Perfect Espresso Automatically

The Concordia I500i Elite is the perfect espresso and hot coffee station designed with flexibility in mind. In one easy step fresh beans, fresh milk, and fresh water combine to create world-class beverages. You can pour frothy cappuccinos, incredible lattes, and perfect espresso shots at the touch of a button. And by choosing the on-board water supply option, the I500i Elite can be moved from location to accommodate your needs.

It's simple. It's flexible. It's perfect.



Iced Drinks

For sensational iced lattes the user simply fills a cup with ice, presses the "Iced Latte" button, and the 1500i Elite does the rest.



Easy to use touchpad

The exclusive picture based touchpad makes it easy for self-serve users to produce 2I different drinks at the touch of a button.



On-board refrigerator

Built-in refrigerator holds fresh milk in a one-gallon container.



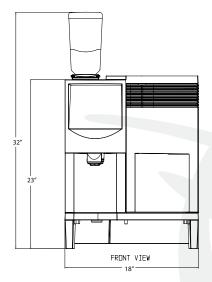


COFFEE SYSTEMS

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More beverage options...less equipment.





Everyone knows that to make world-class espresso beverages you need great beans. In the past, you also needed a professional barista who had weeks of training and hours of practice in the art of creating quality beverages. Even then, the quality of drink varies from barista to barista and from day to day.

With the Concordia I500i Elite it's no longer just about the beans...or even the barista! It is about simplicity, consistent quality of the beverage, and customer choice.

Simple to Use – No Barista Required

Everything needed to make outstanding espresso drinks is built right into the machine. You just need to choose the drink and press a button. The exclusive picture based touchpad walks you right through the process. The 1500i does the rest, in one simple step, with no training required. And, the simple cleaning process takes only about 10 minutes a day.

Quality Beverages

The computer controlled grinding and extraction process are programmed to your specifications insuring that espresso is created the same every time the button is pressed. The temperature and consistency of the milk is also computer controlled, and set to the type of beverage selected. Espresso and steamed milk are poured simultaneously, at just the right time, so perfect cappuccinos and lattes are made without moving the cup. When no beverages are being made, the machine performs a self-rinse cycle to guarantee fresh tasting beverages. In addition, every Concordia model is Tested and Certified by NSF assuring you and your customers of our commitment to quality.

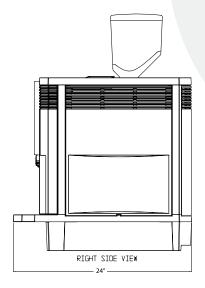
Customer Choice

You have the option of offering one of the four basic espresso drinks: Espresso, Latte, Cappuccino, and Americano. Drinks can be easily customized with options that include a large drink, decaf (via the bypass chute), or extra espresso shot. The I500i even makes sensational iced lattes. You simply fill a cup with ice and press the "Iced Latte" button; the I500i does the rest. Additionally hot water or steamed milk can be selected for making tea, cocoa, and steamers. And cold milk can be dispensed at the touch of a button. Along with flavored

syrups, hundreds of drink recipes can be made – limited only by your imagination.

Profitability

Put it all together...simple to use, no complex training, consistent worldclass beverages, and unlimited choice for your customers. It all adds up to happy customers and increased profit for your business.





Dimensions: $18in (w) \times 24in (d) \times 32in (h)$

46cm (w) x 61cm (d) x 82cm (h)

Weight: I50lb net/68kg net

Electric: I20 VAC, 20 Amp dedicated circuit

Water: Min 30psi, Max 100psi, 25 gallons per hour flow

Drain: I in OD indirect drain





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