



The picture here is of our new machine – the Aurelia - the future of all espresso machines.

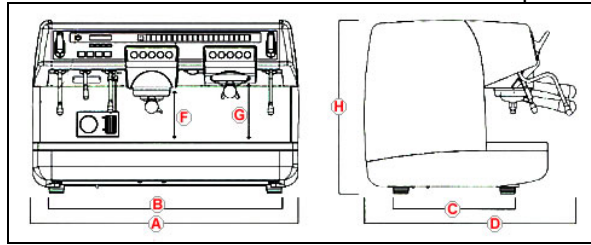
Not a single machine on the market today will both produce as great of an espresso as the Aurelia but also be as user friendly. To

prove our point, here are a few features of our new machine.

Aurelia's technology for a better shot:

- 1) Double Preinfusion (Soft Infusion) –
 - a. All our units facilitate an industry-leading preinfusion chamber above the grouphead. The Aurelia not only uses our patented, single preinfusion technology, but also provides a second, inline "pressure dropping" mechanism located before the heat exchanger. These "double" features allow the 9 bar needed to produce an espresso to drop to 2 bar, presoaking the grounds and then evenly builds pressure back to the needed 9 bar. This process allows for more crèma, more aromas to be extracted while also lowering employee's possible tamping/grinding errors.
- 2) Grouphead –
 - a. The new grouphead, specifically designed for the Aurelia is now the largest and heaviest in the industry - made of over 10 pounds of solid brass
 - b. Because of brass' molecular density, the sheer size of our grouphead and the usage of 2 separate hydraulic thermal compensations lines, both the first shot pulled after a 24hour standstill and the final shot after a 2000 shot day, *will* be the same temperature.
 - c. Each grouphead can be individually lowered or raised (F & G in lower schematic) even after the unit has been installed. Many of our customers ask for two groups to be raised – fits 20oz drinks – and one group lowered.
 - d. Our Self Tamping feature is available on each grouphead, depending on the end-user's specific needs.

- e. The grouphead has been designed with gigneurs in line making the grouphead's temperature adjustable, depending on the end-user's needs and specifications.



3) Boiler -

- a. On the two-group unit, the Aurelia has a 4500w heating element in a 16 liter solid copper boiler. The three group unit consists of a 26 liter boiler with 5000w's of heating potential.
- b. The heating element's programming permits the Aurelia to minutely adjust and regulate the power/heat it outputs. This allows for and adds too the Aurelia's ability to produce a dependable, consistent shot temperature.
- c. Nuova Simonelli manufactures all of our boilers that go into our machines in Italy; thus we are able to design and create the best boiler for each situation – Simonelli's boilers are guaranteed for life.

The "user friendliness" of the Aurelia:

1) Auto-Clean Feature –

- a. Just put cleaner into the bottomless port-a-filters and the machine automatically runs through its back flush cycle.

2) Smart-Wand Steam System–

- a. Every Aurelia comes with three steam wands, one of which (depending on the version) may be changed to the Smart-Wand system.
- b. Smart-Wand's electronics has the ability to recognize and produce either foamed milk *or* steamed milk, depending on the amount of milk put into the pitcher
- c. The Smart-Wand wand is non-scolding – if you grab the wand while it is in operation, you won't get burnt

3) Ergonomically Designed -

- a. The Aurelia is the first espresso machine to be awarded the Ergonomic Certification
- b. Push/Pull steam handles – steam output from the wand can be at full or feathered with just the flip of a lever
- c. The port-a-filters handles are regressed to 10.25°





- 4) Ease of Programming -
 - a. Uses two keys – the “U” and the “T” key
 - I. U key is for the programmer – anything can be adjusted with this key
 - II. T key is for the employee – can only access the auditing totals (# of shots per programmable button, # cleaning cycles, etc.)
 - b. Dosage programming can be either done by setting the CC per button or by physically pulling a shot
 - c. Machine On/Off scheduling
 - d. Ability to preset a date for maintenance/water filter exchange.
 - e. Programming can be set to recognize if coffee grounds in the port-a-filter are ground *too* fine or *too* coarse – one more way to control the final product.
- 5) Digital Display –
 - a. A 150 line multi-variable programmable LCD screen is available as an add-on – it’s always pleasant to send your customer a message of daily specials or the like.

These are just some of the Aurelia’s features, with too many more to mention. The Aurelia is available in three different models; “S”, “A”, and “P” - a semi-automatic version, an automatic version and plus version (includes all available electronics.)

The Aurelia is just the top of our vast line of products. We have grinders, dishwashers, panini machines, ice-cream makers, plus many more items. We also have the largest, nation-wide Technician Database – all Simonelli trained and certified - of any espresso machine manufacturer. There is no middle man from Italy to North America when working with Simonelli; we are the same company in Italy and in Washington State.