

**nuova
SIMONELLI**



NUOVA AURELIA



DISCOVER NUOVA AURELIA

NUOVA Aurelia enables an unparalleled smoother workflow thanks to its reactive technology, resulting in high-quality in-cup consistency.

This means happier baristas, happier customers, and improved productivity.

Perfect for coffee and no-coffee oriented chains, roasters, restaurants and hotels.



WHY NUOVA?

Nuova in Italian means “new”, and this is the word that has always expressed the search for innovation, that is so fundamental to Nuova Simonelli. NUOVA Aurelia stands out as the

masterpiece of our ideal tech-for-human: our mission is to create the smartest coffee machine, as well as the most intuitive to work with.



SOLID DESIGN

The entire machine
is reinforced for
unprecedented durability.

The materials are designed
for strong usage and
intuitive ergonomics.

ONE STATION

FOR EVERY BEVERAGE.

NUOVA Aurelia empowers baristas with a broader range of beverages that can be made automatically and intuitively thanks to an easy-to-use set of co-working technological solutions.

The new all-in-one system includes different coffee extractions, dairy and plant-based milk frothing options, and innovative automated technology to speedup the workflow by reducing waste.





FULL AUTOMATION

FOR A FAST WORKFLOW

The same quality and consistency in every shop of your chain. Every step of the process can be automated and set to the same standards thanks to:

- C-Automation
- Electronic knob - Latte preset recipes
- E-steam
- E-Milk
- Autopurge
- Touchscreen display



C-AUTOMATION TECHNOLOGY

GRINDER AND MACHINE ADAPT AUTOMATICALLY TO RECIPES

A solution to improve automation in a coffee station: every portafilter is linked to a specific recipe. The grinder and the machine are able to recognize the portafilter in order to select the correct dose automatically. The barista can work without fear of mistakes in doses or recipes, enabling smoother workflow and better productivity.

Plus, for the grinding process and brewing quality, datasharing between machine and grinder offers some automatic adjustments to guarantee consistent quality in the cup.

C-AUTOMATION

HOW IT WORKS

CONNECTION. C-Automation connects NUOVA Aurelia with GX85W grinders.

RECIPE IDENTIFICATION. The portafilter is equipped with identification technology and guides the recipe selection on both the machine and the grinder. Every recipe is associated to each portafilter, so that they are prepared automatically, thus saving time.

FLOW CONTROL. C-Automation analyses multiple parameters including the flow of all the extractions and automatically adjusts grinder settings to maintain consistency, without interrupting operations.

BENEFITS:

- No stop operations
- No daily calibration required
- Saved time up to 20%





CHOOSE

THE RECIPES FROM
THE ELECTRONIC KNOB.
SPEED UP THE PROCESS.

The new electronic knob replaces the old push-and-pull steam regulation system, making it easier and faster to use. It is made in aluminium and designed for maximum ergonomics. The barista can rotate or press the knob to adjust the purge intuitively.

The advanced option adds a display on the knob that shows recipes. Up to 9 recipes can be saved and customized by selecting temperature and air percentage. Each one is given a name or icon, for easy recognition by the user.

This technology has proved to be effective in speeding up the process, especially in coffeeshop chain environments.





ELECTRONIC STEAM CONTROL

NUOVA Aurelia introduces the E-Steam technology, the electronic steam control that's very easy to use.

The E-Steam technology delivers precisely the right amount of steam continuously, keeping up with demand at all times.



E-MILK TECHNOLOGY

The totally new E-Milk technology enables automatic frothing of dairy and plant-based drinks at the right temperature and with the right dose of foam. Just press the new electronic knob to get the correct amount of milk cream for cappuccinos, flatwhites and lots of other drinks.

Improved mobility. The steam wand is provided with greater mobility for frontal movement to ensure maximum ergonomics.

Wand with special sensors

- milk sensor that can perceive when the wand is immersed in milk, automatically activating frothing with the preferred recipe

- resting position sensor enabling automatic purge when the wand is in a resting position and milk is not present

The wand is made of a new polymer material and remains cool when in use providing safety and comfort for the barista.

