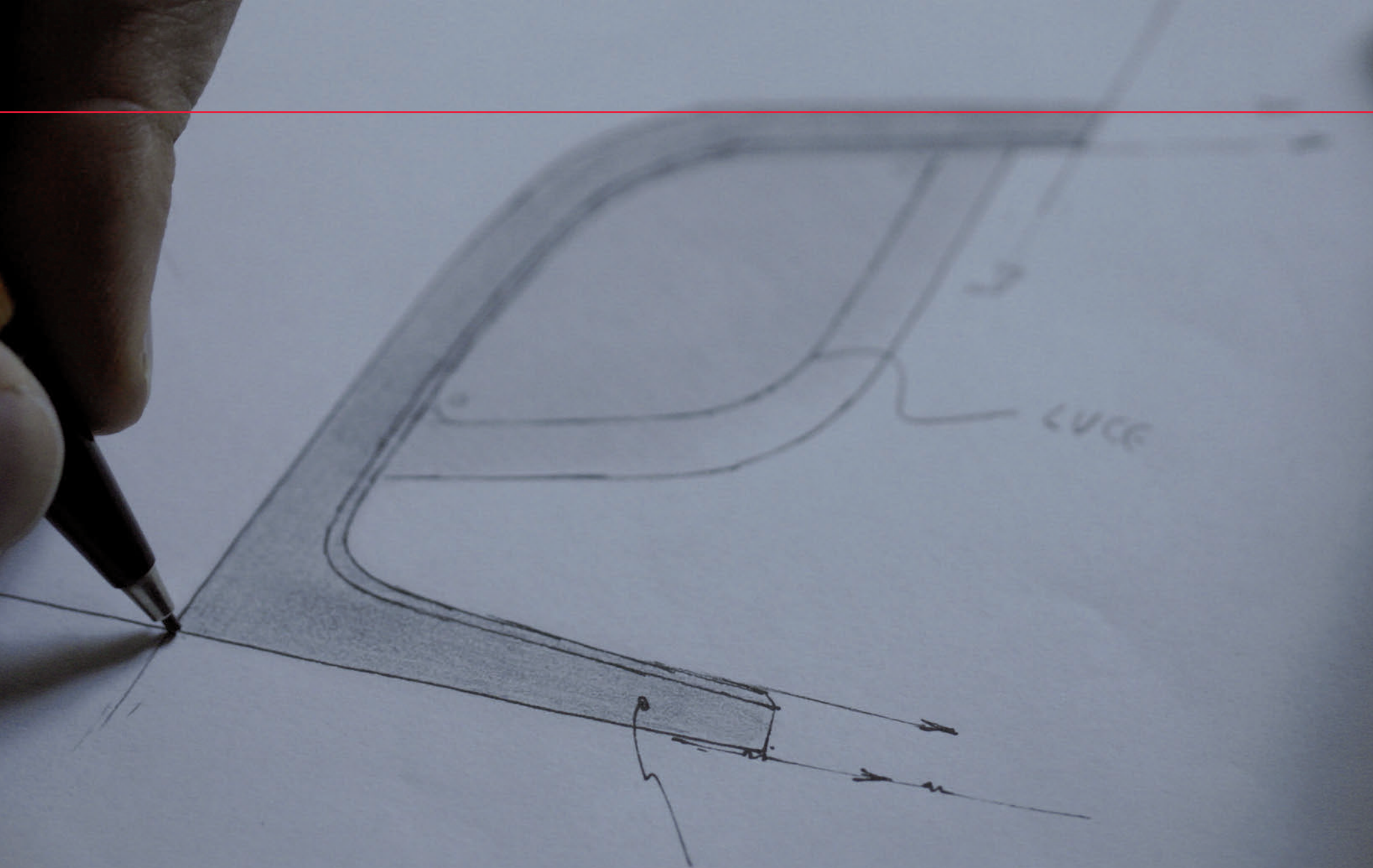
A relentless forward thrust that has generated a new aesthetic and functional paradigm.

