





## HOW THE PRIMO DELIVERS THE PERFECT COFFEE

There are four steps to a perfect cup of coffee and the Primo delivers them all:

## **Beans**

Whatever your preference for coffee beans, load them into the Primo's ample canisters. Take advantage of extensions to the canister capacity, if required.

## **Grind**

Swiss experts Ditting supply the premium grinder, featuring a ceramic blade, to provide the most consistent coffee grind in the market.

### Water Temperature

The Primo high quality boiler is not fully pressurised and therefore comes with the benefit of avoiding high pressure regulations, yet still ensures consistency in temperature, drink after drink.

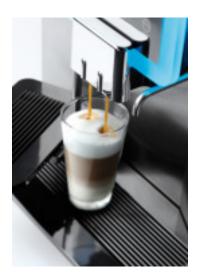
# **Pressure**

Featuring a rotary vane pump that always evokes an impressed response from industry experts, the Primo's software and hardware work in harmony in persuit of perfect pressure.



# GREAT COFFEE - FLUFFY HOT CHOCOLATE - HOT WATER FOR TEA AND INFUSIONS

Real, fresh coffee • Coin, card and contactless payments • Follow the brewing process on screen Separate hot water outlet • Your brand or advertisement on screen • Use your own cup, mug or jug User friendly operation • Program up to 24 different recipes • Adjust strength of each drink



### Espresso, Italian Style

From Espresso to Mocha to Flat White and Americano, the high standard of coffee options delivered by the Primo will satisfy even the most particular coffee lover. Adjust the strength of your drink to taste and enjoy.



#### **Endless Extensions**

Taking payments? Add a contactless or cash payment system. Need to increase capacity? Add-ons to suit your requirements; coffee bean, milk or hot chocolate canister extensions for larger workplaces or fewer operator visits. Base cabinet available for storage or for pump and tank kit.



## **Button Keypad Available**

The drink quality and variety of the Primo Touch is also available with a button keypad in our Primo Maxi. Custom branding is available on all Primo Touch and Maxi machine orders.













Tel: +44 (0)1626 323100 | Fax: +44 (0)1626 369400 vending@westomatic.com | www.westomatic.com