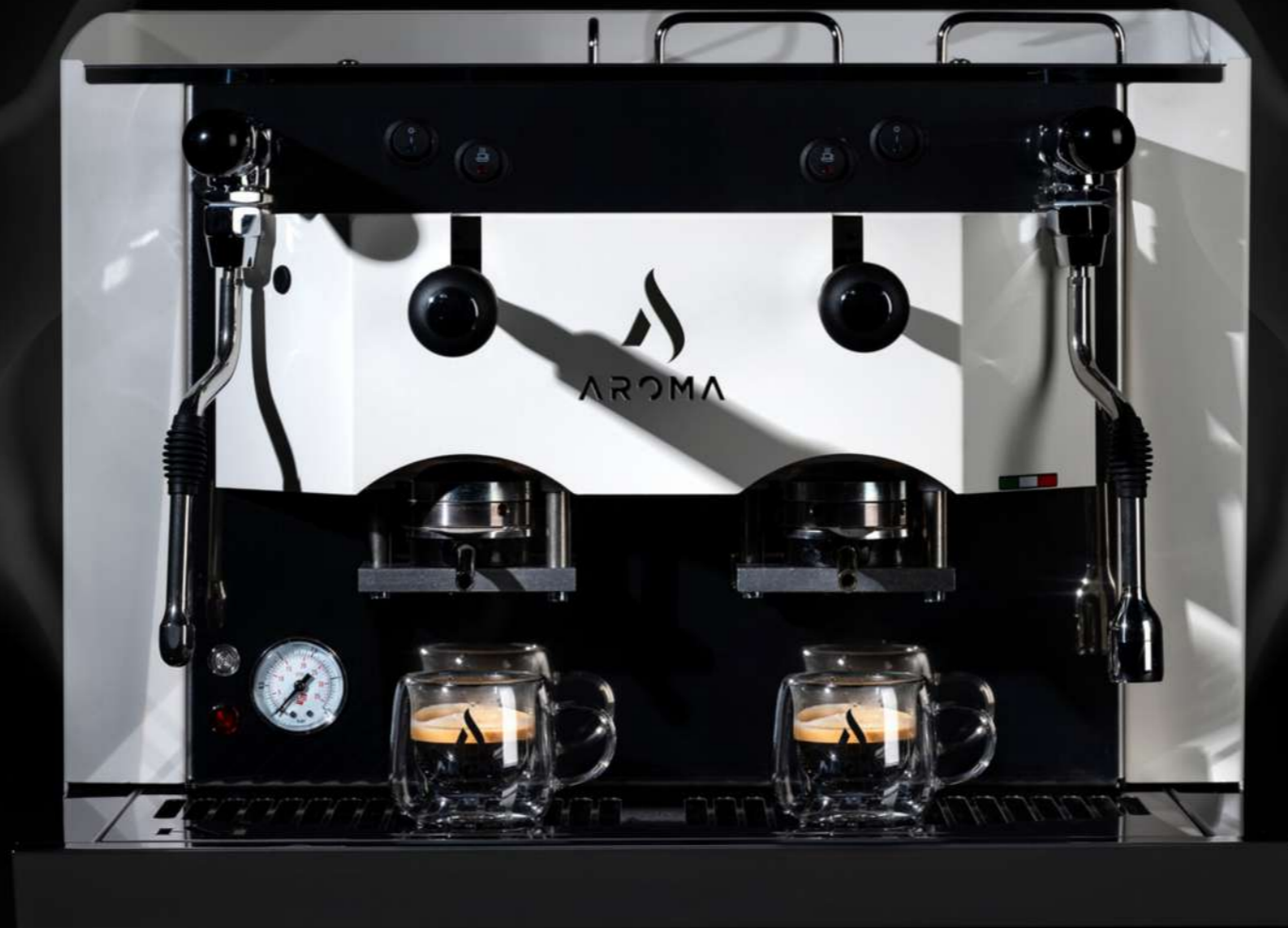




AROMA
PROFESSIONAL



MADE IN ITALY





Aroma Professional is a line of professional espresso pod machines designed for those seeking a reliable partner for their business. The use of high-quality materials and Aroma's best patented technologies define a collection with elegant, contemporary lines. The Aroma Professional series was designed by combining component versatility and ease of maintenance, guided by a keen feminine eye – to create not just a coffee machine, but a true piece of design.

