



As once and never before.



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CATALOG





19 · 61

As once.



LOLLO,  
SIMPLICITY  
IS STILL A CHOICE.

In designing this model, we have decided not to renounce the typical quality of our products, while adjusting production processes for a more basic design that offers only what the baristas really need.

We have designed Lollo to help even the smallest businesses offer high quality products at accessible and sustainable prices.

We have designed the 1961 Lollo, like all other VBM 1961 machines, for baristas who see coffee making as an art that cannot ignore its glorious past.

The balanced mix of straight and curved lines that decorate the VBM E64 group with which the Lollo is equipped, enables this small force of nature to be incorporated in any setting, even the most modern, without ever looking out of place

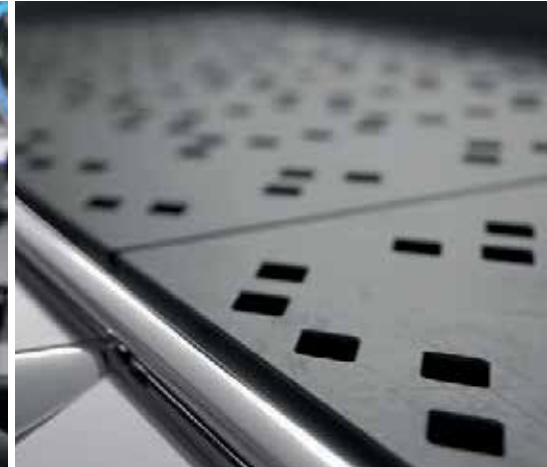
In order to make the Lollo an accessible product without renouncing the great charm of our steel, we inserted chromed plastic elements only where strictly necessary. The combination of these two materials results in a smoothness and harmony of shapes that would not be possible if working only with metal.

EVERYTHING YOU  
CAN DO WITH THE  
LARGER VBM 1961,  
YOU CAN DO  
WITH A LOLLO.



VBM 1961 | LOLLO





## SMALL DETAILS, FOR A GREAT COMFORT.



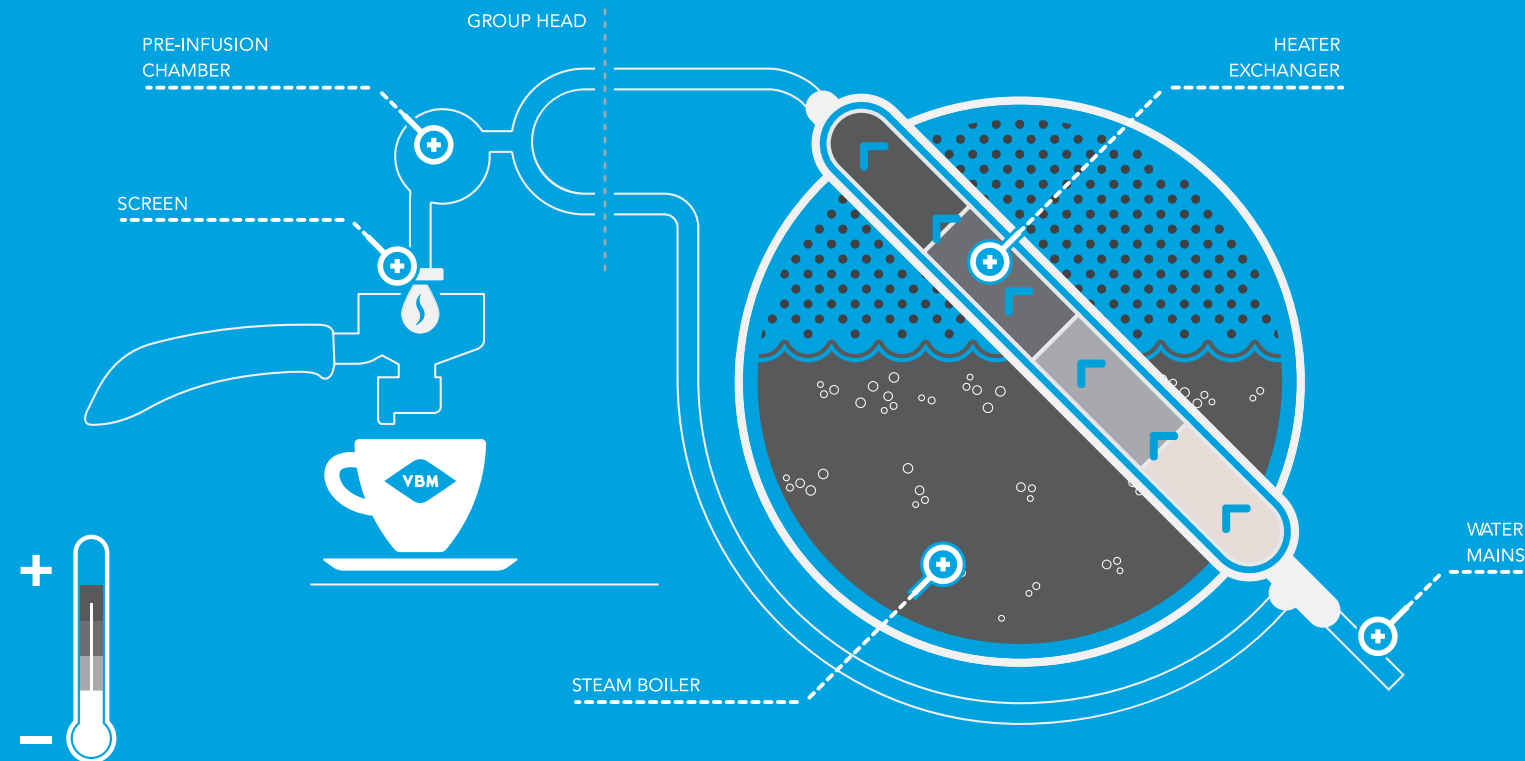
The button panels of the 1961 Lollo are comfortable, responsive and ensure excellent working speed. You may choose between the electronic version with 5 dose buttons and the simpler semiautomatic version with two buttons. The Lollo steam and water valve knobs offer unrivalled speed for espresso machines of this type.

