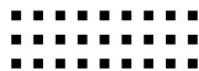




PROFITEC
since 1985



PROFITEC

since 1985



WHO

PROFITEC profi-technische Produkte was founded in 1985 and has specialized in the marketing of Italian espresso machines, slicers and technical products from the beginning.

HISTORY

1985: Profitec was founded. The idea was to distribute high quality espresso coffee machines for domestic use; thus, we imported different kinds of Italian coffee machines such as Gaggia, Vibiemme, La Pavoni, La Cimbali, ...

1995: We started developing and manufacturing handmade, high-end espresso machines.

2012 - now: The idea was born to use the old existing brand "Profitec" to offer different machine types with diverse kind of systems. Start of the Profitec espresso machine range. Furthermore, the start of production and worldwide distribution



WHAT

We believe you can only brew perfect espresso with a portafilter machine.

That is why we started producing our own goods in 2012 – espresso machines and grinders.

WHY

We strive to fill a gap in the coffee industry, where the customer can find high quality-finished products with different systems (such as hand lever machines or dual boiler machines), which are usually used in coffee bars.

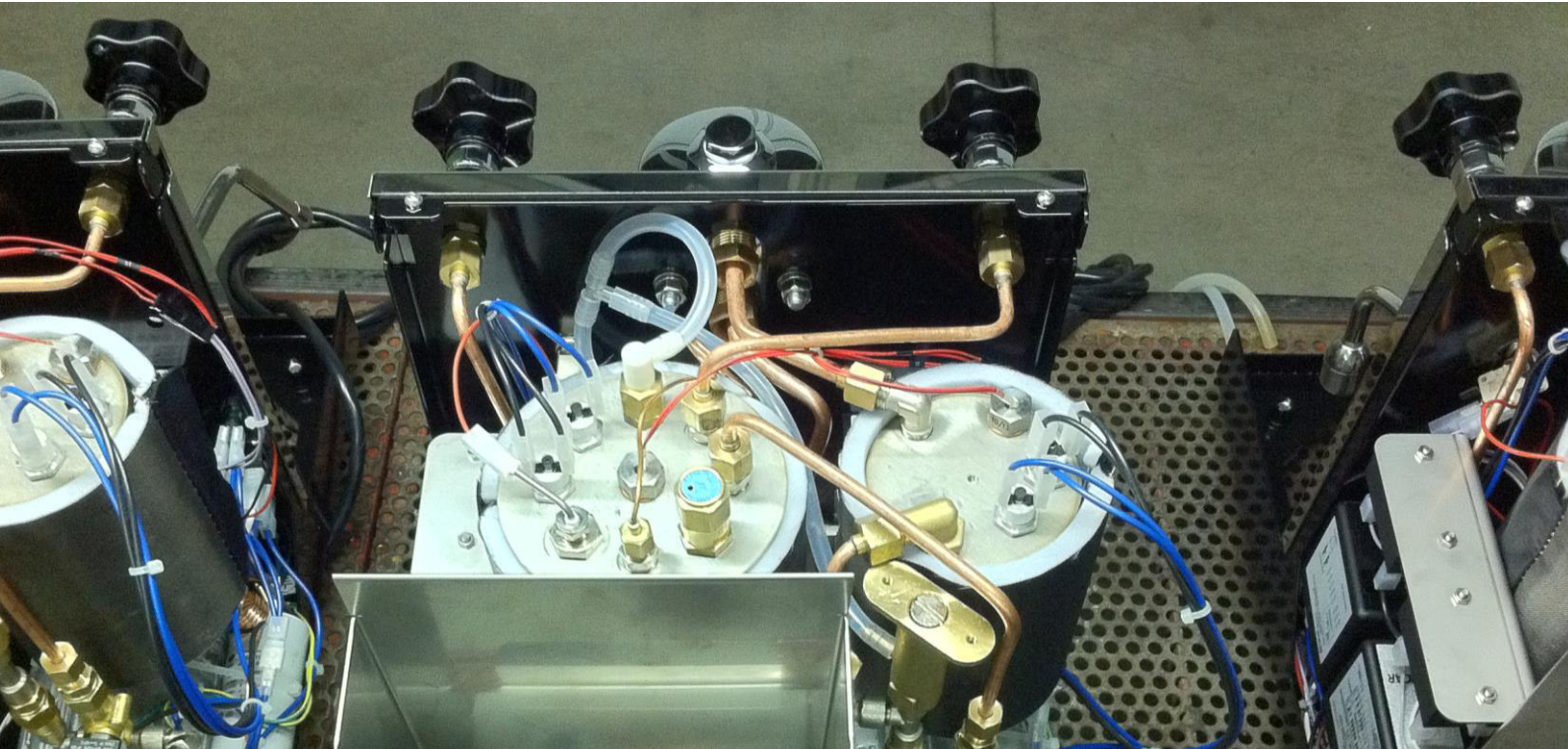
With our products, we would like our customers to feel like a barista – at home.



WHERE

Our espresso machines are produced in the heart of the espresso culture near Milan, Italy, where also most of our suppliers are located.

The grinders are designed, constructed and manufactured near Heidelberg, Germany.