Aroma Professional is a way of being – it's service, it's support, it's seeing a problem differently and finding the solution.



ROMA

MADE IN ITALY ARTISANAL PRODUCTION



Continuous technological research has led to results that are publicly recognized.

Our products are protected by patents thanks to the innovation that defines them.

All components are made in Italy, and every stage – from design and engineering to testing and production – takes place entirely in Italy.

The mechanical groups represent the crown jewel of the entire production line, which also stands out for its modern design and use of top-quality materials.

The innovations are recognized by the Italian Patent and Trademark Office (UIBM) and are the subject of registered patents.



OUR STRENGTHS



EASY MAINTENANCE

We carry out repairs in just a few simple steps.



ENERGY SAVING

All our products feature very low energy consumption, in full compliance with European standards.



HANDCRAFTED

Despite the production volumes, each machine is still made with artisanal care – only the touch of a craftsman can give you a product that is truly unique and refined.



ECO-SUSTAINABLE

With a focus on sustainability, our product lines minimize the use of plastic – from packaging to the machine bodies, which are made primarily of stainless steel.



PATENTED SYSTEM

Our products are protected by patents, thanks to the innovation that defines them.



TECHNICAL SUPPORT

We take care not only of production but also of after-sales service, supporting our customers through dedicated technical assistance and customer care.



INNOVATIVE DESIGN

Our identity is instantly recognizable for the simplicity and elegance of our products – constantly updated to offer solutions that are both functional and stylish.



LOW NOISE

Our machines are among the quietest, thanks to meticulous attention to even the smallest details during the production process.



HORECAROMA

THE ADVANTAGES OF THE POD SYSTEM OVER COFFEE BEANS

PERFECT EXTRACTION WITH NO WASTE

The pod system ensures excellent coffee extraction in just a few simple steps, right from the very first pod. There's no need to know the blends, grind the coffee, prepare, or adjust the machine – eliminating waste and delivering a perfect espresso as soon as the machine is turned on.

LOW ENERGY CONSUMPTION

Energy absorption is significantly lower than that of standard Ho.Re.Ca. pod machines – and even more so compared to professional bean-to-cup machines currently on the market.

EASY INSTALLATION ANYWHERE

Thanks to its standard 220V Schuko plug connection – a common household power outlet – the machine can be installed anywhere, with no industrial setup required, unlike professional bean-to-cup machines.



EXCELLENT COFFEE – NO TRAINED BARISTA REQUIRED

With Aroma Professional machines, anyone can prepare a perfect espresso. We designed a product that's simple to use yet capable of excellent extraction, without requiring any special skills. The instant boiler discharge, modular group design, and easy access to mechanical parts make using and maintaining Aroma Professional machines effortless for everyone.

A UNIQUE STYLE IN A COMPACT DESIGN

Italian design, Aroma's patented new technologies, artisanal production, and elegant style make our machines truly exceptional. All this comes in a smaller size than industry standards. Aroma Professional machines are designed to take up minimal space and can be easily placed or moved anywhere.

AFTER-SALES SERVICE

Aroma Professional machines are solid and reliable – not only from a technical standpoint but also thanks to the Aroma Assistance network, with service centers located throughout Italy. It's a hallmark of the brand that ensures impeccable after-sales support, always ready to assist customers with any need.

EASY TO DISMANTLE FOR CLEANING AND MAINTENANCE

Aroma Professional machines are designed for easy disassembly, making routine cleaning quick and simple while facilitating maintenance.