A lowered structure that leaves room for dialogue and a visual relationship between baristas and users.

A **timeless design** that nonchalantly fits into any context.

Every detail serves to enhance the increasingly 'tailored' in-cup quality.

THE NEW PARADIGM





OP

The M200 is the result of a multi-year research project. A process of collective genesis involving the contribution of engineers and production technicians, baristas and sensory scientists, brand managers and industrial designers, resulting in an unprecedented machine. A long-time interpreter of the La Cimbali spirit, designer **Valerio Cometti** has harmonised the different contributions in an iconic form, a fluid expression of the forces at work and the gestures in action. The new **M200** is a three-

e-dimensional representation of a renewed relationship between increasingly attentive baristas and their customers, who are increasingly eager to discover and appreciate high-quality coffee. **A machine designed to take the sensory experience to its fullest expression.**

From our origins towards the future, aiming for perfection.

EN INNOVATION

THE MACHINE

A perfect synthesis of elegance and **Made in Italy** craftsmanship.

The new M200 represents a decisive step forward in the brand's aesthetic. **Hyper-solid, yet ultra-light**. Aesthetic stainless steel finishes are paired with a solid all-metal frame. The bright inserts help to lighten its volume and sculpt its shape, leading the eye towards the engine/boiler, the true heart of the machine, which is no longer hidden, but proudly exposed. The iconic 'C' profile – an unmistakable trademark – has been redesigned to be more prominent: taut, stylised and dynamic.

AESTHETIC







The design embraces advanced **ergonomic** concepts that help to define the impeccable operational design: the work area, group casings, steam knobs and wands.

All in an ideal position at the perfect distance to provide all the necessary comfort and agility.

The **up&down system** makes it possible to adjust the height of the worktop on demand depending on the requested drink.

The masterful lighting features carefully positioned **lighting points** that combine visibility and a striking effect.

Tilted displays make it easy to read and set preferences. Versatility and ergonomics in every little gesture.

Adjustable Turbosteam. Carefully designed to be easy for baristas to use. The steam arm is flexible and easy to use. At the touch of a button, the milk is finely frothed, always at the perfect temperature.

HUMAN CENTRIC

PERSONAL

The beating heart of the M200. Three different systems for a 'tailored' sensory result. The innovative thermal system with independent boilers is where advanced technology meets the barista's expertise.

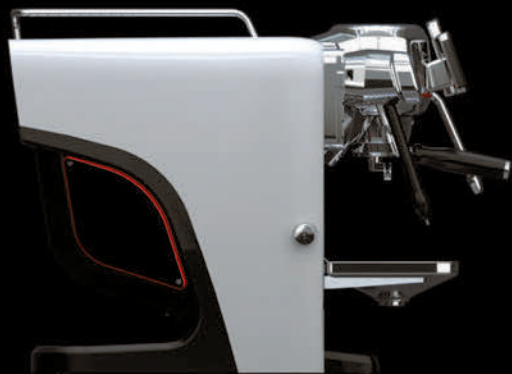
GT1 allows you to control the temperature of each boiler, guaranteeing the stability and flexibility needed for various recipes, ranging from espresso to caffè crème or French-style coffee.

PROFILE adds differentiated modulation of the pressure profile to the temperature control, refining the in-cup result in terms of body, acid and bitterness intensity, and olfactory spectrum. To meet the needs of advanced coffee bars with a wide range of specialities.

GT2, available soon, will allow up to 2 temperature profiles to be set for each coffee group, further expanding the machine's potential use.

