

LA Cimbali

SUPERA

Technical Specifications



The Next Generation Of Coffee Experience

Designed For Chains, Convenience Store And QSRs



SUPERA
SENSO

SUPERA
DOLCEVITA

Dimensions & Weight

Dimensions (W x D x H)	382 × 645 × 799 mm	383 × 645 × 799 mm
Weight	TBD	TBD

Coffee System

Coffee bean hoppers	up to 2	up to 4
Hopper capacity	≈ 1,2 Kg each	≈ 1,2 Kg each
Grinders	up to 2	up to 4
Grinder output	≈ 4 g/s	≈ 4 g/s
Grinders Burrs	64 mm flat steel burrs	64 mm flat steel burrs
Grinder adjustment	Electronic	Electronic
Automatic grinder adjustment	-	✓
Brewing group diameter	44 mm or 50 mm	44 mm or 50 mm
Brewing group capacity	up to 30 g	up to 30 g
Empty coffee hopper sensor	-	✓

Milk System

Milk Circuit	single	single or double (HQM Technology)
Complete separation of milk circuits	-	✓
Cold milk foam	-	✓
Plant-based milk compatibility	✓	✓
Empty milk sensor	-	✓

Powder System

Powder hoppers	single or double	single or double
Soluble mixers	1	1

Steam & Milk Wand Options

Manual steam wand (2-step)	single	single or double
Turbosteam wand (2-step auto)	single	single or double
Turbomilk system (1.5-step)	single	single or double

Thermal System

Technology	single boiler	single boiler + dynamic thermdrive
Coffee extraction temperature control	1 level	multi-level
Boiler capacity	2.4 L boiler + 0.25 L heat exchanger	2.4 L boiler + 0.25 L heat exchanger

SUPERA
SENSOSUPERA
DOLCEVITA**Water Supply**

Hot water dispensing	✓	✓
Cold water dispensing	-	✓
Hot water wand	✓	✓

Spout

Adjustable spout	manual or motorized	manual or motorized
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Cleaning System

Cleaning cycle	fully automatic	fully automatic
Cleaning agent	liquid detergent	liquid detergent

Digital Features

Touchscreen display	13"	13"
RGB interface lighting	-	✓
Backlit rear panel	-	✓
Payment system protocols	CSI/CCI	CSI/CCI and MDB
Bidirectional telemetry	✓	✓
Telemetry API for external integration	✓	✓
Loudspeaker	-	✓

**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