

2500i

Simply Perfect Espresso

The Concordia 2500i is the complete espresso and hot coffee station designed specifically for self-serve locations. In one easy step fresh beans, fresh milk, and fresh water combine to create world-class beverages. You don't even need to move the cup. It's as simple as touching a button.

It's simple. It's perfect. It's profitable.



On-board refrigerator

Built-in refrigerator holds two types of fresh milk in one gallon containers.



Easy to use touchpad

The photo-enhanced touchpad makes it easy for self-serve users to customize their own drinks.



Easy to use vending unit

Optional vending unit allows you to offer beverages 24/7 without an attendant.



CONCORDIA

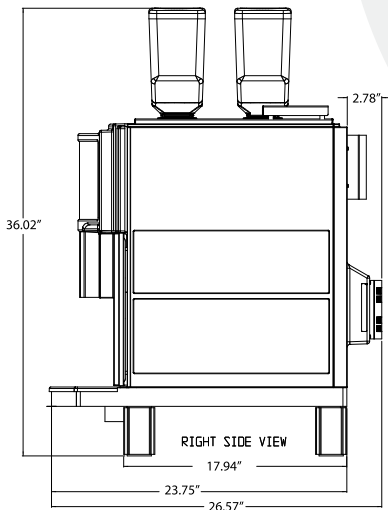
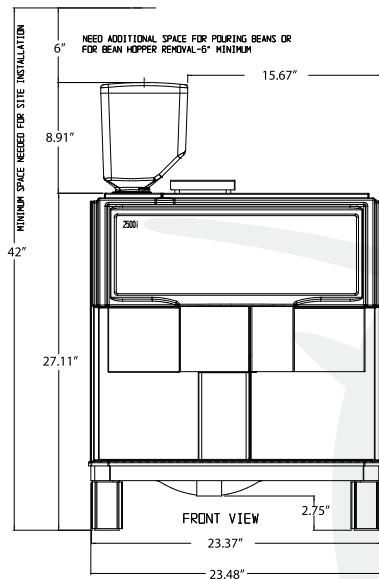
COFFEE SYSTEMS

www.concordiacoffee.com

2500i 2/28/08

2500i

It's not just about the espresso beans



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 2500i it's no longer just about the beans...or even the barista! It is about simplicity, consistent quality of the beverage, and customer choice.

Self Serve – Simple to Use – No Barista Required

Fresh beans, fresh milk, fresh water. Everything needed to make outstanding espresso drinks is built right into the machine. Your customers just choose their drink and press a button. The 2500i does the rest, in one simple step, with no training required. 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 2500i performs a "self-clean" 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

Your customers have the option of choosing one of the four basic espresso drinks: Espresso, Latte, Cappuccino, and Americano. They can also easily customize their drinks with options that include a 2nd milk choice, large drink, decaf, or extra espresso shot. Additionally, hot water or steamed milk can be selected for making tea, cocoa, or steamers. Along with flavored syrups, hundreds of drink recipes can be made – limited only by your customer's imagination.

SPECIFICATIONS:

Dimensions: 23.5in (w) x 26.6in (d) x 36in (h)
596mm (w) x 675mm (d) x 915mm (h)
Weight: 245lb net/111.1kg net
Electric: 200-240 VAC, 30Amp dedicated circuit
Water: Min 30psi, Max 100psi, 25 gallons per hour flow
Drain: 3/4in indirect drain

Profitability

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



www.concordiacoffee.com

1287 120th Ave. N.E. Bellevue, WA 98005 USA **tel:** 800.995.9019 **fax:** 425.453.2167 **email:** info@concordiacoffee.com