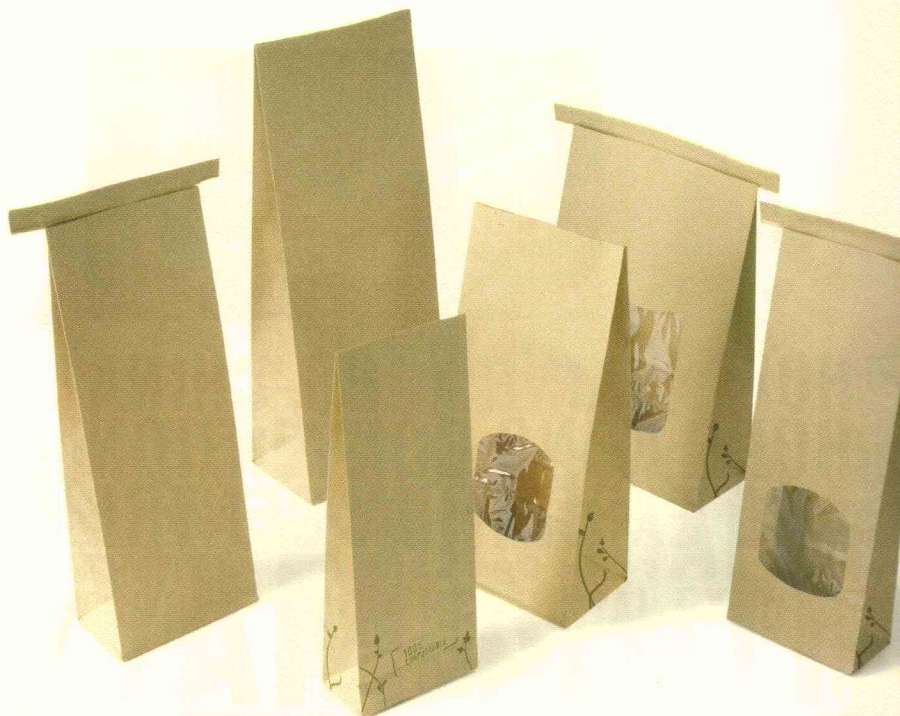


MUSICA

Nuova Simonelli has just released a new espresso machine designed for the top end of the domestic market and as an entry-level machine for the professional market able to serve over 60 cups a day. The Musica offers volumetric dosage and is available in versions with a tank or for direct mains connection. A 2 litre boiler tank heats the steam production, while controls and a manual gauge for the tank allow the user to set the temperature and pressure. The machine also offers a vibration pump with a bypass for adjusting the water pressure and a professional pouring group with temperature correction.

Technicalities aside, the design of the machine may be one of its main characteristics that should appeal to a domestic market, with a stainless steel body and the option of a neutral or colour frame and in the lux version, LED lighting available in violet, silver and blue. For more information visit www.nuovasimonelli.it



DETPAK'S REBBIT™ RETAIL BAGS

Detpak has introduced its latest environmentally-friendly premium packages in the Rebbit. The newest range of bags is 100 per cent compostable in commercial composting facilities, the bio-film lining. The retail bags come in three sizes, with window and tin-tie options available. In addition to coffee they are also suitable for tea, biscuits, chocolates and nuts and can be heat sealed with a simple bar heat sealer, then re-sealed at home with a tin-tie to keep the contents fresh. A range is offered in the "vine" stock print and can also be custom-printed. For more information visit www.detpak.com

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NEUHAUS NEOTEC ROLL GRINDERS

Neuhaus Neotech is offering ultra-fine grinding resulting in a particle size of 50 micrometres. With the gap width between the special rolls at below 10 micrometres, the grinders produce a particularly fine and homogeneous ground product. The machine also ensures that the product to be ground hardly heats up and does not lose its aroma due to special roll drives and high-capacity cooling during the grinding process. A touch screen control system and a sensitive temperature monitoring system facilitate the control of the grinders.

The roll geometry and surface design, in combination with separate drives, ensure a precise adjustment of the grinding degree. Built-ups which can occur when grinding fine coffee can be overcome by using a special scraper system. After degasification, there should be limited problems concerning the residual CO₂ content due to the increased surface of the ground product. The carbon dioxide escapes almost instantaneously. Different sizes of the Neuhaus Neotec roller mills for ultra-fine grinding, with capacities ranging from 100 to 1000 kilograms per hour, are available. For more information visit www.neuhaus-neotec.de

