

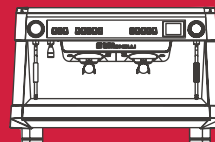


 **nuova
SIMONELLI®**
The coffee machines you can trust.

PRODUCTS CATALOGUE



 **nuova**
SIMONELLI®
The coffee machines you can trust.



TRADITIONAL COFFEE MACHINES | 12

NUOVA AURELIA .14 | AURELIA WAVE .18 |
APPIA LIFE INTRO .24 | APPIA LIFE XT .28 | APPIA LIFE TIMER .29 | APPIA LIFE
STD .29 | APPIA LIFE COMPACT .30 | APPIA LIFE 1 GR .31



COFFEE GRINDER | 32

GX .34 | MDJ .38 | MDXS .42



Nuova Simonelli coffee machines and grinders are designed to offer excellent quality and consistent results in the cup, simply and rapidly. For this reason, we have prepared a range of espresso machines and grinders capable of meeting different needs with advanced and easy-to-use technologies.

Sustainability and innovative and easy-to-use technology are our values from which we generate all our products, tailored to various needs.

SUSTAINABILITY

Starting from the need to "reduce the impact of a coffee machine", creating products "made to last and to be remade again", Nuova Simonelli has introduced new methods to offer its partners an eco-friendly product capable of reducing the environmental impact and increasing profitability per square metre of the premises.

INNOVATIVE
AND
EASY-TO-USE
SOLUTIONS

Nuova Simonelli's professional espresso machines are designed to guarantee excellent quality and consistency in the cup, simply and rapidly, a wide

range of drinks and a reduced footprint both in terms of size and consumption. Coffee machines and grinders have the technologies necessary to create coffee or milk-based drinks, simply, rapidly and consistently, without waste.

COFFEE MACHINE - HIGH PRODUCTIVITY



Nuova Aurelia
MP | V-S



Aurelia Wave
V-S



Appia life
XT | TIMER | STD

COFFEE MACHINE - MEDIUM PRODUCTIVITY



Appia life
COMPACT



Appia life
1 GR

COFFEE GRINDERS



GX
75 | 85



MDJ



MDXS

TECHNOLOGIES

MP
(Maximum Performance)



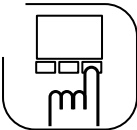
A multi-boiler technology that guarantees high performance and consistent results with lower energy consumption thanks to the instant heating system and special boiler insulation. Simply set the temperature of each group from the display to always have a consistent result.

PID



PID is the electronic temperature control that ensures that ensures extremely precise thermal stability of the espresso machine, leading to even more consistent results in the cup.

TFT DISPLAY



An intuitive display that allows you to read shot times, modify doses, start cleaning, view counters, and adjust button and display brightness.

C-AUTOMATION



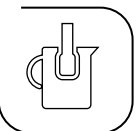
A technology capable of guaranteeing consistency in the cup and speeding up the workflow. C-Automation incorporates the portafilter recognition system, wi-fi connection and an algorithm that analyses the flow of each single delivery. In the event that the extraction is out of range, the coffee machine either tells the grinder to alert the barista to perform a guided adjustment of the grinders (C-Automation Tutor) or it orders the grinder to automatically adjust the grinders (C-Automation Full), without ever stopping the workflow.

S.I.S.



The Soft Infusion System extraction system enhances the aroma of each coffee blend, bringing all the noble substances to the cup, with a full-bodied and persistent cream and compensating for any errors in coffee tamping.

EASYCREAM



Automatic frothing system for cow's milk and plant based drink with the correct amount of foam and at the set temperature. With Easycream it is possible to set up to 4 different milk frothing settings for the same number of recipes such as cappuccino, flatwhite, caffelatte, etc. Easycream greatly reduces service times: while the system froths the milk, the barista can grind and prepare coffee or infusions.

E-STEAM



An electronic steam control system that is extremely easy to use with a knob. E-Steam technology delivers the right amount of steam, ensuring maximum productivity.

E-STEAM AND TEMPERATURE CONTROL



Further control of steam delivery to achieve consistent foam for all milk drinks. In addition to electronically controlled steam delivery thanks to E-Steam technology, the wand is additionally equipped with a temperature probe that instantly communicates the milk temperature to the knob display during frothing.

