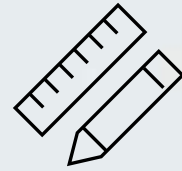




AROMA

ESPRESSO COFFEE MACHINES





WE DESIGN YOUR ESPRESSO MACHINE

Our line of Aroma coffee machines is made exclusively in Italy seeking to create an innovative product that represents Italian excellence through craftsmanship, technical and aesthetic terms. As experienced promoters and believers in the pleasures of coffee and all that is a part of a coffee lover's world, we have come to understand that a great coffee requires an excellent coffee making machine.

A decades-long experience in the technical field of production has given us the possibility to define the shortcomings of most common Espresso Machines and to find innovative solutions. Over time it is this capacity that has allowed us to distinguish ourselves amongst the best operators in the sector with a product that offers top quality in its price range.

The value of MADE IN ITALY and the continuous search for technological excellence is the cornerstone of the AROMA brand.



THE QUALITY SIGNED BY AROMA HAS THE MARK OF ITALY



Our products are protected by patent given the continuous technological research invested in creating a machine of quality and excellence;

this aspect of innovation has given us high public recognition and appreciation. The entire design, testing and production phases are strictly made in Italy.

The mechanical groups what characterizes the entire production line, which also stands out for its modern design and the high quality materials.

Our machines are designed to make Your coffee break a moment of pleasure, a moment with Aroma.



CERTIFIED WARRANTY



Our company is ISO 9001 certified, the most famous and recognized regulation that defines the requirements for the creation of a quality management system, in order to improve the effectiveness and efficiency in the realization of the product.

Controlled by an impartial body, the certified company is organized in such a way as to keep all aspects of its activity under control and guarantee reproducibility of performance and therefore the maintenance but also the continuous improvement of the quality standards provided.



AROMA IN THE WORLD

More and more countries in Europe and around the world have already chosen the Aroma brand.

Our goal is to become the international benchmark for buying Made in Italy pod machines.



INTERNATIONAL CERTIFICATIONS



RUSSIA



EUROPE



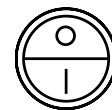
SOUTH KOREA



All components used and all stages of production are rigorously Made in Italy.



WHY CHOOSE US



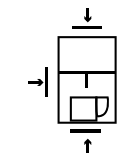
SIMPLE TO REPAIR

We carry out repairs in a few simple steps.



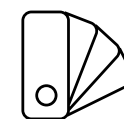
USE OF HIGH QUALITY MATERIALS

We select and choose only the best components in order to provide maximum reliability.



COMPACT DIMENSIONS

Our small-sized machines adapt to any location and use: Minimum space for a big coffee taste.



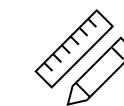
WIDE RANGE OF COLORS

Aroma products are made in different materials and colors in order to offer versatile and creative range of choices to our customers.



COMPLETELY CUSTOMIZABLE

Our strength is in choice: Each customer has the opportunity to create his own tailor-made product, choosing from our vast availability of customized solutions.



INNOVATIVE DESIGN

Our uniqueness is highly recognizable due to the simplicity and elegance of our machines. We apply design features to functionality that make our product competitive in today's market of high attention to aesthetics.



PATENTED SYSTEM

Our products are protected by a patent given the technological Innovation that characterizes them.



MINIMUM NOISE

Our machines are among the most silent, due to the high attention given to the smallest details during the production.



HAND MADE

Craftsmanship at its best: no matter what our volume of production may be, the creation of our Aroma machine remains an artisanal endeavor, an extra attention that can give you a unique and special product.



BIG BRANDS

chose us



OUR COLLABORATIONS

There are several brands that have decided to rely on our professionalism, creating tailor-Made machines according to their needs and brand vision. Here are some.



Lollina is tailor-made according to the needs of the Lollo Caffè brand. A design with retro lines inspired by the decorations of the 50s. It has conquered the hearts of Italian women, especially in the Candy colour. The inclined line gives impetus to the product and recalls the "L" of the brand.



A co-branding collaboration that began in 2023. An elaborate project that could combine the high performance of our machines with the creaminess of a coffee that has made history.



Together with the company TO.DA. Coffee we decided to customize our best seller, the Plus with colors with a glossy finish that could enhance their neon logo to the maximum.



Caffè Motta wanted to pay homage to the love for the Salernitana football team, creating a personalization both in the choice of the garnet color and with the laser engraving of the team's crest.

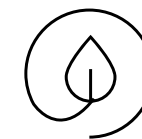




ONLY
400 W
**THE LOWEST
CONSUMPTION
FOR COFFEE
MACHINES**

**WE ARE
REALLY**
green

SUSTAINABLE PRESENT AND FUTURE



RECYCLABLE MATERIALS

From an eco-sustainable perspective, our lines reduce the use of plastic as much as possible, from the packaging to the bodywork, mainly built in stainless steel.

