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KIMBO[®]
ESPRESSO ITALIANO

SELECTIONS FOR



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**Kimbo and De'Longhi have joined together
to offer top quality coffee,
truly "made in Italy" and
delivered using the most advanced technology:
"from the bean to the cup".**

Kimbo's aim is to make Italian coffee known throughout the world and bring a quality product to national and foreign markets, working with passion and commitment to preserve and enhance the specific characteristics of the Neapolitan espresso.

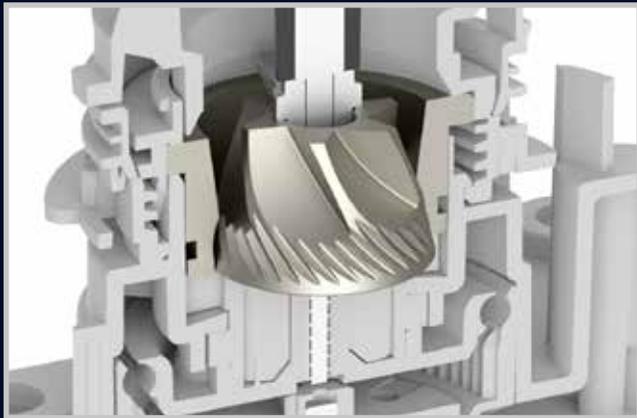
De'Longhi's goal is to offer the experience of a perfect cup of coffee, prepared with a simple gesture and savoured at home.

With the heritage and know-how of the Italian coffee culture, De'Longhi provides the ideal solutions for creating a perfect espresso, creamy cappuccino, soft latte macchiato or any other espresso drink.



Better Everyday

Advanced technology for an aroma-rich beverage every time



The espresso coffee maker of excellence is the bean to cup coffee maker, which stands out for its built-in coffee grinder and professional infusion unit.

De'Longhi coffee makers automatically calculate the right amount of coffee powder and water needed, as well as the correct pressure.

A perfect combination of dynamic design, state-of-the-art technology and easy use, De'Longhi bean to cup coffee makers satisfy every wish with technology and style.



“It’s not just from Italy, it’s from Naples”.

In Italy, coffee is culture. In Naples it's passion.

Kimbo embodies the Neapolitan talent for knowing how to make coffee and for transforming an art and an artisan skill into a real business, nationally and internationally renowned.

Kimbo's three skills are the selection of the raw ingredients and the blending and roasting - distinctive skills that are deeply rooted in the Neapolitan origins that make Kimbo coffee recognisable anywhere.

Attention to the quality of the raw ingredients means a strict selection of the countries and harvests, which vary from one year to another because they're linked to the cycle of the earth and seasons.

At the Kimbo plant, the coffee beans are skilfully blended, with the expertise of those who've been doing it for a long time. The resulting blends are tailor made, perfectly balanced for every type of extraction from espresso to moka, from the traditional Neapolitan coffee-maker to American drip coffee.

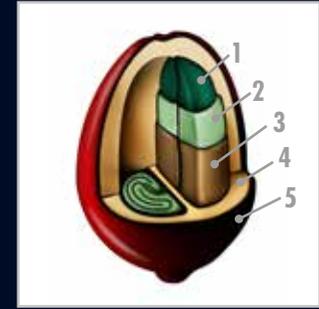
Roasting is the final step: the Neapolitan method is the darkest one, and the hardest to do. The Kimbo master roasters know how to choose just the right level of roasting for each blend, to ensure that every cup is perfect.

A bean that's become a legend

A story that's lost in the mists of time



Coffea



The legend about the discovery

According to legend, an Abyssinian shepherd called Khaldi prepared a drink by infusing the toasted seeds of a plant whose berries made the goats that ate them very lively.

Another legend says that Mohammed fell seriously ill and prayed to Allah for help. God sent him the Archangel Gabriel with a drink as dark as the black Kaaba cube in Mecca, and it gave him the strength to unsaddle 40 enemy horsemen and make 40 virgins happy.

Botanical classification

The botanist Linneo discovered the plant and classified it in the Rubiaceae family with another 4500 varieties. The Coffea genus is divided into about 90 species which, from the commercial point of view, are presented as different varieties of coffee. 25 of them are saleable, but only Arabica and Robusta are commercially important today. The plants are cultivated in the tropical bands of Asia, Africa and America, in areas with a hot, humid climate and temperatures around 25°C.

Fruit and seeds

The fruit of the Coffea plant is a cherry (or drupe) that contains two seeds with their flat sides facing each other: these two seeds are the coffee beans. The fruit is made up of the coffee bean (1), a silver membrane (2), a parchment skin (3), the pulp (4) and the outer skin (5).

