



Brewing coffee made easy

Every serving, filtered to perfection

Original is a complete series of our classic coffee machines. Machines that, for decades, have earned a reputation in cafés, restaurants, hotels and other environments where guests are served good coffee. The machines are built based on proven technology that has been complemented and refined over the years with new innovations. The result is a coffee machine that you can rely on and that you will enjoy for years and years to come.





Thermos M/A

With Thermos you brew your coffee directly into a practical 2,2 litre air pot. Handy when you need to keep the coffee warm as well as retain its taste and aroma. Remove the thermos from the coffee brewer and position it where you want the coffee to be served.

The model with automatic water connection has electronic time control, adjustable amount of brew and brewing complete signal. Amount of brew 4-15 cups can easily be adjusted at the front of the machine. Air pots included both models.



HVA

Our automatic hot water dispenser is the perfect companion for our Original brewers, or if you want to be able to serve tea or cafetiere coffee quickly and easily. The hot water boiler has high capacity and automatic water filling, but can also be filled manually. Has a practical tap and digital display for water temperature. The desired temperature can be controlled electronically from the front of the dispenser, and can be adjusted between 72-96°C.



Every story, starts with a great coffee



M2/A2

Our highly-esteemed, faithful machine comes with both manual or automatic water refilling. The coffee brewers have hot plates. The automatically waterfilled coffee brewers have digital displays and an alarm that signals when brewing is finished. The brewing amount 4-12 cups is easily adjusted on the front of the machine. 1.8 litre decanters come with all models. The automatic water-refill models also come with a water hose.

M1

Manual water filling with 1 x 85W decanter warming plates. Designed for applications where the location of the machine may be under a wall unit and the top heater plate is not required.





Thermos Office

A small, flexible machine with manual water refilling. Brews coffee directly through the lid into a 1.9 litre thermos, which facilitates handling and serving. Its 12-cup capacity per brew makes the machine perfect for small workplaces or serving sites. Brewing time approx. 7 minutes.



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Accessories



2.2 litre thermos



1.9 litre thermos



1.8 litre decanter



Filter Basket

Specifications	M1	M2	A2	Thermos M
Height	16.92 in / 430mm	16.92 in / 430mm	16.92 in / 430mm	21.45 in / 545mm
Depth	14.17 in / 360mm			
Width	8.07 in / 205mm			
Weight	17 lb / 8 kg	19 lb / 9 kg	19 lb / 9 kg	22 lb / 10 kg
Capacity (litres/hour)	15	15	15	15
Water Filling	Manual	Manual	Automatic/Manual	Manual
Brew Options	Full	Full	4-12 Cups	Full
Power Supply	220-240VAC, 50/60Hz, 1N-2200W	220-240VAC, 50/60Hz, 1N-2200W	220-240VAC, 50/60Hz, 1N-2200W	220-240VAC, 50/60Hz, 1N-2200W
Water Connection	NA	NA	3/4 R	NA

Specifications	Thermos A	Office Thermos	HVA	HVA 6kw
Height	21.45 in / 545mm	16.92 in / 430mm	21.45 in / 500mm	21.45 in / 500mm
Depth	14.17 in / 360mm	14.17 in / 360mm	16.14 in / 410mm	16.14 in / 410mm
Width	8.07 in / 205mm	8.07 in / 205mm	8.85 in / 225mm	8.85 in / 225mm
Weight	22 lb / 10 kg	19 lb / 9 kg	24 lb / 11 kg	30 lb / 14 kg
Capacity (litres/hour)	15	15	18	67
Water Filling	Automatic/Manual	Manual	Automatic/Manual	Automatic/Manual
Brew Options	4-15 Cups	Full	NA	NA
Power Supply	220-240VAC, 50/60Hz, 1N-780W	220-240VAC, 50/60Hz, 1N-2200W	220-240VAC, 50/60Hz, 1N-2200W	380-415VAC, 50/60Hz, 3N-6600W
Water Connection	3/4 R	NA	3/4 R	3/4 R



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award winning brands includes Cleveland™, Convotherm®, Crem®, Delfeld ®, ftkitchen ®, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc ®, Merco®, Merrychef® and Multiplex®.

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