



a passion for coffee.

COFFEE WITH PASSION

Finely crafted, state-of-the-art technology for maximum coffee enjoyment 2018/19 – Our new range of fully automatic coffee machines





NEW 9 SERIES
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5 SERIES
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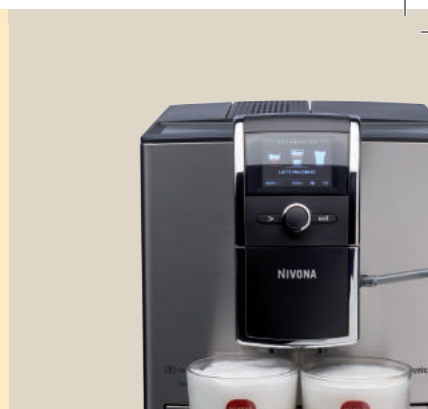
6 SERIES
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NEW 7 SERIES
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STRONG BRAND, BIG PASSION

THE NEW FULLY AUTOMATIC COFFEE MACHINE RANGE FROM NIVONA FOR 2018/2019



10 SERIES
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NEW COFFEE TO SUIT ALL TASTES
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A MACHINE CAN ONLY BE AS GOOD AS THE PEOPLE WHO BUILD IT



Peter Wildner, CEO of NIVONA

If you value excellent coffee and are looking for a fully automatic coffee machine, you will be faced with a large number of brands and suppliers to choose from. It's hard to sift through all the machines, options, features, terminology and unique selling points. Once you've discovered NIVONA, you're sure to find the right machine for your needs. NIVONA is a very ambitious brand that you can only buy through specialist dealers. Once you own a NIVONA, you'll stick to NIVONA.

We're a committed team of craftsmen, engineers and coffee lovers with a shared goal: bringing top-quality fully automatic coffee machines to a discerning market. To achieve this, we combine traditional craftsmanship and state-of-the-art technology; we're always seeking the next innovation and newest improvement. We apply our skills to something good to make it even better. We are not satisfied with the average.

NIVONA developments include for instance the "Barista in a box", unusual design finishes or a new, intuitive operating concept in our latest series. All components are made by first-class Swiss manufacturers and are assembled with meticulous care. It's all about squeezing more

aroma, flavour and coffee experience out of every bean. That is why it is no surprise to find NIVONA customers and partners constantly increasing.

Our pledge:

- Better, not bigger
- Start where others stop
- Luxurious but not over-the-top

NEW CafeRomantica 9 series

ADVANCED COFFEE

THE SMARTEST WAY TO
ENJOY COFFEE – THE NEW
9 SERIES



New, improved and even more enjoyable. The pioneer of a new generation. State of the Art coffee making.

“State of the Art coffee making.”





New design

Elegant, minimalist design that underscores its state-of-the-art technology. The exclusive water tank illumination in eight colours also adds visual appeal.



Super-quiet grinder

NEW CafeRomantica 9 series

LOOK FORWARD TO THE FUTURE OF THE FULLY AUTOMATIC COFFEE MACHINE

New operating concept

The latest feature: an intuitive operating system for maximum convenience and enhanced experience when you dispense espresso, coffee, cappuccino and co.



New recommendations

With the NIVONA Aroma Pre-Select feature you can use the recommended barista recipes based on the new NIVONA coffee varieties with the 9 series machines – straight from the app. Unique enjoyment, easier than ever before.



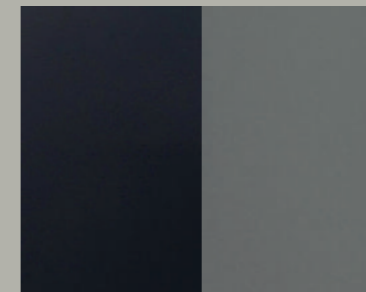
New colour display with animations

Large touch display and new operating concept, coffee preparation with artificial intelligence.



New front styles

NICR 960: Matt black
NICR 970: Titan



Available from the end of October / start of November 2018



NIVONA TECHNOLOGY FOR SUPREME COFFEE ENJOYMENT



Barista in a box

Aroma Balance System or “Barista in a box”

If there is no barista at hand, our “Barista in a box”. With this function you can finely adjust the extraction to get your desired taste. Available for 6 series and above.

Bluetooth module

Smart Kitchen? But of course. The modern operation of many of our machines via app offers a new level of comfort – and a variety of information on the subject of coffee enjoyment.



Easy cleaning

As easy as possible, as thorough as necessary: it isn't just operation of our fully automatic coffee machines that's self-explanatory. We've kept the cleaning procedure simple, speedy and intuitive too. The brewing unit can be removed in an instant.



OneTouch SPUMATORE

Finest milk froth for cappuccino and latte macchiato at the push of a button. That feature's particularly popular with lovers of milky coffee beverages. Available for 7 series and above.



Cappuccino-Connoisseur

Coffee first? Or milk first? That's a matter of taste and it's only an option from your barista and some NIVONA machines. Available for 8 series and above.



CafeRomantica 5 series

COFFEE ESSENTIALS

IT'S THE KEY FEATURES THAT ARE IMPORTANT



Product photos may differ from the actual goods supplied.

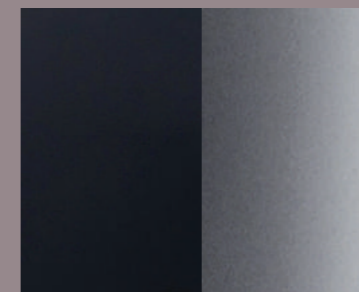
Manual SPUMATORE
Frothed milk straight into the cup.



Digital symbol dialogue display and coffee strength selection
Simple operation reduced to essentials – three-level choice of coffee strength for individual variation depending on preference.



