

HALCYON FLAVOURS

Party for your taste buds

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PROFESSIONAL COMPACT COFFEE MACHINES



C2013 > A compact 2 groups coffee machine with the production capacity of a traditional machine, with the practical AUTO-FOAMER steam wand option and enhanced heat exchanger. The groups temperature is thermostatically controlled to maximize the thermal stability in any situation. Special removable grids under the groups allow to use 13 cm high cups.

Available versions: DE AUTO-FOAMER / DE electronic dosing and PM manual dosing.

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / built-in motor pump / stainless steel AISI 304 body.

STYLISH PROFESSIONAL COFFEE MACHINES



EAGLE DOME > It is a modern replica of Belle Époque machines, the brass body is a masterpiece. Eagle is a 2 groups model, available in black, golden or chrome plated brass, in 2 configurations: DE electronic dosing or PM manual dosing.

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / external motor pump included / brass body.



GALATEA > This 2 groups machine has been manufactured for customers attracted by design and handiness at the same time, thanks to its large working surface. In DE electronic dosing version, groups are thermostatically controlled to maximize the thermal stability under any circumstances. MN lever version is equipped with traditional thermosiphonic circulation system.

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / built-in motor pump / stainless steel AISI 304 body.

PROFESSIONAL LEVER COFFEE MACHINES



B2013 AL LEVER > The new design lever coffee machine, inspired by "naked motorbikes" style, it fiercely shows its powerful lever groups that have been tested to endure over 200.000 cycles! Optional gas heating and motor pump.

Available with 1, 2 or 3 groups.

Main features: electrical heating / copper boiler with automatic refill / automatic electrical cut-off with empty boiler / stainless steel AISI 304 body.

ESPRESSO COFFEE MACHINES SINCE 1901



It was 1901 when Luigi Bezzera patented the first espresso coffee machine introducing a new way of drinking coffee, starting the Italian espresso coffee culture.

At the Milan International Fair 1906 Luigi Bezzera presented an absolute novelty, the first espresso coffee machine. The espresso coffee today is considered an old Italian tradition, Bezzera family still works to improve its products to spread the tradition around the world.

Bezzera means quality espresso machines made in Italy since 1901 with passion.



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BEZZERA
Dal 1901

FOR
ESPRESSO
LOVERS
ONLY



General Catalogue

MADE IN ITALY

PROFESSIONAL COFFEE MACHINES



ARCADIA > Bezzera reliability and know-how, enhanced by the current technological solutions, create a new coffee machine model for the most demanding users satisfaction. Arcadia is the first professional espresso machine (patent pending) able to prepare coffee with the drip brewing method, with the same brewing head used to brew an espresso.

Main features: brewing profile system / electrical heating controlled by PID thermostat / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / built-in motor pumps / stainless steel AISI 304 body with coloured panels.



ELISSE 2011 > Created in 2011, it incorporates the best of Bezzera proven technology and innovative electronic devices. Individual group temperature control by PID system, LCD display to monitor all functions, thermostatically controlled groups for constant temperature under heavy duty conditions.

AUTO-FOAMER steam wand for automatic milk frothing. **Available versions:** DE PID / DE electronic dosing, PM manual dosing and AL lever dosing (1 to 3 groups).

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / built-in motor pump / stainless steel AISI 304 body with chromed or black inserts.



B2016 > The new B2016 espresso coffee machines range resume main BEZZERA's distinctive marks: reliability, robustness, versatility.

Reliability: a selection of top quality components grant the performances in all working conditions.

Robustness: B2016 body is entirely made of stainless steel AISI 304 (14301).

Versatility: the large working area and the special grids allow to use up to 13 cm high cups.

B2016 DE > In DE electronic version, a control box manages the coffee dosing programmed by the user; you may programme 4 different coffee doses for each group.

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / built-in motor pump / stainless steel AISI 304 body.



B2013 > A solid traditional coffee machine, build to last. Now with the practical AUTO-FOAMER steam wand option.

Available versions: DE AUTO-FOAMER / DE electronic dosing, PM manual dosing and AL lever dosing (see following section).

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / built-in motor pump / stainless steel AISI 304 body.

WELCOME TO...

BEZZERA WORLD!

"LEVETTA" SEMI PROFESSIONAL COFFEE MACHINES

"Levetta" models Galatea Domus, Magica and Mitica are equipped with thermosiphonic circulation system and copper boiler with internal heat exchanger. Available with water tank and vibration pump, direct water connection with rotary pump, and TOP version that allows the user to select between tank or water main and is equipped with professional components.

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / vibration or rotary pump / stainless steel AISI 304 body.



GALATEA DOMUS > Design and technology of this unique model are inspired by the Sixties.

Available in 2 configurations:

- "S" version, with water tank and vibration pump.
- "R" version, with connection to the main water supply and volumetric motor pump.



MAGICA > Available in 2 configurations:

- "S" version, with water tank and vibration pump.
- "S PID" version, with water tank and vibration pump and temperature control by PID. Thanks to a practical display it is possible to control the temperature of the coffee between 80°C and 100°C, to extract the most of any coffee blends.



MITICA > Thanks to the different design, this model can be proposed in 4 configurations:

- "S" version, with water tank and vibration pump.
- "R" version, with connection to the main water supply and volumetric motor pump.
- "TOP" version, with double water supply (tank and water main), rotary pump and professional pressostat.
- "TOP PID" version, with double water supply (tank and water main), rotary pump and temperature control by PID. Thanks to a practical display it is possible to control the temperature of the coffee between 80°C and 100°C, to extract the most of any coffee blends.

