TopBrewer

Simply revolutionary



Less is **more**

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With the new TopBrewer Pro and the TopBrewer CompactOffice, we have taken the ordinary coffee machine and made it extraordinary, it's simply revolutionary. Why have a big bulky machine when a single tap can do so much more? The TopBrewer has been designed to create coffee of exemplary level to satisfy the most discerning of Baristas. Having an elegant tap emerging from the table top increases counter space and creates a much more interactive coffee experience.

Improved user experience

WARM

The TopBrewer series has been uniquely designed to be smartphone and tablet compatible, enhancing user experience and opening up a world of opportunity in terms of cashless payment, loyalty systems and personalised consumer experiences.



Simply revolutionary

The TopBrewer series is an innovative world first that has created an entirely new category within coffee brewers. It turns the common conception of coffee brewing and dispensing completely upside down and its simple sculptural design is breathtaking.

Exquisite & Magical

The beautiful, patented stainless steel tap is designed to be built in any tabletop and the compact design of the machine saves space still allowing for easy access for cleaning and maintenance.

The simplicity of the TopBrewer fits elegantly into all surroundings, with no compromise on drink quality. TopBrewer puts an end to the need for bulky tabletops and allows for any existing location, to get a fully automatic bean-to-cup machine.

iPhone & iPad connectivity

With a simple touch of your iPhone or iPad the TopBrewer brews your favourite coffee drink using the freshly ground coffee beans. Control multiple machines with one single iPad and with the favorites page, you have access to all the machines in one view for blazing fast selection of the desired drinks.

The finger touch keyboard which is built in the tabletop can also do the job if a smartphone is not available.





The power to adapt

Imagine a product which adapts to your needs. The TopBrewer is designed to seamlessly become a part of your regular work environment, and enhances it. Give you and your co-workers the many pleasures it offers. If you're looking for cold water, juice or a piping hot espresso, this is the solution for you.

Your café, bar or restaurant will never be the same. With the TopBrewer you take up only 1% counterspace in return for 100% customer satisfaction. It allows you to have more direct contact with the customers and enabling them to see their beverage being dispensed magically in front of them and allowing you to take additional orders and payments in the meantime. Put several machines side by side and increase productivity by serving multiple drinks, simultaneously.



Just find the right **place**

The TopBrewer Pro and CompactOffice, can be built into any module e.g. the kitchen table, bar or any existing cupboard.

All it takes is 2 small holes for the tap and drain.







Top quality coffee **specialities**

- 2 self-adjustable professional grinders (one for filter, one for espresso)
- Exact tamper pressure each and every time (espresso 20 kg, filter coffee 0 kg)
- Exact ingredient throw / consistent quality
- Heats fresh cold water to correct brew temperature
- Heats the cold milk to correct temperature and foams the milk to correct texture
- Increases the coffee extraction by up to 10%





Enjoy all theese **features**

Coffee

The Scanomat TopBrewer Pro and CompactOffice provides speedy serving of coffee drinks such as: Espresso,Macchiato, Cappuccino, Café Latte, Americano, and traditional black coffee made from freshly ground whole beans. The TopBrewer simply delivers an exquisitely brewed coffee menu, with the right parameters for every extraction.

Chocolate

Steaming hot, rich chocolate is delivered into your cup in just seconds, expanding the hot drink menu even further. Add fresh, foamy hot milk for an even more delicate experience.

Juice

With the addition of our chilled water options, fresh icy cold juice selections are on the menu too. Apple, Orange, Multifruit and more – take your pick and experience a delightful refreshing beverage in either cup or carafe serving and strength are easily adjusted to everyone's liking at a push of a button.

Milk & steam

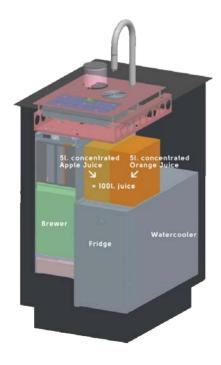
Our TopBrewer series offers both hot and cold milk, pushing a single button. Our Flash-Steamer provides the correct pressure, froths the milk to a beautiful hot, foamy texture with air correctly dosed to give you the foam you need on any drink.



The Scanomatic cleaning system flushes all hoses with clean water after each cup. This ensures that no milk, coffee, juice and chocolate is left in the tube and reduces maintenance and cleaning on the machine drastically.