Two front styles
NICR 520: Matt black
NICR 530: Silver



CafeRomantica 6 series

THE FROTHER

FOR LOVERS OF FINE MILKY CREATIONS



Barista in a box
Entry-level model with
“Barista in a box”
function.



Bluetooth module
Modern, convenient
operation of the machine
via the NIVONA app on
a smartphone, including
bonus information about
coffee enjoyment.

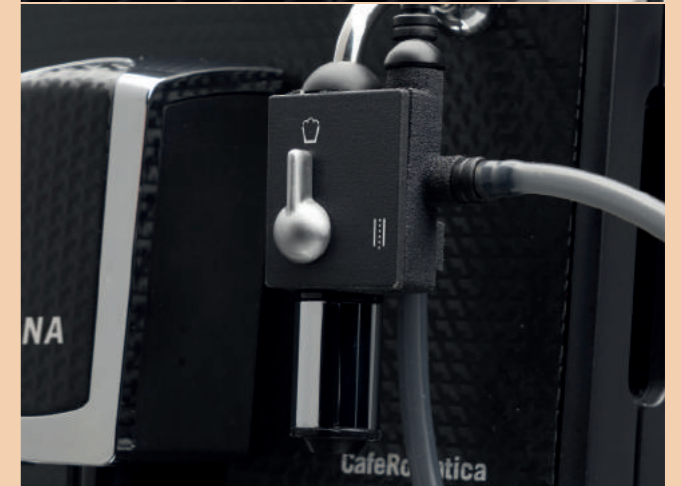
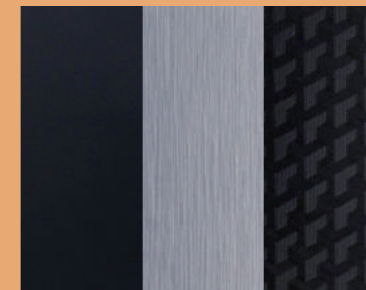


TFT colour display
For straightforward, intuitive
and fast operation.



As well as the state-of-the-art controls (shown), our 6 series boasts a characteristic manual milk frothing function. Latte artists and frothed milk connoisseurs know no limits with the Easy-SPUMATORE.

Three front styles
NICR 660: Matt black
NICR 670: Silver Line
NICR 680: Black Cube



Product photos may differ from the actual goods supplied.

A DREAM IN WHITE

HOW TO CREATE THE BEST MILK FROTH

Cappuccino, latte macchiato or espresso macchiato – everyone wants to enjoy a delicious milk froth in their coffee. Delicious, airy milk creations can be made in no time with NIVONA's fully automatic coffee machines Opt for fully automatic with the One-Touch Spumatore, the Easy Spumatore – or use the manual Pro-Spumatore. Whichever technique you prefer, our fully automatic coffee machines froth up the milk reliably, so that you don't need to buy additional whisks and other devices.

The mystery of milk froth

Frothing milk with hot steam creates a matrix of air, protein, fat and sugar. The finer the matrix, the softer the foam. Milk froth therefore consists of many micro-air bubbles, which adhere to the protein molecules of the milk. Furthermore when heat and air are introduced, the lactose in the milk is split into simple sugars, which makes the milk slightly sweet.

But what should the perfect milk froth actually look like? This is certainly a question of taste. A barista often prefers a lighter, creamy liquid consistency. This makes it possible to create the famous latte art. A whole range of milk froth options is available thanks to the variety of developments by NIVONA – to suit every taste.



Cool and fresh

Important note for all latte artists and lovers of a beautiful foam crown: the milk for your beverage must always be well cooled. NIVONA offers three different elegant solutions for this. The NIVONA Milk Container, the Thermo Milk Cooler and the Milk Refrigerator NICO 100. Depending on the amount of milk and the machine used, these three keep up to one litre of milk cool and fresh.



NEW CafeRomantica 7 series

INDIVIDUAL COFFEE

EVEN MORE BEAUTIFUL AND FAR QUIETER

A new feature of our most popular series is obvious at first glance – modern front designs in four tasteful styles. Also improved and equally pleasing: our newly developed super-quiet conical grinder. Operating noise levels are far lower than previous model.



Product photos may differ from the actual goods supplied.

NEW CafeRomatica 7 series



OneTouch SPUMATORE

Cappuccino and latte macchiato at the push of a button.



Live programming

Coffee strength, the amount of coffee and milk can be programmed as it is dispensed. The machine then stores the new recipe as a standard setting.



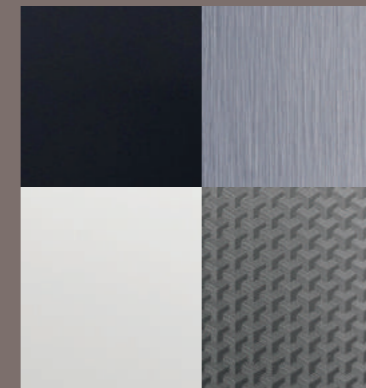
Noticeably quieter

The 7 series grinder has become significantly quieter in comparison with its predecessor.



Four front styles

- NICR 759: Matt black
- NICR 769: Silver Line
- NICR 779: White Line
- NICR 789: Anthracite Cube



THE BARISTA AS A ROLE MODEL

Will some jobs soon be completely replaced by machines? The barista or espresso bar / café professional certainly cannot be replaced. But he's a role model for us, and we aspire to imitate him as closely as possible when we make coffee.

His sensitive and creative approach to handling beans and milk froth inspires us to build our NIVONA coffee machines even better. That's why we always observe the experts closely while they work.



One of these experts is Gregor Dattner. Gregor is a barista, technician, coffee connoisseur, caffeine freak and trendsetter with every fibre of his being. For over ten years, he has devoted himself to the art of transforming coffee beans into the most aromatic creations.

He is so good that he was "German Barista Champion" in 2014.

