

coffee culture

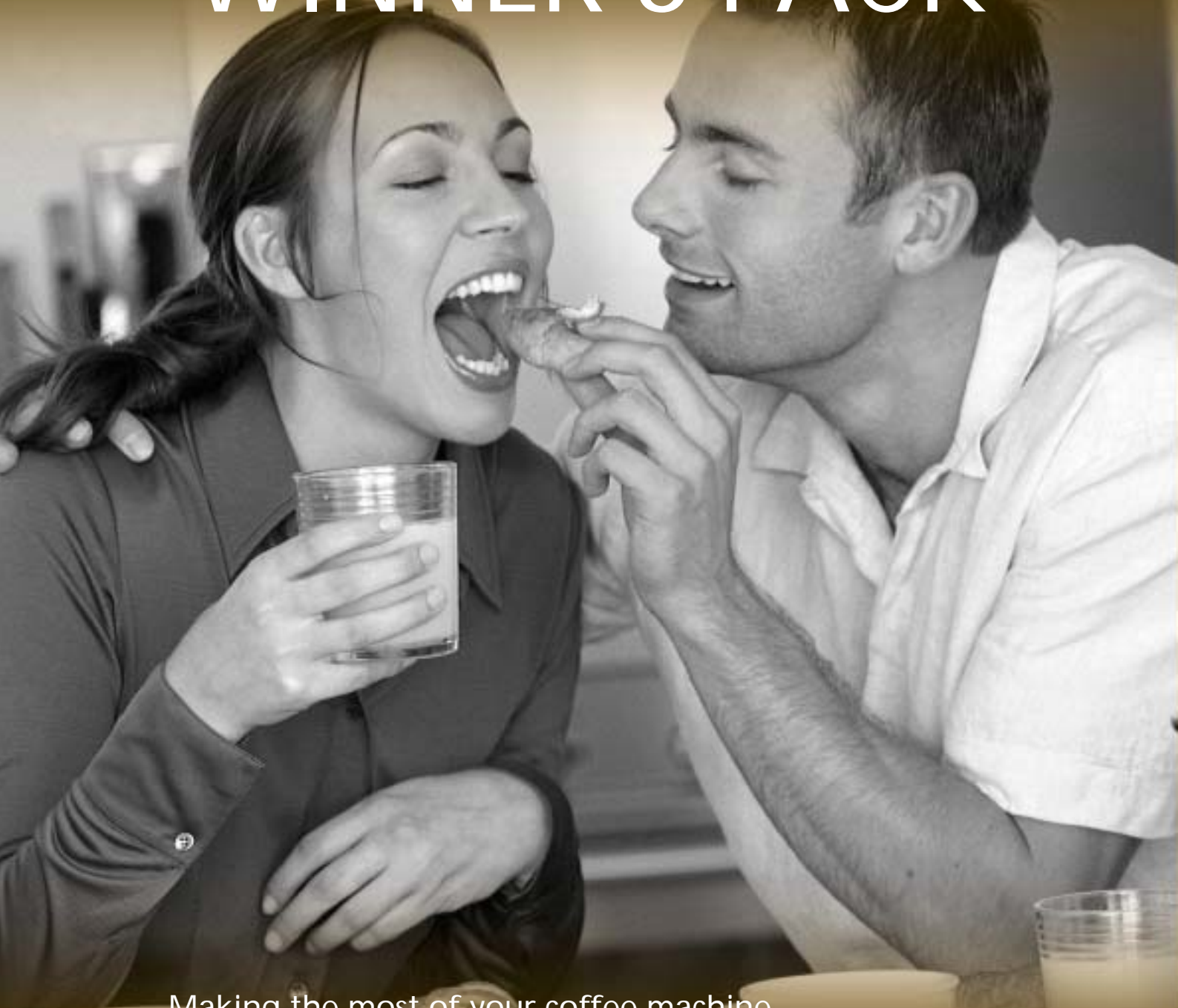
bean to cup and more...



AQUATOR

DIE SCHWEIZER KAFFEEMASCHINEN.

WINNER'S PACK



Making the most of your coffee machine

Invest in the future! Aequator's fully automatic coffee machines mean that you win in terms of both quality and economics. A choice of the finest coffees are available at the touch of a button, prepared using fresh coffee beans with high-quality instant products. The special milk formula is as tasty

as fresh milk and as handy as powdered milk when it comes to long storage capacity and hygiene. Additional features include ease-of-use and low maintenance. Aequator's coffee culture is a winner on two fronts: for professional hosts, and their discerning guests.



HYGIENE PACK

Milk

High quality powdered milk, produced by leaders in the dairy industry, forms the basis of an excellent milk product, freshly prepared for each cup of coffee.

Clean, environmentally friendly, space and energy saving

The use of milk powder offers clear hygiene benefits. What is more, the milk container does not need to be emptied and cleaned each day. The mixer unit is rinsed automatically, guaranteeing the highest standards of cleanliness. The excellent foaming properties of the milk powder

demonstrate that it was carefully produced from 100% fresh milk that was brought up to high temperature for a very short time, then concentrated, and dried. The taste of the final product is like fresh, pasteurized milk, but with the advantage of great keeping qualities.



DOUBLE PACK

Individual, with two coffee bean varieties

The aroma of freshly ground coffee stimulates your senses, helping to enhance your tasting experience: espresso for those who prefer strong coffee, real cappuccino, or even a cup of delicious hot chocolate. The LG 14 offers a wide variety of hot drinks. The combination of an espresso machine and instant drink technology, with

the additional option of two bean varieties, is a winning one. The new technique for making cappuccino with powdered milk also guarantees the highest standards of hygiene. Ease-of-use and low maintenance make this professional coffee maker an appliance you will not want to do without.