The silent coffee **brewer**

By moving the coffee unit into a compartment, we achieve a quieter machine. This aids to the work environment or the place of your choice. Reduction of noise, sets the TopBrewer apart from most other machines on the market.













Solid quality

Scanomats professional stainless steel and aluminum brewer is a piece of art in itself. The tamper pressure is adjusted precisely from 0-30 kg before brewing and ensures an accurate brew time both when dispensing black coffee and espresso. The materials are made of the highest quality possible and our newly developed flash-heating technology heats up fresh water to perfect temperature, faster than you can press the espresso button.

Solid stainless steel brew piston









Professional stainless steel disc grinder, for consistant results. The perfect grind in just 1 second. Electronical adjustments can be made from the display to secure best possible ground and extraction.



Professional rotary vane pump for high volume coffee brewing. Ensures the perfect espresso every time

Milk syringe

The liquid syringe is designed for making complicated tasks simple.Simply take a carton of milk, and pierce it with the syringe to add fresh milk to your brew. The TopBrewer has been constructed with multiple spears, to allow for additional cold drink options e.g. Orange juice, Apple Juice and Milk etc.





TopBrewer **units**



TopBrewer Pro

Holds 2 x 1.5 kg coffee



TopBrewer CompactOffice

Holds 1 kg coffee or more. Coffee beans can be hidden under the counter or be visible on the top



Fridge for 10 l milk combined water cooler



ICE bank, cold water cooler with 4,5 l. immediate draw-off and fridge with 6 l. of milk.

	TopBrewers Pro	TopBrewer s CompactOffice
Professional stainless steel coffee brewer	•	•
Zero watt standby function	•	٠
Ultra-low energy consumption 🞄	•	•
Works with iPhone/iPad	0	0
Filter coffee in 15 sec.s	•	-
Professional espresso in 25 sec.s	•	•
Fresh milk function	•	•
Scanomatic milk clean system	•	•
Carafe function	•	•
Number of grinders	2	1
Professional 64 mm high output grinder	•	0
Grinding time	l sec.	1-7 sec.s
Automatic, adjustable grinder	•	•
Adjustable tamper pressure	0-30 kilo	0-30 kilo
Instant system	-	-
Water tank	-	-
Professional flash heater	• (3)	• (2)
Automatic cleaning programme	•	•
WiFi and Bluetooth connectivity	0	0
Rotary vane pump	•	-
Oscillating pump	-	•

Standard
Optional
Not available

	TopBrewers Pro	TopBrewer CompactOffice
Fresh milk (hot & cold)	0	0
Juice (Bag in box)	0	0
Carbonated water	0	0
Optional coin mechanism	-	-
Optional MDB card interface	0	0

Standard
 Optional
 Not available

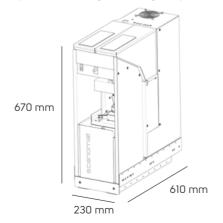
Coffee specialities

Cups per Hour

Professional 25 sec. Espresso 3-4 cl.	120	100
Black coffee 12 cl.	120	100
Filter coffee 12 cl.	180	-
Macchiato	120	100
Cappuccino	110	90
Latte	120	100
Hot choclate 12 cl.	165	80
Hot water	20 liters	10 liters

	TopBrewers Pro	TopBrewer s CompactOffice	
Power supply:	208-240 VAC, 10-13 Amp 1 fase, 2-2,6 kW eller 400 VAC 3 faser, 6,9 kW	208-240 VAC, 10-13 Amp 1 fase, 2-2,6 kW eller 400 VAC 3 faser, 6,9 kW	
Dimensions:	Height: 670 mm Width: 230 mm Depth: 610 mm	Height: 563 mm Width: 176 mm Depth: 451 mm	
Ingredients:	Coffee beans: 2 x 1400 grams or 1 x 2800 grams	Coffee beans: 1400 grams	
Weight:	Gross: 54 kg Nett: 51 kg	Gross: 44 kg Nett: 42 kg	
Water supply:	Water pressure: 200 kPa (2 Bar) – 600 kPa (6 Bar)	Water pressure: 200 kPa (2 Bar) – 600 kPa (6 Bar)	
Conditions on installation site:	Temperature: 10-40 degrees C Air humidity: Max. 90% RH	Temperature: 10-40 degrees C Air humidity: Max. 90% RH	

Temperature min. 1 degree C during transportation and storage.







scanomat

coffee solutions for more than 50 years

Designed - Developed & Produced in Denmark