TECH

GLOSSY WHITE



M200 GT1 DT/2
M200 GT1 DT/3
M200 GT1 DT/4

M200 GT2 DT/2
M200 GT2 DT/3
M200 GT2 DT/4

M200 PROFILE DT/2
M200 PROFILE DT/3
M200 PROFILE DT/4

MATT BLACK

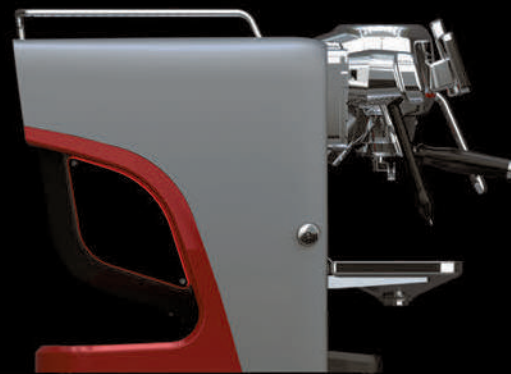


M200 GT1 DT/2
M200 GT1 DT/3
M200 GT1 DT/4

M200 GT2 DT/2
M200 GT2 DT/3
M200 GT2 DT/4

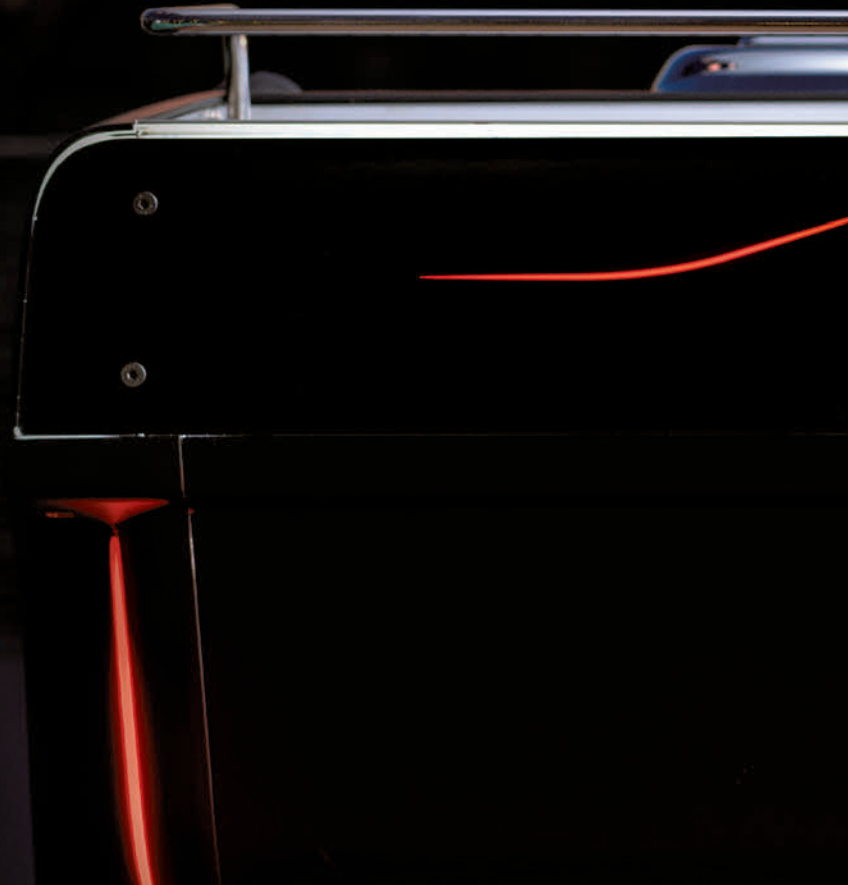
M200 PROFILE DT/2
M200 PROFILE DT/3
M200 PROFILE DT/4

RED ALUMINIUM



M200 PROFILE DT/2
M200 PROFILE DT/3
M200 PROFILE DT/4

THE BEAUTY





LA CIMBALI



A PROJECT WITH A VIEW





LA CIMBALI

M200 SUSTAINABILITY



LA CIMBALI PROJECT
EARTH

M200

LOWER IMPACT, HIGHER PERFORMANCE

(from 13,5 to 10 minutes)



-42%

**OVERALL
CONSUMPTION**



-25%

IGNITION TIME
(from 13,5 to 10 minutes)