Gregor Dattner has been working with us for a long time. He advises, gives tips and was involved in the development of our "Barista in a box". "At NIVONA, the focus is on quality when enjoying coffee. I like that, and it makes NIVONA stand out from many other manufacturers", says the German Barista Champion about his commitment to work.

AROMA BALANCE SYSTEM
OR

Barista in a box

With the “Barista in a box”, you can now set three different taste profiles for each type of bean: these are called "dynamic", "constant" and "intense", and describe the percolation process in the machine. This allows you to be very flexible, using the settings to adjust the flavour. Why not try it for yourself? A harmoniously balanced coffee or an espresso with body, a pleasant bitter flavour and high extraction content – with the “Barista in a box” you can achieve barista quality at the push of a button.

“Barista in a box” – already available
with models in series 10, 9, 8, 7
and 6



HOW TO SET UP YOUR NIVONA TO SUIT YOUR PERSONAL TASTE

With the “Barista in a box” (technically: Aroma Balance System), our product developers found the sweet spot. The technology, which is already available in five of our six series, achieves maximum aroma and at the same time an ideal degree of extraction. Extraction is the process of solving soluble substances from coffee powder into hot water. Aromas, bitter substances, acids, fats and minerals are extracted from the natural product by means of water, heat and pressure. The differences in taste are caused by different flow velocities of the water, which dissolves different ingredients from the coffee powder.



dynamic
Finely acidic, slightly
fruity, and pleasant
tasting

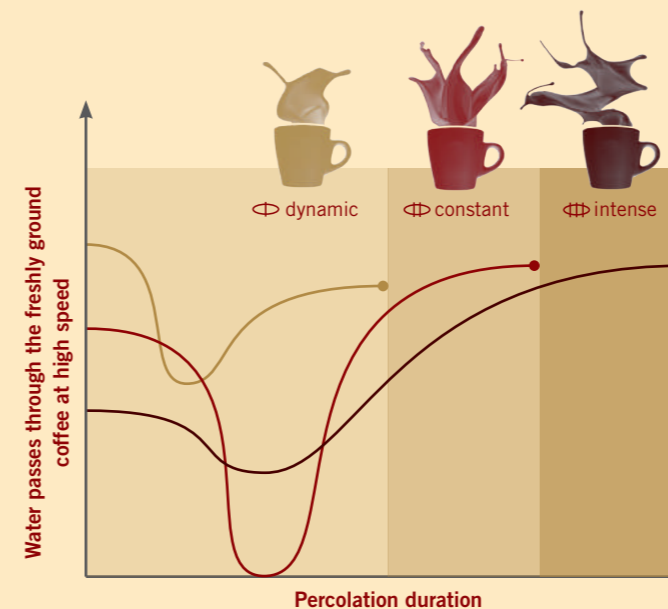


constant
Bittersweet
undertones with a
tangy, full flavour

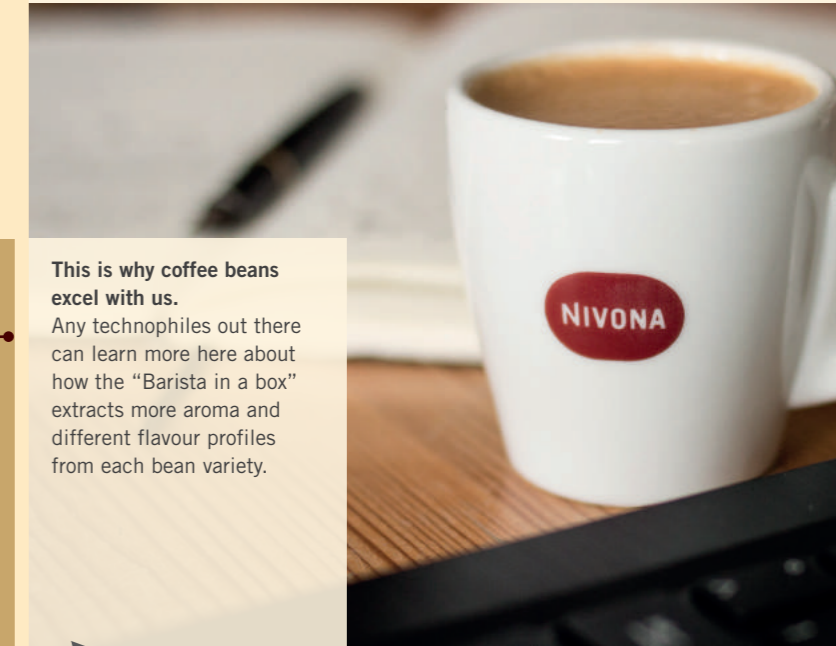


intense
Powerful, tangy and
full-bodied with
distinct bitter notes

With these three profiles,
for example, with our Caffè
Milano and the "COFFEE"
setting, three different
flavours can be achieved.



This is why coffee beans
excel with us.
Any technophiles out there
can learn more here about
how the “Barista in a box”
extracts more aroma and
different flavour profiles
from each bean variety.



CafeRomantica 8 series

QUALITY COFFEE

LUXURY BEGINS HERE...
ALL THE FEATURES YOU
MIGHT NEED



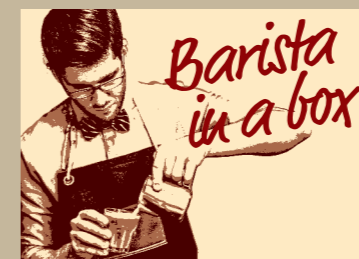
OneTouch SPUMATORE DUO
Makes cappuccino and latte macchiato for two at the push of a button.



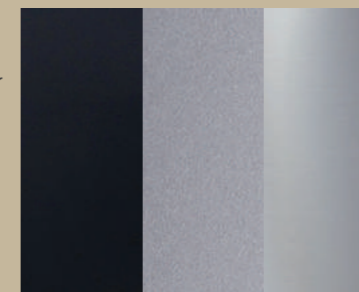
Cappuccino-Connoisseur
Coffee first? Or milk first? That's a matter of taste and it's only an option from your barista or some NIVONA machines.