SEMI PROFESSIONAL LEVER COFFEE MACHINES



STREGA > This model is equipped with the traditional technology of lever group machines in combination with the original Bezerra heating system by 2 thermostatically controlled resistances, for a perfect extraction of coffee aroma. In the TOP version, the user can select the tank or water main supply on the same machine. Stainless steel AISI 304 model, available in 3 configurations:

- "R" version, direct connection to water main, without pump.
- "S" version, water tank with vibration pump.
- "TOP" version, double water connection tank+main with vibration pump to fill the group chamber, professional pressostat.

SEMI PROFESSIONAL COFFEE MACHINES

BZ range can be installed anywhere, as no connection to water main is required. Groups are thermostatically controlled for constant temperature. The boiler with heat exchanger and the group heating system makes this model ideal for small communities. The new hydraulic and electric circuit allows to reach a perfect thermal stability and an accurate setting of the temperature equal to machines in the professional range, while saving energy at the same time.

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / vibration or rotary pump / stainless steel AISI 304 body.



BZ13 > Fast heating time and reliability.

Available versions:

- DE PID electronic dosing with PID temperature control and pump manometer.
- PM manual dosing with double scale manometer.



BZ07 > Versatility and tradition.

Available versions:

- DE electronic dosing.
- PM manual dosing.
- PID temperature control optional available on both version.



BZ10 > Simple and heavy duty.

Available versions:

- PM manual dosing.



BZ16 > Is a new heavy duty one group model.

Available versions:

- DE electronic dosing with pre-inflation.
- PM manual dosing.

Available with tank and vibrating pump "S", or with connection to the water supply and volumetric motor pump "R"; it can be installed anywhere, equipped with 2lt boiler with heat exchanger.

DOUBLE BOILER COFFEE MACHINES

MATRIX MN and **DUO MN** with manual "Levetta", are equipped with thermosiphonic circulation system while **MATRIX DE** and **DUO DE** are equipped with BZ group controlled by PID thermostat to keep a constant brewing temperature. Both models are equipped with double boilers system controlled by PID thermostats, supplied by switchable water supply system that allows to choose between water tank and water main supply.

Main features: AISI 304 Steel frame and Body / Daily Automatic on/off setting / Automatic back flush program / Setttable pre-inflation / Water filter and service alarm / RGB LED light calibration intensity and colour (MATRIX model only) / Water source setting / Boiler priority setting.



MATRIX > New concept in the semi-automatic espresso coffee machines: world sophisticated software and electronics controlled by 3.5" touch display. Body colours selection according to the environment style.

Available versions:

- DE electronic dosing with 3 PID thermostats.
- MN "LEVETTA" group with 2 PID thermostats.



DUO > Thermo balance without compromise: sophisticated espresso coffee machine with compact body and full size heavy duty professional features.

Available versions:

- DE electronic dosing with 3 PID thermostats.
- MN "LEVETTA" group with 2 PID thermostats.

HOME USE COFFEE MACHINES

Our semi professional ranges are built with professional components like full size professional filter holder and heavy duty single boiler systems. Our machines have 2 programs that allow to produce steam or brew coffee one by one switching the boiler temperature.

Main features: electrical heating / copper boiler with auto-refill / automatic electrical cut-off with empty boiler / vibration pump / stainless steel AISI 304 body.



UNICA PID > An excellent quality product, combining the traditional manual lever group with professional components for top results in its class.

The group is heated by thermosiphonic circulation system, the PID uses 2 programs to manage the coffee and steam temperature set by the user.

Available versions: PM manual dosing or DE electronic dosing with PID control.

Main features: electrical heating / water tank / vibration pump / adjustable coffee-steam temperature by PID control / manometer / stainless steel AISI 304 body.



BZ09 > This model allows to prepare an excellent espresso or cappuccino at home. The machine is manufactured similarly to BZ07 and BZ10, but it is equipped with a single-boiler system for steam and hot water, suitable for domestic use.

Main features: electrical heating / vibration pump / pump manometer / stainless steel AISI 304 body.

SEMI PROFESSIONAL COFFEE GRINDERS



NEW HOBBY > The home use model with excellent performances in its class. The commercial grade and efficient group-head allows to taste the finest espresso coffee, cappuccino or tea at home.

Main features: electrical heating / 3-way solenoid valve / vibration pump / 0,25lt boiler / 3lt water tank / stainless steel AISI 304 body, also available in red or black color.



BB004 > Coffee grinder-doser for semiprofessional use, available in automatic or manual version.

Main features: 50 mm flat grindstones / 1 Kg per hour capacity / 1340 RPM motor / AISI 304 stainless steel structure / adjustable grinding and dosing.



BB005 > Doserless grinder, conceived for domestic use; available in timer automatic or manual version.

Main features: 48 mm conical grindstones / 4 Kg per hour capacity / 900 RPM motor / AISI 304 stainless steel structure / adjustable grinding.

PROFESSIONAL COFFEE GRINDERS



BB020 > Coffee grinder-doser for professional use, available in 3 configuration: AT automatic, MN manual and TM timer doserless.

Main features: 64 mm flat grindstones / 7,5 Kg per hour capacity / 1400 RPM motor / AISI 304 stainless steel structure / adjustable grinding and dosing.

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