-40%

**HEATING
CONSUMPTION***



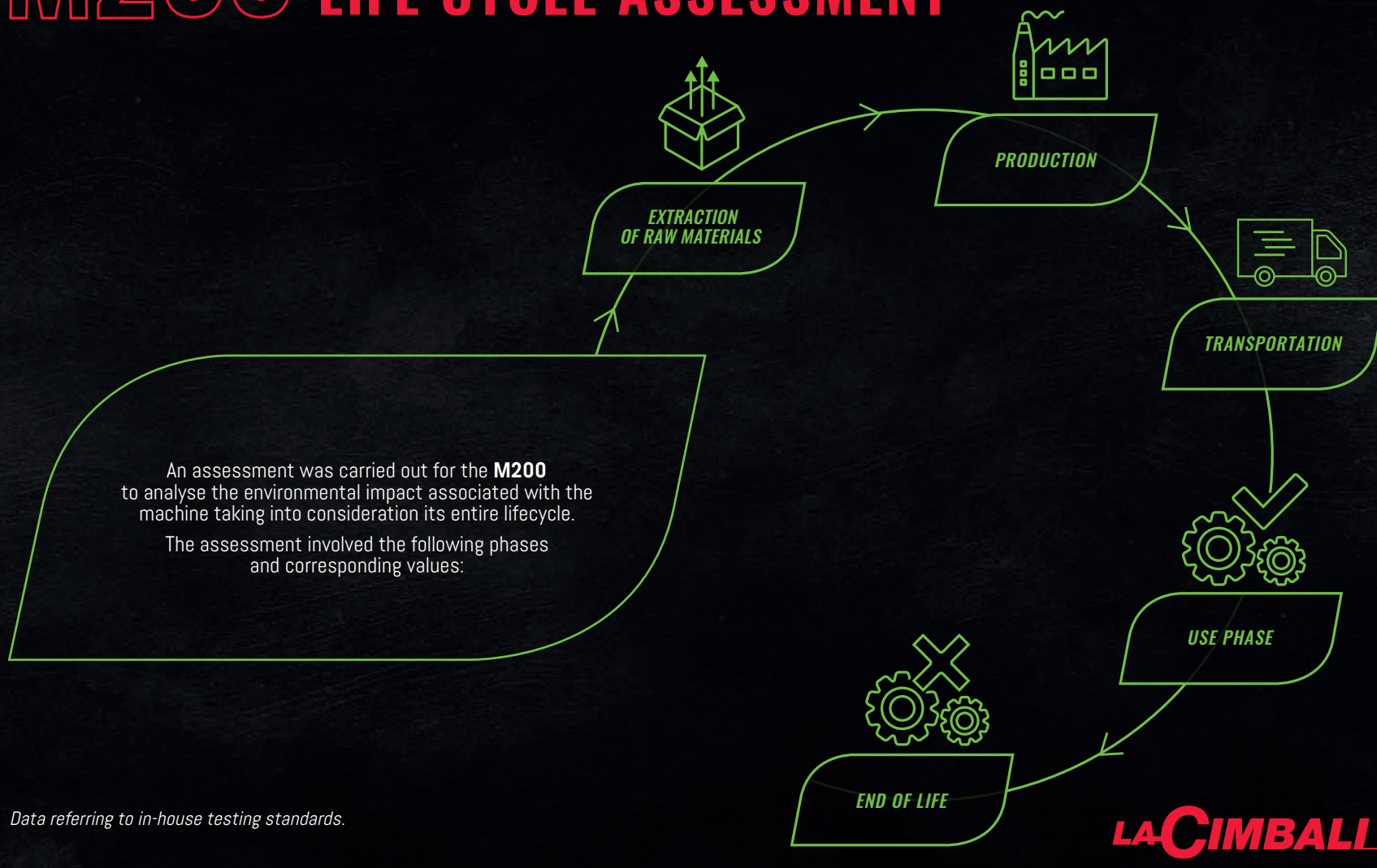
-50%

ENERGY CONSUMPTION
(on energy saving mode)

*VALUE: it is highly recommended to switch off the machine during inactivity time. Switching off the machine during inactivity time allows for further energy savings (-37% when switching off the machine for 12hrs a day, compared to keeping it on Ready-to-Use mode).

