

亚洲

茶与咖啡

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1st Quarter 2004 (March/April/May)

2004 年第一季度 (三月、四月、五月)

2004 Tea & Coffee World Cup in Singapore



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to Mysore



<http://www.teacoffeeasia.com>

number of coffees to be served, means that delicious and steaming coffee can always be served and enjoyed without the coffee powder becoming burnt while it is being dispensed.

■ Spain

Mairali expands in Asia

Quality Espresso, Spain's leading coffee machine manufacturer is expanding its presence in Asia thanks to *Mairali*, one of its best known brands.

The company also manufactures *Futurmat*, *Visacrem*, and *Italcrem* espresso machines, and with an office in Singapore since 1999, the company is beginning to see the results of its ambitious sales plans in Asia. Although Mediterranean espresso culture is new in these countries, consumers are increasingly knowledgeable and



Reliable technology

demanding, insisting that their coffee be prepared on traditional rather than fully automatic machines.

Jordi Roure, the president of Quality Espresso, is pleased with the results obtained by the Singapore office: "We can respond more quickly to the demands of the market. Our Asia clients do not have to wait until late afternoon, local time, to discuss a technical issue or place an order. We are present in their time zone with a team that speaks their language and knows their culture."

The *Mairali* brand has successfully entered the Asia market and has been chosen by food and beverage chains as important as Ninety Four Coffee, with over 50 coffee shops in Thailand, and which has initiated an aggressive international expansion program.

"The models of the *Mairali* range chosen by Ninety Four Coffee mean they can prepare a large range of espresso-based drinks quickly and



Traditional elegance

efficiently in every one of their outlets," says Stanley Tan, who heads up the Quality Espresso operation in Singapore. "These machines stand out for their build quality, modern styling and reliable technology."

Another company that has chosen the *Mairali* range is Kopiesatu, of Malaysia, whose innovative mobile espresso outlets can be found in the busy streets of Kuala Lumpur. Their vans can have been professionally equipped to serve real espresso drinks anywhere.

Kopiesatu chose the ideal coffee machine for such applications: a *Mairali* lever model which can work efficiently off a small electric generator.

Quality Espresso, a Spanish corporation with over 50 years experience in the manufacturer of professional espresso machines, is present in over 60 countries worldwide. Since its foundation it has maintained a policy of continuously renewing the design of its machines, improving them both aesthetically and technologically. Its products are thus fine-tuned to the needs and tastes of the market, making Quality Espresso one of the global leaders in its sector.

■ US

Compact brewing option

Expanding the growing Brew WISE coffee brewing line for BUNN, the new Single ThermoFresh coffee brewer offers a compact option for limited counter space or serving environment. Only 12 inches wide, the Single TF brews 11.4 gallons of perfect coffee per hour. This new model offers all the features of the Dual ThermoFresh Brew WISE system to make brewing gourmet coffee easy. The Brew WISE system provides simple control over the brewing process, consistency from

location to location, and thermal coffee holding with new, unheated servers.

Control over the brewing process comes from brewer features like pre-infusion and Pulse-Brew digital temperature control, a large spray head and variable by-pass. Brewing batches of ½, 1 or 1.5 gallons, the single TF DBC brewer stores individual coffee recipes so the operator can easily brew many different varieties.

Consistency at all serving locations is insured with the Brew WISE grinders and/or Recipe Writers.

The G9-2T DBC grinder reduces the chance for human error by communicating how much and which coffee was ground to the Smart Funnel. The brewer then reads the information from the funnel and automatically brews using the right recipe. The Recipe Writer can be used to create custom recipe cards and dedicated funnels for special coffees, assuring consistent coffee flavor. In addition, the Recipe Writer makes it easy for installers with minimal training to set up equipment to produce the roaster's or operator's ideal cup of coffee.

A vacuum insulated, 1.5 gallon server keeps coffee fresh for hours and provides the best in thermal coffee holding. Maximum merchandising comes from the contemporary styling and wrap program.

The patented brew-through design of the lid facilitates direct brewing and the wide mouth allows easy access for cleaning. The built-in drip tray stays attached to the server for transportation but is easily removed for cleaning.



Bunn's Single ThermoFresh

Both the ThermoFresh coffee brewer and the G9-2T DBC grinder have easy-to-use membrane switches and three batch-size options.

The system also has a safety feature that decreases hot splashes from the optional funnel locks.

Visit BUNN at www.bunnomatic.com.