BIG PICTURE MODE
Menu size can be altered.



Three front styles
NICR 841: Matt black
NICR 842: Aluminium-silver
NICR 859: Stainless steel



Product photos may differ from the actual goods supplied.

COFFEE LOVERS' FAVOURITES

HERE'S WHAT SOME OF OUR CUSTOMERS SAY:

Marion S.: "We're delighted with our wonderful white CafeRomantica. I wouldn't hesitate to recommend it. I like the way it's so simple to operate. Everything is self-explanatory. It's easy to clean, which is also very important to me. We drink cappuccino, espresso and cafe crema. The milk froth is super, really thick and velvety."

Scheuern holiday apartments: "We bought our first fully automatic coffee machine over 30 years ago. In total we've tried three different manufacturers. Then, about nine years ago, we bought our first Nivona... We've found them to be the best machines, producing a superior flavour and unparalleled aroma."

Lars W.: "We have a 670 and we're absolutely thrilled with the machine. It's easily on a par with espresso machines and fully automatic machines that are significantly more expensive!"

Petra K.: "We've got one of the first-generation 8 series machines here, and it operates around the clock. It still runs without a glitch and hasn't even needed servicing. And the coffee tastes great."

Corvin H.: "Today I had to call the Nivona helpdesk for a silly reason, because I had a little problem operating the machine.... I've never come across a company that offered telephone support in such a competent, friendly and customer-focused way, talking me through the problem until it was solved. Thank you very much!!"

Oliver L.: "Top service and fantastic coffee, and all that just before Christmas. Thank you!"

Denise B.: "I'm thrilled with our NIVONA. We can have a tasty cappuccino quickly and easily every morning now. The coffee tastes great. I wouldn't want to swap my machine for any other!"



CafeRomatica 1030

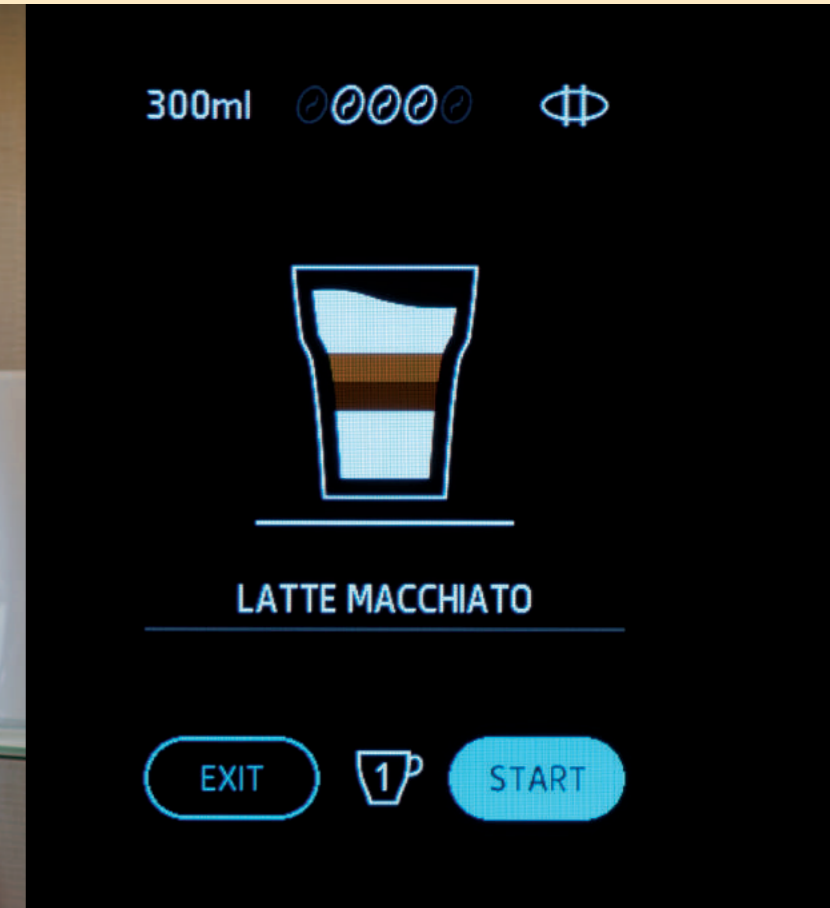
COFFEE PROFESSIONALS

THE BUSINESS CLASS FOR OFFICES AND COMPANIES

Do you enjoy an aromatic coffee or creamy cappuccino at work? Do you want to offer this little luxury to your colleagues and customers as well? Then you need a fully automatic coffee machine with superior performance and quality.



★★★★★ The trade magazine “Das Büro” tests products for offices in every issue. The Spring 2018 edition featured the NIVONA CafeRomatica 1030. The editors’ verdict: *“The most important thing... Does the coffee taste good? Yes, really good, including the tasty milk froth. And to sum up: the straightforward operation and features of the NICR 1030 have completely convinced us.”*



CafeRomatica 1030

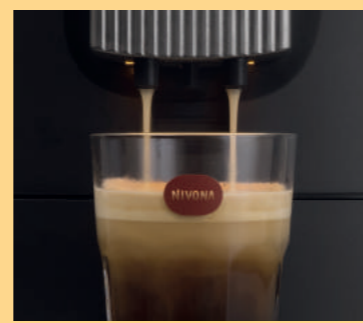


TFT colour display with touch screen
Straightforward, intuitive operation, easy to clean

Large bean container, large water tank
Perfect for lots of coffee lovers coming together

Two thermoblocks
Fast even for high volumes

“The most popular colleague is the one in the kitchen.”