The barista can save up to 9 recipes directly from the touchscreen display for the automatic creation of many milk-based beverages.





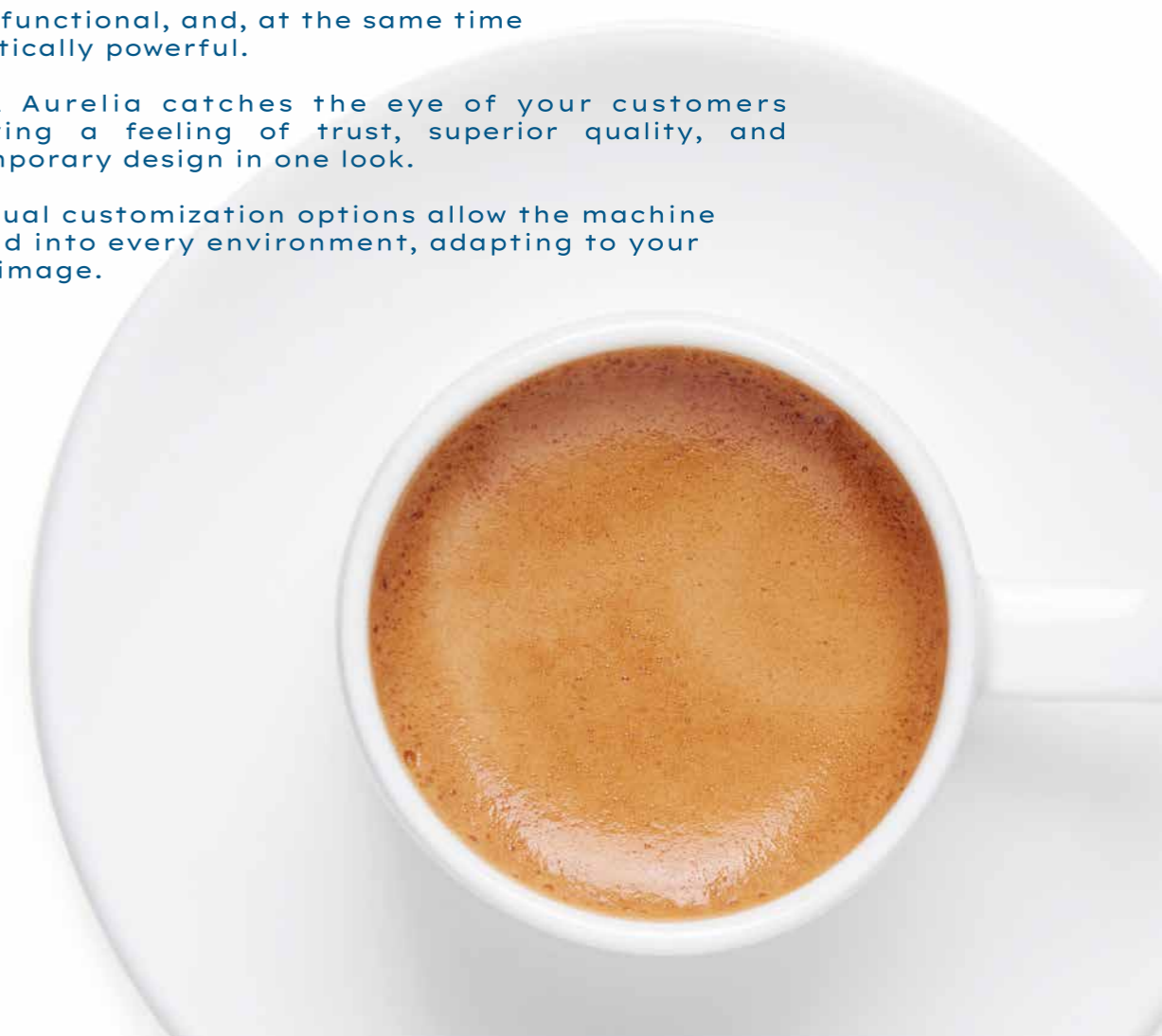
AESTHETICS AND ERGONOMICS

THAT ELEVATES YOUR BUSINESS.

