



CIME  
MACCHINE ESPRESSO ITALIANE



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# CIME

## ITALIAN ESPRESSO MACHINES

*Coffee is a living force, it designs the spaces that house it and delights those who taste it*

At **Cime**, we give form to this energy to enhance the pleasure of coffee and convey its appeal.

No tricks. No compromise. High performance, durability, continuous pursuit of high construction standards and certified quality. It is an unwavering commitment to selecting and assembling the best materials with expert craftsmanship and meticulous attention to detail to produce sturdy, durable machines appreciated by end users and technicians alike.

But our real trademark is ease of use and maintenance, along with the unmistakable design that has made **Cime** famous throughout the world.



The name **Cime** has two meanings, both deeply rooted in our corporate identity and mission.

**Cime** stands for **Costruzioni Italiane Macchine Espresso**, reflecting our dedication to building exceptional espresso machines in the Italian tradition.

Our passion for the art of espresso drives us to constantly pursue excellence and innovation in our creations.

Furthermore, **Cime** also has a profound symbolic meaning.

The name symbolises the majestic mountain peaks that represent the ambitious goals we set ourselves every day.

As unflagging mountaineers, we face the challenges of our industry with the determination and tenacity of pioneers aiming to conquer new heights of innovation, quality and customer satisfaction.

Every day, we strive to bring to the espresso coffee industry the best Italian tradition has to offer and the verve for exploring the highest peaks. This is what makes us unique and inspires us to give our best in everything we do.



The story of **Cime** began 12 years ago with its visionary founder, a man with a dream: to create coffee machines that would be exceptionally easy to use and repair. This man had gained extensive experience as an exclusive technical service provider for the leading coffee machine manufacturers, and in-depth knowledge of the industry.

## THE VISION

In 2012, he decided to make this idea a reality and created his first coffee machine. He built the machine himself, using tested components from the world of professional coffee machines. The goal was clear, as was the name **Cime**, which instantly became the brand name of the newly-founded company.

## THE TRADEMARK

Thanks to his in-depth knowledge of the coffee industry and his meticulous attention to detail, the founder has succeeded in keeping this legacy alive in every product. Today, the **Cime** brand is synonymous with high quality coffee machines, unmistakable design and ease of use and maintenance, heralding a brand-new era in the world of professional espresso coffee.

## THE DREAM

Thanks to the rapid success of his technical assistance company, which quickly became a benchmark for coffee machines in Milan, the founder saw the need for a new generation of durable machines that would be simple to use and easy to repair, so as to free the barista from the constant need for technical assistance.