E-MILK



E-Milk technology allows automatic frothing of milk or plant-based drinks to the temperature and with the amount of foam defined in the recipe. The innovative scope of this new technology lies in its sensors that automatically activate the steam wand and in the choice of the recipe directly from the steam knob display without having to change the settings from the main touchscreen display. E-Milk technology includes wand position and milk presence sensors: when the wand is in resting position, it is possible to set, for example, the automatic purge, while when it is immersed in the jug with the milk, it can start frothing by

activating the main recipe. The barista can create up to 9 milk recipes directly from the main display and quickly select them with the steam knob and start steam delivery either automatically or with a simple push.

TE.C.X
(Telemetry Coffee Experience)

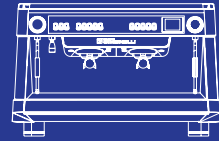


TE.C.X (Telemetry Coffee Experience): A data intelligence platform capable of generating value-added data to monitor key performance parameters in real time, to enhance the entire point of sale and to guarantee the reliability of the machines. Dedicated to managers, store managers and technical service, the platform allows you to view the performance of the equipment, offering data and statistics useful for evaluating the performance of each individual store, managing peak times and therefore also staff shifts, for organizing the warehouse and therefore orders, to optimize investments in staff training in relation to the dispensing graphs during the working day. The platform also provides useful technical service information such as counters and alarms, to better plan the various service interventions and periodic maintenance.

ERGONOMICS



An ergonomic and easy-to-use machine can increase the productivity of the coffee shop. Since 2003 Nuova Simonelli applies the principles of ergonomics (which aims to optimize the interactions between humans, machines and the environment, while minimizing stress and risks for the operator) to its espresso machines. The ergonomic design of Nuova Simonelli's machines and grinders focuses on the actions that the barista repeatedly performs throughout the day, ensuring safety and well-being, while delivering a high-quality and consistent result in the cup.



TRADITIONAL ESPRESSO COFFEE MACHINES
NUOVA AURELIA FAMILY

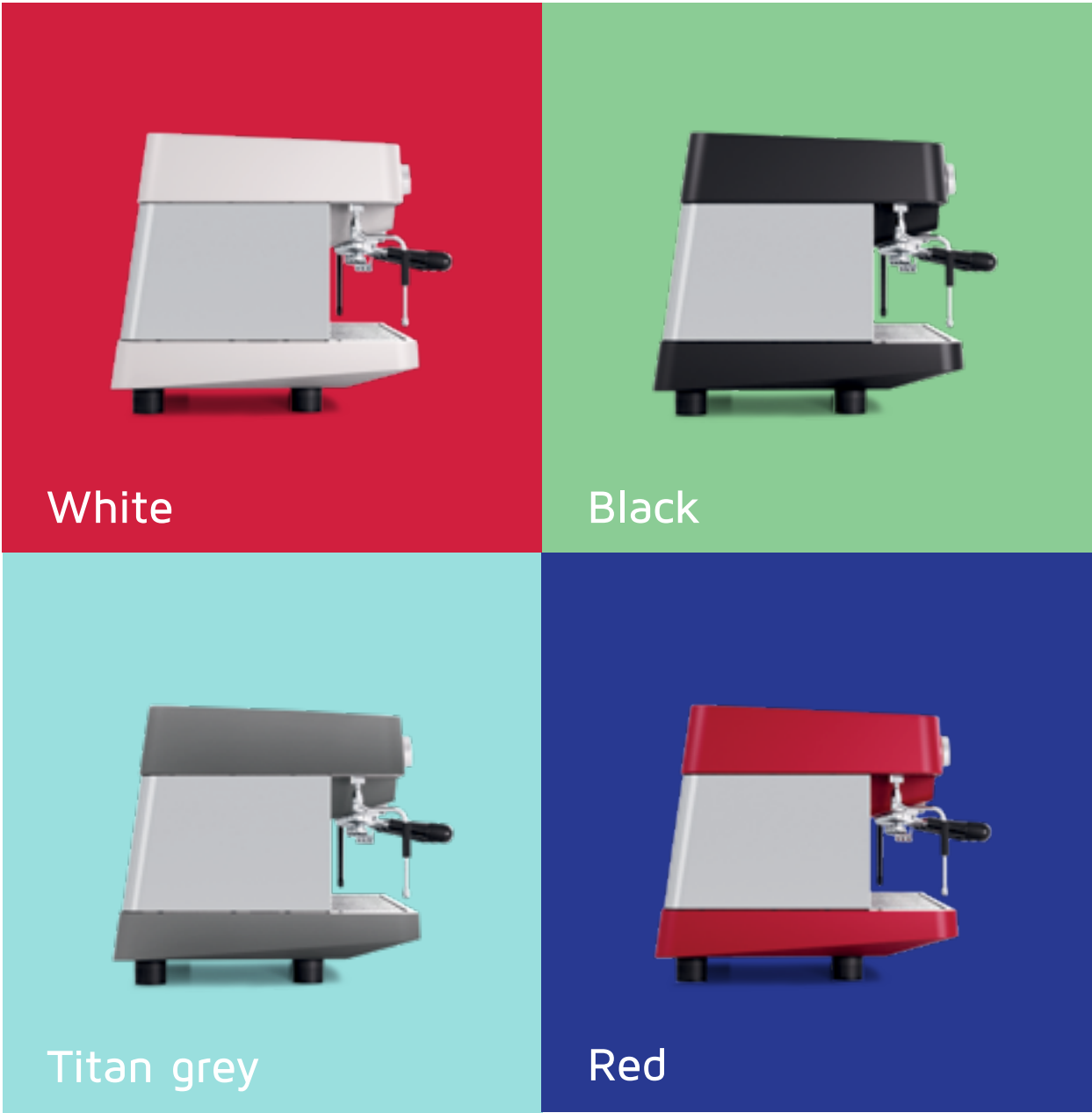
Beverage consistency
Workflow
High productivity



