HIGH VOLUME.
MADE SIMPLE.

Fully automatic coffee service
Fresh Milk + Steam



UP TO

500

cups/day[1]

Built for busy hospitality
and workplace environments.



APPROXIMATE HOURLY OUTPUT[1]

~120

double espressos/hour[1]

OR

~80

cappuccinos/hour[1]

Hotels • Restaurants • Workplaces • Guest lounges

HIGHLIGHTS

- Two 1 kg Bean Hoppers
- Separate Coffee & Steam Boilers
- Hot & Cold Milk and Foam
- Adjustable Coffee Outlet

10.1-inch Touchscreen

2 kg Bean Capacity

Fresh Milk & Foam

Dedicated Steam Wand

[1] Output varies by beverage, recipe and operating conditions. Hourly figures represent alternative beverage outputs.

For inquiries, please email **office@honeycombbevtech.ca**
or call Canada Office at tel: **+1 (604) 568-6968** | toll-free: **+1 (888) 730-3811.**

MORE CONTROL. MORE POSSIBILITIES.

From espresso to fresh milk favourites, tailor your beverage service to the needs of your space and menu.



Two 1 kg bean hoppers



Coffee outlet and dedicated steam wand

TOUCHSCREEN CONVENIENCE

A 10.1-inch LCD touchscreen keeps beverage selection close at hand.

DUAL BEAN HOPPERS

Two 1 kg hoppers provide 2 kg of total bean storage for high-volume beverage service.

ESPRESSO PREPARATION

Flexible espresso preparation with an 8–22 g brewing chamber and 9-bar extraction pressure.

HOT & COLD MILK

Hot or cold milk and milk foam, with adjustable temperature and foam settings for your menu.

SEPARATE COFFEE & STEAM

Dedicated 1.5 L coffee and 1.5 L steam boilers, with a temperature- or time-controlled steam wand.

ADJUSTABLE COFFEE OUTLET

An outlet height of 110–205 mm accommodates different cup sizes.

COMPLETE YOUR SETUP

Optional HONEYPRESS™ HC-BR9CN Milk Cooler.

Find your high-volume beverage solution.

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