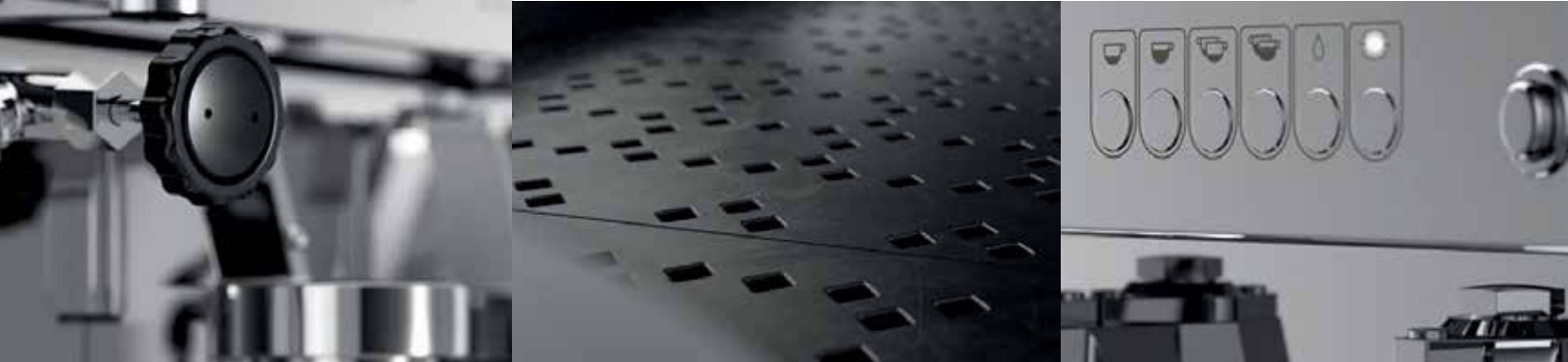
With a simple hand gesture you will have all the steam needed to froth your milk to perfection in no time at all. The cup tray is a fantastic size for a machine as compact as Lollo and is incredibly accessible. A containment component prevents any inconvenience by protecting your cups from accidental falls

## HX TECHNOLOGY, HEATER EXCHANGER BREWING SYSTEM.

The HX (Heater eXchanger) technology is the most efficient among the traditional brewing systems; it ensures the outstanding temperature maintenance

of the group and, together with the E64 group, offers excellent mechanical pre-infusion, the first requirement for quality extraction.





## REPLICA, THIRTY YEARS AND STILL GOING STRONG.

After thirty years, the Replica machines still use the E61 group, due to its unique technical features and because it guarantees baristas that simple and direct interaction that only this group, especially in the manual version, can offer.

Even the functional components - steam valves, hot water wands, drip trays, cup trays and start-up devices - are all

designed so that you never lose that feeling that only products from the past

The most fascinating version of the Replica HX is without a doubt the manual one, the version that best enhances the E61 groups in their absolute splendour, perfectly visible along with the robust steam valves, a perfect example of

mechanics that becomes decoration thanks to the quality of the design.

The electronic version optimises performance by inserting a button panel that leaves the right space for the groups and blends in seamlessly with the Replica

OVER THIRTY YEARS  
OF HISTORY, AND  
LOVERS OF THE E61  
GROUP ARE STILL  
EXCITED.



