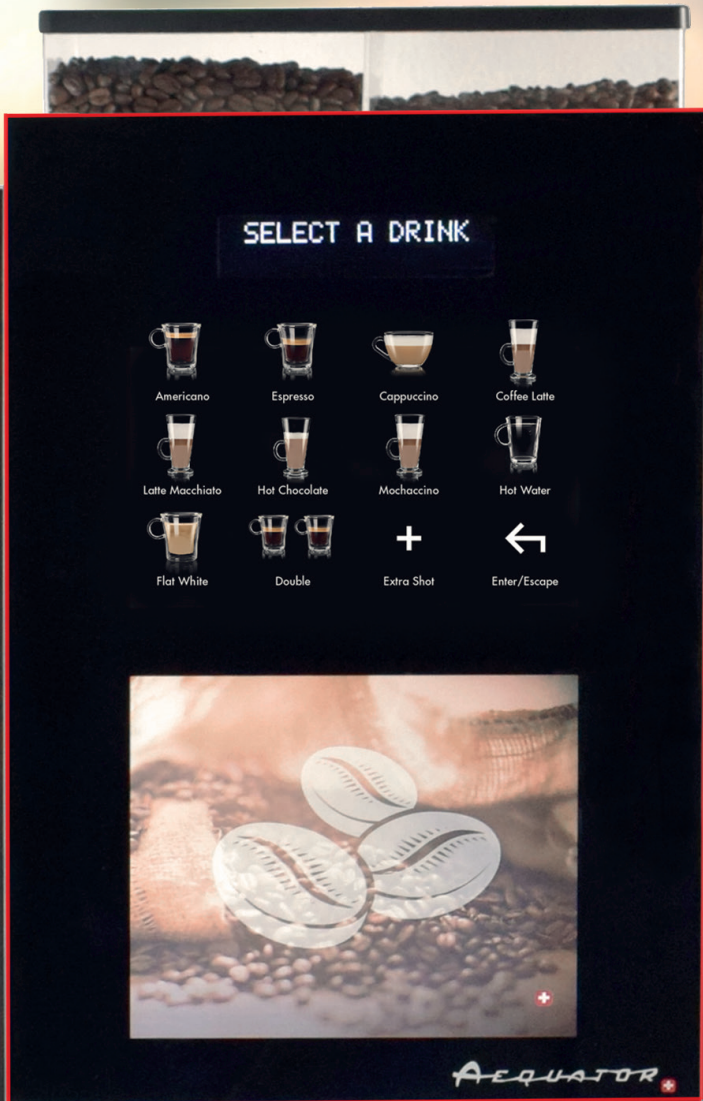



AEQUATOR
Swiss made coffee machines 

THERMO-FOAM[®]

Fresh Milk System

The first hassle free fresh milk machine...



Swiss made coffee machines 


 AEQUATOR UK DEALER


DESIGNED IN **SWITZERLAND**, MADE IN **SWITZERLAND**

Introducing the new Aequator Thermo-Foam® Fresh Milk System. Developed and manufactured in Switzerland, this machine has been years in the making, using all of Aequator's 84 year experience in fully automated coffee machines. The Swiss Made components ensure unparalleled build quality, performance, reliability and drink quality. Thermo-Foam® has redefined professional coffee making, with up to 32 drink selections accessible via the touchpad, this machine is both versatile and user-friendly.




REVOLUTIONARY FEATURES

 Up to 32 drink selections

 No foamer head to disassemble and clean

 Optimum Temperature Control

 Ultra-fast dispense
Double dispense feature



No steam boilers used -
no need for boiler inspections



Output 180-240 Per Hour



Low noise level -
ideal for offices



13 Amp Plug & Play



QUALITY COMPONENTS, QUALITY DRINKS

Ditting Grinders

All of our coffee machines use the highest performance ditting grinders. The grinder blades are made from top grade steel and therefore the grinders are incredibly durable. Furthermore, the grinders in our machines are self-adjusting providing consistently high drink quality.

16G Brewer

Our 16g coffee brewer allows for large drinks as well as dual dispense. This coffee brewer is tried and tested having been a feature of our machines for over a decade.

Thermo-Foam® Technology

Aequator's innovative new milk system utilises cutting-edge Thermo-block heaters to heat the milk, producing perfect milk foam every time. This technology ensures longer lasting flavour and appearance compared with machines that use steam to heat the milk.

Thermo-block Heaters

Aequator's Thermo-block heating system has a number of key benefits:

- Fast start up time – The machine takes 30 seconds to heat up allowing drinks to be made as soon as you turn the machine on.
- Energy efficient – The Thermo-block heaters only heat the amount of coffee water and milk required to make the selected drink ensuring energy efficiency and minimal costs.
- No Boiler Inspections – The majority of fresh milk coffee machines on the market today use steam boilers that require costly annual inspections. Our machines feature thermo-block heaters, eradicating expensive and unnecessary service charges.



Swiss made coffee machines 

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