



CONCORDIA

BEVERAGE SYSTEMS



Ascent

WHAT EXCEPTIONAL COFFEE TASTES LIKE

With our new patented ALPS™ (Accelerated Low Pressure System) technology, your customers can now savor their favorite brewed coffee the way the roast masters intended: perfectly ground, brewed, and prepared one cup at a time, in under 35 seconds. And no more throwing away batches of brewed coffee – it's fresh in the moment, all day.

Using this technology the Ascent can brew up to three distinctly different coffee roasts, blends, or single-origins from the same machine, unveiling subtle coffee notes as nature intended, just like in varietal wines. After years of innovative development, the Ascent grinds fresh whole beans in front of you, brews to the perfect recipe of time, pressure, and filtered water, and delivers it fast, wherever and whenever your customers want it. And have your customers bring their decaffeinated friends too... or the ones who rave about Sumatra. There is a delicious cup of fresh coffee waiting for everyone.



PROOF IS IN THE CUP.

Whole beans are ground and brewed for each cup right in front of you, ensuring you get the best-tasting, freshest brewed coffee wherever and whenever you want it. You will get the highest-quality taste and experience you'd only find when you make a fresh new pot at home for yourself. All in less than 35 seconds.



NO MORE WASTE.

By doing away with the need to pre-brew large volumes of coffee, the Ascent eliminates waste and removes the risk of serving coffee past its prime. You won't ever have to pre-brew large batches of coffee or throw away an old pot again, reducing cost of goods by up to 20%.



FEWER PROBLEMS. FASTER SOLUTIONS.

The Ascent features a simple cleaning process that reduces human error and keeps the machine running smoothly. Should anything go wrong with your machine, our tech support line and local service agents will get you up and running within 24 hours in most cases, and many issues can be resolved right over the phone.

WHAT IS ALPS™ BREWING TECHNOLOGY?

Pioneered by Concordia in 2005 with the express goal to deliver the on-demand Gold Cup brewed coffee experience in a fraction of the time of traditional brewers, the ALPS™ process brews at pressures much lower than traditional espresso machines. The balance of pressure, flow-characteristics and chamber geometry is critical in creating the drip coffee flavor profile in a fast, on-demand system.

In addition to its speed, the ALPS™ system uses no filters or other consumables that remove beneficial oils and aromatics from the customer's cup.

In its fourth generation, the patented ALPS™ system is further optimized to provide superior extraction of drip-grind coffees and provides an optional pre-infusion step for flavor refinement.

FEATURES

- Pours a 16 oz. beverage in less than 35 seconds
- Daily cleaning and maintenance procedure takes less than 4 minutes
- Pours 100 12 oz. cups per hour
- Compact design with minimal footprint
- Pours 3 beverage sizes in addition to carafes
- Carafe sizes range from 24 to 64 oz.

TOTAL FLAVOR FLEXIBILITY WITH ADJUSTABLE:

- Grind volume
- Grind size
- Water volume
- Water temperature
- Brewing contact time
- Brewing dwell time

PUT YOUR BRAND IN THE SPOTLIGHT

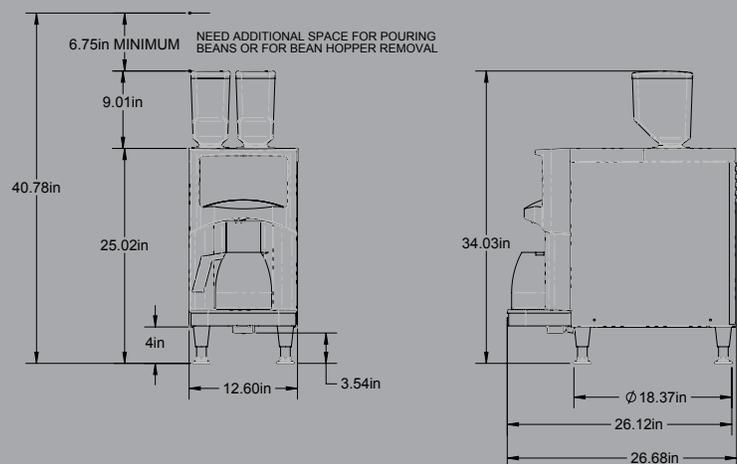
You've invested a lot in building trust in your brand. Put that trust to work with a customized Concordia machine that represents you. There's an infinite number of ways we can create a customized brand look for your machine.



SPECIFICATIONS

Dimensions	12.5" W x 26" D X 28"H
Weight	80 lb net
Electric	208 VAC, 30 Amp Dedicated circuit
Water	Min 50psi, Max 100psi 25 gal per/hr flow
Drain	3/4" indirect drain

FRONT & SIDE VIEW



PRECISION ENGINEERING MEETS PURE COFFEE OBSESSION

Here in the Northwest, we're known for a couple of things: innovative technology and an enthusiasm for coffee that borders on obsession. Try one of our machines. You'll see our passion for coffee and innovation in their reliability and simplicity, and of course, the great taste of a Concordia-brewed beverage.