SEVEN POINTS TO REMEMBER WHEN BUYING A COFFEE MACHINE FOR THE OFFICE

Premium quality
It's a good idea to make sure the inner workings are of high quality. This keeps repairs to a minimum.
NIVONA grinders and technical parts come from Switzerland, and are durable as well as precision-tuned.



High performance
Fully automatic coffee machines for home use are designed for lower-volume coffee consumption. The cups soon add up at the office, salon, or workshop.
The NIVONA CafeRomatica 1030 has a generous water tank and a practical, large bean container.

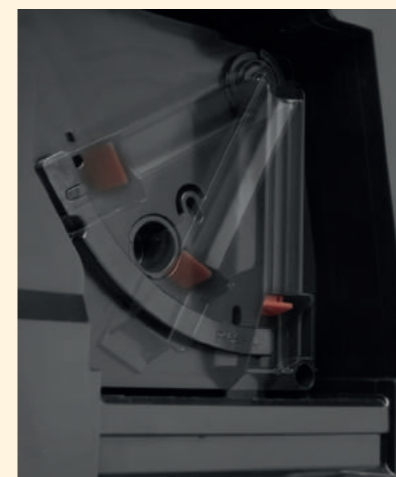


Intuitive preparation
Really important: with so many different users, a machine has to be easy to operate.
The TFT colour display with touch screen and rotary dial guarantees that operation is glitch-free and intuitive. Colour graphics, information in text format – easy to follow.

Personal coffee enjoyment
Double espresso with a dash of milk, caffè crema with milk froth, or a black coffee? Your preferences can be programmed in.
The “My coffee” function stores up to 18 individual beverage choices in addition to the standard drinks.



Quiet operation
Loud noises are irritating and distract people from their work.
The NIVONA CafeRomatica 1030 features a super-quiet grinder.



Easy to clean
Whose turn is it to clean up? No one's! Cleaning a coffee machine is no fun. It's a big help when the office coffee machine is low-maintenance.
The NIVONA CafeRomatica 1030 tells you what to do. Touch-screen controls allow you to clean at the push of a button. Even the brewing unit slides out easily for quick cleaning.



Attractive design
Plenty of style to impress your office visitors.
Elegant yet eye-catching: NIVONA fully automatic coffee machines are designed to look good in every situation – and the CafeRomatica 1030 is no exception.

NEW NIVONA Caffè

BY COFFEE FREAKS FOR COFFEE FANS:

With a NIVONA fully automatic coffee machine you have many options at hand to prepare your coffee. But – despite all the technology – it's Nature that has the greatest influence on the flavour: the bean and how it's treated, roasted and ground. It's only logical that the passionate coffee freaks at NIVONA also spend a lot of time on this raw material for high-level coffee enjoyment.

CAFFÈ BERGAMO

*100%
Arabica*

Connoisseurs agree: the smooth taste of our Caffè Bergamo is inspiring. Its superior quality and unique aroma result in an unparalleled mild flavour. This bean's flavour develops harmoniously in espresso, cappuccino and other coffees.



CAFFÈ MILANO

*50% Arabica/
50% Gourmet Robusta*

Intense pleasure with our all-rounder: Caffè Milano is popular thanks to its harmonious balanced flavour. That makes it perfect for all coffee specialities – especially cappuccino.



CAFFÈ TORINO

*100%
Gourmet Robusta*

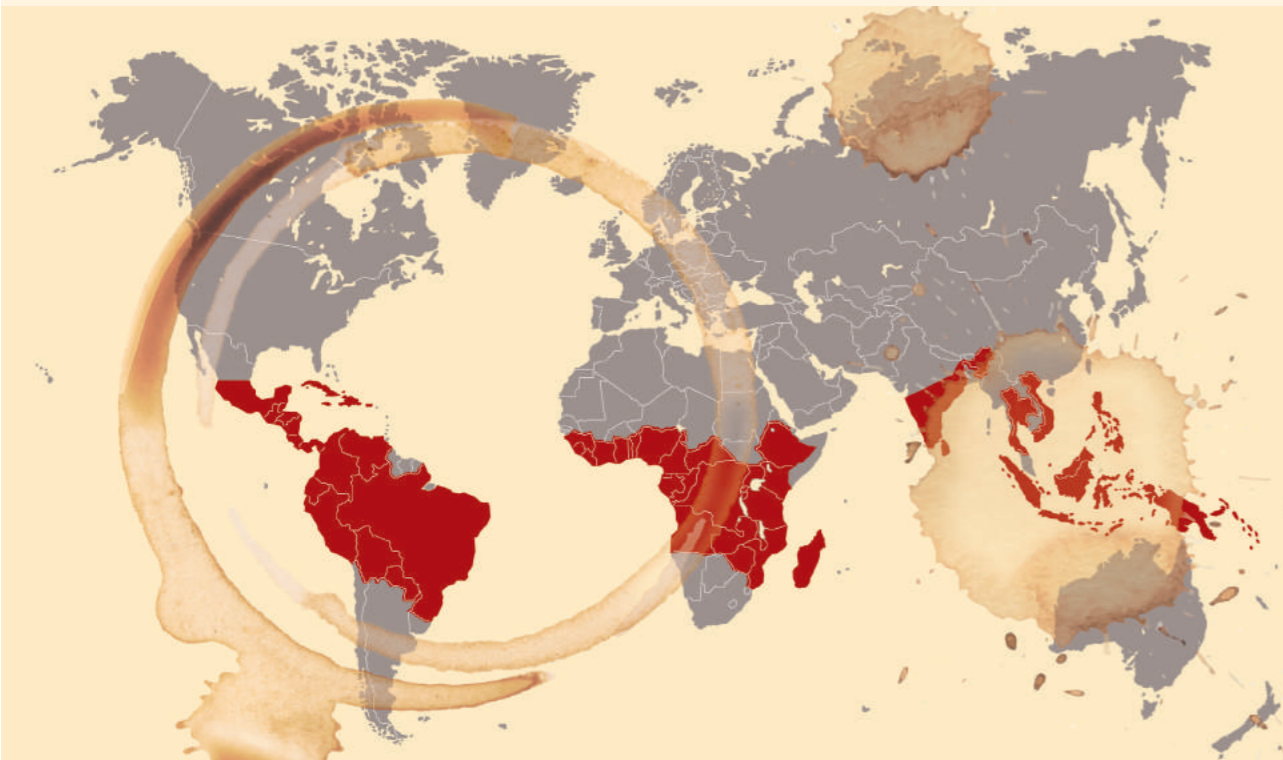
The best choice for gourmets and individualists: our Caffè Torino is made of 100 per cent gourmet Robusta beans, which gives it an intense flavour. Its exciting, full-bodied aromas are reminiscent of nuts and chocolate. The perfect bean for every espresso lover.