VBM 1961 | REPLICA

# DOMOBAR JUNIOR

## FEATURES

- The 1st. espresso home machine with professional E61 group
- The 1st. “home machine” with same boiler and same mechanics commercial coffee machines
- The 1st. totally made in stainless steel, compact and professional design
- The 1st. with steam power comparable to that of commercial machines

Technical specifications	DOMOBAR JUNIOR HX
Dimensions (LxDxH)	25x45x42 cm
Weight	18 kg
Steam Boiler	1,1 lt / 1600 Watt



# DOMOBAR SUPER

## FEATURES

- 2 lt boiler only 33 seconds to steam 10 once
- Best test performance in the HX category
- Double water withdrawal configuration: tank or rotary pump (switchable)
- Double water drainage system: through drip tray or existing drain system (switchable)

Technical specifications	DOMOBAR SUPER HX
Dimensions (LxDxH)	30x55x43 cm
Weight	28 kg
Steam Boiler	2 lt/ 1800* Watt

Technical specifications	DOMOBAR SUPER 2B
Dimensions (LxDxH)	30x55x43 cm
Weight	28 Kg
Brew Boiler	0,5 lt / 900 Watt
Steam Boiler	2 lt / 1200* Watt

\*U.S. market : 1600W boiler element







# TECHNIQUE

As never before.

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VBM TECHNIQUE,  
ENHANCES YOUR  
CREATIVE INSTINCT.

We have designed an espresso coffee machine in an entirely revolutionary manner, starting from its fundamental "element": the Barista. Its aesthetics, ergonomics and internal structure have been completely innovated, like the ThermoSpiral brewing system, which

guarantees an extraordinary thermal stability and is just one of the uncountable goals achieved. Create, experiment and aim to reach a superior level of excellence every day, channelling your focus in the research of the perfect taste.





### LOW-PROFILE

A maximum height of 47.7 cm to guarantee a continual dialogue with customers. This is the nature of Technique, which was created to reduce the distance between the barista and the customer.



### MODULAR DESIGN

We have devised a modularity that multiplies the workspace but reduces to a minimum the distance between all devices and their controls to make every operation as quick as possible.



### CONTROL PANEL + CREATIVE AREA

The control panel encloses all the controls of Technique in an area that was designed in minute detail to make the management of all operational aspects even more simple and intuitive. From the external frame of the Control Panel you have access to all of the TS System devices for the brewing of coffee, the Thunder Steam steam valves for whipping milk, and the hot water valve.



### CUP PAD

We have worked on making the cup holder surface more comfortable and silent by producing a covering in soft food industry standard silicone witch can be easily put in dishwashers. The non-convergence of the holes of the Cup Pads with the aeration holes of the steel surface prevents dirt and water from getting into the machine.



### COMPACT GRID

We have been thinking about every work phase, even the end of the day, when everyone will be feeling tired. The folding Technique grille, that was designed to be easily put in any dishwasher, is one of the ideas we are most proud of because we know it will be of great use to you.



### ANALOGIC KEYPAD

Even though Technique has a a full-touch 4.3 inch capacitive display with an extraordinarily intuitive menu for the management of all the machine's settings, we wanted to ensure you had complete certainty in terms of starting the brewing process with a keypad of exceptional quality with 5 buttons, in order to make the operation you carry out hundreds of times a day pleasant and secure.



### THUNDER STEAM

We have designed a system for releasing steam that is exceptionally quick and precise. But that is not all: when you discover the Thunder Steam button, you won't be able to do without it. Begin and end the process by simply pressing on the Thunder Steam button to free the valve from condensation before whipping the milk and clean it from traces of milk at the end of the operation. It couldn't be any easier.



### EASYFLAT FILTER

We have designed an extremely convenient filter holder thanks to its ergonomics and soft-touch surface that also ensures an incredible grip, so that it will never slip from your hand. The EasyFlat system, that was designed for our filter holder, allows you to keep it in a perfectly horizontal position on the bar for a pressing of the coffee that is simply perfect, even with a single dose filter holder.

### A PERFECT BODY, SOLID BUT LIGHT

The choice of the materials for the VBM Technique models was driven by two fundamental decisions: on the one hand we wanted to create a product that would respect VBM's tradition in working steel and on the other we wanted to create a product with a superior quality of construction. We have reached this objective with the creation of a frame from a moulded plastic material that completely encloses the body of the machine and lining all the plastic parts with a layer of optimum quality stainless steel.