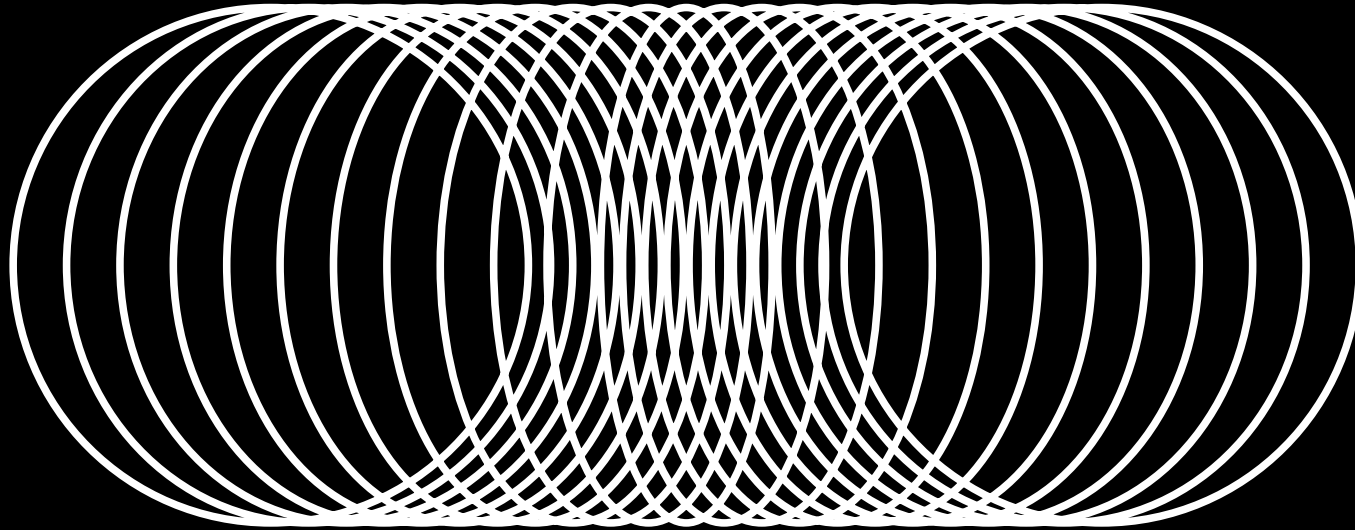
## THE BEGINNING

This first machine model laid the foundations for the current product range, which still today embodies the company's hallmarks: quality, and ease of use and maintenance. The market response was enthusiastic and demand for these new machines grew apace.

## A NEW ERA

# MISSION

SUSTAINABLE EXCELLENCE WITHIN EVERYONE'S REACH



Our philosophy revolves around the ease of use and maintenance of the coffee machine, precisely because we want to make the coffee experience easy, pleasant and affordable for everyone.

Since our foundation, we have set ourselves the goal of creating intuitive and accessible coffee machines, eliminating unnecessary elements and complicated procedures. We want our customers to enjoy an uncomplicated experience, achieving excellent results in a few simple steps. Ease of maintenance is equally important to us, as it contributes to guaranteeing the durability of our machines.

For this reason, we design our products in such a way that all components are easily accessible for both users and technicians, so that repair work can be carried out without difficulty.

Our commitment to quality is reflected in our constant efforts to perfect our production processes, using the best materials available to ensure a long machine life cycle, thereby minimising environmental impact. We prioritise strict quality standards to guarantee that every machine that leaves our factories is first-class and reliable.



## PURSUIT OF PERFECTION

The perfect espresso requires not only the use of superior coffee beans, but also and above all the perfect machine to bring out their characteristics. This constant quest for perfection fuels our ambition and motivates us every day to reach new heights.



## THE STRENGTH OF THE GROUP

Our most valuable asset is our people and the passion they put into their work. Teamwork is our greatest strength since all team members have the same goals at heart, which are based on a few but fundamental principles.



## ROOTS IN SIMPLICITY

The soul of **Cime** is enclosed in the concept that brought the first Cime machine to light and which best embodies our idea of perfection: ease of use and maintenance.

Since then, **Cime** has evolved, combining technical expertise with attractive design to meet the myriad needs of baristas around the world, while keeping its soul - simplicity - intact.



## SUPPORT FOR BARISTAS

The result of this commitment is a wide range of products for baristas. From more traditional machines to state-of-the-art models, we have a comprehensive range to suit the specific needs of each and every barista. We want everybody to have the best tools to be able to conjure up a phenomenal coffee that totally satisfies the needs of their clientele. Our support for baristas is a cornerstone of our mission.



## ITALIAN CRAFTED

All our products are manufactured exclusively in our factories in Italy, guaranteeing direct and strict control over the quality of raw materials and compliance with safety standards.



## BUILT TO LAST

We promote the longevity and serviceability of our machines, extending their life and reducing the need for premature disposal.



## SAFETY ASSURED

100% of our products are meticulously tested and CB-certified, guaranteeing maximum electrical safety.



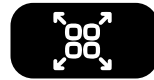
## ARTISANAL EXCELLENCE

Every single machine is the result of the careful and passionate work of the hands of specialised personnel, who build the machines manually with great attention to detail.



## ECO CONSTRUCTION

We actively seek ecological solutions and responsibly sourced materials, giving priority to suppliers who share our commitment to sustainability.



## SUSTAINABLE DESIGN

We design intelligently to make possible to dismantle the product at the end of its life, favouring the reuse of materials.



## CIRCULAR ECONOMY

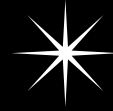
Our packaging is made from recycled materials wherever possible, supporting a circular economy and reducing the demand for new raw materials.



## WASTE REDUCTION

We prioritise intelligent packaging solutions that combine small dimensions with optimal product protection.

# PRODUCTS



## CIME PROFESSIONAL

We have established a strong presence in the professional espresso machines market, offering a comprehensive range of products meticulously crafted that cater to various segments. Cime product line encompass the Cime Professional Line.