✓ REMOVABLE AND DETACHABLE PORTAFILTER

✓ SCREW-ON FILTER

✓ REMOVABLE DRIP TRAY





ADJUSTABLE POD PRESS

Both models are equipped with an adjustable pod press, allowing you to select the optimal pressure based on the different pod types available on the market. The pod press can be manually rotated without the need for any tools.

INDEPENDENT BREWING GROUPS

With a simple click, you can turn off the boiler and operate using only the brewing groups. Each group is made entirely of brass and works independently to ensure optimal performance, especially during prolonged use.



AVAILABLE OPTIONS



WATER CONNECTION

Connect the machine directly to the water supply, keeping the built-in tank constantly full and reducing the risk of interruptions – ideal during periods of high use. It allows you to choose between automatic connection or manual refilling via a button, offering flexibility for different environments.



PROFESSIONAL VOLUMETRIC KIT

This system measures the exact amount of water passing through the brewing group. Regardless of the extraction time, it ensures consistent coffee volume, as the volumetric counter delivers the same quantity of water for every cup. The kit also includes pre-infusion, a process that lightly moistens the pod before brewing to enhance aroma extraction and produce a richer, fuller-bodied espresso.



BOILER UP TO 5L

Depending on workload requirements, the boiler size can be customized up to 5 liters to ensure consistently optimal performance.

Each boiler is designed to deliver steady and reliable extraction, even during peak operating periods.



HIGH-TEMPERATURE THERMOSTAT

This is one of the key components that most affects the extraction quality. Our machines are custom-built, allowing you to select the temperature best suited to your preferred pod type. The chosen temperature can also be set differently for each individual brewing group.



AROMA

THE BRASS GROUP

ZERO RELEASE

Aroma Professional machines feature patented Aroma heat-exchanger brewing groups made entirely of brass.

The grey color results from a special surface treatment applied exclusively to our groups. This treatment complies with strict German food-contact regulations and prevents the release of lead or other harmful substances, as brass is used in higher quantities than in mixed-material groups.

The brass group ensures exceptionally creamy extraction and consistent temperature stability, even after multiple consecutive coffees – making it ideal for intensive, professional use.



WITH AROMA PROFESSIONAL YOU CAN PREPARE:



ESPRESSO



LONG COFFEE /
AMERICANO



HERBAL TEAS



CAPPUCCINO



DECAFFEINATED
COFFEE

EASILY AND PROFESSIONALLY,
WITH NO TECHNICAL SKILLS REQUIRED

A close-up photograph of a rusted metal surface, likely part of a machine. The surface is a deep, textured orange-brown color. In the upper left, a stylized logo is partially visible, consisting of a large 'F' and 'H' intertwined. Below the logo, the words 'ORE CAROMA' are embossed in a bold, sans-serif font. The lighting is dramatic, with strong highlights and deep shadows, emphasizing the texture of the rust and the metallic components. In the foreground, a dark, cylindrical metal part is visible, resting on a flat metal base. The background is dark and out of focus.

ORE CAROMA

THE MODELS

LA DOPPIA



2 COFFEE GROUPS

1.5L BOILER

STEAM DISPENSER

HOT WATER DISPENSER

The Doppia was created to offer a pod machine ideal for medium to large businesses such as hotels, restaurants, resorts, catering services, and B&Bs. The inclusion of a 1.5-liter storage boiler ensures longer steam performance and greater consistency. It is also equipped with a hot water dispenser. Chosen by Andrej Godina and Mauro Illiano for the Gambero Rosso Guide to Italian Coffee and Roasters.

FEATURES

BRASS GROUP - ZERO RELEASE

HEIGHT: 42 CM

WIDTH: 50.5 CM

DEPTH: 42 CM

WEIGHT: 30 KG

CAPACITY: 5 L

MAX POWER: 2400 W

AVAILABLE OPTIONS

2.5 L BOILER

AUTOMATIC PROFESSIONAL
VOLUMETRIC DOSAGE

HIGH-TEMPERATURE THERMOSTAT

110V VOLTAGE

CUP WARMER

WATER CONNECTION

BOILER

HEATING TIME*

Time measured from when the machine is turned off until it reaches the optimal operating temperature.