Highly functional, and, at the same time aesthetically powerful.

NUOVA Aurelia catches the eye of your customers conveying a feeling of trust, superior quality, and contemporary design in one look.

The visual customization options allow the machine to blend into every environment, adapting to your brand image.





ENERGY SAVING

NUOVA Aurelia has been designed to reduce energy loss and its carbon footprint, thanks to innovative technologies and an attentive evaluation of the production process.

INSULATED BOILERS. Boilers are made with a special insulation material to minimize heat loss and thus save energy.

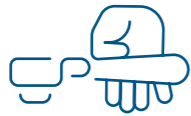
WEEKLY PROGRAMMING. Daily on/off setting to reduce consumption.

GROUP OFF-SWITCH option for low times.

HIGH VERSATILITY

THE RIGHT OPTIONS FOR YOUR BUSINESS
ARE UP TO YOU

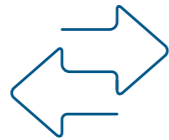
Low or raised groups



Led lights



New sliding tray



Group cover
customization



Backlit logo



1 STATION FOR EVERY BEVERAGE
3 VERSIONS FOR DIFFERENT NEEDS:

01 MP

Maximum control and temperature stability for every coffee extraction. Multiboiler system with MP technology.



02 VOLUMETRIC

strong performance and easy to use even for first-time baristas.

03 SEMI AUTOMATIC

the most simple version, granting high-quality

NUOVA AURELIA MP

NUOVA Aurelia MP grants maximum control and temperature stability for every coffee extraction.



MP

TECHNOLOGY SAME PERFORMANCE, LESS ENERGY CONSUMPTION

The MP (Maximum Performance) technology requires less energy, allowing for smaller boilers since only necessary water is heated. In addition, the boilers are insulated and coated with an innovative material that prevents heat loss and increases energy efficiency. The process is efficient, but also simple: the barista only has to set the temperature from the display. The machine's electronics do the rest, keeping the temperature stable during the entire dispensing phase.

Baristas can count on the same high performance level, while the business can benefit from reduced energy consumption.

NUOVA AURELIA VOLUMETRIC

CONSISTENT PERFORMANCE, SIMPLIFIED
MAINTENANCE AND GREAT EASE OF USE

The volumetric version has a volumetric control which
can set the correct volume in the cup for each button.

NUOVA AURELIA VOLUMETRIC
is available in two different versions:

XT with touchscreen display
and PID Control
VOLUMETRIC



NUOVA AURELIA SEMI AUTOMATIC

CONSISTENT PERFORMANCE, SIMPLIFIED
MAINTENANCE AND GREAT EASE OF USE

The semiautomatic version has a manual control, so that the barista
can stop brewing once the desired dose has been reached.

NUOVA AURELIA SEMIAUTOMATIC
is available in two different versions:

XT with touchscreen display
and PID Control
SEMI AUTOMATIC



COLOR PALETTE

NUOVA
RED



NUOVA
METALLIC GREY



NUOVA
WHITE



NUOVA
BLACK



POSSIBLE UPGRADES

2 GROUPS TECHNICAL SHEET

VERSION BODY	Material Color Sliding drip tray	SEMI-AUTOMATIC stainless steel + abs ○●●●	SEMI-AUTOMATIC XT stainless steel + abs ○●●●	VOLUMETRIC stainless steel + abs ○●●●	VOLUMETRIC XT stainless steel + abs ○●●●	MP stainless steel + abs ○●●●
BOILER	Steam Boiler Coffee boiler Insulation Pressure control	included 10	included 10	included 10	included 10	included 8
TECHNOLOGIES	MP Tech SIS Soft Infusion System Pulse Jet technology Motor cooling system	included mechanical	included digital	included mechanical	included digital	not available digital
GROUP	Groups height Led lights Autopurge Stainless steel porta-filter	not available included not available optional	not available included not available optional	not available included not available optional	not available included not available optional	included included included included
STEAM	E-Steam with Electronic knob Double wall steam wand E-Milk (only on the right side of the machine)	low or raised not available not available not available	low or raised optional optional not available	low or raised optional not available not available	low or raised optional not available not available	low or raised included included included
HOT WATER	Economizer 3 Hot water dosage Hot water temperature control	included optional	included optional	included optional	included optional	included optional
CUP WARMER ELECTROTNIC	On/off electric Display touchscreen 2,8" Electronic knob dispaly Group display Automatic cleaning program C-Automation PID Telemetry Kit	included included not available not available optional	included included optional	included included optional	included included optional	included included optional
DIMENSION	W x D x H mm	820x562x515mm	820x562x515mm	820x562x515mm	820x562x515mm	820x562x515mm
WEIGHT	Net/Gros Kg	78/84	78/84	78/84	78/84	78/84
POWER	Voltage	220-240V 50-60Hz 380-415V 50-60Hz	220-240V 50-60Hz 380-415V 50-60Hz	220-240V 50-60Hz 380-415V 50-60Hz	220-240V 50-60Hz 380-415V 50-60Hz	220-240V 50-60Hz 380-415V 50-60Hz
	Maximum power	4700 W	4700 W	4700 W	4700 W	6000 W

*standard **optional

POSSIBLE UPGRADES

3-4 GROUPS TECHNICAL SHEET

VERSION		SEMI-AUTOMATIC	SEMI-AUTOMATIC XT	VOLUMETRIC	VOLUMETRIC XT	MP	VOLUMETRIC XT [4 GROUPS]
BODY	Material Color Sliding drip tray	stainless steel + abs ● ● ● ● included	stainless steel + abs ● ● ● ● included	stainless steel + abs ● ● ● ● included	stainless steel + abs ● ● ● ● included	stainless steel + abs ● ● ● ● included	stainless steel + abs ● ● ● ● included
BOILER	Steam Boiler Coffee boiler Insulation Pressure control	15 included mechanical	15 included digital	15 included mechanical	15 included digital	8 0,14 lt not available digital	20 not available digital
TECHNOLOGIES	MP Tech SIS Soft Infusion System Pulse Jet technology Motor cooling system	not available included not available optional	not available included not available optional	not available included not available optional	not available included not available optional	included included included included	not available included not available optional
GROUP	Groups height Led lights Autopurge Stainless steel porta-filter	low or raised not available not available not available	low or raised optional optional not available	low or raised optional not available not available	low or raised optional optional not available	low or raised included included included	low or raised optional optional not available
STEAM	E-Steam with Electronic knob Double wall steam wand E-Milk (only on the right side of the machine)	included optional optional	included optional optional	included optional optional	included optional optional	included included optional	included optional optional
HOT WATER	Economizer 3 Hot water dosage Hot water temperature control	included included not available	included included optional	included included optional	included included optional	included included optional	included included optional
CUP WARMER	On/off electric	optional	optional	optional	optional	optional	optional
ELECTROTNIC	Display touchscreen 2,8" Electronic knob dispaly Group display Automatic cleaning program C-Automation PID Telemetry Kit	not available only with E-Milk optional included not available not available optional	included only with E-Milk optional included not available included optional	not available only with E-Milk optional included not available not available optional	included only with E-Milk optional included optional included optional	included only with E-Milk included included optional included optional	included only with E-Milk optional included optional included optional
DIMENSION	W x D x H mm	1030x562x515mm	1030x562x515mm	1030x562x515mm	1030x562x515mm	1030x562x515mm	1147x562x515mm
WEIGHT	Net/Gros Kg	92/102	92/102	92/102	92/102	92/102	103/125
POWER	Voltage	220-240V 50-60Hz 380-415V 50-60Hz	220-240V 50-60Hz 380-415V 50-60Hz	220-240V 50-60Hz 380-415V 50-60Hz	220-240V 50-60Hz 380-415V 50-60Hz	220-240V 50-60Hz 380-415V 50-60Hz	208-240V 60Hz 380-415V 50-60Hz
	Maximum power	5200 W	5200 W	5200 W	5200 W	7400 W	5000 W 6000 W

*standard **optional



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