



ELEGANCE IN
EVOLUTION



Nestled quietly within the heart of Monaco is our small, but perfectly formed factory, hand-crafting espresso machines since 1956. We combine a genuine passion for innovation and coffee excellence, with exceptional quality and reliability to produce the finest machines for any circumstance or environment.

www.conti-espresso.com





The NG-C, at the heart of our machine portfolio, embodies CONTI's spirit of evolution.

Meticulously crafted, it seamlessly blends mechanical precision with captivating aesthetics and ergonomic enhancements. Whether in a bustling café or an intimate setting, the NG-C harmonises effortlessly with its environment. But there's more beneath the surface. Packed with cutting-edge technology, the NG-C punches well above its weight. Expect exceptional espresso extraction and unwavering build quality—it consistently exceeds expectations.

TEXTURE MILK WITH CONFIDENCE

The new Sure Grip steam actuator gives you instinctive confidence while steaming, offering effortless power control and instant shut-off with just a flick of the wrist.

SAVE ENERGY, MAINTAIN PERFORMANCE

Careful calibration of our unique heating system, paired with boiler insulation, has significantly reduced energy consumption. Additionally, factory investments in new methods and procedures, including induction welding, have further helped reduce our environmental footprint.

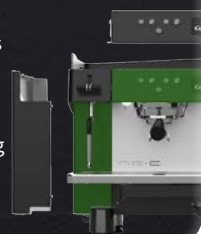


EFFORTLESS OPERATION

Our new group design doesn't just look great; it feels great too. A smoother group operation is just one of the ways this New Generation machine feels as good as it looks.

EASY MAINTENANCE REDUCED DOWNTIME

The unique, ergonomically enhanced layout facilitates faster servicing and accurate diagnostics. New Generation machines include automatic cleaning reminders and service scheduling to ensure machine longevity.



ENHANCED USER EXPERIENCE

The New Generation control centre features a full-colour display, real time shot timer, reconfigured soft-touch button control panel, and interface downlighters, all designed to enhance barista control and usability.



ADDITIONAL FEATURES



Sector-leading temperature stability through THERMO-SIPHON technology.



Daily cleaning for quality control with Guided Cleaning Cycles.



Unlock the true potential of your espresso with adaptive pre-brewing.



Easy preparation with centralised utilities, with all cables and hoses in one place



Set the benchmark with PID temperature control for consistent extractions.



TURN HEADS AND GET NOTICED-

The NEW GENERATION machines are a statement piece, designed to sit proudly at the front of any bar. Thoughtful curves, strategic panel placement, and feature LEDs are sure to turn heads and spark conversations.



SPECIFICATIONS



Model

2Group

3Group



Dimensions (mm)

489 x 700 x 556

489 x 915 x 556



Weight (KG)

61

73



Boiler Size (L)

10

16



Element Size (W)

2650/3300/4200*

4700/6000



Total Power (W)

2900/3600/4600*

5000/6300



Voltage (V)

220-230/380-400*

220-230/380-400

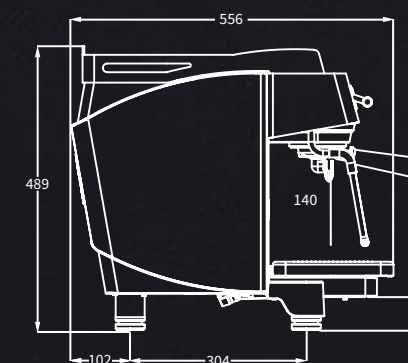
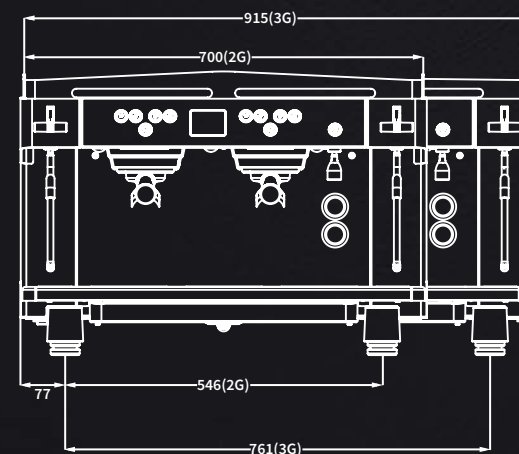


Colour Options

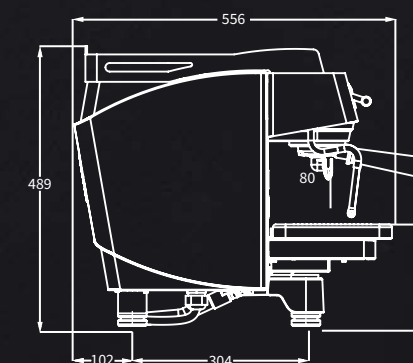


*This option is available upon request.

DIMENSIONS



Tall Cup



Low Cup



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