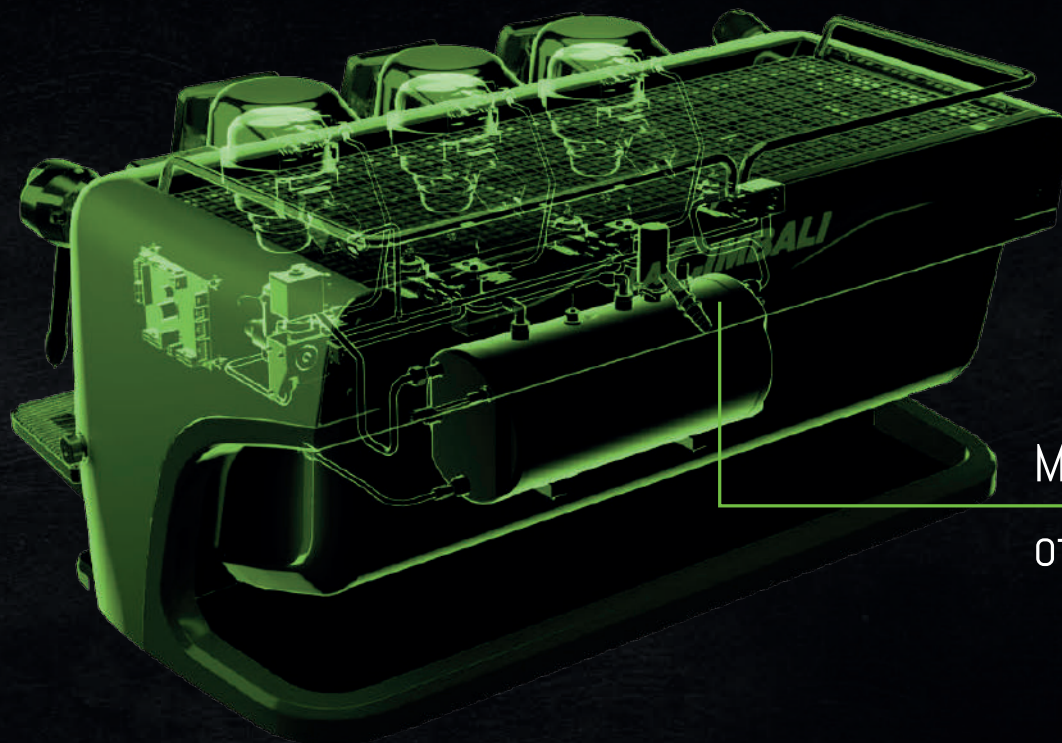
LA-CIMBALI PROJECT
EARTH

M200 LIFE CYCLE ASSESSMENT



Data referring to in-house testing standards.

M200 RECYCLABILITY ASSESSMENT



More than

94%

of the materials are recyclable*

Data referred to internal test standards.

LA-CIMBALI PROJECT
EARTH

M200 SUSTAINABLE EXCELLENCE

EVALUATION OF THE ENVIRONMENTAL IMPACT*
ASSUMING THE **REPLACEMENT
OF 100%** OF THE MACHINES
PRODUCED BY 2012.

**Values calculated on an annual basis (300days)*

16.569.000

ENERGY SAVINGS (KwH)

3.313.800

CO2 SAVINGS EQUIVALENT (KgCO2)
to the CO2 absorbed
by about 160.000 trees.



Data referring to in-house testing standards.

