nuova SIMONELLI®
espresso coffee machines

EASYCREAM

CAN EVERYBODY MAKE THE PERFECT CAPPUCCINO?

- Right temperature
- Persistant foam
- Perfect density and velvet cream

Is the result *consistent*?

CAN EVERYBODY MAKE THE PERFECT CAPPUCCINO?

- Right temperature
- Velvet cream
- Perfect density and velvet cream

Suggested **final temperature is 65-68°C**

T> 70°C milk burns and change taste

CAN EVERYBODY MAKE THE PERFECT CAPPUCCINO?

- Right temperature
- Velvet cream
- Perfect density and velvet cream

To have a velvet cream, milk needs to circulate in the jug in order to become homogeneus and to have a uniform temperature

CAN EVERYBODY MAKE THE PERFECT CAPPUCCINO?

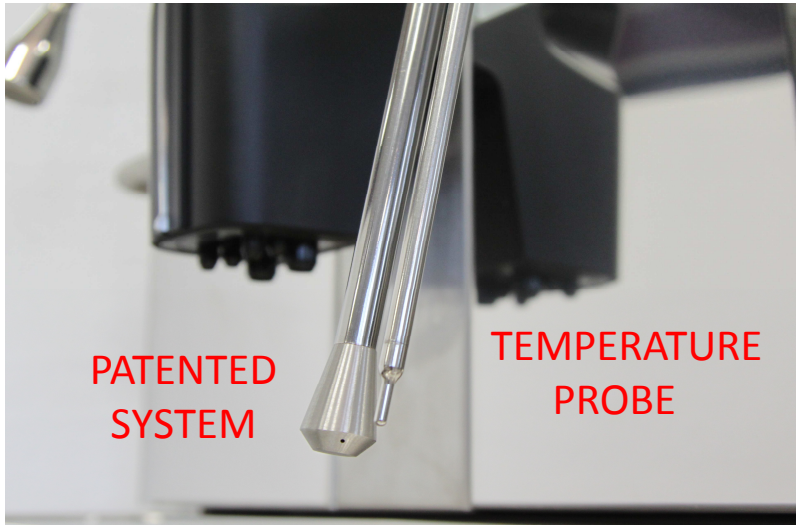
- Right temperature
- Velvet cream
- Perfect density and velvet cream

Big bubbles disappear in few seconds: the right cream is dense and persistant, It’s compact and made of micro- bubbles

How the good Barista works

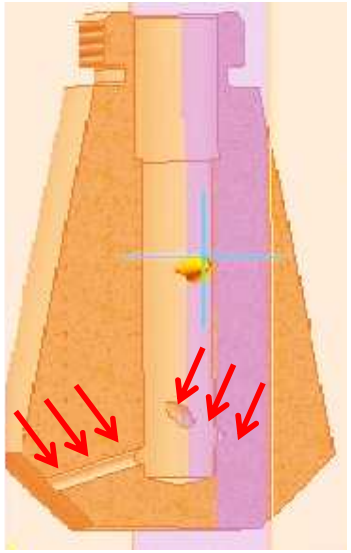
- A hand constantly control temperature
- Barista tilt the jug to introduce air into milk
- Barista control the vortex circulation