PATENTED LOW ENERGY CONSUMPTION



All our products have very low energy consumption, in line with European regulations.



COMMITMENT TO BECOME PLASTIC FREE

We are increasingly projected towards a green future. Our goal is to create 100% plastic-free machines by 2025.

OUR COMMITMENT FOR SOCIAL

In the agricultural expanses of the province of Caserta, a few kilometers from the Royal Palace of Caserta, stands the Royal Palace of Carditello, the hunting estate of King Ferdinand of Bourbon.



AROMA has been the official sponsor of the site since 2019 and participates in and supports countless initiatives at the cultural site.



In January 2022, we supported the E.V.A. ONLUS Cooperative (anti-violence center and shelter for battered women). We purchased products made by them and gave them as gifts together with our machines for Valentine's Day.

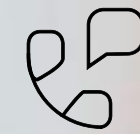
In summer 2023 we supported the Domizia Association, which fights for the preservation of sea turtles and their natural habitat.

A very special project, which saw the birth of the Plus Ocean: for every sale of this machine a part of the proceeds is donated to the association.



ASSISTANCE AND CUSTOMER CARE

Our resellers only have to sell, we'll take care of the rest.



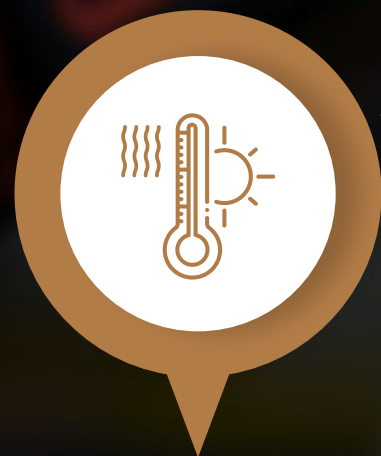
We take care not only of production but also of after-sales, following our customers with our technical assistance and customer care services. We can count on more than 250 centers in Italy alone, with new openings soon also abroad.



We take care not only of production but also of after-sales, following our customers with our technical assistance and customer care services. We can count on more than 250 centers in Italy alone, with new openings soon also abroad. Le recensioni lo confermano.



WHAT THE COMPONENTS OF THE MACHINES ARE FOR



THERMOSTAT

The thermostat sets the brewing temperature. Each thermostat (in our case of 93°, 95°, or 98°) works with a swing of plus or minus 3 degrees. The thermostat is one of the components that can be chosen during purchase.



PUMP

The pump is the motor of the machine, the component that pushes water into the group. Generally, Aroma machines have the pump at 15 bar, a technical choice, commensurate with the brewing group.

Higher bar does not correspond to better dispensing or machine quality. Because the pump force (bar) is proportional to the resistance of the water as it flows through the group. So higher pump force (e.g. 20 bar), would make the coffee run too fast making it less creamy.



RESISTANCE

The resistance is a heating body, so it is the element that heats the group.



ELECTROVALVE

At the end of brewing, the electrovalve diverts the flow of water from the group to the waste pipe by opening it. An electrical process that allows exceeding water to fall into the waste tray, wasting as little of it as possible. The electrovalve is made of brass, copper and steel and is mounted on premium versions of the range.



PRESSURE VALVE

The pressure valve has the same function as the electrovalve but works mechanically, thus with less precision. The major difference is in the amount of water that drains into the tray at the end of the brewing. The pressure valve is made of plastic and is mounted on the cheaper versions of the range.

OUR PATENTED GROUPS REPRESENT THE EXCELLENCE OF THE ENTIRE AROMA LINE, A RESULT OF PASSIONATE DEDICATION AND YEARS OF RESEARCH.



SMART GROUP

ALUMINUM

The smart group is born from the demand of the market to have a product capable of cutting costs and streamlining maintenance operations. The SMART group does not require the use of torpedo pins, that often make for a less effective decalcification operation. Now it is simpler to dismount it into three complementary parts, so as to allow easy access to the entire heating unit.

COMPLETELY MADE OF ALUMINUM

Aluminum, as opposed to brass, performs well on sporadic brewing. And it is great for 100% robusta blends.



ADJUSTMENT BY SHIM

The Smart group does not have an adjustable pod press, but the adjustment is made by means of a PET shim, included in each package. You can then disassemble the filter holder and add the shim to harden the lever.

NAKED BREWING

In these models there is a spout for brewing (like the X model), but the coffee dispenses from under the filter, like classic bar machines. Functionally, there is no difference but it is purely an aesthetic choice inspired by professional machines.



