

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.







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



SAVE ENERGY, MAINTAIN PERFORMANCE

Careful calibration of our with boiler insulation, has significantly reduced energy consumption. Additionally, factory investments in new methods and procedures. including induction welding, environmental footprint.





stability through THERMO-SIPHON



Daily cleaning for quality control with Guided Cleaning



your espresso with adaptive

Easy preparation with centralised utilities, with all cables and hoses in one place

Set the benchmark with PID temperature control for istent extractions.



EFFORTLESS OPERATION

Our new group design doesn't just look great; it feels great too. A smoother group operation is



ENHANCED USER EXPERIENCE

reconfigured soft-touch button control panel, and interface downlighters, all designed to

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.

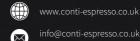












www.conti-espresso.co.uk

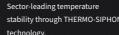




www.youtube.co,uk/contipressouk

ADDITIONAL FEATURES





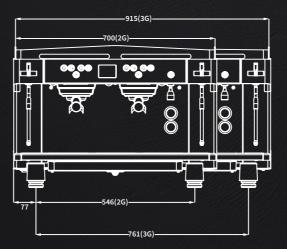


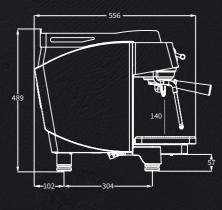
Unlock the true potential of







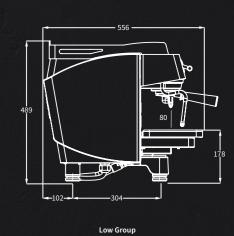




Tall Cup

ROASTERY

Conti



SPECIFICATIONS

Model

Dimensions (mm)

Weight (KG)

Boiler Size (L) Element Size (W)

Total Power (W)

Voltage (V) **Colour Options** 2Group

3Group

73

16

484 x 915 x 559

220-230/380-400

61

484 x 700 x 559

10

2650/3300 4700/6000 2900/3600 5000/6300

220-230





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