Nuova Aurelia

Nuova Aurelia is a solid workstation, capable of guaranteeing beverage consistency, delivering a very extensive menu of drinks, with advanced automation for a really fast workflow, and with great attention to the economic and environmental sustainability of each shop.

Number of groups	2 low or raised	3 low or raised
Width (mm)	820	1030
Depth (mm)	562	562
Height (mm)	515	515
MP Power (W)	6900	8700
Vol Sem Power (W)	4700	5200
NET Weight (Kg)	78	92
Steam Boiler insulation	included	included
Caldaia vapore coibentata	included	included
E-Steam with Electronic knob	included	included
Hot Water Economizer	included	included
3 Hot water dosage	included	included
Automatic cleaning program	included	included



NUOVA AURELIA | MP

Nuova Aurelia MP is able to offer chains, roasters and restaurants a fluid workflow, with its responsive technology, high productivity capacity, and a consistent result in the cup. Nuova Aurelia MP guarantees maximum control and temperature stability due to the multiboiler MP technology that gives the version its name.

NUOVA AURELIA | VOL - VOL XT

Nuova Aurelia Volumetric and Volumetric XT guarantee beverage consistency, simplified maintenance, and ease of use. The XT version is available with touchscreen display and offers C-Automation technology as optional

NUOVA AURELIA | SEM - SEM XT

Nuova Aurelia Semiautomatic and Nuova Aurelia Semiautomatic XT guarantee consistent performance, simplified maintenance, and ease of use. The XT version is available with touchscreen display.

MP VERSION



Productivity



Target

Coffee and non-coffee-oriented chains, roasters, hotels, restaurants

Coffee technology



Milk technology



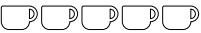
Features included

- SIS system
- Motor cooling system
- Led lights
- Autopurge
- Touch screen display
- Group display
- PID

VOL | VOL XT VERSIONS



Productivity



Target

Coffee and non-coffee-oriented chains, roasters, hotels, restaurants

Coffee technology



Milk technology



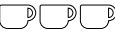
Features included

- Led lights
- Touch screen display (only XT version)
- PID (only XT version)
- C- automation (only XT version)

SEM | SEM XT VERSIONS



Productivity



Target

Coffee and non-coffee-oriented chains, roasters, hotels, restaurants

Coffee technology

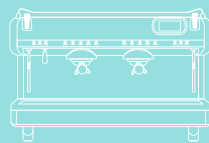


Milk technology



Features included

- Touch screen display (only XT version)
- PID (only XT version)



TRADITIONAL ESPRESSO COFFEE MACHINES
AURELIA WAVE FAMILY

Workflow
Consistency
High productivity



Aurelia Wave

Aurelia Wave is the coffee machine built to suit the needs of coffee shops, roasters and restaurants for fluid workflow and optimum quality of drinks. Flexible, with high productivity and consistent results, Aurelia Wave is easy to use and it pays great attention to economic sustainability.