- ALUMINUM HEATING LOCK
- WATER PATH WITHOUT TORPEDO PINS
- THERMOSTAT INTERVENTION 93°
- SAFETY THERMOSTAT 145°
- POWER 400 W
- PATENTED ENERGY CONSUMPTION SAVING SYSTEM



STANDARD GROUP

ALUMINIUM AND BRASS

The Aroma Standard group represents the flagship of the entire production. Forged from years of testing and refined in itinere.

The group consists of a heat exchanger with two brass torpedoes inside the boiler, which create the water path. This feature allows even and constant heating of the water. It also ensures maximum creaminess of each blend and temperature stability, even with several coffees consecutively.

ENERGY SAVING

The patented system allows the use of a resistance of only 400 watts, compared to those usually on the market that instead use resistances of 800/700 watts.



BREWING

The combination of shapes and materials used ensure excellent brewing even with more refined and Arabic blends.

ADJUSTABLE POD PRESS

This allows the lever pressure to be adjusted to find the optimum pressing according to the various types of pods on the market. In fact, the pod press can be rotated manually without the use of tools. By turning to the right, the lever softens; by turning to the left, the lever hardens.

In addition, seal wear or physiological mechanical failure of components can be easily compensated for, without the need for technical intervention.

ALUMINIUM / BRASS HEATING LOCK

DOUBLE TORPEDOES IN BRASS

BRASS POD PRESS

THERMOSTAT INTERVENTION 93 °

SAFETY THERMOSTAT 145 °

POWER 400 W

MANUAL CLOSURE ADJUSTMENT

PATENTED ENERGY CONSUMPTION SAVING SYSTEM

BRASS GROUP

ZERO RELEASES

MOCA COMPLIANT



Its all-brass version was initially created for the HORECAROMA line and then used on all models with the standard Aroma group.

The gray color is given by the surface treatment carried out exclusively on our units.

The treatment complies with the strict German regulations on food contact and prevents the release of lead and other harmful substances, since brass is present in greater quantities than in the mixed brew group.

The brass group, together with the careful study of shapes and materials, allows a particularly creamy dispensing and temperature stability even after several consecutive coffees.

STANDARD GROUP

BRASS HEATING LOCK

DOUBLE TORPEDOES IN BRASS

BRASS POD PRESS

THERMOSTAT INTERVENTION 93 °

SAFETY THERMOSTAT 145 °

POWER 400 W

MANUAL CLOSURE ADJUSTMENT

PATENTED ENERGY CONSUMPTION SAVING SYSTEM



The Brass Group is suitable for:



FREQUENT USE OF THE MACHINE

The brass, by better stabilizing the temperature, allows multiple coffees to be brewed consecutively, so each coffee will be properly extracted. Therefore, it is not recommended in case of sporadic use (less than 3 coffees per day). It is also recommended to keep the brass group on all day for a better output.



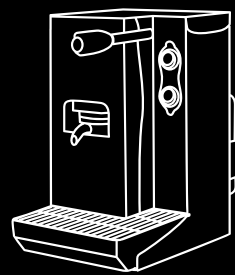
PREFERENCE OF ARABIC BLENDS

If you prefer to use blends with a high percentage of Arabica, the Brass Group is the best choice. In fact, brass extracts delicate blends much better.

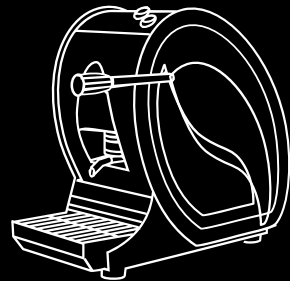
PLUS



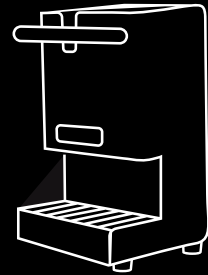
Design Italiano



PLUS



KICO



ego



THE AROMA LINES

The study of efficient mechanics paired with extreme attention

to design. The lines of the machines are new and recognizable, alternating essential and minimal lines with unusual touches.

Even the choice of materials is specific to making a distinct style giving each machine its individual mark.

Each customer can identify and choose the machine that represents something personal in at least one of our lines, turning it into a support for his business.



AROMA | MACCHINE
DA CAFFÈ



PLUS +

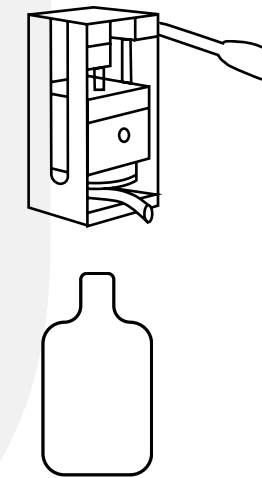


PLUS

Patented technology, professional performance and superior brewing, these are the characteristics of our Aroma Plus.

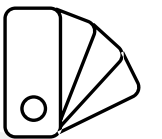
Available in various colours, the Plus is a real space-saving machine in your kitchen.