Linea Gastro 14

This compact machine, with a capacity of 120-180 cups/hour, is ideal for those smaller restaurants and hotels that wish to offer a range of coffee types. Requiring minimal space, the LG 14 will make a valuable addition to your resources.



Advantages	Ingredients	2 varieties of coffee beans instant: milk powder, chocolate
2 grinders	Outlet	double outlet, adjustable height 100 to 150 mm
Full performance at 230 V for high working speed	Capacity	120 to 180 cups per hour, 20 l hot water
Bean hopper and waste box for 150 cups of coffee	Interface	for payment systems and cash registers
Double outlet with adjustable height	Electricity	230 V ~ 50 Hz; 2.3 kW
Stainless steel housing	Water	connection for fresh and for waste water
	Dimensions	W 320, H 750, D 560 mm / 35 kg



POWER PACK

Enduring and tireless

High levels of performance characterise this power package. Continuous operation with high outputs of coffee and hot water present no problem for the LG 22. With a choice of 8 different varieties, your guests' preferences can easily be met, and drinks of consistently high quality are carefully prepared. The range includes a delicious

cappuccino topped with a frothy crown. The highest standards of hygiene, ease of operation and minimum maintenance are guaranteed by using powdered rather than fresh milk. This economical and easy-care machine will make a hard-working addition to your workforce.





Linea Gastro 22

This efficient and fast machine offers maximum performance for a limited range of drink varieties when you have a full house. Even at an output of 180-240 cups/hours, it has been rated as „very good“.



Advantages	Ingredients	coffee beans instant: milk powder
Display with menu	Outlet	double outlet, adjustable height 100 to 150 mm
Interface for Executive and MDB	Capacity	180 to 240 cups per hour, 30 l hot water
Prepared for direct waste ejection	Interface	for payment systems and cash registers
Double outlet with adjustable height	Electricity	230 V ~ 50 Hz; 2.6 kW
Stainless steel housing	Water	connection for fresh and for waste water
	Dimensions	W 370, H 770, D 540 mm / 55 kg



SURPRISE PACK

Virtuous with a wide repertoire

The wider the choice, the more difficult it becomes. The LG 26's speciality programme is the most tempting: with more than 14 different hot drinks to choose from, you are sure to find something to suit all your guests. This all-round, fully automatic espresso machine also prepares instant drinks, making the entire operation child's

play, even in stressful situations. You can now guarantee a perfect cup of latte macchiato or cappuccino every time - no mean feat in itself! Even with the wide selection available, the Aequator machine is extremely easy and efficient to use, and requires only minimum maintenance and care.





Linea Gastro 26

This easy-to-operate, high-performance, fully automatic coffee machine in an elegant stainless steel housing is the ideal appliance for the larger restaurants and hotels that want to offer a wide range.



Advantages	Ingredients	coffee beans instant: milk powder, chocolate, decaffeinated coffee
Display with menu	Outlet	double outlet, adjustable height 100 to 150 mm
Interface for Executive and MDB	Capacity	160 to 200 cups per hour, 30 l hot water
Prepared for direct waste ejection	Interface	for payment systems and cash registers
Double outlet with adjustable height	Electricity	230 V ~ 50 Hz; 2.6 kW
Stainless steel housing	Water	connection for fresh and for waste water
	Dimensions	W 370, H 770, D 540 mm / 50 kg



OPTIONS PACK

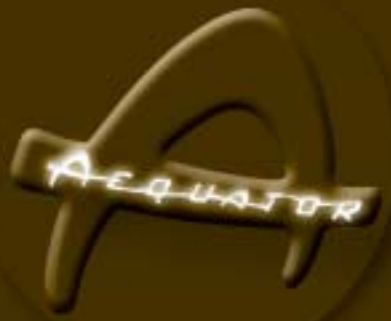


Tuning up to your individual needs and likings

Would you like to adapt your personal choice to your individual needs? Aequator's optional extras can turn your fully automatic coffee machine into an eye catcher. Your individual touch will create an attractive service area. A back-lit feature at the back of your machine, for example, not only looks good but also hides cables and

installations. Or you could fit a transparent bean hopper, showing your guests that their coffee is made with freshly roasted and ground beans. The attached housing with payment systems and the possible link to cash registers make Aequator machines fulfil all requirements of modern payment possibilities.





Make your choice!

Standard machine or with extras – what you deserve is first quality! Aequator fulfils your special requirements with optional extras. Because we know that special details make all the difference.



back lit customers' front



visible bean hopper
(LG 22 / 26 only)



2 instant containers
instead of 3 (LG 26 only)



interface for
cash registers



Attached housing for
- coin checker
- coin changer
- cashless systems



COMPLEMENTS' PACK

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Cup Warmer

Depending on your cup design you can store between 70 and 160 cups on four stainless steel shelves heated up to the adequate temperature.

Electricity 230 V ~ 50 Hz

Dimensions LG 14 W 320, H 705, D 380 mm / 19 kg LG 22/26 W 250, H 780, D 370 mm / 17 kg



Trolley

The mobile trolley features a stable tubular frame and stainless steel walls. Swivelled wheels with brakes make it easy to push through doorways. Tanks for fresh and waste water as well as a pump may be integrated – the electrical connections are there.

Trolley dimensions W 450, H 900, D 600 mm

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