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Coffee.

Of all the food and beverages of the modern age, coffee has become the epitome of pleasure and savoir vivre. Its bitter-sweet taste and exquisite aroma have become a mainstay of our culture. It is consumed in a dazzling array of varieties and at all times of the day – and night. With a coffee in your hand, you are briefly immune to the hectic pace of everyday life. The best way to enjoy coffee in a state of absolute calm is to brew up a cup in the sanctity of your own home. Preferably prepared in style with the CM 210 coffee machine. With a frontage of aluminium, it elegantly blends in with all types of kitchen units. The Aroma-Whirl system swirls and whirls the ground coffee during the brewing procedure, thereby ensuring that all aromas are extracted in an optimal manner. That's how coffee should taste.





Coffee machine CM 210.

The CM 210 is a dab hand at preparing classic coffee and all variations of espresso. Its aluminium front perfectly complements all appliances of the 200 series.

- Conical grinding gear: The grinding gear, which is made of hardened steel, grinds down fresh beans into a very fine powder.
- Thermo-block pressure pump system: Within half a minute, water with a temperature of up to 95 °C is forced through the sieve at a maximum pressure of 15 bar.
- Aroma-Whirl system: Whirls the coffee powder during the brewing procedure to awaken the full flavour.
- Steam and hot water function: For frothing up the milk or heated water for tea.
- Single portion cleaning: Residual water is removed from all water pipes each time the machine is used.



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