LA-CIMBALI PROJECT
EARTH

M200 GTi-3GR



ENERGY CONSUMPTION

SERVICE BOILER CAPACITY [LITRES]	7
INSTALLED CAPACITY OF SERVICE BOILER @ 230 V [W]	3430
COFFEE UNITS	3 boiler
INSTALLED CAPACITY OF SERVICE BOILER @ 230 V [W]	3 x 1300
INSTALLED CAPACITY OF CUP-WARMER @ 230 V [W]	230
START-UP TIME [MINUTES]*	10

DOUBLE ESPRESSO OUTPUT [CUPS/H]*	240
DOUBLE CAFFÈ CRÈME OUTPUT [CUPS/H]*	240

FIRST HEATING ENERGY CONSUMPTION [WH]**	803
READY-TO-USE ENERGY CONSUMPTION [WH/H]**	250
ENERGY-SAVING ENERGY CONSUMPTION [WH/H]**	209

ENERGY LOSS/DAY (DIN 18873-2) [WH]***	5025
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* output of each machine unit, measured in accordance with in-house testing standards

** data measured and/or estimated in accordance with in-house standards

*** measurement taken in-house in accordance with standard DIN 18873-2.

INDEPENDENT COFFEE BOILER	
NUMBER OF CUPS OF ESPRESSO [CUPS/H]	240
DOSE OF WATER FOR ESPRESSO [G]	45
TEMPERATURE OF WATER FOR ESPRESSO [G]	93

ENERGY PER ESPRESSO [WH/COFFEE]*	3,6
ENERGY CONSUMPTION START-UP + COFFEE BOILER READY-TO-USE FOR 1 H [WH]**	70

ENERGY FOOTPRINT PER ESPRESSO [WH/COFFEE]	3,8
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* Thermal energy held in the dose of water required to make the coffee

** Energy consumed for start-up and to keep 1 coffee boiler in ready-to-use mode for 1 h. Data modelled and estimated in accordance with in-house standards.

*** Energy consumed for start-up and to maintain ready-to-use mode for 1 h normalised over the number of coffees that can be dispensed in 1h.

KEY

FIRST HEATING ENERGY CONSUMPTION: energy consumption required to take the machine from the off condition to ready-to-use.

READY-TO-USE (RTU) ENERGY CONSUMPTION: energy consumption required to keep the machine in ready-to-use mode.

ENERGY-SAVING ENERGY CONSUMPTION: hourly energy consumption required to keep the machine in energy-saving mode.

ENERGY FOOTPRINT PER COFFEE: direct energy consumption (energy consumed to heat the volume of water required to dispense one coffee) and indirect energy consumption (energy consumed to keep the coffee boiler in ready-to-use mode) associated with the dispensing of one coffee.

M200 GTi-3GR

EFFICIENCY ENHANCEMENT SCENARIOS

1. EARLY MACHINE SHUTDOWN*

* Savings on total energy loss (service boiler+coffee boiler) that can be achieved by anticipating machine shutdown before daily restart. Data modelled and estimated in accordance with in-house standards.

	4H	8H	12H
Total daily energy loss compared to ENERGY SAVING	-1%	-7%	-20%
Total daily energy loss compared to READY-TO-USE	-3%	-20%	-37%

2. ENERGY-SAVING MODE ENABLING*

* Savings on total energy loss (service boiler+coffee boiler). Data modelled and estimated in accordance with in-house standards..

Total daily energy loss compared to READY-TO-USE:	-6%	-14%	-21%
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3. SHUTDOWN OF 1 COFFEE BOILER IN READY-TO-USE MODE*

* Savings on total energy loss (service boiler+coffee boiler). Data modelled and estimated in accordance with in-house standards.

Daily energy loss for coffee boiler compared to READY-TO-USE (3 BOILERS):	-0,3%	-1,5%	-2,7%
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-18%