### THERMO-SPIRAL TECHNOLOGY

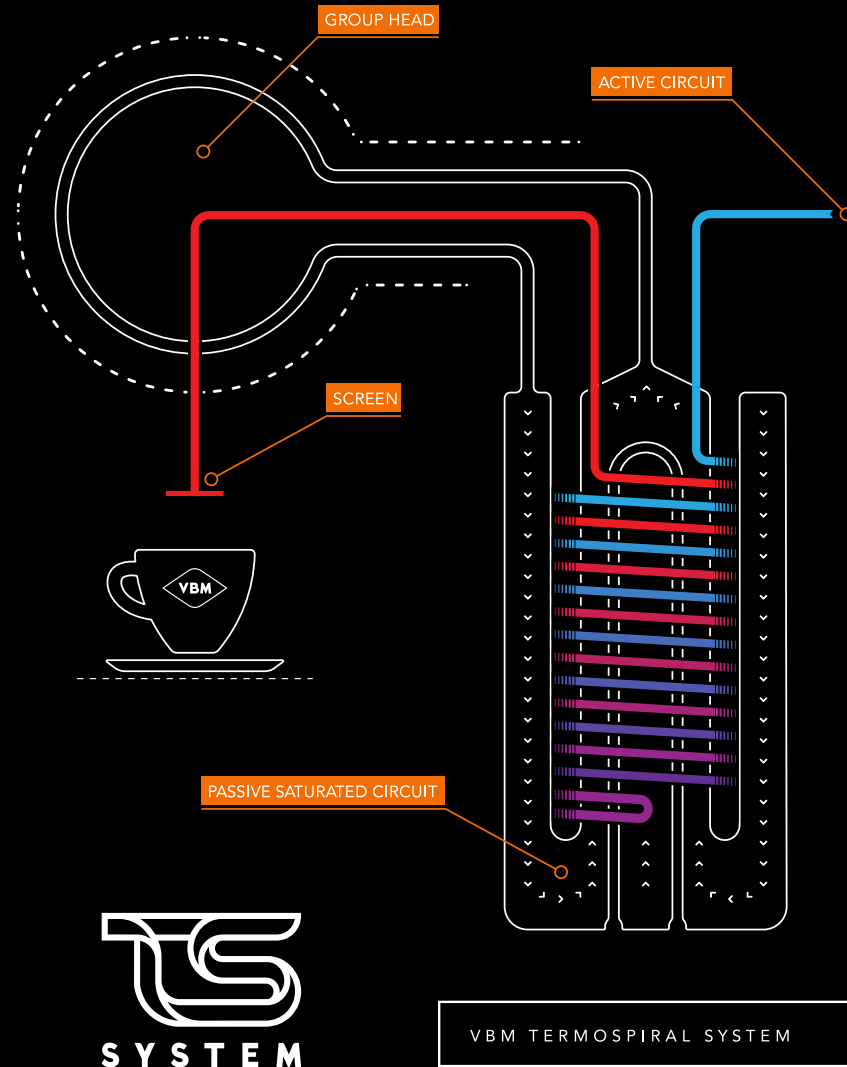
We have designed the third generation of extraction systems. We have exploited all of the advantages of the thermosyphon systems and we have resolved the critical aspects of saturated group technologies. Thanks to the complete independence of the brewing system for espresso compared to the boiler for services, the VBM Technique models reach a complete thermal stability with a precision of up to a single degree centigrade even in the event of the steam boiler being switched off which also means big energy savings.



### CLEAN WATER

All the circuits of espresso machines that had been designed until now that offered a direct control of temperatures, cannot prevent the stagnation of water. With the TS System everything changes and what comes into the system is exactly that which comes out of it. You decide what water you want for your coffee and with your Technique it will always be the same water.





## TOTAL TEMPERATURE STABILITY.

### SEPARATE CIRCUITS

A passive saturated circuit of distilled water that preserve the system temperature thanks to a thermosiphonic circuit that has been completely redesigned compared to the E61 group. An active circuit connected directly to the water mains which is immersed in to the passive circuit through a copper structure with a double spiral, enabling the temperature of the brewing water to be increased in a very short distance before coming to the coffee.

### ALL FOR ONE...

The operating system of the Impression One is proof of how technology, when dosed correctly, really helps to simplify people's working lives. A single display allows all of the vital parameters of the machine to be managed, any malfunctioning to be monitored in real time but, above all, it enables the extraction temperature to be set with complete precision simultaneously for all groups. No other espresso machine can guarantee a thermal stability of this level with the ease of use of Technique Impression One.

### MULTI FOR ALL...

We developed the operating system of the Multi Impression to thrill real professional Baristas. The management of all the settings and the workflow is disarmingly simple. Any element that can distract you from your creativity and work has been eliminated to ensure a unique experience. The full touch 4.3 inch capacitive displays will allow you to control the brewing temperature in an extremely precise manner directly on the groups, with a temperature profile that is constant and repeatable in all conditions.

OS ONE



1

USER SELECTION

2

NORMAL USER MODE

OS MULTI



3

ADVANCED USER MODE

4

OS ONE EXTRACTION FASE



As once and never before.

STAY TRUE TO YOUR NATURE



SUPPLIER CAFE & ART GALLERY

Jl. Brigjend Slamet Riadi no. 76, Malang

T +62341 353596 | WA +62888 3306224

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