



# AZOMICO

preserva il tuo caffè / preserved roasted coffee

Preservare il caffè tostato gestendone la maturazione.

Azomico, elaborato e realizzato da XLVI, consente un'ideale gestione e preservazione del ciclo di maturazione dei caffè e, operando sul rapporto tempo/azoto/pressione, permette all'utilizzatore di avere un controllo totale sui chicchi.

Grazie ad Azomico, si possono fissare le caratteristiche organolettiche nel punto di maturazione ritenuto adeguato e, una volta arrestato il processo di stagionatura (portando la pressione dell'azoto ad oltre 1,5 bar), suddette proprietà saranno mantenute, in un modo del tutto naturale, per un periodo superiore a 200 volte rispetto ai sistemi di preservazione più comuni.

Preserving roasted coffee by managing their ripening.

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

Thanks to Azomico, the organoleptic characteristics can be set at the ripening point considered appropriate 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.



**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 to that created by the coffee beans when they expel their gases and aromas, in containers specifically designed to withstand high pressures, an inverse function to that of the loss of aromas is activated. The aromas, unable to leave the mass of the bean, can be preserved for a much longer time that that achieved using any other preservation system.

#### PATENTED SYSTEM



# XLVI

## COFFEE MACHINES

#### TECHNICAL CHARACTERISTICS

<b>AZOMICO</b>	1 silos	
<i>Net weight</i>	42 Kg	
<i>Voltage</i>	220-240 V	
<i>Silos max capacity</i>	3,5 Kg each	
<i>Hz</i>	50 / 60	
<i>Size</i>	depth	60 cm
	width	35 cm
	height	160 cm

<b>AZOMICO</b>	2 silos	
<i>Net weight</i>	84 Kg	
<i>Voltage</i>	220-240 V	
<i>Silos max capacity</i>	3,5 Kg each	
<i>Hz</i>	50 / 60	
<i>Size</i>	depth	60 cm
	width	70 cm
	height	160 cm

<b>AZOMICO</b>	3 silos	
<i>Net weight</i>	126 Kg	
<i>Voltage</i>	220-240 V	
<i>Silos max capacity</i>	3,5 Kg each	
<i>Hz</i>	50 / 60	
<i>Size</i>	depth	60 cm
	width	105 cm
	height	160 cm

<b>AZOMICO</b>	4 silos	
<i>Net weight</i>	168 Kg	
<i>Voltage</i>	220-240 V	
<i>Silos max capacity</i>	3,5 Kg each	
<i>Hz</i>	50 / 60	
<i>Size</i>	depth	60 cm
	width	140 cm
	height	160 cm