A JOURNEY TO THE SOURCE OF COFFEE

The origin of the coffee plant lies in Africa. The longest-known is the wild-growing variety, Arabica. It comes from the highlands of Ethiopia and the Boma plateau in Sudan. The coffee plants grow in cool, shady forests at an altitude of 1300 to 1800 m. Robusta coffee was discovered in the Congo in 1889. It is somewhat more sensitive to cold, and is cultivated in large quantities today in Vietnam, Indonesia, Uganda and the Ivory Coast.

The Arabica variety can be found almost everywhere between the 23rd parallel north and 25th parallel south in America, Africa, Asia and Oceania. Brazil, Colombia, Guatemala, Mexico and the rest of Central America are the most important producers.



HOW THE COFFEE AROMA DEVELOPS

Hardly anybody today knows about unroasted green coffee, which is how it arrives from its countries of origin in jute sacks, mostly by sea. The green to blue-green beans are sold to roasters. Depending on the type of coffee, cultivation area and processing method, different aromas and varieties develop thanks to plenty of skill and experience.

The roasting process occurs within a temperature window of 180-230°C. The bean colour changes from green to intense green, yellow, yellow-brown, brown and dark brown. The chemical reaction that takes place here is known as the Maillard reaction. Sugar and proteins form new compounds when heated. This produces melanoidins in the same way as crusty bread or grilled meat. In the case of filter coffee, roasting is stopped when the beans are uniformly brown. With espresso, the roasting goes deeper, sometimes until the beans become dark and oily. Roasted coffee contains between 800 and 1200 aromatic compounds. This interplay of substances in different nuances produces the coffee aroma. It smells and tastes of chocolate, nuts, caramel, fruit, citrus, tantalisingly tangy or even piquant, delicately bitter or earthy.



NIVONA Cooler NICO 100

PRETTY COOL, THE NEW MILK REFRIGERATOR

The new NIVONA Cooler keeps the fresh milk for your milk froth at the ideal temperature. Thanks to its own power supply, a whole litre of milk stays cold and delicious. The mini-refrigerator has been specially developed for our Spumatore and fits all the coffee machines of series 6, 7, 8, 9 and 10. It is particularly convenient where a lot of coffee is drunk – in an office or company environment. Everyone can have their favourite drink at the push of a button, always with fresh, cool milk.

Technical features

- Elegant, high-quality design
- Easy handling
- 150 x 315 x 270 mm (W x H x D), 2.6 kg
- 230v / 50hz / 23w
- Suitable for all common milk cartons (1 l)
- Cooling capacity: up to 20°C below surrounding temperature and up to max. 2°C

Model: NICO 100
Article no.: 390 700 600



Keeps fresh
Simply put the 1-litre milk carton in the cooler, close the cover and enjoy a freshly prepared cappuccino, milk coffee or cafe latte. Completely convenient without decanting.



Perfectly connected
The cooler is specially made by and for NIVONA. This ensures that the milk hose fits perfectly to all OneTouch machines as well as to our modified 6 series.

Accessories

THE ORIGINAL IS SIMPLY ALWAYS THE BEST

Additional bean container NIZB 410

Extends the bean container of the CafeRomantica 1030 to a capacity of 1000 g.

- Container height: 4 cm
- Simple assembly
- Cover still closes perfectly

Model: NIZB 410
Article no.: 390 700 410



Not just clean, but hygienic too.

Ensuring the milk froth in your cappuccino or latte macchiato tastes really fresh and delicious depends partly on having fresh milk, but the milk suction tube also plays a significant role. Perfect foam requires an impeccably clean tube. For our coffee machines, replacement tubes are now available in a handy 3-pack. So you will always have a spare to hand.

Milk hose NIMA 330

- Replacement tubes incl. connection nozzles for all NIVONA models with OneTouch Spumatore
- 3-pack

Model: NIMA 330
Article no.: 390 700 130



Two ideal matches for your NIVONA

An unbelievably cool combination: if you already call a NIVONA CafeRomantica with Spumatore your own, there are two soulmates to choose from. Firstly the Thermo MilkCooler made from high-grade stainless steel to keep the milk fresh and cool for a long time. The other option is the new, practical milk container made from transparent plastic. Both team up perfectly with the milk frother and make the preparation of café latte, cappuccino or latte macchiato quite simple. And they look good too.