ENERGY LOSS



EQUIVALENT TO THE CO2 RELEASED IN TWO MILAN-ROME TRIPS*

* In 5 years of life assuming 300 working days/year

6H

EARLY
SHUTDOWN

4H

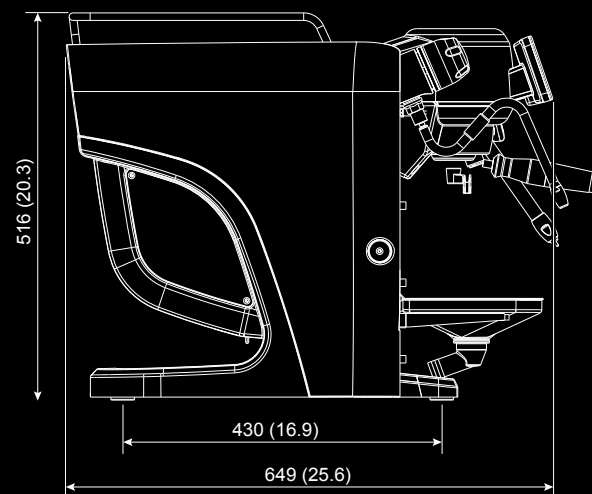
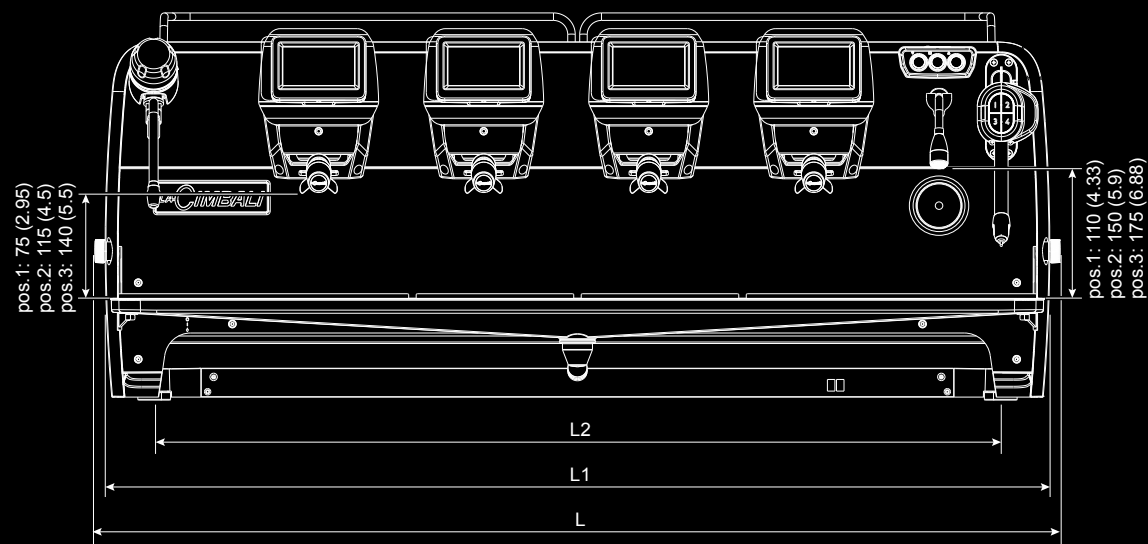
ENERGY
SAVING

2H

COFFEE
BOILER SHUTDOWN

LA-CIMBALI PROJECT
EARTH

TECHNICAL DATA



DIMENSIONS

L	34.9 inches	42.8 inches	50.6 inches
L1	33.8 inches	41.7 inches	49.6 inches
L2	29.1 inches	37 inches	44.9 inches

NET WEIGHT	154.3 pounds	202.8 pounds	242.5 pounds
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POWER SUPPLY			
	380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz	380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz	380-415 V3N 50-60 Hz 220-240 V3 50-60 Hz 220-240 V 50-60 Hz
INSTALLED POWER	6,2-7,4 kW	7,5-8,8 kW	8,8-10,4 kW
HYDRAULIC CONNECTION	ø 3/8 gas	ø 3/8 gas	ø 3/8 gas
HYDRAULIC FEEDING PRESSURE	1 ÷ 6 bar (0.6 MPa)	1 ÷ 6 bar (0.6 MPa)	1 ÷ 6 bar (0.6 MPa)
COFEE BOILER CAPACITY	0,6 L	0,6 L	0,6 L
HOT WATER AND STEAM BOILER CAPACITY	7 L	7 L	7 L
AVAILABLE FINISHES	glossy white, matt black, polished aluminium (only M200 PROFILE)		



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