1.5 LITER

8.54 min

2.5 LITERS

8.20 min

STEAM DURATION*

Maximum continuous steam delivery time.

3.5 min

4min

STEAM RECOVERY*

Waiting time required for the boiler to restore the temperature and be ready to produce steam again.

2 min

1.53 min

*The calculated times are approximate and may vary due to external factors such as temperature and humidity.

COMPACT



2 COFFEE GROUPS

1 L BOILER

STEAM DISPENSER

The new Compact is ideal for small businesses such as kiosks, B&Bs, small restaurants, sports clubs, and offices with a coffee corner. With its elegant design and advanced features, the Compact is an excellent choice for those seeking reliability and performance in a compact format.

FEATURES

BRASS GROUP - ZERO RELEASE

HEIGHT: 38 CM

WIDTH: 30.5 CM

DEPTH: 42 CM

WEIGHT: 30 kg

CAPACITY: 5 L

MAX POWER: 800 W

AVAILABLE OPTIONS

PROFESSIONAL TIMER KIT

HIGH-TEMPERATURE THERMOSTAT

110V VOLTAGE

CUP WARMER

BOILER

HEATING TIME*

Time measured from when the machine is turned off until it reaches the optimal operating temperature.

1 LITER

3.58 min

STEAM DURATION*

Maximum continuous steam delivery time.

3.50 min

Steam Recovery*

Waiting time required for the boiler to restore the temperature and be ready to produce steam again.

1.15 min

*The calculated times are approximate and may vary due to external factors such as temperature and humidity.

POD PRESS FORMATS

Ø 34 mm

COMPACT INNOVATION FOR SMOOTH EXTRACTIONS

A format designed for a lower coffee dose (≈ 5.5 g), comparable to the typical capsule serving size.

Ø 38 mm

A PROVEN FORMAT, NOW PERFECTED

The 38 mm format has been updated with a new compression geometry that enhances the pod's mechanical strength and improves extraction quality.

Ø 44 mm

THE PROFESSIONAL STANDARD

The most common and widely compatible format, suitable for most pod machines and installed by default on all Home and Professional models. Also available in the brass zero-release version.

Ø 55 mm

"CIALDONE" FOR LARGE EXTRACTIONS

The maxi format for special needs: 14 g of coffee in a single pod. It allows for a double extraction from one brewing group or a single cup that's richer and more intense. Perfect for filter-style preparations, American coffee, or for those who prefer a full-bodied double espresso.



TEAM

The People Who Guide
You Through Your
Aroma Experience



Caterina

Ceo of Aroma.

Oversees and coordinates all departments within the company.



Martina

Project Manager.

Handles all your customization requests.



Marika

Customer Care Manager.

He takes care of customers after the sale. He is the point of contact for assistance and repairs.



Marica

Italy Sales Manager.

Coordinates the commercial network across the Italian territory.



Serena

Marketing Manager.

Oversees all aspects of corporate marketing and communication.



Giuseppe

Founder of Aroma.

Holder of all Aroma patents and the company's primary point of reference.



Luca

General Manager.

Incoming Quality Control Manager and Aroma Projects Representative for the Oceans



Gianni

Export Manager.

He defines commercial strategies and policies to properly develop foreign markets.



Raffaele

Production Manager.

Technical point of reference and head of production for the Aroma Professional line.



Nicola

Warehouse Manager.

Handles inbound and outbound logistics and also coordinates all production lines.



Crescenzo

Co-Warehouse Manager.

Oversees your production orders and manages logistics operations.



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Camar srls
via Matteotti 107
Frignano 81030 (Ce)

OPERATIONAL HEADQUARTERS + 39 081 19184834
Viale Salvo D'Acquisto + 39 3297765724
zona PIP San Marcellino p.iva 04291430611
Trentola Ducenta (CE) 81038 info@macchinearoma.com

www.macchinearoma.com