Thermo Milk Cooler NICT 500

- Keeps milk fresh and cool for longer
- In stainless steel
- Capacity: 0.5 litres
- For models with cappuccino function Spumatore

Model: NICT 500
Article no.: 390 700 050



Design MilkContainer NIMC 1000

- The perfect way to store fresh milk
- Made of transparent plastic
- Shows the milk level at a glance
- Capacity: 1 litre
- For models with cappuccino function Spumatore

Model: NIMC 1000
Article no.: 390 700 700



CafeGrano 130

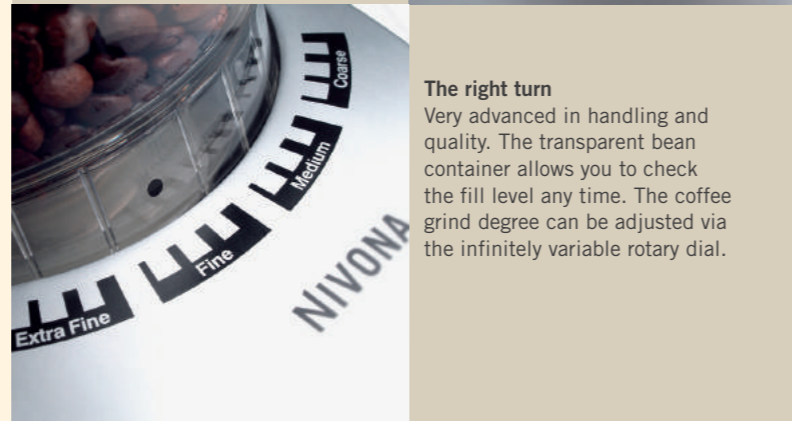
THE FINE ART OF GRINDING COFFEE BEANS

Roasts of superior calibre need to be ground properly as well. Whether for the small espresso machine, the classic coffee machine or hand-held – CafeGrano finds the right setting and gets the best from the bean. For this, the duration of the grinding process can be perfectly controlled. In short: this mill allows you to produce delicious freshly ground coffee that releases all its aroma and its full taste.

Technical features

- Multi-level grinding degree
- Grinding that conserves the aroma
- Infinitely variable grinding quantity and duration
- Transparent container for ground coffee, removable
- Removable, transparent bean container (200 g)
- High-quality hardened steel conical grinding mill
- Cable storage

Model: NICG 130
Article no.: 320 100 130



Good timing

The time selector is ergonomically installed and easy to use. It reliably controls the duration of the grinding process and thus the amount of the ground coffee powder.

The right turn

Very advanced in handling and quality. The transparent bean container allows you to check the fill level any time. The coffee grind degree can be adjusted via the infinitely variable rotary dial.

LIQUID DESCALER SPECIAL NIRK 703

For fully automatic coffee machines with an integrated descaling program. The product has been specially developed for regular descaling of high-quality fully automatic coffee machines.

- For the descaling program of any NIVONA machine
- Reliably dissolves limescale
- Descales without residue
- Regular descaling protects the coffee machine and ensures the full coffee aroma
- 500 ml

Model: NIRK 703
Article no.: 390 700 300

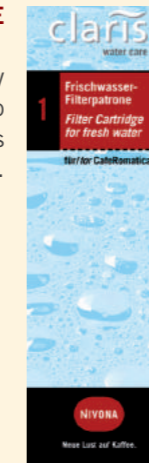


CLARIS FRESH WATER FILTER CARTRIDGE NIRF 700

Special filter cartridge for NIVONA fully automatic coffee machines. Thanks to this filter (renewed regularly), machines do not need descaling as often.

- Screwed directly into the fresh water tank
- Filled with pure organic material
- Without chemical additives
- Lengthens the lifespan of your NIVONA machine
- Descale less often
- 1 piece

Model: NIRF 700
Article no.: 390 700 100



LIQUID CLEANER CREAMCLEANER NICC 705

For optimum cleaning of the milk frother on the coffee machine. Regular use – diluted with water – ensures long-term cleanliness and hygiene.

- For cleaning the milk frother Spumatore
- Especially for NIVONA's Spumatore cleaning program
- Uncomplicated use and easy cleaning
- Regular cleaning protects the equipment and ensures the full aroma and essential food hygiene
- 500 ml

Model: NICC 705
Article no.: 390 700 500



CLEANING TABLETS NIRT 701

For professional cleaning of your fully automatic coffee machine with an automatic cleaning program. Ensures the full aroma, hygiene and thus wonderfully fresh coffee enjoyment.
















- For cleaning programs on all NIVONA machines
- Residues, for example from coffee oils, are efficiently removed
- Regular cleaning protects the coffee machine and ensures the full coffee aroma
- 10 pieces

Model: NIRT 701
Article no.: 390 701 200



FEATURES OVERVIEW AND
TECHNICAL DATA

CafeRomatica coffee machines

	The 10 series	The 9 series		The 8 series			The 7 series				The 6 series			The 5 series	
															