- STANDARD GROUP
- HEIGHT: 26.5 cm
- WIDTH: 16 cm
- DEPTH: 26 cm
- WEIGHT: 5 kg
- CAPACITY: 700 ml
- GLASS TANK



AVAILABLE COLOURS

- BLACK
- RED
- WHITE
- MILITARY GREEN
- TAUPE
- GRAY



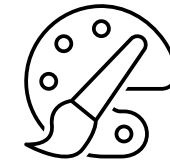


WHY CHOOSE PLUS?



TOP OF THE LINE

The Plus machine is our flagship model. It encapsulates years of research and refinement to achieve the ultimate in performance and innovation.



CUSTOMIZABLE

In order to get closer to the needs of our customers, we have made countless versions of the Plus. Not only aesthetic details but also functional ones such as the opportunity to choose the high-temperature thermostat or the zero-release brass unit.



EXTRA CREAMY COFFEE

The combination of the shapes and materials used guarantee excellent brewing even with more refined blends and Arabica ones. The creaminess of the coffee is unequalled, a feature we proudly claim thanks to the patented Aroma technology.



DEEP CLEANING

With simple steps the filter holder can be completely disassembled and cleaned. A fixed filter holder does not allow you to remove the coffee deposits that form inside. Washing the filter holder with simple water, once a week, allows you to always have the top from your coffee machine.

- ✓ **GLASS TANK**
- ✓ **BRIGHT LED**
Power button with green led so you will never forget to turn it off
- ✓ **ADJUSTABLE POD PRESS**
- ✓ **REMOVABLE AND DETACHABLE FILTER HOLDER**
To clean it with ease while avoiding coffee buildup
- ✓ **PATENTED STANDARD DISPENSER GROUP**
- ✓ **ELECTROVALVE INCLUDED**
To avoid wasting water
- ✓ **POWER CABLE 1.5 METERS**
So that it can be placed in any space without any difficulty
- ✓ **STAINLESS STEEL LEVER AND GRILL**
Optional features for an extra luxurious design touch



**DETAILS THAT
MAKE A**
difference



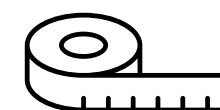
PLUS+

The new PLUS+ represents a qualitative leap in design and functionality.

Thanks to the new size you can choose to use both Aroma thermal glass cups and mugs, perfect for herbal tea pods.



NEW FRONTAL



1 CM TALLER



ENHANCED PUMP

PLUS+

INFERNO

DI TANTE FIAMME
TUTTA RISPLENDEA...

Inferno - Canto XXVI

Plus continues its evolution,
exclusive lava red details combined
to the special 95° thermostat.
For a coffee INFERNALE.





PLUS+

In the Inferno version, the mounted thermostat is a high temperature of 95°, compared to the basic 93° mounted thermostat. A choice designed for those who prefer extra hot coffee. Ideal for robust blends to bring out their intense flavor.

PLUS + *Silver*

In its most elegant version, Plus +
dresses in steel.
The polished and satin finishes make
this model a real collector's item.



PLUS
Mono



PLUS





PLUS *Mono*

A total black or white look for the Plus Mono of extreme elegance, thanks also to the precious steel details, which create wonderful plays of light.

PLUS

Touch of Color





PLUS
Touch of Color

The pink details enrich the Plus in both the black and white versions.

PLUS
Touch of Color

A new version with colorful and extremely elegant details. In this option with petroleum green combined with black and white.

PLUS

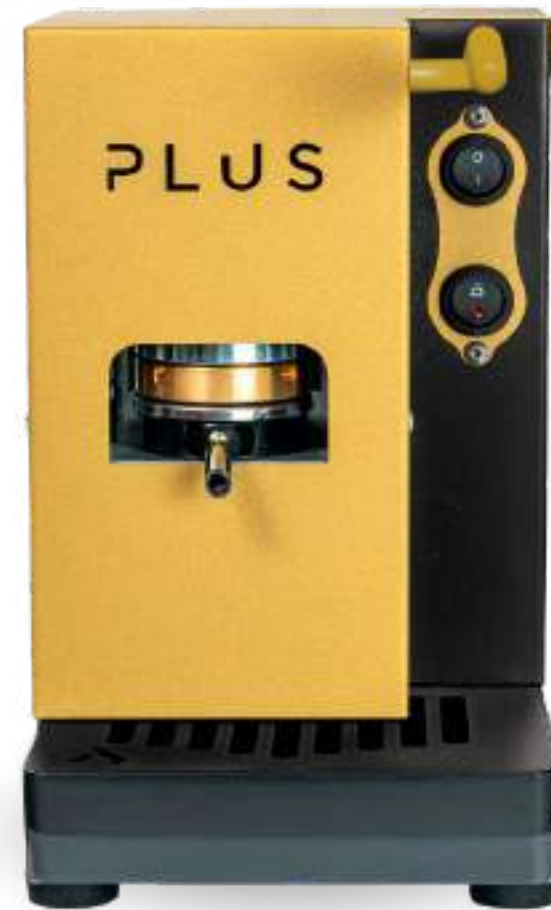
Gold

PLUS





IVORY



BLACK



TAUPE

PLUS
Gold

PLUS evolution is GOLD.
Its gold finish contrasts bold colors
for a touch of glamour.

