



T H E N O W & F U T U R E O F C A F E S P A C E

Powered by Topbrewer

Amokka®

CAFÉ

COFFEE CRAFT & CUISINE



# Smart meets Craft

Engage with the customer, not the machine

CONSISTENCY - CONTROL - FLEXIBILITY - ENGAGEMENT

# Contemporary artisans in today's world

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Precision through knowledge, craftsmanship and technology to deliver superior taste and a truly memorable coffee experiences every time 24/7.

PERFECT COFFEE EXTRACTION



# Speciality choice from superior fresh milk steaming

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The perfect steamed milk with micro-bubbles for a velvety finish to speciality coffees such as Latte, Flat White, Mocha and Cappuccino.

THE WORLD'S SMALLEST MILK FOAMER

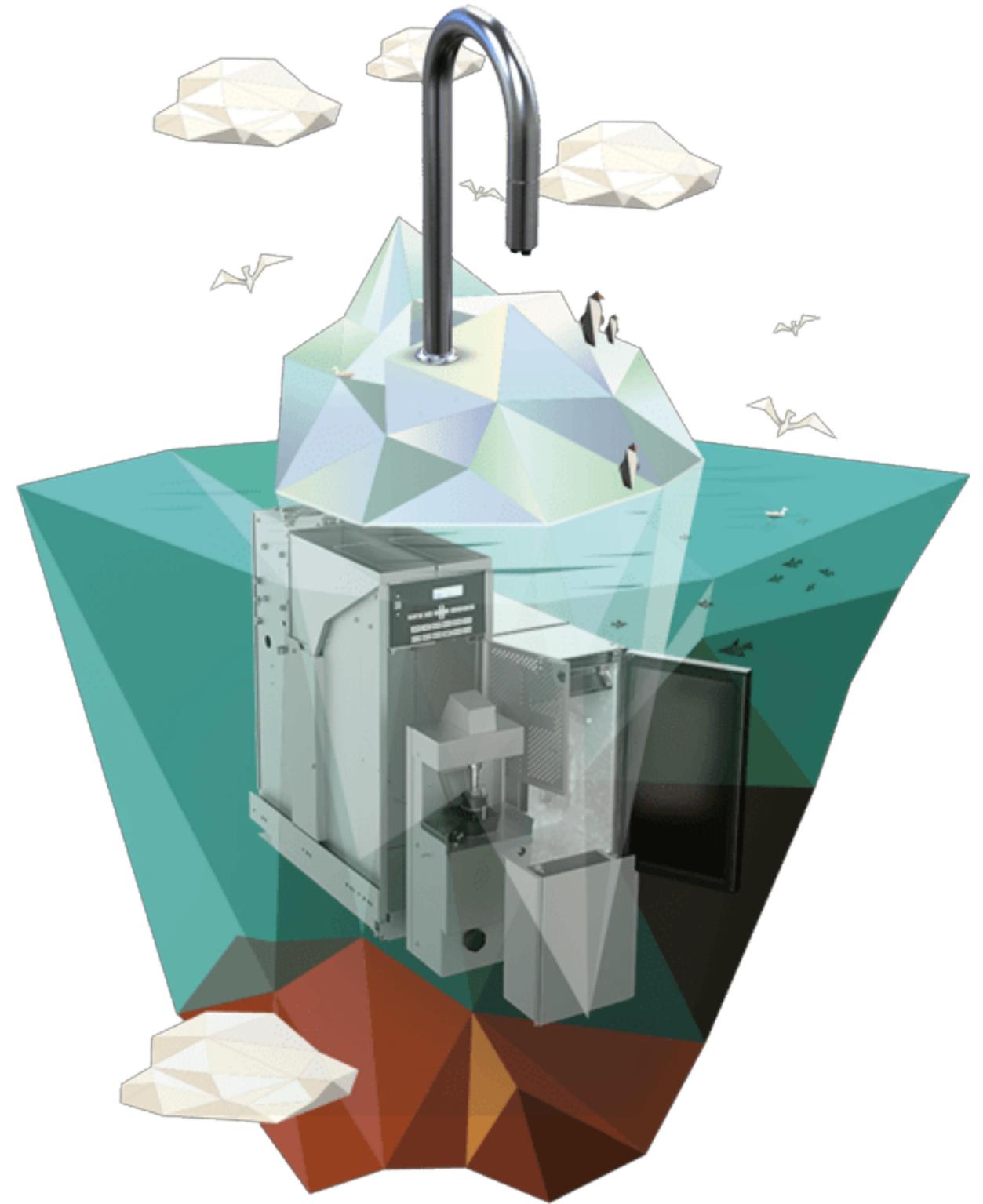


# 99% under-counter

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We have turned coffee machine design on its head to focus on the customer experience, the beautiful aesthetics of specialty coffee brewing and hygiene.

YOUR OWN SKILLED BARISTA UNDER THE COUNTER





Remove the need for all this equipment...

Goodbye  
clutter

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Hello customer!

AN AMAZING EAT-IN OR TAKE-OUT EXPERIENCE



# It's all about the customer

With no worrying about grinding the coffee, tamping, pre warming, steaming the milk, cleaning the wand. Your focus is now off the arduous process of making the coffee - and now fully on your customer .

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*Minimise staffing requirements - increase sales through interaction*

Amokka CAFE reduces the reliance on trained baristas - but retains milk pouring theatre and customer interaction

# Ditch the mess. Keep the theatre!

The Amokka jug stand ensures the perfect micro bubbled steamed milk for you to pour and wow your clients whilst interacting with them



PERFECT STEAMED MILK FOR LATTE ART

19° pouring angle

# Full of beans!

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Optional visible bean hoppers give assurance of exceptional coffee freshness and quality whilst increasing capacity for busy sites.

INNOVATION FROM THE BEAN





## CoffeeCloud makes setting up and monitoring a breeze.

CoffeeCloud is the worlds first real-and most advanced cloud management system for coffee machines - with state-of-the-art realtime data for your organisation . With a focus on taking machine operation to the 21st century, CoffeeCloud gives you access to key metrics and machine diagnostics at a glance of the dashboard.



# Amokka®

## CAFÉ

COFFEE CRAFT & CUISINE





# Craft coffee

BEAUTIFULLY CRAFTED FOR FLAVOUR & CONSISTENCY

Amokka coffee is the result of close collaboration between our coffee producers, master roasters, baristas and technicians. Consistency of drink quality is key to ensure customers return and have full confidence that they will always get an exceptional drink every time.



The perfect pour every time

CONSISTENCY OF PRODUCT  
QUALITY CUP AFTER CUP

## Amokka single origin & blends

WE HAVE A WIDE RANGE OF  
BLENDS AVAILABLE,  
EACH WITH A UNIQUE  
TASTE PROFILE



## Partners & friends

WE ARE PROUD TO HAVE A DIRECT  
RELATIONSHIP WITH COFFEE  
PRODUCERS IN BRAZIL, NICARAGUA,  
PERU, NEPAL ETHIOPIA & MORE.

# Optimum quality and choice

## TopBrewer



# Optimum quality and choice

## TopJuicer



## TopWater



A new generation of fresh,  
clean café designs





**Spacious, flexible layouts to  
Interact, up-sell & inform.**



**Streamline your cafe business.**







## Dual self-serve or counter service

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If you need a solution that can be both manned and unmanned our dual counter modules provide an ideal flexible solution.

SELECT AND DISPENSE POINT

CONDIMENT AREA

RELAX AREA

# Self-serve journey

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Designed to keep worktops clean and clutter free by having everything below the counter level



# Let's innovate & disrupt together

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coffee solutions for more than 50 years