



SUPERA

Beyond Desire

LACIMBALI



01

LA-CIMBALI

Always Listening, Always Evolving

1969

Superbar

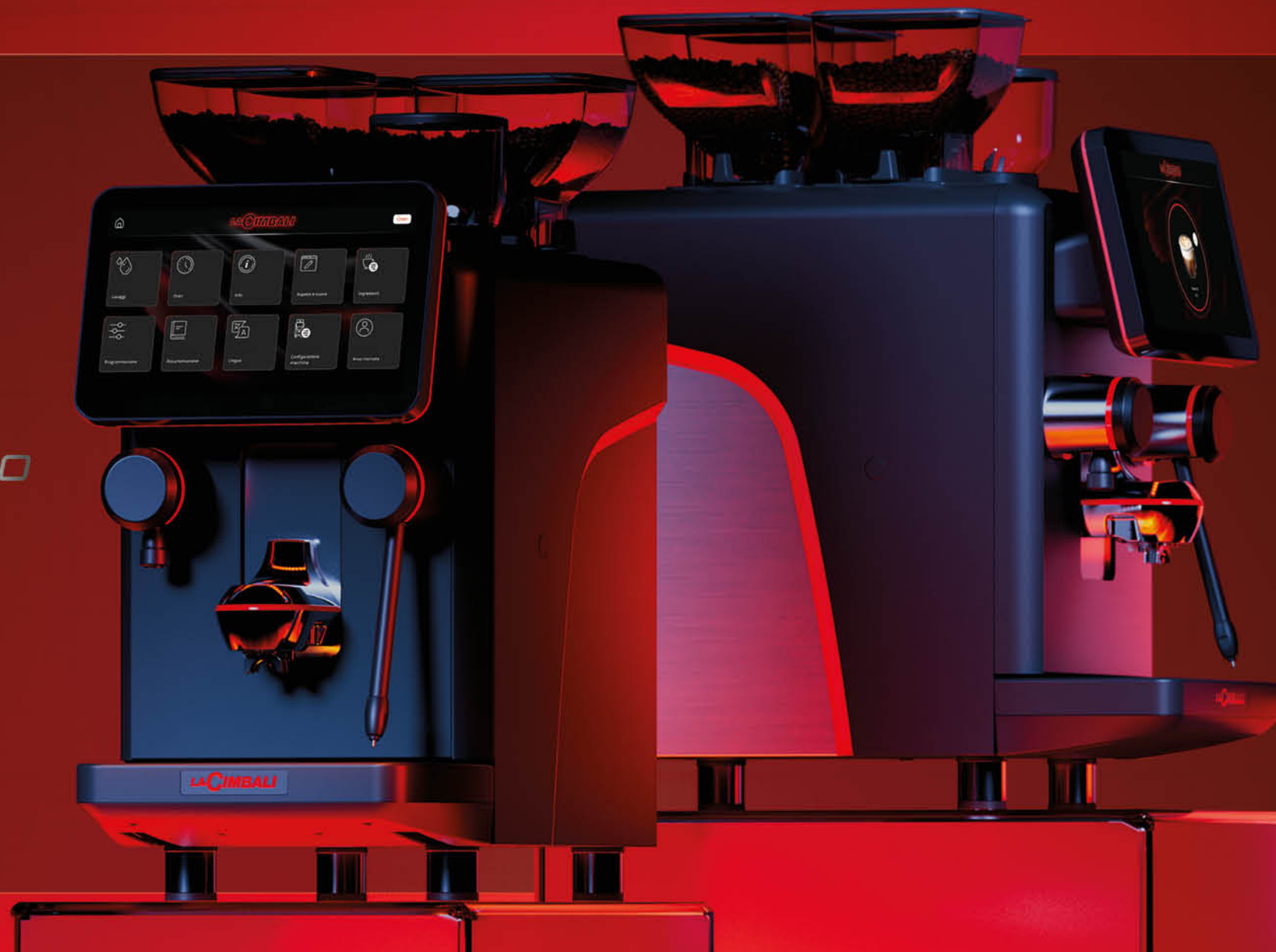
LaCimbali has always been future and market oriented. After pioneering the **super-automatic segment**, today it is ready for a new revolution.

Always attentive to the needs of both customers and consumers, it has created a project — a machine **perfectly shaped around their desires**.

The New Platform Is Here

SUPERA
SENSO

Born from LaCimbali's vision, the revolution in the world of fully automatic machines takes shape in the new Supera platform.



Two models, Supera Senso and Supera DolceVita, whose very names embody the brand's ability to combine innovation with the superior design that defines the finest Italian tradition.

SUPERA
DOLCEVITA

LaCimbali Supera, From Cup To Business

Supera is the new fully-automatic platform designed to deliver the **best experience** to all customers.

The platform is designed to adapt to the wishes of every end consumer and even more so, to the needs of any location manager.