Our most sophisticated machines contain the cutting edge technology of the **Cime** group head, an evolution of the traditional group head, to which significant technological advances have been made to improve performance.

The **Cime** group head has been meticulously designed to achieve the best possible mechanical pre-infusion through the use of a solenoid valve and the increased volume available inside the block valve. This allows for ideal mechanical pre-infusion, ensuring optimal extraction and preservation of the aroma profiles.

The **Cime** group head also excels in thermal stability, ensuring a constant coffee temperature throughout the dispensing process. This makes it the perfect solution for high-volume cafés that require reliable and consistent espresso production.

With the **Cime** group head, baristas can enjoy a superior brewing experience, unleashing the full potential of their coffee beans and providing exceptional cups of coffee for their customers.

# SATURNO MB-60

SUSTAINABLE EXCELLENCE.  
LOWER IMPACT, HIGHER PERFORMANCE

Inspired by the elegant curves of the sixth planet in our solar system, **Saturno** represents the future of coffee machines, emerging as the acme of the **Cime** sustainability project. Guided by the principles of circular economy and eco-design, Saturno is the fruit of a multi-year project that perfectly embodies our unwavering commitment to reach new heights.

A collective genesis involving the contributions of engineers, production technicians, baristas and designers, resulting in a machine without precedent. These contributions were harmonised into a fluid expression of the forces at play and the gestures to be performed, dexterously blending futuristic dynamism, sturdiness and state-of-the-art technology. This innovative effort combines the art of skilful coffee brewing with functional brilliance, ergonomic intelligence and a commitment to environmental sustainability. These features align perfectly with our principles of ease of use and maintenance, which have been our unmistakable trademarks since the outset.

One of **Saturno's** distinguishing features is its intelligent shutdown function, which adapts to the use of the barista, eliminating waste and providing significant energy savings.





During the design phase of **Saturno**, an in-depth analysis of the machine's entire life cycle was conducted to assess its environmental impact. This meticulous approach aligns with our commitment to sustainability and responsible production practices.

The signature rounded panels wrap around the sides of the machine, combining strength with aesthetic appeal. The luminous inserts help lighten the volumes and sculpt the shapes, guiding the eye towards the – strictly **Cime** – group heads. It is, indeed, these group heads that guarantee exceptional thermal stability, enabling precise and uniform extraction, while the system guarantees impeccable temperature control, facilitating the simultaneous dispensing of coffee and steam.

Coffee extraction is also raised to new standards of precision thanks to the programmed electronic dosing, which enables the serving of remarkably consistent, personalised cups.

**Saturno**, with its unrivalled performance, marks a turning point in energy savings, and ranks as the ultimate choice for espresso pioneers.

# HIGHLIGHTS

## 1 PEAK PERFORMANCE

The Multiboiler Cime system guarantees optimal performance in any work situation, even under stress, thanks to independent steam and coffee circuits that ensure the best in-cup result.

## 2 ENERGY EFFICIENCY

Up to 40% energy savings achieved through insulated boilers and intelligent energy management through Auto-on, Auto-off, and Day-off functions, allowing to program on-off timers for specific days or daily intervals.

## 3 SUSTAINABLE SOLUTIONS

Reduction of total energy loss with early machine shutdown, Eco mode and boiler shutdown.

## 4 SUPERIOR THERMAL STABILITY

The Cime Multiboiler system combined with the Cime dispensing unit ensures flawless consistency in all conditions of use.

## 5 PID TEMPERATURE CONTROL

Accurate temperature regulation of each individual boiler via PID control system, ensuring optimal brewing conditions for any blend of coffee.

## 6 ENHANCED VISIBILITY

The illuminated work area with energy-efficient LED lighting provides better visibility for bartenders and makes the overall atmosphere more pleasant.

## 7 MULTIFUNCTIONAL TOUCHSCREEN

3.2-inch digital multifunctional touchscreen display with user-friendly interface to easily display and set temperatures for each individual boiler and control all coffee extraction parameters.

## 8 SMART TECHNICAL SUPPORT

The 3.2-inch display not only alerts users about potential issues but also offers specific guidance for maintenance technicians to address any problems effectively.

## 9 THE POWER OF AUTOMATION

Programmable electronic dosing to set to power on and off, delivering both efficiency and ease.