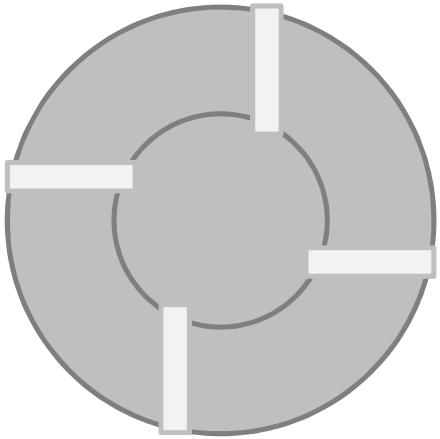
HOW EASYCREAM WORKS



TEMP PROBE + AIR COMPRESSOR + NOOZLE WITH 4 ECCENTRIC TILTED HOLES = HOT MILK FOAM

THE EASYCREAM NOZZLE

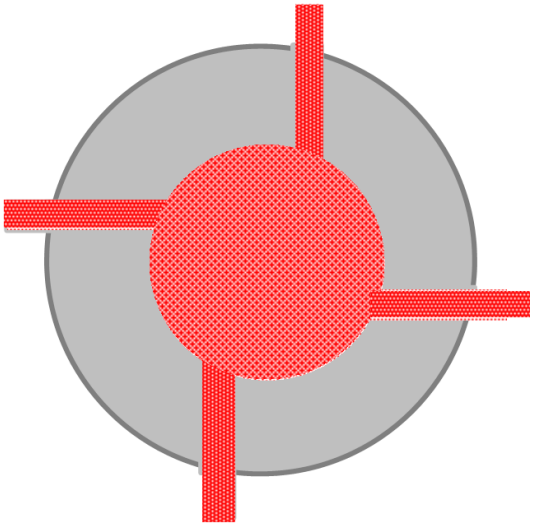


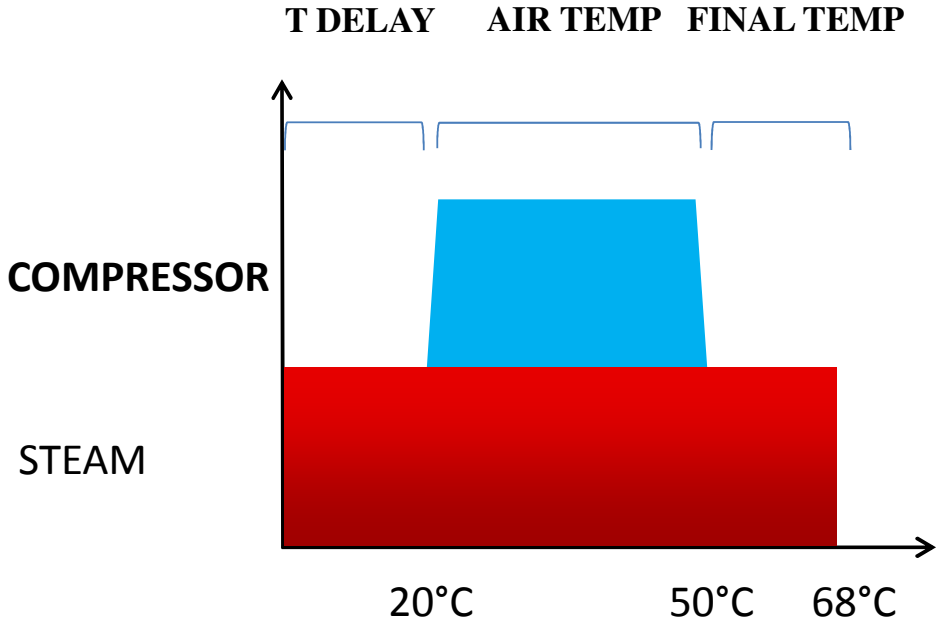


Holes' tilted angles increase milk vortex speed, mixing milk and air in the jug, giving a consistant temperature.

Eccentric holes move circulally the milk in the jug

HOW EASYCREAM WORKS





TEMP PROBE + AIR COMPRESSOR + NOOZLE WITH 4 ECCENTRIC TILTED HOLES = HOT MILK FOAM

HOW EASYCREAM WORKS: SETTINGS

Even the programming is simple and intuitive. With "Easy Cream Technology" everything becomes easy.

T DELAY: Starting time – milk warmed only by steam, it start to rotate in the jug. Once set delay elapsed, compressor will turn on and steam will be mixed with compressed air.

AIR TEMP: Compressed air and steam warm milk together. When Air Temperature is reached, compressor automatically switch off.

FINAL TEMP: Milk is warmed until this final temperature value is obtained. Final temperature usually stands between 62°C and 68°C.

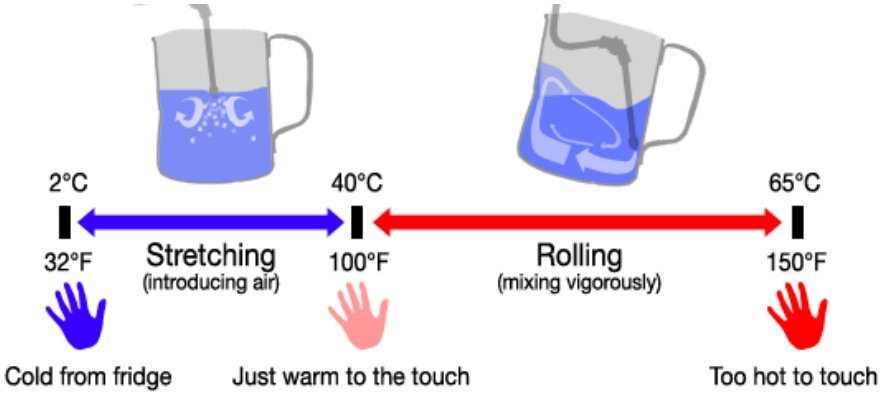
Suggested values

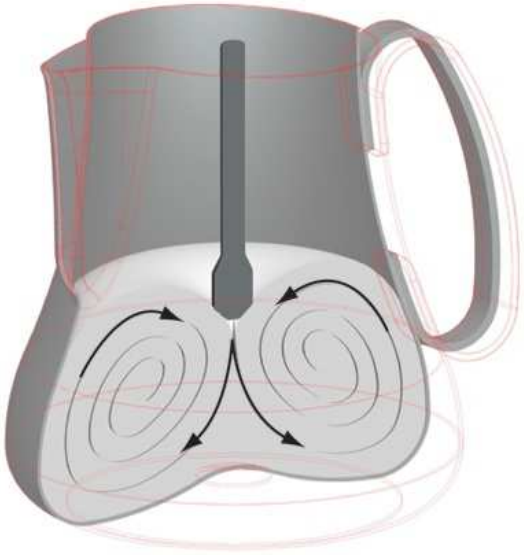
T DELAY: 1,5” **AIR TEMP: 50°C** **FINAL TEMP: 68°C**

How it looks like

Apparently it’s a common wand with a temperature probe on the side, but surprising is the consistency of result: each delivery has the same quality and the same temperature, **regardless of the size of the jug or the amount of milk.**

APPENDIX


2°C
40°C
65°C
32°F
Stretching
(introducing air)
100°F
Rolling
(mixing vigorously)
150°F
Cold from fridge
Just warm to the touch
Too hot to touch




1st Mixing-Process