

## Introducing...

Coffee is no longer just a drink, it is now an experience. It is a chance to socialise with friends, or to momentarily disappear from the world in a wonderful taste sensation

#### The Roma Range

With five modular units in the range, consisting of two sensational bean to cups, a speciality loose ingredient machine, a slim-line paper cup dispenser and a four shelf cup warmer, the elegant Roma Range offers a complete taste experience for the coffee connoisseur

#### Quality

Quality coffee can only be made by using quality equipment and every unit in the Roma Range is precisely that !

Proudly manufactured in the UK by DarenthMJS, one of Europe's most respected designers of quality coffee equipment, the Roma Range has been designed with the latest state of the art technology and each



machine is made from only the finest materials to ensure a perfect drink experience is achieved time after time

### Style

Every machine in the Roma Range has been designed with looks to match the great tasting drinks produced

Each machine imaginatively contrasts a matt black cabinet with highly polished stainless steel features, highlighted with breathtaking neon-effect backlighting

### Typical Drinks Menu

CAFE NOIR Smooth, dark, rich and aromatic, long black coffee

ESPRESSO Small and strong, authentic rich Italian style black coffee

CAFE LATTE Highly whipped and frothy, milky white coffee

CAPPUCCINO Traditional Italian beverage blended from light and frothy milk, with a shot of true espresso

CAFE AU LAIT Continental French style, long and smooth white coffee

LATTE MACCHIATO Deliciously whipped and frothy, triple layered, milky white coffee

CAFE MOCHA Delightful combination of hot, whipped chocolate together with dark, rich, coffee

ESPRESSO CHOC Hot, whipped, extra milky chocolate, with a shot of espresso

CHOCOLATE Smooth and satisfying, highly whipped, hot chocolate

CHOC AU LAIT Smooth hot chocolate perfectly blended with whipped milk

BLACK TEA \* Freshly brewed black leaf tea

WHITE TEA \* Freshly brewed, milky white, leaf tea

\* Only available on the Roma Duo (when fitted with with a fresh tea brewer)





# Roma Instant

#### Features

5 large capacity ingredient canisters, all entirely configurable for any drink choice

Graphical Strength adjustment

14 Chrome effect, one touch drink selection keys



Feature lighting system available in four stunning colours -Electric Blue, Radiant Red, Ice White and Sunset Orange

Built in flush facility to maintain interim hygiene

#### Options

Custom designed matching base cabinet

Complimentary styled cup warming module and / or paper cup dispenser

'Go large' - provides the additional facility of dispensing different cup sizes from the same machine

'Go Decaf' pre-select

Optional display of genuine coffee beans

Customisable central graphic - the graphics can be designed to match specific locations and branding

### Machine Specification Dimensions (W x H x D)

Standard machine: 402mm x 690mm x 560mm Coin operated machine: 504mm x 690mm x 560mm Cabinet (optional): 402mm x 910mm x 560mm

#### Ingredient Capacity

5 canister model 1x 1.8 trs 4x2 trs

4 canister model 1x 1.8 ltrs 2x 2 ltrs 1x 3.7 ltrs

Weight

Machine 47Kg Cabinet: 22Kg

#### Water Requirements

Mains water connection via 3/4" BSP fitting (connection hose available) Mains water pressure 1.5 - 10bar (0.15 - 1 Mpa) Optional pumped water system is available

#### Power Requirements

Standard machine: 220 - 240V, 50HZ, single phase 2.8KW, 13A plug fuse. Machine fitted with 2 metre mains lead 22A heater upgrade: 220-240V, 50Hz, single phase 5KW, 22A (must be connected by a qualified electrician to 30A supply via suitable isolating switch).

#### Payment Systems

Full electronic coin mechanism which accepts all coins plus tokens

Full change-giving facility

I-Key cashless payment system

Separately lockable cash compartment with different key

Full audit facility

Electronic interface facility to host partner machines

### The Roma Bean to Cup

#### Features

Conical grinder with precision blades to ensure consistent grind quality

True high pressure espresso brewing system - accept nothing less !