# HIGHLIGHTS



- 10 AUTOMATIC CLEANING**  
The purge function, activated with a simple button press, dispenses a customizable amount of water to keep the group consistently clean before each use.
- 11 PRE-INFUSION**  
The Cime brewing unit enables the best possible mechanical pre-infusion, allowing maximum extraction of aromatic substances for an excellent in-cup result.
- 12 PROGRAMMABLE MAINTENANCE**  
Self-diagnostics, statistical data, and scheduled maintenance options, with the flexibility to program based on liters or the number of coffees dispensed.

## FEATURES



### SAFETY REINVENTED

Cool-touch, aisi 316 stainless-steel steam wands prioritize user safety while delivering outstanding steam performance. The 12 mm diameter ensures a high steam flow rate for optimal efficiency.



### PRECISION STEAM CONTROL

The control system for steam production and dispensing offers high manual sensitivity, allowing baristas to have complete control over the steaming process.



### ACCURATE DOSING

High-performance volumetric counters enable precise and consistent dosing in each cup, ensuring a reliable and satisfying beverage experience.



### CUSTOMIZABLE INFUSION

Instant mixing of fresh water and steam for teas allows the users to adjust the temperature according to their preferences.



### AUTONOMOUS CUP PROGRAMMING

Tailored doses in the cup can be set through the autonomous programming feature, providing convenience and efficiency.



### EASY MAINTENANCE

Quick access to internal parts simplifies technical assistance and maintenance procedures.



### ELECTRONIC SELF-LEVELING

The boiler's filling level is automatically monitored and maintained through an electronic level probe, ensuring proper operation at all times.



### RELIABLE VOLUMETRIC PUMP

The volumetric pump maintains a constant pressure even with simultaneous use of multiple functions and groups.



### OPTIONAL CUP WARMER

An optional cup warmer ensures that your cups are always at the optimal temperature, regardless of various climatic and environmental conditions.



### AUTOMATED CLEANING

The automatic cleaning cycle takes care of the brew groups, ensuring hygienic and hassle-free maintenance.



### EMERGENCY CONTROL

An emergency button is incorporated to guarantee full machine control in the event of interface malfunction, ensuring safety at all times.

## TECHNICAL FEATURES



### COLOURS

Glossy black & Matt black



Glossy yellow & Matt black



Glossy white & Matt black



### OPTIONAL

Italian Version (Espresso cups), height 80 mm

American Version (Takeaway cups), height 110 mm

### FEATURES

VOLTAGE

220-240V~ 380-415 V

POWER

4700 W

DIMENSIONS

80 x 60 x 46 cm

NET WEIGHT

71 Kg

BOILER

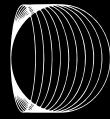
8 Lt

1 Lt

1 Lt

### 2 GROUPS VERSION

# RING GROUP



Our classic machines are built with the dependable ring group head. The ring group head is the most widespread technology on the market for brewing of a good espresso easily. It is, in fact, a tried and tested technology with a simple and economical construction. The ring group head technology uses a 3-way solenoid valve to drain off the water and excess pressure after dispensing.

Additionally, the group head is kept at the correct temperature thanks to thermosyphon circulation. The ring group head is an excellent choice for bars, cafeterias and restaurants with medium production volumes, offering a simple, reliable and economical solution, with the notable advantage of having a fast heating rate.

# LUNA SB-20 TIMER

## THE EARTH'S SHINING SATELLITE

**Luna**, is aptly named after the Earth's natural satellite because, just like the moon, it embodies a captivating blend of beauty and functionality, brightening the coffee-making experience. Built on the principles of the very first **Cime** machine, **Luna** is the machine that best represents Cime's philosophy: ease of use and maintenance.

**Luna** provides a simple and functional coffee brewing experience.

Ergonomic and versatile, **Luna** is available in two colour options, making it a visually appealing addition to any café décor.

Careful, ergonomic design at the service of the barista. Equipped with a digital second-counting timer, it enables you to precisely adjust the extraction time, resulting in a perfect cup of espresso, custom-tailored to your taste preferences. Baristas will find it extremely convenient to use the extraction counters for each group head, which will allow them to monitor espresso production with the greatest of ease.

This function allows you to control the consistency of your beverage and ensure that each extraction is perfect.

