ON THE HUNT FOR THE SECRET OF TASTE
PORTAFILTER AND BARISTA QUALITY -
At NIVONA, we are a dedicated team of coffee lovers, creative minds and engineers. Our aim: We want to build coffee machines with which you can prepare delicious coffee specialities, as if they were made by a barista.

ENJOY WITH NIVONA AT THE PUSH OF A BUTTON

With the unique Aroma Balance System we have already come very close to this ideal; which is why we called it “Barista in a box”. At the push of a button, you will be able to unlock a variety of flavour nuances and more aroma from every type of coffee. Coffee Culture - made in Germany.

Refine your enjoyment profile! Experiment with bean varieties and setting! And so discover your favourite coffee!
THE SETTINGS OF THE COFFEE EXPERTS

Favourite drink of Bastian Fiedler, NIVONA Managing Director
Espresso from the CafeRomatica 778

Amount: 30 ml  Strength 5/5
Flavour profile: constant
Temperature: maximum

For me, coffee is not just a stimulant, but a luxury. That is why I usually drink my first espresso of the day in the afternoon. What is most important to me is the taste, so I choose the aroma profile Constant. At first, the espresso tastes slightly bitter, then the fruity note unfolds in the after taste - so it’s perfectly balanced.

Get to know the personal settings of the Aroma Balance System that we like best at NIVONA here.
Favourite drink of Anita Metter, Head of Marketing at NIVONA:
Cappuccino from the CafeRomatica 1030
Amount: 250 ml    Strength 2/5
Flavour profile: intense
Temperature: normal

My favourite thing to make for myself with my 1030 is a cappuccino, because I can clearly taste the espresso in it. That’s why I pick the aroma profile Intense – due to the longer flow time of the water through the coffee powder, a dark roast coffee develops a pleasant bitterness. The milk foam, on the other hand, is slightly sweet, creating a delicious contrast.

Favourite drink of Sören Kleer, Head of IT at NIVONA:
Caffè Americano from the CafeRomatica 859
Amount: 220 ml    Strength 3/5
Flavour profile: dynamic
Temperature: maximum

I always love a big cup of coffee, so at home I have the Caffè Americano from my 859 with the aroma profile Dynamic. The moderate coffee strength is enough for me. For this I use our Café Milano, which for me is the perfect blend of Arabica and Robusta.
WITH THE BEST RECOMMENDATIONS FROM THE BARISTA
Gregor Dattner connects coffee with pure emotion. No wonder Gregor is a body and soul barista, technician, coffee connoisseur, caffeine freak and trendsetter. For over ten years, he has devoted himself to the art of drawing the most aromatic creations from coffee beans. He is so good that he was “German Barista Champion” in 2014.

Gregor Dattner has been working with us for a long time. He advises, gives tips and was involved in the development of our Aroma Balance System.

“At NIVONA, the focus is on quality when enjoying coffee. This is what I like and it distinguishes NIVONA from many other manufacturers”, the German barista explains his commitment.

PERSONAL DETAILS
GREGOR DATTNER

Gregor, born in 1968, is barista and technician at Espressone, a Franconian coffee roasting house in Cadolzburg. He lives near Nuremberg. As a barista he won the title of German Barista Champion in 2014.
HOW THE Barista in a box PERFORMS
Gregor Dattner: “The good thing about Aroma Balance System - I am very flexible. I can play with many factors, similar to a portafilter machine. Everyone can find out for themselves which setting brings the highest enjoyment.”

The decisive factor is the pumping pressure of 15 bars and the flow rate of the water through the brewing chamber. This allows other and more natural ingredients to be dissolved from the fresh coffee powder. With our Café Milano and the setting “Café Crème” (for example with the NICR 788), the following three taste profiles are created.

- **dynamic**
  Finely acidic, lightly fruity and pleasant in taste

- **constant**
  A bittersweet note with tangy and full flavour

- **intense**
  Powerful, tangy, with a lot of body and clear bitter notes
HERE THE BEANS GIVE THEIR BEST

With NIVONA coffee machines you can prepare your personal coffee preferences perfectly. Whether you are traditional or on trend, an
espresso lover, first-timer or milk froth fan – with the current series you will find your favourite model. And you can get the exact flavour, intensity, crema and taste from the beans that tastes best for you.

In these machines of the series 10, 8, 7 and 6, "Barista in a box" is already available.