PLUS+ *Ocean*



**A CONCRETE
GESTURE FOR
THE SEA**



Not just a high-performance pod machine, the Plus Ocean is linked to a special project: the preservation of sea turtles.

A sea turtle is laser-engraved on this model as a symbol of Aroma's commitment to the Domizia Association, which will receive a part of the proceeds from the sale.



PLUS+

Pink

Aroma dedicates a line of its own to women who hold a great strength hidden behind their graceful ways.

The PINK PLUS, under the delicate shades of white and pink, has the strong and robust heart of our Plus line

KiCC
AROMA





KiCCO

With a completely new and elegant design, The Kicco is ready to furbish your homes. The perfect extraction is combined with a unique and elegant design.

With customizable frames that are available in various colors and materials, the Kicco represents a true icon of style.

STANDARD GROUP

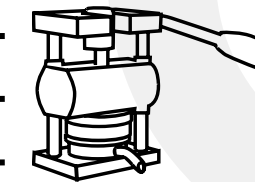
HEIGHT: 35 cm

WIDTH: 18 cm

DEPTH: 35 cm

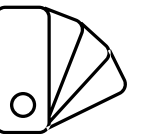
WEIGHT: 4,4 Kg

CAPACITY: 1000 ml



COLOURS AVAILABLE:

BLACK
WHITE
ORANGE



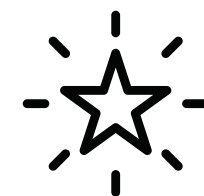
NATURE AS SOURCE OF INSPIRATION



With its distinctive and iconic design, the Kicco is ready to decorate your homes. Guaranteeing one of the best brewing in the range.

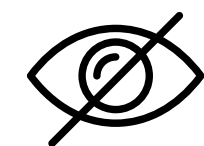


WHY CHOOSE KICCO?



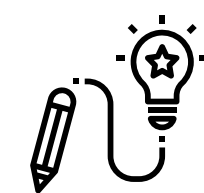
GREAT PERSONALITY

The Kicco differs from all our products in its size and shape, reminiscent of a coffee bean, emphasized even more by the steel details.



TAN HIDDEN IN THE BODY

In this model only, the tank is 1 liter and is placed in a special compartment in the back of the machine.