Safety and comfort are paramount for us, which is why we have equipped Luna with a 12 mm steam wand for the preparation of cappuccinos and beverages with delicious, velvety milk, without the risk of being scalded.

Not only does **Luna** offer a wide range of cutting edge functions and features, but it is also competitively priced, making it a fantastic choice for any bar or café.



# HIGHLIGHTS

- 1 EASY TO USE**  
Luna offers an intuitive monitoring system that simplifies barista control.
- 2 SHOT TIMER**  
This feature allows you to control the brew to the second in order to best use different coffee blends.
- 3 SIMPLE AND COMPACT DESIGN**  
With panels available in white or black, Luna has a classic design that can be adapted to any environment.



# FEATURES



**SAFETY REINVENTED**  
Our cool-touch, aisi 316 stainless-steel steam wands prioritize user safety while delivering outstanding steam performance.



**AUTOMATED CLEANING**  
The automatic cleaning cycle takes care of the brew groups, ensuring hygienic and hassle-free maintenance.



**OPTIONAL CUP WARMER**  
An optional cup warmer ensures that your cups are always at the optimal temperature, regardless of various climatic and environmental conditions.



**AUTOMATIC ELECTRONIC LEVEL CONTROL**  
Hassle-free water level management with our automated electronic control system.



**EASY MAINTENANCE**  
Quick access to internal parts simplifies technical assistance and maintenance procedures allowing baristas to save time and effort.



**RELIABLE VOLUMETRIC PUMP**  
The high-performance volumetric pump maintains a constant pressure even with prolonged and simultaneous use of multiple functions and groups.

## LUNA SB-20 TIMER TECHNICAL FEATURES



### COLOURS

Matt Black



Matt White



### OPTIONAL

Italian Version (Espresso cups), height 80 mm

American Version (Takeaway cups), height 110 mm

### ON DEMAND

Gas kit

FEATURES	1 GROUP VERSION	2 GROUPS SEMIAUTOMATIC VERSION	2 GROUPS AUTOMATIC COMPACT VERSION	2 GROUPS AUTOMATIC VERSION
VOLTAGE	110-115 V~ 220-240 V~ 50-60 Hz	110-115 V~ 220-240 V~ 380-415 V~ 50-60 Hz	110-115V ~ 220-240 V	110-115V ~ 220-240V~ 380-415 V
POWER	1800-2200 W	3000-3400 W	2100-2300 W	3000-3400 W
DIMENSIONS	45 x 57 x 45 cm	86 x 54 x 54 cm	54 x 45,5 x 43,5 cm	86 x 54 x 54 cm
NET WEIGHT	29 Kg	62 Kg	38 Kg	62 Kg
GROSS WEIGHT	37 kg	75 Kg	-	75 Kg
BOILER	5 Lt	11,5 Lt	Water tank 2,7 Lt Water connection 5 Lt	11,5 Lt

## LUNA SB-20 TIMER TOTAL BLACK TECHNICAL FEATURES

## SPECIAL VERSION



### COLOURS

Matt Black



### OPTIONAL

Italian Version (Espresso cups), height 80 mm

American Version (Takeaway cups), height 110 mm

### ON DEMAND

Gas kit

FEATURES	1 GROUP VERSION	2 GROUPS SEMIAUTOMATIC VERSION	2 GROUPS COMPACT VERSION	2 GROUPS AUTOMATIC VERSION
VOLTAGE	110-115 V~ 220-240 V~ 50-60 Hz	110-115 V~ 220-240 V~ 380-415 V~ 50-60 Hz	110-115V ~ 220-240 V	110-115 V~ 220-240 V~ 380-415 V~ 50-60 Hz
POWER	1800-2200 W	3000-3400 W	2100-2300 W	3000-3400 W
DIMENSIONS	45 x 57 x 45 cm	86 x 54 x 54 cm	54 x 45,5 x 43,5 cm	86 x 54 x 54 cm
NET WEIGHT	29 Kg	62 Kg	38 kg	62 Kg
GROSS WEIGHT	37 kg	75 Kg	-	75 Kg
BOILER	5 Lt	11,5 Lt	Water tank 2,7 Lt Water connection 5 Lt	11,5 Lt

# CO-03 NEO

## ICONIC ITALIAN DESIGN

**Neo** is an authentic masterpiece of Italian design, specifically conceived to meet the needs of baristas seeking consistency and repeatability in coffee brewing. The machine's distinctive side LEDs add an original, eye-catching touch to the stainless steel structure, while the front lighting enhances visibility in the work area, creating a pleasant atmosphere. Incredibly versatile and customisable, **Neo** is the only machine in the range that can be supplied with either the **Cime** group head, ideal for intensive use, or the ring group head, suitable for more occasional use, depending on the user's specific needs.

