



Does your workplace qualify
for one of our stunning \$3,000
Coffee Systems?

If you've ever wanted cafe style espresso coffee right in your very own workplace but never thought it possible...

WELL NOW YOU CAN...

It's so simple and best of all our system won't cost you one cent.

Let's face it. Who in their right mind would buy a \$3,000 coffee machine for their office, showroom or any workplace. First you have to spend time investigating what machine to buy then sign up for an expensive lease, rental and service contracts then source the coffee beans and take all the risk the coffee machine will live up to your expectations. Forget it. It's easier to walk to the coffee shop waste 15 minutes of your precious time and pay your \$4 or just put up with the usual bland instant coffee.

But who wants boring instant coffee when you can have fabulous espresso coffee with in-house convenience without any of the purchase risks or service and warranty problems you'd experience if you tried to do it all yourself.

The solution is simple, Our Total Risk FREE Coffee System provides you with:

1. A stunning \$3000 semi -automatic cappuccino machine.
2. An electric cooler/fridge to store milk right next to the machine.
3. Our fresh roasted gourmet Arabica coffee single Serves, and sugar straws.
4. Hot chocolate and chocolate shaker for that real cappuccino experience.
5. Bi-monthly service where we make sure the machine stays and operates like new.
6. Same day replacement guaranteed if your machine does stop working.

Now you, your staff and especially your clients can have café quality espresso coffee right in the workplace with No Risk, No Service Contracts, No warranty problems and No long lease or rental contracts.

The Xpresso Delight SME System Solution.

Xpresso Delight delivers the café experience right into your workplace.

What does this mean?

We supply the entire System including:

- One Xpresso Delight Single Serve coffee machine.
- One Waeco Cooler.
- We also attend every two months to service the coffee system.

We also sell you the following items:

- Our own special blend of 100% Arabica coffee beans freshly created into single serves
- Cups, sugar, spoons and cleaning products.

Getting quality espresso coffee at work has never been easier or more convenient.

We do all this at a fraction of cafe prices!

Remember you only pay for what you use! Nothing could be simpler and more convenient!

Benefits everyone can enjoy.

- Enjoy staff productivity gains, no more trips to the coffee shop.
- Stunning cafe style coffees that will be appreciated by both clients and staff.
- Quick, simple and easy to use, makes a real coffee in only 30 seconds.
- Convenient, always ready, no more waiting in queues at the coffee shop for your favourite coffee.
- Semi- automatic, consistent, one two pass bean to cup coffees every time.
- Patented auto-cappuccino, draws milk, heats it and froths it, guaranteeing the ultimate cappuccino experience.
- Fresh roasted gourmet Arabica coffee beans create a unique flavour and aroma. Our unique system means you only pay for what you consume.

Why Single Serve? (SS)

The Essentials of Great Coffee

What makes a great coffee?

Five elements combined in the right process go a long way to producing the perfect coffee. They are:

- The blend of green coffee beans.
- The correct roasting time.
- The grinding, extraction and pour rate.
- The water quality.
- The coffee machine.

The blend or mixing of the green coffee beans is an art form just like making great wine. A lot of experience goes into the blending of the beans. It can make or break a coffee. The blend is almost always a multi-region blend as this adds a distinct flavour and uniqueness. Creating a special blend is a little like the formula to KFC, it become a trade secret that is jealously guarded.

The roasting is also a highly skilled process. It requires constant attention to detail. One small error can ruin the whole roasting process.

The extraction is completed by the coffee machine where water under pressure is run through the coffee grounds. Great coffee is always run on a clean machine, one that is maintained to the highest standards. Lastly the pour rate is often over looked. This is the rate of water flow through the coffee grounds. The flow rate is determined mostly by the grind, the grind must be just right to allow the correct flow to extract that perfect, great tasting coffee. Lastly good water means great coffee.

The Enemies of Coffee

Let's look at the enemies of COFFEE which fall into four major categories.

Do you know what they are?

- Heat
- Moisture (humidity)
- Oxygen
- Time

As you may know coffee should be kept away from direct sunlight or any hot place in general. As for moisture, coffee should NOT be stored in a fridge or anywhere it may be damp or with high humidity. Once a pack is opened it should be consumed quickly to minimise oxidization. Lastly coffee should be consumed as close as possible to the time it was roasted. Fresh is best.

Why single Serve Coffee? (SS)

Why is single serve coffee a major benefit?

Let's look at the benefits in detail which virtually remove all of the enemies of pod coffee.

SS coffee is always fresh. Once ground it is sealed with nitrogen to completely remove any oxygen. This gives the **SS** a shelf life of two years. However our **SS** should never be more than three months old from shipping.

SS coffee is always Consistent in ground and flavour. Using cold wheel grinders in the manufacturing, there is NO heat during the grinding, and with computer consistency the **SS** are always within 5% of the designated weight.

SS coffee is a NO wastage commodity. Each single serve is an exact replica, giving the same consistent flavour every time.

Speed becomes a bonus as it is as simple as tearing open a packet, inserting the single serve into the group head, pulling the clamp arm and pressing the flow button.



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