



EST. 1883  
*Caffè Tomeucci*

The Art of Italian Coffee



**Caffe Tomeucci** was founded in 1883 in Rome (Italy).

More than a century has passed, but the passion and respect for the Italian coffee tradition continues.

**Caffe Tomeucci** is still a family run business with the emphasis on a quality product backed by quality service. The Tomeucci factory, now in Aprilia (just outside Rome), produces over 500 tons per annum and supplies over 1200 coffee shops and restaurants in Central Italy.

Coffee is not your normal 'dry goods' product. The final product offered to consumers varies from establishment to establishment because of the human element involved in making 'that perfect cup of coffee'. This human element more so than not has a bad influence on a good bean and THAT'S WHERE WE STEP IN!

We give you and your Baristas a value-added service of knowledge, training and know-how on a continuous basis in order to serve the best coffee in town, time and time again!

Isn't it time a coffee supplier took over that responsibility for you!

CAFFE TOMEUCCI	ROMA BLEND	ROSSO BLEND	NERO BLEND
12 x Espresso Cups/or 12 x Cappuccino Cups every 100kg ordered	●	●	●
Staff Training Every 175kg ordered	●	●	●
Machine Service- Every 250kg ordered		●	●
Sugar- 1000 Sachets per 6kg Ordered			●
Light Box	●	●	●

### **NERO BLEND- (High Quality with Delicate Aroma)**

This is our flagship blend. This 100% Pure Arabica Coffee Blend is faultless. The quality of this coffee along with the support and service we offer is unmatched by any other company in South Africa.

### **ROSSO BLEND- (Sweet & Creamy)**

A perfect blend of 80% Arabica Beans and 20% Robusta Beans. This is an extremely well-balanced coffee. Little has changed since it was created in 1883 by the founder of Caffè Tomeucci- Guglielmo Tomeucci.

### **ROMA BLEND- (Smooth & Rich)**

This is the entry bean in our range, but it's still high quality Italian roasted coffee and has a balanced body and a rich aftertaste.

### **Cups**

Either choose from 12 Espresso Cups or 12 Cappuccino Cups.

12 cups are given with the initial first order, thereafter 12 cups are given with every **100kg** ordered.

### **Staff Training**

Staff will be trained initially and ongoing training will be provided with every **175kg** ordered.

The training includes the making of coffee ie: Equipment usage and the cleaning of the machine - we educate the Barista on the coffee, different coffee drinks and the equipment they are using. We make sure you are serving a "First Class" cappuccino each and every time!

### **Machine Service**

You get a free machine service with every **250kg** coffee beans ordered

The machine service **includes:**

- Replacing of washers, showers, gaskets
- Changing water softener
- Boiler de-scale
- Replacing pressure switch
- Replacing of grinder blades (recommended every 700kg-900kg)

Only what needs to be replaced at the time of the service will be replaced.



The machine service **excludes**: Major parts replacement, ie: •Replacing of boiler •Replacing of pump •Replacing of solenoid valve •Replacing of group handles and filter cups •Malicious or negligent damage repairs •Any other service or repairs needed to be done to the machine or grinder at any time (other than when it is receiving its free service) will be for the client's expense

### **Sugar Sticks**

Only available when ordering the Nero Blend in quantities of 6kg's or more.

1000 units per carton. (Brown/White branded sugar sticks)

### **Light Box**

Installed at your premises when ordering our Roma, Rosso or Nero Blends based on minimum order requirements.

#### **Interesting Information**

The condition of the coffee equipment contributes more than 70% to the quality of the cup of coffee. Not many people know what the appropriate settings for the equipment should be or how it works, let alone cleaning and maintaining it on a daily basis.

**Your Espresso Machine** •Does it have the correct boiler pressure? We'll check and get it to where it should be. •Does it have the correct pump pressure? Arabica blends require a different pump pressure compared to Arabica/Robusta Blends! •Does it have the correct water temperature? Is it burning your coffee or not hot enough to even get close? •Has it been serviced recently? Sign on with us and your machine will be serviced at the relevant time periods. •Is it clean? We'll check and train your Baristas on how to keep your espresso machine clean on a daily basis.

**What about your Grinder?** •Is the grinder on the correct setting? Is it grinding the coffee too coarse or too fine? It needs to be 'just right' to get the correct extraction from the coffee. •Is the grinder giving the correct coffee dosage on each pull? Normally it should dispense 7g or 8g with one pull on the lever. If not, your cup consistency will not be right.

The blades must be replaced every 700kg-900kg of coffee. We will do the replacing of blades at the correct time periods.