Another distinctive feature of the machine is its adjustable tray with three different heights to accommodate cups of various sizes.

With its second-counting display, **Neo** offers excellent control over coffee dispensing, while guaranteeing perfect results every time.

Despite its outstanding performance, **Neo** is incredibly compact in size and fits perfectly into any environment, claiming pride of place.

Furthermore, thanks to the RGB options, the machine can be customised to create a visually stunning configuration that will catch the eye of customers and add a touch of style to your décor.



# HIGHLIGHTS

- 1 SIDE LED LIGHTS**  
A hallmark of the Neo's aesthetics, the eye-catching side lights are a real style statement that adds a touch of sophistication to any interior.
- 2 ILLUMINATED WORKING AREA**  
The strategically placed lights on the work area not only improve visibility, but also create a pleasant and inviting atmosphere.
- 3 ADJUSTABLE WORKTOP**  
The three-height adjustable worktop is a hallmark of Neo and allows the user to adjust the height according to the cups being used.
- 4 SHOT TIMER**  
This feature allows a second-by-second control of the brew to make the best use of different coffee blends.
- 5 DISPLAY VISUALIZATION OF MACHINE PARAMETERS**  
Practical programming interface for the maintenance technician.



# FEATURES



## SAFETY REINVENTED

Our cool-touch, aisi 316 stainless-steel steam wands prioritize user safety while delivering outstanding steam performance. The 12 mm diameter ensures a high steam flow rate for optimal efficiency to safely create velvety steamed milk.



## PREMIUM STAINLESS STEEL STEAM WANDS

The Aisi 316l stainless steel steam wands feature a high manual sensitivity control system for steam production and delivery, allowing precise steaming capabilities.



## OPTIONAL CUP WARMER

An optional cup warmer ensures that your cups are always at the optimal temperature, regardless of various climatic and environmental conditions



## EMERGENCY CONTROL

An emergency button is incorporated to guarantee full machine control in the event of interface malfunction, ensuring safety at all times



## AUTOMATIC ELECTRONIC LEVEL CONTROL

Hassle-free water level management with our automated electronic control system.



## EASY MAINTENANCE

Quick access to internal parts simplifies technical assistance and maintenance procedures allowing baristas to save time and effort



## AUTOMATED CLEANING

The automatic cleaning cycle takes care of the brew groups, ensuring hygienic and hassle-free maintenance.



## AUTONOMOUS CUP PROGRAMMING

Tailored doses in the cup can be set through the autonomous programming feature, providing convenience and efficiency



## RELIABLE VOLUMETRIC PUMP

The high-performance volumetric pump maintains a constant pressure even with prolonged and simultaneous use of multiple functions and groups.

## TECHNICAL FEATURES



### COLOURS

Stainless steel



### OPTIONAL

Italian Version (Espresso cups), height 80 mm

American Version (Takeaway cups), height 110 mm

Version with cup tray adjustable in 3 different heights 80/110/140 mm

### ON DEMAND

Cup warmer 2 gr

Cup warmer 3 gr

RGB version

FEATURES	1 GROUPS VERSION	2 GROUPS VERSION	3 GROUPS VERSION
VOLTAGE	110-115 V~ 220-240 V~ 380-415 V~ 50-60 Hz	110-115 V~ 220-240 V~ 380-415 V ~ 50-60 Hz	110-115 V~ 220-240 V~ 380-415 V~ 50-60 Hz
POWER	1800-2200 W	3000-3400 W 4000-4300 W 5000-5200 W	5000-5200 W
DIMENSIONS	53 x 53 x 45 cm	74 x 53 x 45 cm	95 x 53 x 45 cm
NET WEIGHT	37 Kg	55 Kg	68 Kg
GROSS WEIGHT	-	-	-
BOILER	5 Lt	11,5 Lt	18 Lt

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MACCHINE ESPRESSO ITALIANE

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