



**essenza**

ESPRESSO MACHINES



A Fusion of Perfection, Elegance, and  
User-Centric Design



## Essenza Espresso Machines: A Fusion of Perfection, Elegance, and User-Centric Design

We represent the pinnacle of excellence, elegance, and user-focused design. They combine cutting-edge technology with timeless aesthetics to redefine the espresso-making experience, setting new standards for quality, style, and usability.

### **Perfection: Precision in Every Cup**

Essenza espresso machines are crafted with an unwavering commitment to perfection. Engineered with cutting-edge technology and meticulous attention to detail, they ensure precision in brewing, delivering the perfect cup of espresso every time.

### **Elegance: Sophistication in Design**

Exuding an aura of sophistication, Essenza boast an elegant design that seamlessly blends into any environment. Their sleek contours, premium finishes, and thoughtfully crafted aesthetics elevate the ambiance of any kitchen or professional setting.

### **User-Centric Usability: Simplified Coffee Experience**

Built with users in mind, Essenza prioritize usability and convenience. Intuitive controls, easily accessible functions, and straightforward maintenance make them ideal for both coffee aficionados and beginners alike. Their user-friendly interfaces empower users to create exceptional espresso with ease.

# Nina

## Small - Playful - Packed with Power

At first glance, the power concealed within Nina might not be apparent. It stands as our inaugural model featuring our TBT Patent (pending).

## TBT - Temperature Boost Technology

TBT represents Temperature Boost Technology, ensuring the creation of a perfect, dry milk froth within seconds.

### Key Features:

- **Temperature Consistency:** Nina maintains perfect temperature constancy, ensuring an ideal brewing environment.
- **Space-Saving Design:** Its slim profile minimizes space consumption, making it a perfect fit for compact areas.
- **Cappuccino Excellence:** Demonstrates exceptional performance in crafting delicious cappuccinos.

### Specifications:

- **TBT Patent:** Temperature Boost Technology (Pending)
- **Milk Frothing Time:** Seconds
- **Temperature Consistency:** High
- **Compactness:** Space-saving design

### Crafting Excellence

Despite its small stature, Nina boasts remarkable power and functionality, ensuring delightful coffee experiences, especially in the realm of crafting perfect cappuccinos.



# Athena

## Perfect for Home Use

The Athena is tailored perfectly for your home. We understand the inconvenience of accessing the water tank, especially when overhead cabinets limit space.

## Innovative Water Tank Design

To address this concern, Athena features a lateral water tank extraction system, making refills effortless and convenient.

## Dual System Design

Athena operates as a dual system, incorporating a thermoblock for steam production. Enhanced with our TBT (Temperature Boost Technology) system, it delivers impressive steam power. Utilizing our Essenza brewing unit ensures consistent temperatures and achieves full heat in just 5 minutes.

### Key Features:

- **Lateral Water Tank Access:** Facilitates easy removal and refilling.
- **Dual System with Thermoblock:** Generates robust steam power with TBT.
- **Fast Heating:** Reaches optimal temperature in 5 minutes due to the Essenza brewing unit.

## Ideal Home Companion

Athena not only streamlines the process of refilling the water tank but also offers robust steam power and consistent brewing temperature, making it a perfect addition to any home environment.

### Specifications:

- **Water Tank Access:** Lateral for easy removal
- **Thermoblock System:** For powerful steam production
- **Heating Time:** 5 minutes for optimal temperature

### Enhancing Home Espresso Experience

The Athena is designed to provide a hassle-free experience, ensuring convenience in water tank access while delivering powerful steam and consistent temperature for exceptional home brewing.



# Modena

## Modern Design Icon

Modena epitomizes modern design, elevating your kitchen aesthetics as a standout design element.

## Dual Boiler System

Equipped with two boilers that operate independently, ensuring optimal preparation for both espresso and milk-based beverages. Leveraging our Essenza brewing unit, Modena achieves full heat in just 5 minutes.

### Key Features:

- **Dual Boiler System:** Allows separate operation for espresso and milk beverages.
- **Fast Heating:** Attains full heat in 5 minutes due to the Essenza brewing unit.
- **Robust Steam Power:** Delivers strong steam power for delightful cappuccino preparation.

## Compact Convenience

Despite its robust capabilities, Modena maintains a compact build, effortlessly fitting into any kitchen space.

## Specifications

- **Boilers:** Dual, independent operation
- **Heating Time:** 5 minutes
- **Steam Power:** Strong for milk-based drinks
- **Design:** Modern and space-efficient

## Elevating Culinary Experience

Modena not only adds a touch of modernity to your kitchen but also promises superior functionality and performance. Its ability to seamlessly handle espresso and milk beverages makes it an ideal choice for coffee enthusiasts.



# Fusione

## Crafting the Perfect Espresso

The art of brewing the perfect espresso is a craft. The ideal tamping pressure, brewing temperature, and pump pressure constitute the most crucial parameters. With Fusione, you can reach your brewing temperature in just 3 minutes and have the flexibility to adjust it to your preferences. Additionally, using our app, you can precisely set the pump pressure, enabling the creation of the perfect espresso through pressure profiling.

## Innovative Features

- **Rapid Temperature Attainment:** Achieve brewing temperature in 3 minutes.
- **Variable Temperature Control:** Easily adjust the brewing temperature according to your preferences.
- **App-Controlled Pump Pressure:** Utilize the app to set and modify pump pressure for optimal espresso extraction.

## Pressure Profile Database

Experience the benefits of our comprehensive pressure profile database and witness how different pressures affect your machine's performance.

## Enhanced Functionality

Pair the Essenza Scale with the Fusione for heightened precision in your brewing process, ensuring perfection in every cup.



# Raphael



## Key Features:

- Rapid Heating: Impressively achieves full heat in just 5 minutes.
- Elegant Design: Fits seamlessly into any kitchen setting, whether at home or in a professional gastronomic environment.
- Innovative Functionality: The Raphael is equipped with our latest Step Profiling technology. This feature allows precise pressure adjustment across 4 distinct levels, enabling the extraction of the perfect essence from your coffee beans.

## Specifications

Heating Time: 5 minutes

Pressure Adjustments: 4 levels

Ideal Usage: Home or professional gastronomy

## Philosophy

At the core of our belief lies the conviction that the path to creating the perfect espresso lies in pursuing perfection itself. The Raphael embodies this ethos, empowering users to fine-tune their brewing process for the ultimate espresso experience.

	Nina	Athens	Modena	Fusione	Raphael
Pump Type	Stainless steel brew head Essenza E61 Brew Head				
Essenza PLD control	•	•	•	•	•
Boiler	500ml + Thermoblock	500ml + Thermoblock	500ml + 1L Steam boiler	500ml + 1L Steam boiler	500ml + 2L Steam boiler
Heat up time	3 minutes	5 minutes	5 minutes	3 minutes	5 minutes
Automatic shot	•	•	•	•	•
Fixed Water connection				external water tank	
Shot control	•	•	•		•
Sleep profile					•
Dimensions in mm H/W/D	353x238x311	390x251x438	376x286x465	415x310x370	397x297x387
Weight in Kg	12	16	22	17	28
Energy consumption (in Watt)	1200	1400	1800	1800	2400



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