Number of groups	2 low or raised	3 low or raised
Width (mm)	802	1032
Depth (mm)	605	605
Height (mm)	537	537
Power (W)	5100	5100
NET Weight (Kg)	78	92
Steam Boiler (L)	14	17
Steam Boiler insulation	included	included
Hot Water Economizer	included	included
3 Hot water dosage	included	included
Automatic cleaning program	included	included



AURELIA WAVE | VOL

Aurelia Wave Volumetric guarantees beverage consistency, high productivity, simplified maintenance, and ease of use. It's dedicated to coffee shop, roasters, restaurants and hotels that want to offer a consistent quality in the cup easily and rapidly.

AURELIA WAVE | SEM

Aurelia Wave Semiautomatic guarantees high productivity , simplified maintenance and extreme ease of use. It's dedicated to coffee shop, roasters, restaurants and hotels that want to offer a consistent result in the cup.

VOL | VOL XT VERSIONS



Productivity



Target

Coffee and non-coffee-oriented chains, roasters, hotels, restaurants

Coffee technology



Milk technology



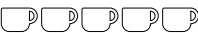
Features included

Insulated boiler
TFT display
Led lights (optional)
Easycream (optional)

SEM | SEM XT VERSIONS



Productivity



Target

Coffee and non-coffee-oriented chains, roasters, hotels, restaurants

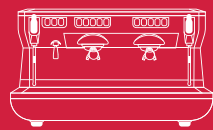
Coffee technology



Features included

Insulated boiler
Led lights (optional)





TRADITIONAL COFFEE MACHINE

APPIA LIFE FAMILY

Consistency

Ease of use

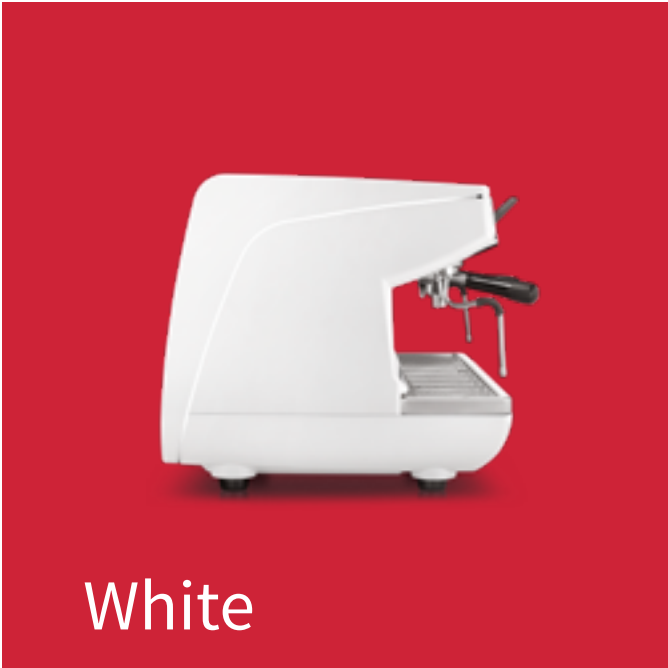
Medium productivity



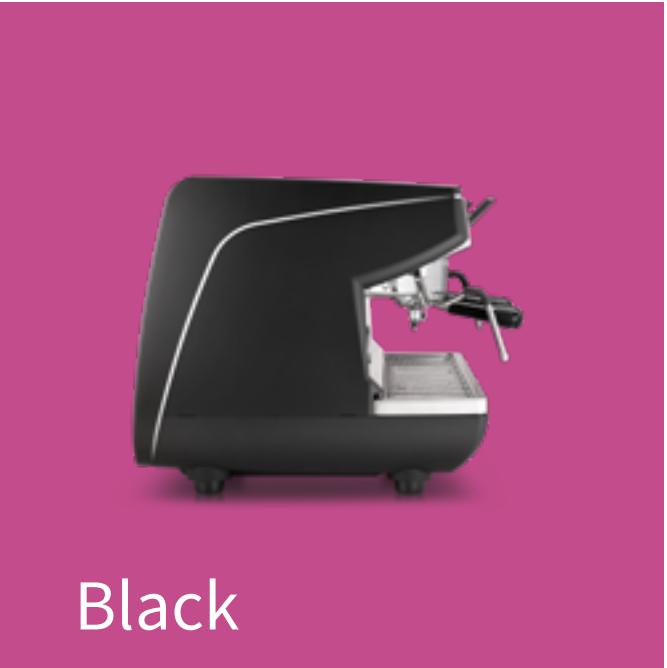
Appia Life

Appia Life is a coffee machine that stands out for its performance, simplicity of use, energy saving and new features that make it even more advanced.