How to store the beans

For the best coffee every time

If, like real *coffee lovers*, you've purchased an automatic machine to make the perfect espresso at home, it's vital to bear in mind a few tricks to maintain the quality of your precious beans.

For average consumption, we recommend you buy 250/500 g packs at a time, keeping the beans sealed in their original bag and storing it in a cool, dry place far from the light. Increases in temperature, in fact, contribute to the dispersion of aromas into the air.

If you've bought a 1 kg pack, you can keep the beans in a hermetically sealed container.

Remember that, to bring out all the potential of the coffee, the beans should be left at room temperature before being used.

From time to time, carefully clean the container and tank with a dry cloth: over time, the oily particles covering the walls of the container turn rancid, and can alter the flavour of the beans when they come into contact with these.





Arabica or Robusta?

There's no better blend. Many areas prefer the marked, lively acidity of **washed Arabica** or the sweet creaminess and the structure in the cup offered by **natural Arabica**.

Other markets opt for the strong, bitter flavour of **Robusta** with its marked body and abundant crema.

Washed Arabica

The time in the fermentation tanks brings out and highlights the acidity in the beans: from the marked notes of citrus fruits to the lighter acidity of fresh fruit and that of spicy plain cocoa.

Natural Arabica

The main characteristics are the sweetness and roundness. The aroma in the cup is dense and persistent, with fruity and slightly floral notes; there's also a touch of honey and tobacco.

Semi-washed Arabica

The flavour in the cup is complete, revealing all the characteristics of both natural coffee with its sweetness and washed coffee with its typical aroma and body. Thanks to this completeness and roundness in the cup, semi-washed coffee perfectly combines the aromas and traits of both Arabica and Robusta.

It has a strong flavour of hazelnuts and toasted bread.

Washed Robusta

The characteristics of a washed Robusta coffee are the full, balanced body (ideal for espresso blends) and pleasant, intense aroma with sweet, notes of chocolate, and a pleasingly neutral flavour that evolves to become slightly spicy, long and persistent.

Natural Robusta

The main characteristic is its great density. The African Robusta beans have hints of cocoa and earth, whereas the Indian and Indonesian ones have a more spicy flavour of scented wood. Vietnamese coffee, on the other hand, presents a clean, fruity cup sometimes with overtones of sandalwood.



ESPRESSO GOURMET

*Sweet taste with biscuits and
baked bread notes*

Sensory profile

Espresso perfectly balanced in sweetness and acidity thanks to a blend of Washed and Natural Arabica coffees and Washed Robusta coffee beans. Medium body with very fine notes of spices. The typical Italian roast evokes notes of biscuits and freshly baked bread.

Origins

This blend is composed of 80% Arabica and 20% Robusta coffee beans. Washed Arabica from Salvador and Guatemala gives this blend its peculiar fruity and pleasant acidic taste. The Brazilian Natural Arabica enhances the structure of the cup, sweetness and flower notes. A selected Washed Robusta coming from Java island is great for giving body and a very fine spicy taste.

SENSORY PROFILE
ROASTING ●●●●●
INTENSITY ●●●●●
ORIGIN SALVADOR, GUATEMALA BRAZIL, JAVA



ESPRESSO PRESTIGE

*Medium body with notes of caramel
and dried fruits*

Sensory profile

The best Arabica coffee beans from Brazil, Columbia and Peru are perfectly balanced with a selection of Asian Robusta beans. An espresso with a medium body and sweetness, with hints of caramel, freshly baked biscuits and dried fruits. The finish is pleasantly acidic with a long-lasting spicy aftertaste.

Origins

A blend of 65% Arabica and 35% Asian Robusta. Three varieties of Arabica. The first is Santos, a Natural Arabica that's well balanced, with average density and an elegant sweetness and with a marked aftertaste of cocoa and a slight hint of plums. The other two are of the "Washed Arabica" type, from Colombia (overtone of honey, fresh butter and delicate floral notes of bergamot and orange) and Peru (hints of fresh flowers). The Robusta come from India and Vietnam, and add structure and spicy notes.

SENSORY PROFILE
ROASTING ● ● ● ● ● ● ● ●
INTENSITY ● ● ● ● ● ● ● ●
ORIGIN PERU, BRAZIL, COLOMBIA, INDIA, INDOCHINA



ESPRESSO 100% ARABICA

*Sweetness and fine acidity
with hints of caramel*

Sensory profile

A blend of 100% Arabica coffee beans selected by our experts directly in their places of origin. The result is a perfect combination of sweetness and a pleasant acidity. The aroma recalls a very fine sensation of caramel and freshly baked bread.