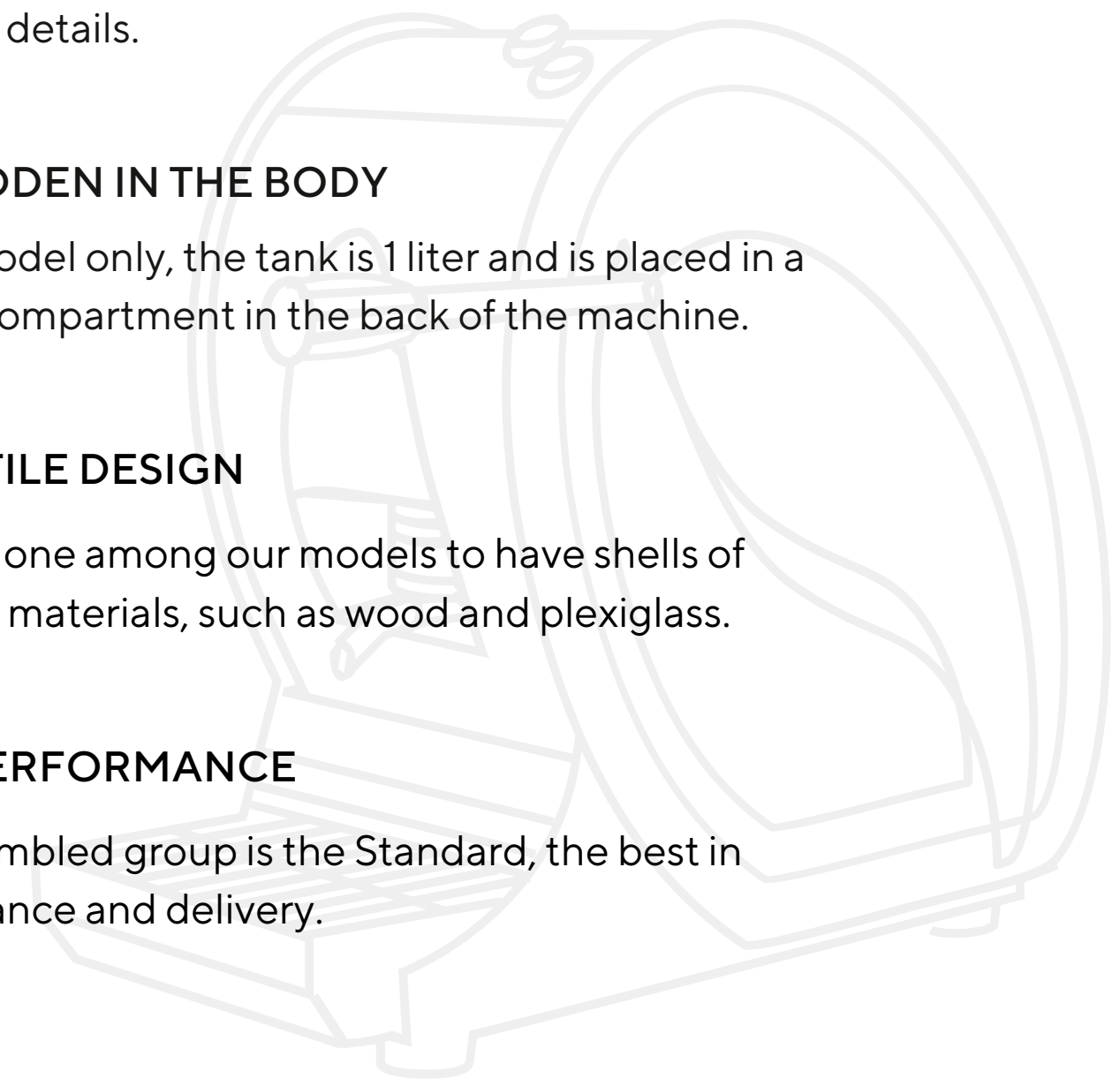
VERSATILE DESIGN

The only one among our models to have shells of different materials, such as wood and plexiglass.



HIGH PERFORMANCE

The assembled group is the Standard, the best in performance and delivery.



KiCCO

Vintage

COLLECTION





FRUITS



FLOWERS

KiCo
Vintage
COLLECTION

This collection is dedicated to the essence of beauty. White enhances the lines of the illustrations with a vintage and romantic.

ego

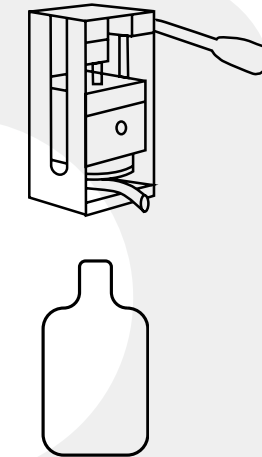
AROMA





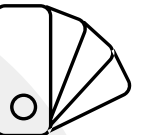
Have you ever made an espresso in 12 cm? The smallest in the Aroma house but with the liveliest personality of all, thanks to her vibrant colours. EGÒ turns on your Espresso Station.

- SMART GROUP
- HEIGHT: 27,5 cm
- WIDTH: 12,5 cm
- DEPTH: 22 cm
- WEIGHT: 4 Kg
- CAPACITY: 1000 ml
- GLASS TANK



COLOURS AVAILABLE

- BLACK
- TURQUOISE BLUE
- WHITE
- YELLOW
- MINT GREEN
- CORAL



THE DESIGNER

Bruno Cimmino

An icon in the field of Architecture and Design, he has become recognized for his distinctive essential and refined style. Winner of numerous awards including Design Meka.



DETACHABLE FILTER HOLDER



BACK POWER BUTTON

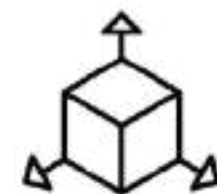


PRACTICAL PALM CLOSURE



WHY CHOOSE E.GO?

SMALL DIMENSIONS



When we created E.GO we had as a priority to allow it to be stored in the smallest spaces. An appliance designed not only for home use but also to be carried with you on vacation. Camper, boat or truck, there are no limits for E.GO which, at only 12 cm wide, is the smallest coffee pod machine on the market.

LOW CONSUMPTION



The patented energy-saving system allows a very low power consumption of only 380 watts, a consumption of almost half of other machines on the market. In addition, with the use of a photovoltaic inverter, E.GO can also be used on campers and boats.

SECURITY



The E.GO is meticulously manufactured in Italy, ensuring reliability, sturdiness and above all safety. With this machine, we assure you the maximum safety for your home, both in terms of power and water heat.



