



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-E, a standout addition that effortlessly expands Conti's library.

Designed with smart functionality at its core, the NG-E brings together sharp performance, impressive precision, intuitive ease of use, all wrapped in a clean, confident aesthetic. Also available in a compact size, it blends instantly into your coffee shop or workspace, slipping into the atmosphere as though it had always belonged there.

What's beneath that understated silhouette? A machine built for the long haul. Consistent performance, exceptional engineering, and durability that goes beyond expectations. You can count on remarkably reliable extraction and a level of quality that truly stands out.

NEW ARCHITECTURE

Form meets function in a sleek, purposeful design built around efficiency. Improved production methods lower our environmental impact, while the NGE's intelligent modular layout ensures every component is optimally positioned, so aftercare and preventive maintenance are as seamless as possible.



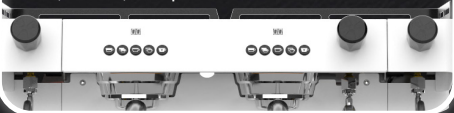
CLEVERLY COMPACT

The unique, ergonomically enhanced layout facilitates faster servicing and accurate diagnostics. NGE Compact comes with electric hot water, automatic cleaning reminders to ensure machine longevity.



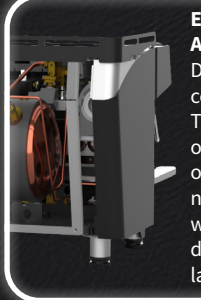
BARISTA FOCUSED FEATURES

From shot timers and barista lights to auto cleaning, every feature on the NGE exists for a reason. Designed to support baristas at every stage, it delivers unwavering consistency across every shot, giving your team the confidence to craft, create, and perform at their best.



ENGINEERED AND ACCESSIBLE

Designed with no compromise on performance. The NGE offers a wide range of configurations and options. It can meet the needs of small businesses while also adapting to the demanding standards of large chains.



ADDITIONAL FEATURES



Sector-leading temperature stability through THERMO-SIPHON technology.



Daily cleaning for quality control with Guided Cleaning Cycles.



Adaptive pre brewing to unlock the true potential of your espresso.



Eco mode, reduces energy consumption by up to 40%.



Compact Model to squeeze into tight spaces whilst still packing a massive punch of performance

OPTIONS :

- **Power Steam:** offers 1 texture, 1 hot milk
- **IMS Baskets & Shower Plates:** Unlock full coffee flavor
- **Silicone Gasket:** To ease daily operations
- **Cool Touch:** Easy cleaning and barista comfort
- **Cup Warmer Grid:** Store cups protecting your machine
- **Adjustable breaker:** fine-tune temperature adjustment
- **Boiler insulation:** Reduces your energy consumption

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, are sure to turn heads and spark conversations.

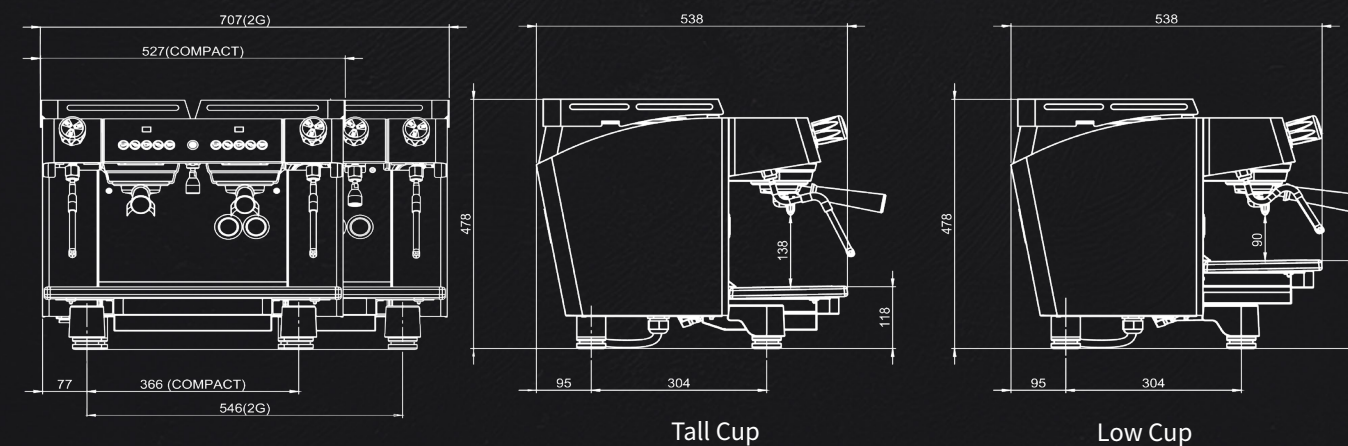


SPECIFICATIONS

	Model	Compact	2Group
	Dimensions (mm)	478 x 527 x 538	478 x 707 x 538
	Weight (KG)	50	60
	Boiler Size (L)	7	10
	Element Size (W)	2400	3300/4200*
	Total Power (W)	2600	3500/4400*
	Voltage (V)	230	220-230/380-400*
	Colour Options	☐ ☐	☐ ☐

*This option is available upon request.

DIMENSIONS



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