AZOMICO

XLVI
COFFEE MACHINES

Patented System

XLVI Azomico

The Nitrogen Project by "XLVI" is an extraordinary innovative concept, a revolutionary system **designed to ensure the long-term storage of roasted coffee beans.** By adding nitrogen at a higher pressure then that created by the coffee beans when they expel their gases and aromas, in containers specifically designed to withstand high pressures, aroma loses are avoided. **The aromas,** unable to leave the mass of the bean, **can be preserved** for a much longer time then that achieved using any other preservation system.

PRESERVED ROASTED COFFEE

Azomico, designed and built by XLVI, allows an ideal **management and preservation of the coffee** life-cycle and, operating on time / nitrogen / pressure ratio, allows the user to have a total control of the coffee beans.

Thanks to Azomico, the organoleptic characteristics can be set at the right ripening point and, once the ripening process is stopped (bringing the nitrogen pressure to over 1.5 bar), these properties will be maintained, in a completely natural way, for a period that is **200 times longer** compared to the most common preservation systems.

TECHNICAL CHARACTERISTICS

Azomico	***1 silos***
Net weight	42 Kg
Voltage	220-240 V
Silos max capacity	3,5 Kg each
Hz	50 / 60
depth	60 cm
width	35 cm
height	160 cm

Azomico	***2 silos***
Net weight	84 Kg
Voltage	220-240 V
Silos max capacity	3,5 Kg each
Hz	50 / 60
depth	60 cm
width	70 cm
height	160 cm

Azomico	***3 silos***
Net weight	126 Kg
Voltage	220-240 V
Silos max capacity	3,5 Kg each
Hz	50 / 60
depth	60 cm
width	105 cm
height	160 cm

Azomico	***4 silos***
Net weight	168 Kg
Voltage	220-240 V
Silos max capacity	3,5 Kg each
Hz	50 / 60
depth	60 cm
width	140 cm
height	160 cm

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