220 VOLT
380 WATT

NAKED
BREWING



GLASS
TANK

DETAILS THAT MAKE A DIFFERENCE



BRIGHT LED
In order to not forget
to turn it off

DETACHABLE FILTER HOLDER
To clean it with ease while
avoiding coffee buildup

BACK POWER BUTTON
So you don't get confused with the
disbursement one

PALM CLOSURE
For an espresso in a single gesture

GLASS TANK
For optimal cleaning and
zero bacterial overgrowth



AROMA



MILK FROTHER

Complete your breakfast with a perfect cappuccino. You can froth the milk, both hot and cold, and combine it with the creamy coffee prepared with your Aroma machine.

Our Aroma milk frother is small in size and has a removable jug for easy cleaning even in the dishwasher. Choose between the white cloud and black slate colors and match it to your Aroma machine.

RATED VOLTAGE:
220-240V ~ 50/60HZ

RATED CURRENT: 2.6

RATED INPUT POWER: 600W

HEIGHT: 19,5 CM

WIDTH: 11,8 CM

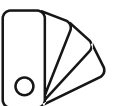
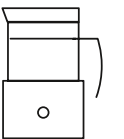
DEPTH: 11,8 CM

WEIGHT: 0,95KG

FILLING CAPACITY: 250ML

COLOURS AVAILABLE

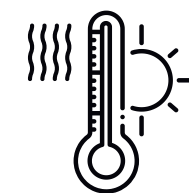
BLACK
WHITE





THE CUPS

To make your coffee break truly unique, we have also thought of professional cups for both espresso and herbal teas or cappuccinos.



Thermal glass resistant to high temperatures and dishwasher safe



Anti-scald glass

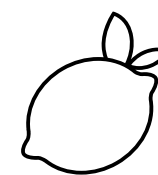


Keeps every drink hot or cold

Cleaner
AROMA



PROFESSIONAL ECO-FRIENDLY DESCALER



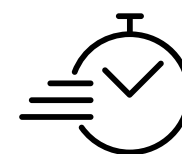
Made with melic acid and citric acid, a natural and non-aggressive acid that respects the environment.



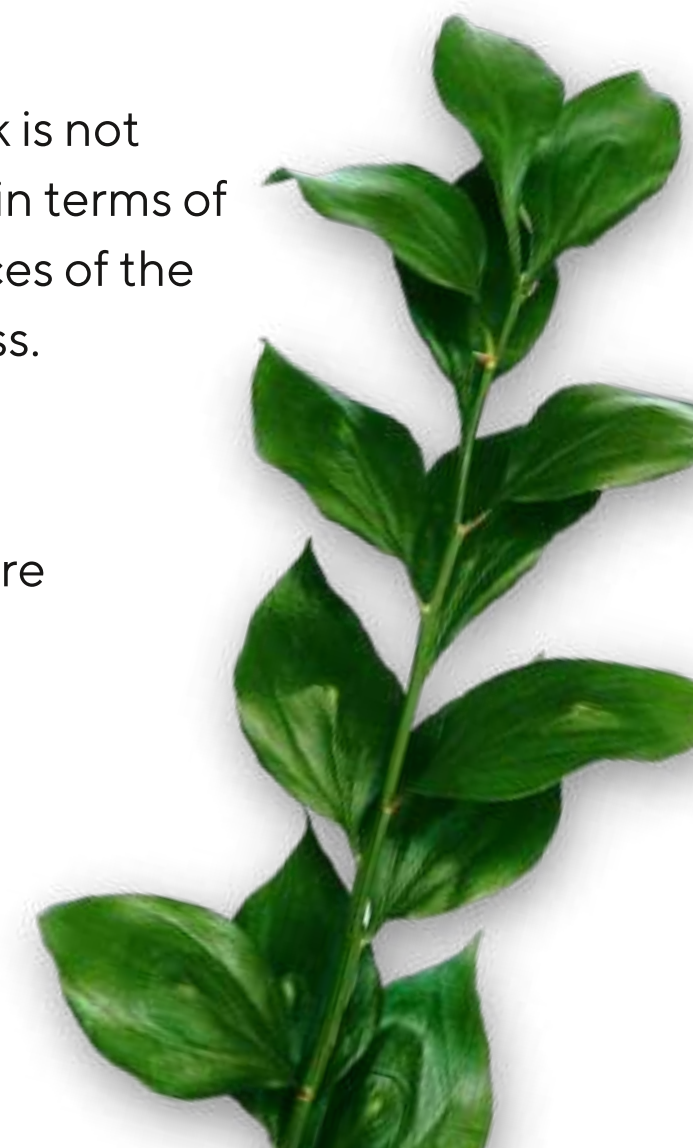
It does not corrode surfaces. The risk is not only in terms of food safety but also in terms of coffee yield. By damaging the surfaces of the group, the coffee loses its creaminess.



The only one certified for food use, unlike many other descalers which are instead intended for hydraulic or industrial use.



Really easy and quick to use.