Volumetric dosing of both coffee and water to ensure optimum taste enjoyment



Split boiler system to ensure maximum energy and operational efficiency

Feature lighting system available in four stunning colours -Electric Blue, Radiant Red, Ice White and Sunset Orange

Built in flush facility to maintain interim hygeine

Graphical Strength adjustment

#### Options

Custom designed matching base cabinet

Complimentary styled cup warming module and paper cup dispenser

'Go large' provides the additional facility of dispensing different cup sizes

'Go Decaf' pre-select

Optional display of genuine coffee beans

Customisable central graphic - the graphics can be designed to match specific locations and branding

### Machine Specification Dimensions (W x H x D)

Standard machine: 402mm x 860mm x 560mm Coin operated machine: 504mm x 860mm x 560mm Cabinet (optional): 402mm x 910mm x 560mm

#### Ingredient Capacity

Weight

Bean hopper: 1Kg 2 canister variant: 2 x 2 ltrs 3 canister variant: 2 x 1.4 ltrs 1 x 1.8 ltrs Machine: 51Kg Cabinet: 22Kg

#### Water Requirements

Mains water connection via 3/4" BSP fitting (connection hose available) Mains water pressure 1.5 - 10bar (0.15 - 1 Mpa) Optional pumped water system is available

#### Power Requirements

Standard machine 220 - 240V, 50HZ, single phase 2.8KW, 13A plug fuse. Machine fitted with 2 metre mains lead

#### Payment Systems

Full electronic coin mechanism which accepts all coins plus tokens

Full change-giving facility

I-Key cashless payment system

Separately lockable cash compartment with different key

Full audit facility

Electronic interface facility to host partner machines



#### Features

Market leading, simultaneous dispense system allows two drinks to be made in unison !



6 internal canisters with large ingredient capacity

Conical grinder with precision blades to ensure consistant grind quality True high pressure espresso brewing system - accept nothing less ! Volumetric dosing of coffee and water to guarantee the perfect espresso Split boiler system provides maximum energy and operational efficiency Feature lighting system available in four stunning colours -Electric Blue, Radiant Red, Ice White and Sunset Orange

#### Options

Fresh Leaf Tea Brewer

Complimentary styled cup warming module and / or paper cup dispenser 'Go Decaf' pre-select

A variety of front graphic panels are available to meet different site requirements

Radar lighting system allows the Roma Duo to remain in eco mode until a customer approaches

### Machine Specification Dimensions (W x H x D)

Standard machine: 780mm x 860mm x 560mm Cabinet (optional): 780mm x 950mm x 620mm

#### Ingredient Capacity

Weight

Standard bean hopper: 1Kg Fresh tea capacity: 1.5 ltrs Canisters (each side): 2 x 2 ltrs 1 x 1.8 ltrs

Machine: 78Kg Cabinet: 32Kg

#### Water Requirements

Mains water connection via 3/4" BSP fitting (connection hose available) Mains water pressure 1.5 - 10bar (0.15 - 1 Mpa) Optional pumped water system is available

#### Power Requirements

Standard machine: 220 - 240V, 50HZ, single phase 3.1 KW, 13A plug fuse. Machine fitted with 2 metre mains lead 22A heater upgrade: 220-240V, 50Hz, single phase 5KW, 22A (must be connected by a qualified electrician to 30A supply via suitable isolating switch)

### Payment Systems

The Roma Duo is designed primarily for food service or restaurant use, however in situations where a payment system is required then a variety of solutions are available including:

Full electronic coin mechanism which accepts all coins plus token

Full change change-giving facility

I-Key cashless payment system

<sup>7ke</sup> Roma Paper Cup Dispenser

#### Features

135 + cup capacity

Attractive use of stainless steel trim to compliment any machine in the Roma Range

Handy slíde out drawer, for additional storage

Optional neon-effect lighting system tracks the host machine (brightness, patterns, power saving modes, etc)

Holds an impressive range of 71mm - 80mm cups as standard (other cup sizes can be accomodated on request)

Optional top storage compartment for stir sticks, sugar sachets, sip lids, etc

#### Specification

Dimensions ( $W \times H \times D$ ) 205mm x 680mm x 435mm

Weight 14Kg

> The Roma Bean to Cup pictured with optional paper cup dispenser on both sides





# 7<sup>he</sup>Roma Cup Warmer



#### Features

Large shelf capacity for cappuccino, espresso and tall latte glasses

Removable base tray for ease of cleaning

Low energy consumpton

Optional neon-effect lighting system

Brightly polished, stainless steel shelves are individually heated for longer lasting coffee enjoyment

#### Specification

Dimensions ( $W \times H \times D$ ) 270mm x 680mm x 435mm

Power 220-240V, 50HZ, 200W.

Weight 19Kg

The Roma Bean to Cup pictured with optional cup warmer on both sides





DarenthMJS machines and equipment are available exclusively through our authorised dealer network.

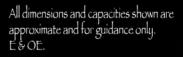
Presented by:





DarenthMJS recommend and supply the complete range of EVERPURE water filtration technology.

DarenthMJS Ltd have a policy of continual improvement and reserve the right to modify and / or change specifications without prior notice.



DarenthMJS Ltd.