	CafeRomatica 1030	CafeRomatica 970	CafeRomatica 960	CafeRomatica 859	CafeRomatica 842	CafeRomatica 841	CafeRomatica 789	CafeRomatica 779	CafeRomatica 769	CafeRomatica 759	CafeRomatica 680	CafeRomatica 670	CafeRomatica 660	CafeRomatica 530	CafeRomatica 520
Pre-brewing system	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Aromatica System	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Aroma Balance System	x (3 profiles)	x (3 profiles)	x (3 profiles)	x (3 profiles)	x (3 profiles)	x (3 profiles)	x (3 profiles)	x (3 profiles)	x (3 profiles)	x (3 profiles)	x (3 profiles)	x (3 profiles)	x (3 profiles)	x (3 profiles)	x (3 profiles)
Coffee strength selection	x (5-level)	x (5-level)	x (5-level)	x (5-level)	x (5-level)	x (5-level)	x (5-level)	x (5-level)	x (5-level)	x (3-level)	x (5-level)	x (5-level)	x (5-level)	x (3-level)	x (3-level)
2-cup function for espresso/coffee	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Factory settings of the recipes changeable	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Individual program "My Coffee"	x (18)	x (9)	x (9)	x (10)	x (10)	x (10)	x (5)	x (1)	x (1)	x (1)	x (5)	x (5)	x (1)		
Water tank illumination		x (8 colours)	x (8 colours)												
Bluetooth to connect with NIVONA app	x	x	x				x	x	x	x	x	x	x		
15-bar pump pressure	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Digital text/symbol dialogue display	x (TFT, touch)	x (TFT, touch)	x (TFT, touch)	x (TFT, colour)	x (TFT, colour)	x (TFT, colour)	x (TFT, colour)	x (TFT, colour)	x (TFT, colour)	x (TFT, colour)	x (TFT, colour)	x (TFT, colour)	x (TFT, colour)	- / x	- / x
Cup lighting	x (2-colour)	x (2-colour)	x (2-colour)	x (2-colour)	x (2-colour)	x (2-colour)	x	x	x		x	x			
Cup stand (actively heated)	x			x											
Automatic descaling notification	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Integrated descaling program	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Integrated cleaning program	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
OneTouch SPUMATORE (cappuccino at the press of a button)	x (Duo)	x (Duo)	x (Duo)	x (Duo)	x (Duo)	x (Duo)	x	x	x	x					
Automatic rinse function for OneTouch-SPUMATORE	x	x	x	x	x	x	x	x	x	x					
Manual SPUMATORE											x	x	x	x	x
Adjustable coffee temperature	x (3-level)	x (4-level)	x (4-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)
Height-adjustable coffee spout	x (16.5 cm)	x (14.0 cm)	x (14.0 cm)	x (14.0 cm)	x (14.0 cm)	x (14.0 cm)	x (14.0 cm)	x (14.0 cm)	x (14.0 cm)	x (14.0 cm)	x (14.0 cm)	x (14.0 cm)	x (14.0 cm)	x (14.0 cm)	x (14.0 cm)
CLARIS fresh water filter	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Control indicator for filter change	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Extra quiet, noise-reduced operation	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Adjustable coffee quantity (approx. 20 ml - approx. max. 240 ml)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
High-quality conical grinding mill made of hardened steel	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Individually adjustable grinding degree	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Powder compartment for pre-ground coffee	x (1 portion)	x (1 portion)	x (1 portion)	x (1 portion)	x (1 portion)	x (1 portion)	x (1 portion)	x (1 portion)	x (1 portion)	x (1 portion)	x (1 portion)	x (1 portion)	x (1 portion)	x (1 portion)	x (1 portion)
Individually adjustable water hardness	x (4-level)	x (4-level)	x (4-level)	x (4-level)	x (4-level)	x (4-level)	x (4-level)	x (4-level)	x (4-level)	x (4-level)	x (4-level)	x (4-level)	x (4-level)	x (4-level)	x (4-level)
Removable water tank, volume approx.	3.5 litres	2.2 litres	2.2 litres	1.8 litres	1.8 litres	1.8 litres	2.2 litres	2.2 litres	2.2 litres	2.2 litres	2.2 litres	2.2 litres	2.2 litres	2.2 litres	2.2 litres
Hot water function for tea	x (3-level)	x (4-level)	x (4-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x (3-level)	x	x
Compact dimensions (W x H x D), cm approx.	30 x 42 x 48	28 x 36 x 50	28 x 36 x 50	24 x 33 x 48	24 x 33 x 48	24 x 33 x 48	24 x 34 x 46	24 x 34 x 46	24 x 34 x 46	24 x 34 x 46	24 x 34 x 46	24 x 34 x 46	24 x 34 x 46	24 x 34 x 46	24 x 34 x 46
Colour (front / controls)	Matt black / Chrome	Titanium / Chrome	Matt black / Chrome	Stainless steel / Chrome	Aluminium-silver / Chrome	Matt black / Chrome	Anthracite Cube / Chrome	White Line / Chrome	Silver Line / Chrome	Matt black / Chrome	Black Cube / Chrome	Silver Line / Chrome	Matt black / Chrome	Silver / Chrome	Matt black / Chrome
Accessories	Design MilkContainer	Design MilkContainer	Design MilkContainer				Design MilkContainer				Design MilkContainer	Design MilkContainer			
Bean container, content approx.	600 g	270 g	270 g	250 g	250 g	250 g	250 g	250 g	250 g	250 g	250 g	250 g	250 g	250 g	250 g
Brewing unit removable for cleaning	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Rear wheels	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Cable storage	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
ECO mode / 0-Watt energy saver switch	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Voltage	230 v	230 v	230 v	230 v	230 v	230 v	230 v	230 v	230 v	230 v	230 v	230 v	230 v	230 v	230 v
Max. power consumption	2700 w	1465 w	1465 w	1465 w	1465 w	1465 w	1455 w	1455 w	1455 w	1455 w	1455 w	1455 w	1455 w	1455 w	1455 w
Weight incl. packaging	16.4 kg	14.8 kg	14.8 kg	11.0 kg	11.0 kg	11.0 kg	11.0 kg	11.0 kg	11.0 kg	11.0 kg	10.0 kg	10.0 kg	10.0 kg	10.0 kg	10.0 kg
Article no.	300 001 030	300 900 970	300 900 960	300 800 859	300 800 842	300 800 841	300 700 789	300 700 779	300 700 769	300 700 759	300 600 680	300 600 670	300 600 660	300 500 530	300 500 520
EAN-Code	42 600 8346 030 6	42 600 8346 970 5	42 600 8346 960 6	42 600 8346 859 3	42 600 8346 842 5	42 600 8346 841 8	42 600 8346 789 3	42 600 8346 779 4	42 600 8346 769 5	42 600 8346 759 6	42 600 8346 680 3	42 600 8346 670 4	42 600 8346 660 5	42 600 8346 530 1	42 600 8346 520 2
	NICR 1030	NICR 970	NICR 960	NICR 859	NICR 842	NICR 841	NICR 789	NICR 779	NICR 769	NICR 759	NICR 680	NICR 670	NICR 660	NICR 530	NICR 520





Easy to use.

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Südwestpark 49
D 90449 Nürnberg

www.nivona.com
info@nivona.com
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a passion for coffee.