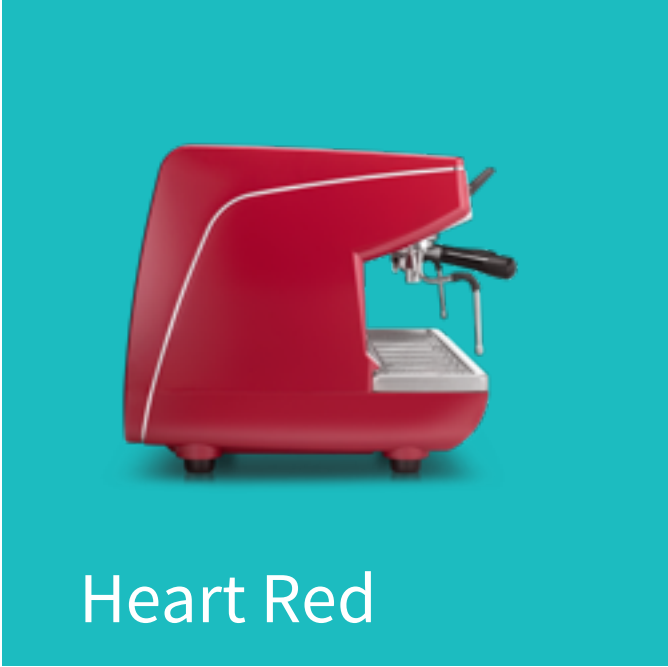
Number of groups	2 low or raised	3 low or raised	2 Compact	1
Width (mm)	784	1014	554	404
Depth (mm)	544	544	544	544
Height (mm)	500	500	500	500
Power (W)	3150	5200	2900	1900
NET Weight (kg)	54	72	42,5	32,5
Steam Boiler (L)	11	15	7,5	5
Steam Boiler insulation	included	included	included	included



White



Black



Heart Red



Metallic grey

APPIA LIFE | XT

The **Appia Life XT** is so named for its “extra technologies”, aimed at chains and establishments with medium production volume but which require advanced functions. Building upon Nuova Simonelli’s legacy of consistent beverage quality, the Appia Life XT offers additional solutions for enhanced control and even greater precision.

APPIA LIFE | TIMER

The **Appia Life Timer** is the new addition to the Appia Life family, available in 2- and 3-group volumetric dosing configurations. Equipped with a TFT display, the Appia Life Timer enables precise control over brew times for consistent and waste-free cup results.

APPIA LIFE | STANDARD

Appia Life is the espresso machine designed for those who are looking for a user-friendly, reliable tool that enables even the least experienced barista to deliver exceptional beverages in total safety. It’s the ideal choice for large businesses, chains and any establishment where preparing large volumes of high-quality coffee is essential, while prioritizing economic sustainability.

XT VERSION



Productivity



Target

Coffee and non-coffee-oriented chains, roasters, hotels, restaurants

Coffee technology



Milk technology



Features included

- Insulated boiler
- PID
- Pressure sensors
- SIS system
- Led lights
- TFT display
- Easycream (optional - only Vol version)

TIMER VERSION



Productivity



Target

Coffee and non-coffee-oriented chains, roasters, hotels, restaurants

Coffee technology



Milk technology



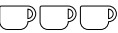
Features included

- Insulated boiler
- SIS system
- TFT display
- Easycream (optional - only Vol version)

STANDARD VERSION



Productivity



Target

Coffee and non-coffee-oriented chains, roasters, hotels, restaurants

Coffee technology



Milk technology



Features included

- Insulated boiler
- SIS system
- Easycream (optional - only Vol version)

APPIA LIFE | COMPACT

Appia Life is designed for those who are looking for a user-friendly, reliable espresso machine that enables even the least experienced barista to deliver exceptional beverages in total safety. Appia Life Compact, available in 2 groups version, ensures exceptional results while measuring just 55 centimetres in width.

APPIA LIFE | 1 GROUP

Dedicated to all the locations with minimal space (coffee karts, B&B, small restaurant, etc), Appia Life 1 group is the professional coffee machine able to grant great quality in the cup, measuring just 40 centimetres in width.