Origins

A blend of Arabica beans from Brazil and Peru. The Brazilian coffees, from the Santos region, are Natural Arabica beans that contribute to the sweetness and the structure in the cup. Peru provides a "Washed Arabica": with this extra processing step at the origin, the beans are left in tanks of water for about three days. The fermentation transforms the flavour of the coffee, making it fresher and highlighting the acidity and scents.

SENSORY PROFILE
ROASTING ●●●●●
INTENSITY ●●●●●
ORIGIN BRAZIL, PERU



ESPRESSO CLASSIC

*Strong body, spicy flavour
with chocolate notes*

Sensory profile

The fruit of a meticulous selection of coffee beans, this is a blend with a great variety of aromas. A coffee endowed with a good body, notes of spices and a pleasant acidity. The finish is decisive and pleasant with hints of chocolate and caramel.

Origins

A blend of two Arabica coffees and one Robusta. The light, pleasing acidity of the Washed Arabica from Colombia combines with the sweetness of the Brazilian coffee. The Indian Robusta adds body and a persistent aftertaste with hints of spices, pepper and dried fruit.

SENSORY PROFILE
ROASTING ●●●●●
INTENSITY ●●●●●
ORIGIN COLOMBIA, BRAZIL, INDIA



Better Everyday

The De'Longhi mission is to ensure the best quality in-cup result.

The perfect espresso



Compact with a nut-colour crema

Balanced and long-lasting taste

Dense and rounded body

Rich and roasted aroma



Technology at its heart

The brewing unit doses and tampers the powder just like a professional barista, to guarantee optimal infusion pressure (9-12 bar) in every brewing cycle and extract the perfect creamy, dense, aromatic coffee. The De'Longhi patented brewing unit has a variable chamber that can hold different quantities of coffee powder to ensure the perfect in-cup result every time, regardless of the aroma level. It can even brew 2 cups of coffee at the same time, with the same outstanding result.

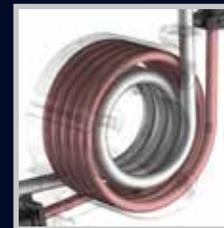
Only the freshest brew

To savour an excellent espresso, it's essential that the coffee is brewed using "freshly ground" powder, replicating the methods used in coffee shops. De'Longhi bean to cup coffee makers grind only the right amount of coffee needed for each beverage in order to preserve the aroma of the beans. The Tubeless System reduces the amount of ground coffee left in the grinding circuit to a minimum after each preparation. The freshness is also increased by the aroma-saving cover that protects the beans stored in the container.



The optimum temperature, always

To release and preserve the full aroma of fresh ground coffee, the right extraction temperature of between 88°C and 96°C is fundamental. De'Longhi bean-to-cup coffee makers are equipped with a thermoblock system purely for heating the water for coffee preparation (there's a separate one for steam and milk preparation). An advanced electronic system guarantees the precision of the optimal brewing temperature.





Let yourself be
amazed by
De'Longhi's ability
to customise
to your own
individual tastes

From an authentic Italian Espresso
to a delicious Cappuccino,
De'Longhi has combined
its design and technical expertise
with its passion for coffee
to offer you a perfect
mix of pleasures.

LatteCrema SYSTEM 

With the unique
LatteCrema System,
De'Longhi bean to cup
coffee makers always
ensure a dense and
creamy froth and a silky
smooth texture for all
your coffee-based
milk drinks.



THE PERFECT CREAMINESS



THE PERFECT TEMPERATURE



THE PERFECT DENSITY



... UNTIL THE LAST DROP!



**ESPRESSO
GOURMET**

**ESPRESSO
PRESTIGE**

**ESPRESSO
100%
ARABICA**

**ESPRESSO
CLASSIC**



SENSORY PROFILE
ROASTING ●●●●●●●●
INTENSITY ●●●●●●●●
ORIGIN SALVADOR, GUATEMALA BRAZIL, JAVA

SENSORY PROFILE
ROASTING ●●●●●●●●
INTENSITY ●●●●●●●●
ORIGIN PERU, BRAZIL, COLOMBIA, INDIA, INDOCHINA

SENSORY PROFILE
ROASTING ●●●●●●●●
INTENSITY ●●●●●●●●
ORIGIN BRAZIL, PERU

SENSORY PROFILE
ROASTING ●●●●●●●●
INTENSITY ●●●●●●●●
ORIGIN COLOMBIA, BRAZIL, INDIA