IXELLE JAR

The standard Aroma water tank is 700ml. With IXELLE you can increase the capacity to 1700 ml. Just place it near or behind your Aroma and connect the water intake hose. So you can enjoy your infused drinks.

GRAY TEA FILTER HOLDER

A practical complete gray filter holder, ideal to use for herbal teas, so as to eliminate the coffee taste during dispensing.



TOTAL STAINLESS STEEL TRAY AND GRILL

Residual water collection tray and grid made entirely of stainless steel.



GINGER AND LEMON HERBAL TEA

The ginger and lemon herbal tea pod has renowned digestive properties. Ginger has always been used to relieve abdominal bloating and nausea.



CHAMOMILE HERBAL TEA

Chamomile herbal tea has always been known for its calming and relaxing properties. A natural remedy that provides countless benefits against fatigue and stress.

GREEN HERBAL TEA

Countless are the benefits of green herbal tea on our body. Such as the antioxidant properties, which help defend the body against free radicals.





TURMERIC, LEMON AND HONEY HERBAL TEA

Turmeric, lemon and honey herbal tea pod is a valuable blend with countless purifying properties.

GINSENG COFFEE

An alternative to classic coffee that eases digestion, promotes calmness and improves blood circulation. Ginseng is also a natural aphrodisiac.



BERRIES HERBAL TEA

The berry herbal tea pod is a powerful antioxidant, thanks to the high concentration of polyphenols that help slow down cellular aging processes.

BARLEY

Barley pod reduces abdominal bloating, improves cardiovascular system function, and has a low glycemic index.



THE TEAM

Which follows you in your
Aroma experience



Caterina
CEO of Aroma.
Coordinates all departments
of the company.



Martina
Project Manager.
Works on all your
customization requests.



Marika
Customer Care Manager.
Takes care of customers after the
sale. It is the point of reference for
assistance and repairs.



Marica
Sales Manager Italy.
Coordinates the commercial
network on Italian territory.



Serena
Head of Marketing.
She deals with every aspect of corporate
marketing and communication.



Giuseppe
Founder of Aroma.
He is the owner of all the Aroma
patents and the main point of
reference in the company.



Luca
General Manager.
Responsible for incoming quality
control and contact person for
Aroma projects for the Oceans.



Gianni
Export Manager.
Defines actions and commercial policies
for the correct development of foreign
markets.



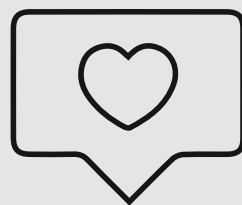
Raffaele
Production manager.
Reference technician and production
manager of the HorecAroma line.



Nicola
Warehouse Manager.
It takes care of incoming and outgoing
logistics. It also coordinates all production
lines.



Crescenzo
Co-Head of Warehouse.
Follows your orders into production
and takes care of logistics.



WHAT CUSTOMERS SAY ABOUT US

Thousands of customers and retailers choose us every day, satisfied with their purchase.



Excellent coffee machine, compact and functional. The idea of the glass bottle is excellent for greater hygiene and a simple and fast replacement. Furthermore, a much appreciated strong point is the ease of cleaning and, last but not least, the possibility of easily adjusting the ring nut to tighten the pressing of the pod.

Antonio C.

Customer



Excellent coffee machine, compact and functional. The idea of the glass bottle is excellent for greater hygiene and a simple and fast replacement. Furthermore, a much appreciated strong point is the ease of cleaning and, last but not least, the possibility of easily adjusting the ring nut to tighten the pressing of the pod.

Massimo M.

Customer



Aroma Plus, A wonderful surprise!!!
A small machine but with very high potential. Made in Italy can be seen all over.
Compact machine that will surely have a long life.

Ilaria S.

Customer



A beautiful company from Southern Italy that is an excellence in coffee machines. I chose the Plus model which combines robustness of materials, ease of use and environmental sustainability. I recommend.

Raffaele I.

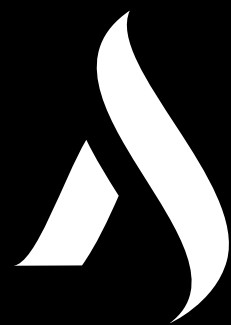
Customer



A beautiful company from the South that is an Italian excellence of coffee machines. I chose the Plus model which combines robustness of materials, ease of use and environmental sustainability. I recommend.

Luigi C.

Customer



AROMA
MACCHINE DA CAFFÈ

Camar srls
via Matteotti 107
Frignano 81030 (Ce)

HEAD OFFICE

Viale Salvo D'Acquisto
zona PIP San Marcellino
Trentola Ducenta (CE) 81038

+ 39 081 19184834

+ 39 3297765724

p.iva 04291430611

info@macchinearoma.com

www.macchinearoma.com