As a true platform, the new machine allows customers to configure their own model according to a wide range of parameters and advanced features (check out the configurator on Supera's landing page).

LA Cimbali

Ready to build your perfect coffee machine?

Tell us about your business and your coffee needs – we'll design the perfect Supera for you. Get your customized setup in visual preview and PDF, ready to download and share.

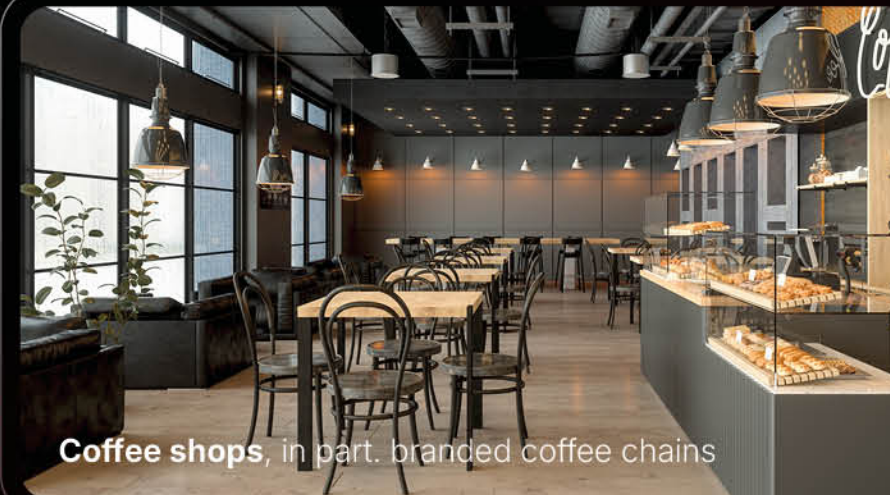
Begin your configuration



Configure your own



ENG



Coffee shops, in part. branded coffee chains



Restaurants, in part. QSR and fast food



Retail, in part. convenience stores, travel retail, i.e. train stations, airports, petrol stations



Hotels

Next-Gen Vision, Seamless Connection

Serving and managing beverages has never been so intuitive



Simplified operation

Guided workflows, clear machine states, faster service, fewer errors, reduced training.

Full customization

Menus, recipes, interface layout, graphics, icons, navigation.

Business-focused

Supports branding and advertising, adaptable to client needs.

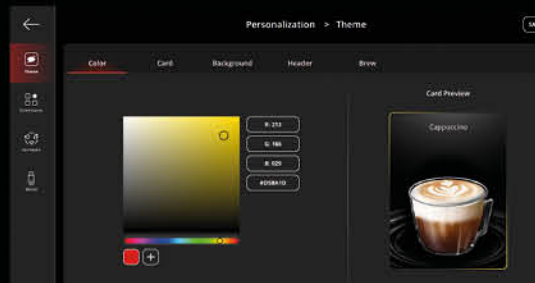
Wi-Fi, Ethernet and telemetry protocols keep the machine connected, enabling **remote monitoring, recipe updates, software upgrades and promotional content** in real time.

06

07

LA CIMBALI

08



The new interface

The new interface, featuring a **13" Full HD touchscreen**, offers an **improved experience**, both aesthetically and functionally: it is immersive and seamless, while making every operation **easy, smooth, and fully customizable** to users' needs.



LA CIMBALI

LA CIMBALI

17/10/2025
11:00 am

70°C

LA CIMBALI

28/10/2024
11:00 am

Mastering Variety, **Serving Excellence**

Supera is designed to deliver **outstanding coffee quality, cup after cup**, thanks to full control over every element.



Perfect serve

Avoid splashes and guarantee perfect crema thanks to the **automatic spout** adapting its height at each recipe.



More versatile and faster than ever

Up to 4 separate hoppers for Supera DolceVita and **high-performance grinders** give the operator the freedom to offer multiple blends and solubles with precision (PGS algorithm for coffee quality control), faster grinding and maximum efficiency.



Perfect temperature customization

The **Dynamic Thermodrive** brings the benefits of a multi-boiler system to a **single boiler**: by blending hot and cold water it lets you set and deliver a **different brewing temperature for each recipe**. This makes it possible to **brew a cold beverage and an espresso at its ideal temperature in quick succession**.



Performance

Up to 350 cups per day
Up to 200 Espresso per Hour
Up to 180 Cafe Creme per Hour
Up to 190 Cappuccino per Hour
Up to 28 Liters of Hot Water per Hour

The Art and Science of Milk

Supera has found the ultimate solution to the growing demand for **different types of milk** and for **different hot and cold beverages**, ensuring **maximum flexibility** within the category, thanks to a **dual milk configuration**, an **exclusive milk technology** and **three possible milk systems** operating.

Dual Milk configuration

In the **Dual Milk configuration**, two completely independent circuits manage different milks from fridge to dispensing spout, ensuring flawless hygiene and full separation even during simultaneous service, so that dairy and plant-based milks are kept separate to meet dietary requirements.