"THE KEYSTONE TO SUCCESSFUL BUSINESS IS COOPERATION."

- James Cash Penney

WE ARE LOOKING FOR ..

... partners worldwide who share our excitement and passion for a great cup of espresso

WHY CHOOSE US? WE OFFER ...

... handmade espresso machines with high-quality finished

... products which are being made to order – **no mass-produced goods!**

... all different types of espresso machines – dual boiler machines, hand lever machines, etc.

... durable and reliable products



PROFITEC PRODUCT RANGE

DUAL
BOILER
MACHINES

HX
MACHINES

HAND
LEVER
MACHINES

ESPRESSO
MACHINES

ESPRESSO
GRINDERS



PROFITEC

since 1985

BARISTA
EQUIPMENT



PRODUCT ADVANTAGES – ESPRESSO MACHINES



One **PID controller** - two functions

1. Indication of the **brewing time**
2. **Temperature regulation** of the coffee and steam boilers

* models Pro300 and Pro700



High-quality "no burn" **steam and hot water wands**

* models Pro500, Pro700 and Pro800



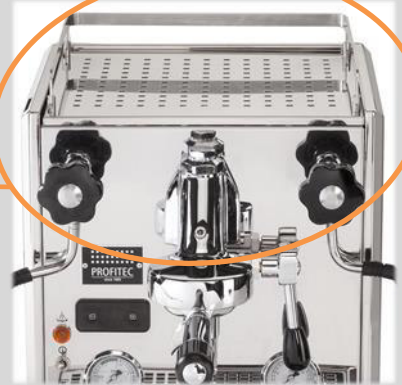
Solid, chromed **E61 brew group**

* models Pro500 and Pro700

PRODUCT ADVANTAGES – ESPRESSO MACHINES

Removable **cup warming tray** for easy access to the water tank

* models Pro500, Pro700 and Pro800



Large **drip tray** with approx. 1 L capacity

* models Pro700 and Pro800



Convenient **guide rails** for drip tray to protect chassis from scratches

* models Pro500, Pro700 and Pro800



PRODUCT ADVANTAGES – ESPRESSO MACHINES



Innovative **dual boiler** system
with insulated stainless steel boilers

* models Pro300 and Pro700



Perfectly crafted **stainless steel
body** with smooth roundings and a
stylish finish



Professional **steam and
hot water valves**

- Wear-free rotary valves
- Elegant design through angled shape

* models Pro500, Pro700 and Pro800

PRODUCT ADVANTAGES – PRO T64 GRINDER



Stepless grinding through high-quality **grinding gear-wheel**



Timer for programming the grinding time with integrated quantity counter

Two **dosing buttons** for automatic coffee grinding



PRODUCT OVERVIEW				
	Pro 300	Pro 500	Pro 700	Pro 800
System	Dual boiler	HX machine	Dual boiler	Single boiler
Simultaneous coffee & steam withdrawal	✓	✓	✓	✓
Brew group	Ring brew group	E61 brew group	E61 brew group	Lever group
Temperature setting	Coffee boiler via PID-display	Pressure switch	Coffee boiler via PID-display	PID-display
	Steam boiler via PID-display		Steam boiler via PID-display	
Pump	Vibration pump	Vibration pump	Rotary pump	Vibration pump
No-wear rotary valves	–	✓	✓	✓
“No burn” steam & hot water wands	✓	✓	✓	✓
Output	2x 1200 Watts	1400 Watts	1x 1200 Watts 1x 1400 Watts	1600 Watts
Fixed water connection	–	–	✓	✓
Amount of porta filters	2	2	2	3 (incl. 1 bottomless porta filter)
Dimensions with porta filter (WxDxH)	255 x 475 x 385 mm	340 x 555 x 420 mm	340 x 590 x 420 mm	420 x 580 x 730 mm
Weight	18 kg / 39.7 lbs	23 kg / 51.7 lbs	31 kg / 68.4 lbs	42 kg / 92.6 lbs

GRINDER	ACCESSORIES	
Pro T64	Barista Kit	Cups
		
<p>Professional grind-on-demand espresso grinder</p> <ul style="list-style-type: none"> - Two buttons for automatic coffee grinding - Manual portioning is possible Single shot: $\pm 3,8$ sec (7-9 g) Double shot: $\pm 5,2$ sec (14-16 g) - Height-adjustable fitting for insertion of the portafilter (free-handed function possible) - Tinted bean hopper (500g volume) - Stainless steel housing can be replaced with side panels made of Plexiglas - Stepless grind adjustment - Voltage: 230 V / 50 Hz, optional 115V - Output: 450 W - Weight: 7.5 kg - Dimensions wxdxh: 170 x 250 x 430 mm 	<p>Complete Barista Tool kit in a convenient case</p> <ul style="list-style-type: none"> - Steaming pitcher 0.6 l - Espresso pitcher 0.1 l - Tamper 'Tamping Tom' - Thermometer - Cocoa duster - Brew group cleaning brush - Grinder cleaning brush - Utensil for Latte-Art 	<p>Espresso and Cappuccino cups</p> <ul style="list-style-type: none"> - with Profitec label and slogan

OUR PRODUCTS SPEAK FOR THEMSELVES ...
JOIN OUR PASSION



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