



ELEGANCE IN
EVOLUTION



Nestled quietly within the heart of Monaco is our small, but perfectly formed factory, hand-crafting espresso machines since 1956. We combine a genuine passion for innovation and coffee excellence, with exceptional quality and reliability to produce the finest machines for any circumstance or environment.

www.conti-espresso.co.uk

ESTD 1956

Conti
MONACO



The NG•C, at the heart of our machine portfolio, embodies CONTI's spirit of evolution. Meticulously crafted, it seamlessly blends mechanical precision with captivating aesthetics and ergonomic enhancements. Whether in a bustling café or an intimate setting, the NG•C harmonises effortlessly with its environment. But there's more beneath the surface. Packed with cutting-edge technology, the NG•C punches well above its weight. Expect exceptional espresso extraction and unwavering build quality—it consistently exceeds expectations.

TEXTURE MILK WITH CONFIDENCE

The new Sure Grip steam actuator gives you instinctive confidence while steaming, offering effortless power control and instant shut-off with just a flick of the wrist.

SAVE ENERGY, MAINTAIN PERFORMANCE

Careful calibration of our unique heating system, paired with boiler insulation, has significantly reduced energy consumption. Additionally, factory investments in new methods and procedures, including induction welding, have further helped reduce our environmental footprint.

EFFORTLESS OPERATION

Our new group design doesn't just look great; it feels great too. A smoother group operation is just one of the ways this New Generation machine feels as good as it looks.

EASY MAINTENANCE REDUCED DOWNTIME

The unique, ergonomically enhanced layout facilitates faster servicing and accurate diagnostics. New Generation machines include automatic cleaning reminders and service scheduling to ensure machine longevity.

ENHANCED USER EXPERIENCE

The New Generation control centre features a full-colour display, real-time shot timer, reconfigured soft-touch button control panel, and interface downlighters, all designed to enhance barista control and usability.

TURN HEADS AND GET NOTICED-

The NEW GENERATION machines are a statement piece, designed to sit proudly at the front of any bar. Thoughtful curves, strategic panel placement, and feature LEDs are sure to turn heads and spark conversations.



ADDITIONAL FEATURES



THERMO-SIPHON technology: Sector-leading temperature stability and heat distribution.



Guided Cleaning Cycles: Step by step instruction for standardised cleaning.



Adaptive Pre-brewing: Unlock the true potential of your espresso with new pre-bre controls.



Centralised Utilities: With all cables and hoses in one place for easy installation.



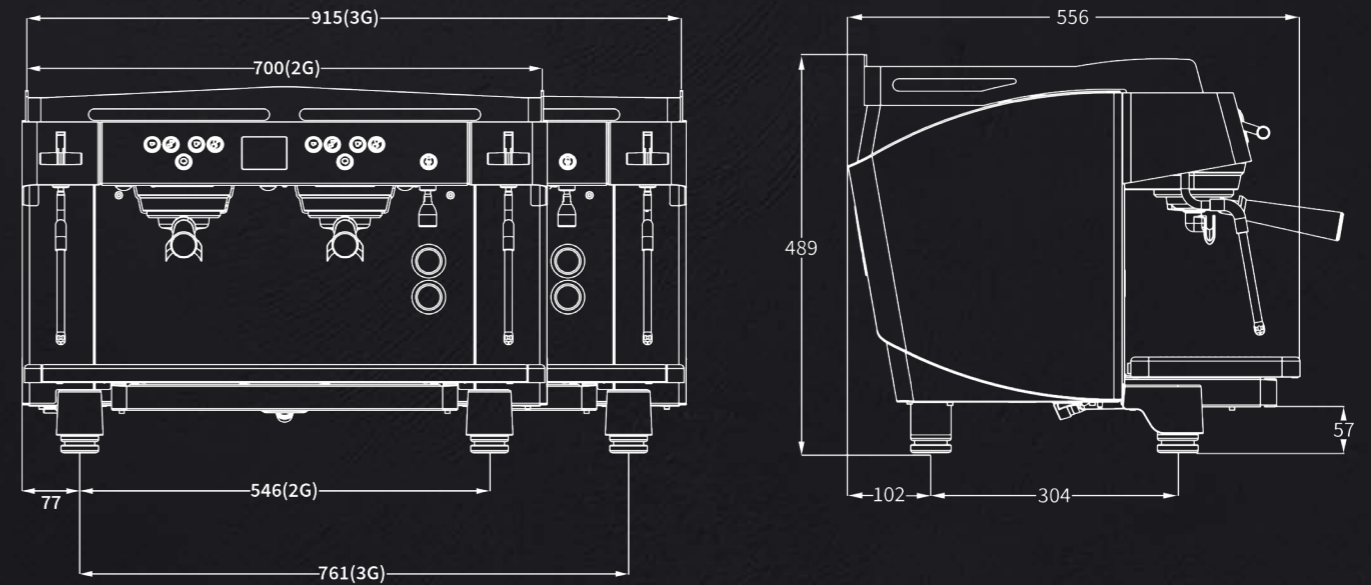
PID Temperature Control: Set the benchmark for consistent extractions.



Tea Mode: Adjustable group operation for an effortless tea brewing experience.



DIMENSIONS



SPECIFICATIONS

	Model	2Group	3Group
	Dimensions (mm)	484 x 700 x 559	484 x 915 x 559
	Weight (KG)	61	73
	Boiler Size (L)	10	16
	Element Size (W)	2650/3300	6000/4700
	Total Power (W)	2850/3500	6300/4900
	Voltage (V)	230	230/400
	Colour Options	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>



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