The exclusive **High Quality Milk (HQM) technology**, frothing milk without direct contact with the steam or between different milk types, thus preserving taste, textures and dairy/non dairy requests.



Exact milk quantity, perfectly frothed, with TurboMilk

The first ever applied Turbo Milk wand on a fully-automatic (up to 2 in Supera DolceVita to maximize efficiency) delivering the exact quantity of milk at the desired frothing level with no waste.



Wide variety of milk types and drink recipes, with TurboSteam

The Automatic Frothing (up to 2 in Supera DolceVita to maximize efficiency) delivering precise and consistent milk textures in up to 10 different recipes.



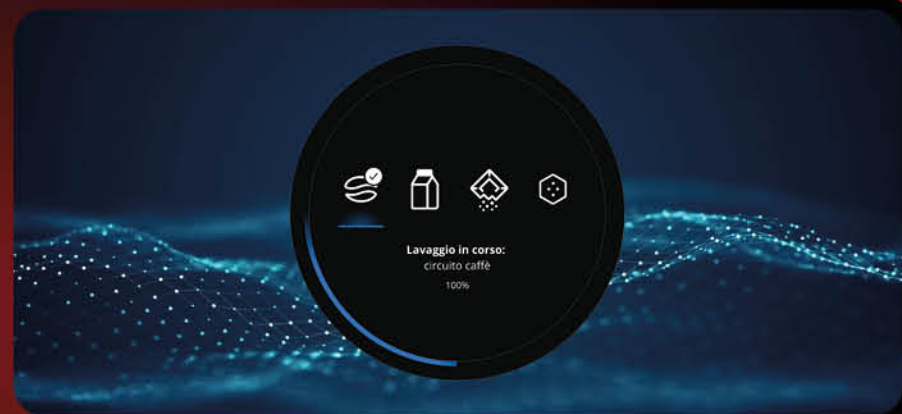
Customized drinks with Manual Steam Wand

Possible application of a Manual Steam Wand giving the operator full control over milk texture and temperature for custom drinks.

Two Circuits, One Easy Clean

Integrated cleaning system

The **integrated cleaning system** measures and dispenses the right amount of detergent, **ensuring hygiene without manual dosing**.



Universal Cleaner

A Universal Cleaner — the first ever capable of being used **for both coffee and milk circuits** — is housed in a built-in tank sufficient for up to one month of operation, reducing downtime and labor.



Choose Your Desire

SUPERA SENSO

- **COFFEE SYSTEM**
 - Manual or motorized spout
 - Thermal System: Single Boiler
 - 2 Coffee Hoppers
- **MILK SYSTEM**
 - Single Milk Circuit (Milk PS Technology)
 - Single Turbo Steam
 - Single Turbo Milk
- **SOLUBLE SYSTEM**
 - Single or Double Soluble system
- **CLEANING SYSTEM**
 - New Integrated Automated Cleaning System
- **OTHERS**
 - Hot water wand
 - Hot water bypass

SUPERA DOLCEVITA

- **COFFEE SYSTEM**
 - Manual or motorized spout
 - Thermal System: Single Boiler with Dynamic Thermodrive
 - PGS
 - Up to 4 Coffee Hoppers
 - Empty Coffee Sensor
- **MILK SYSTEM**
 - Single or Double separated Milk Circuits
 - HQM technology
 - Single or Double Turbo Steam
 - Single or Double Turbo Milk
- **CLEANING SYSTEM**
 - New Integrated Automated Cleaning System
- **OTHERS**
 - Cold Water bypass
 - Hot water wand
 - Backlit pannel
 - RGB on display

Technical details

DIMENSIONS
(mm / inches)

Width	Height	Depth
382/15	799/31,5	645/25,4

NET WEIGHT

Kg	66
pounds	145

Machine	Power supply	Installed power	Line power	Supply cable section
Supera	220 - 240 V 50 Hz 220 V 60 Hz	3.2 - 3.8 kW 3.4 kW	16 A	3 × 1,5 mm ²
	220 - 240 V 50 Hz 220 V 60 Hz	2.6 - 3.1 kW 2.8 kW	13 A	3 × 1,5 mm ²
	220 - 240 V 50 Hz 220 V 60 Hz	2.4 - 2.7 kW 2.5 kW	12 A	3 × 1,5 mm ²
	200 V 50/60 Hz	2.7 kW	14 A	3 × 2 mm ²
	200 V 50/60 Hz	3.0-3.8 kW	16 A (30 A plug)	3 × 12 AWG

Switch	Grounding	Hydraulic connection	Hydraulic feeding pressure	Water discharge
• Omnipolar, 3 mm opening contact distance. • Protection from leakage current with a value equal to 30 mA.	Required	ø 3/8 gas	1 ÷ 6 bar (0.6 MPa)	ø min. 50 mm



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