COMPACT VERSION



Productivity



Target

Coffee and non-coffee-oriented shops with small spaces, Roasters with small space, Bakeries with small space

Coffee technology



Milk technology



Features included

- Insulated boiler
- SIS system
- Easycream (optional - only Vol version)

1 GROUP VERSION



Productivity



Target

Coffee Karts, Small restaurants, B&Bs, Bakeries

Coffee technology



Milk technology



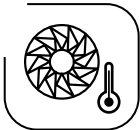
Features included

- Insulated boiler
- SIS system
- Easycream (optional - only Vol version)



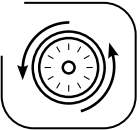
GRINDING TECHNOLOGIES

CLIMA PRO



The proactive grinding system that offers maximum dose consistency throughout the working day. The barista only needs to set the grinding temperature from the display and the system does the rest: the probe positioned in the grinding chamber controls the temperature, while the Clima Pro algorithm activates or deactivates the heating or cooling systems in order to always keep the preset parameters constant.

MICROMETRIC GRIND ADJUSTMENT:



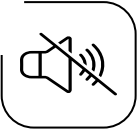
The micrometric grind adjustment ensures exceptional coffee powder precision.

ELECTRONIC CONTROL OF GRINDING SETTING



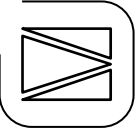
A solution that allows for greater precision and understanding of the grinding adjustment, but also a considerable saving of time after cleaning operations: the system memorizes the position and guides the barista to the grinding setting.

QUIET OPERATION



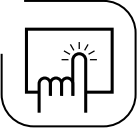
The new suspension system isolates the motor to eliminate unwanted noise.

CLUMP CRUSHER



Guarantees a perfect flow of ground coffee into the portafilter, considerably reducing cleaning and maintenance times, thanks also to better accessibility.

TOUCHSCREEN DISPLAY



Baristas have full control of information and settings due to the touchscreen display designed with adaptive logic, highlighting all the most relevant information for their work in real time, while keeping routine information in the background.





PROFESSIONAL COFFEE GRINDERS

GX

Grinding consistency
Precision
High Productivity



GX Grinder

GX is the professional on-demand grinder that guarantees high productivity and grinding consistency, by reducing waste. GX stands for Grinding Experience, offering chains and coffee shops with high productivity consistent and guaranteed quality after setting.

Burrs (mm)	85
Bean hopper capacity (kg)	2
Width (mm)	202
Depth (mm)	416
Height mm (H)	518
Power (W)	750/650
NET Weight (Kg)	21
Maximum daily production suggested (Kg)	12

GX



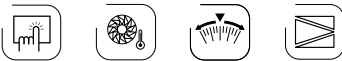
Productivity



Target

Coffee and no-coffee chains, Roasters, Hotels/ Restaurants

Grinder technology



Black

White



PROFESSIONAL COFFEE GRINDERS

MDJ

Consistency
Productivity
Less noise



MDJ

MDJ on-demand is the high-quality professional grinder. It is the ideal product for all high-volume establishments, capable of grinding up to 3 kg of coffee per day thanks to its 75mm burrs. Even during peak times, MDJ guarantees precise grinding and speeds up workflow with the new touchscreen display and the portafilter hook that simplifies the barista’s work and reduces stress.

Burrs (mm)	75
Bean hopper capacity (Kg)	1,6
Width (mm)	215
Depth (mm)	290
Height (mm)	605
Power (W)	575/750
NET Weight (Kg)	15



Sharp Black



Metallic Grey



Pure White



NS Red



PROFESSIONAL COFFEE GRINDERS

MDXS

Consistency

Ease of use

Less noise



MDXS

The MDXS on-demand grinder with 65mm burrs offers a daily grinding capacity of 1.5 kg of coffee. It excels for its consistent dosing, quiet operation, and ease of use. MDXS provides comfortable operation, speeding up workflow with the new touchscreen display and portafilter hook.

Burrs (mm)	65
Bean hopper capacity (kg)	1,6
Width (mm)	212
Depth (mm)	290
Height (mm)	601
Power (W)	350/400
NET Weight (Kg)	10



MDJ



Productivity



Target

Coffee and non-coffee-oriented chains and shops, Roasters, Hotels/Restaurants

Grinder technology



MDXS



Productivity



Target

Coffee and non-coffee-oriented chains and shops

Grinder technology








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