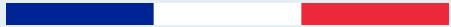


*Pascale*

ESPRESSO ITALIANO

DAL 1958



Office PROfessional

Office EXpert

Home & Office



## TRADITION MADE NEW. THE EVOLUTION.

Pascale has always been a pioneer in the Office Coffee Solutions and small Ho.Re.Ca. locations market.

Today, thanks to its flair for development, to address the increasing needs of coffee consumption outside the home, Pascale increased its range with 3 new solutions that express the best and most developed aspects of the OCS world.

Office Pro series is a perfect mix of tradition, innovation, design and technology, thanks to years of experience on the worldwide coffee market.

Home & Office is the perfect sum of the Pascale style in a compact and highly technological system.

Office EXPert is the new entry-level reference point for OCS bean-to-cup, and guarantees superior performance and user-friendliness in a modern and compact shell.

## DESIGNED FOR YOUR WORLD.

Pascale addresses the increasingly specific requirements of out-of-home consumption with two lines of machines that fully comply with customers' requests.

The need to be able to choose among different types of drinks, including fresh-milk-based specialties, the user-friendliness in self-service contexts, and the reduction of operating costs are only some of the requirements that Pascale addressed in designing Office Pro, Office Expert and Home & Office series.

Three product lines were designed specifically for the B2B sector, and are equipped with revolutionary systems for the distribution of milk-based drinks, and have high capacity water and coffee canisters, a compact and innovative design and an operating software that was custom-made for the reference market, for better credit management, for instance.



# THE MODELS



Top Office Pro  
High Speed Cappuccino



Capacities  
1 kg coffee beans  
4 l water  
40 coffee grounds  
1 l drip tray

One-Touch / High Speed Cappuccino  
2 coffee cups simultaneously  
Hot water / steam wand  
Double boiler, double pump

Cappuccinatore  
Integrated Pinless Wonder

Base for accessories and with extra capacity  
for coffee grounds  
Water supply connection (optional in Top  
version)  
Key locks  
Steel conical blades

Compatibility with payment systems



Top Office



Capacities  
1 kg coffee beans  
4 l water  
40 coffee grounds  
1 l drip tray

2 coffee cups simultaneously  
Hot water wand  
Single circuit

Base for accessories and with extra capacity  
for coffee grounds  
Key locks  
Steel conical blades

Compatibility with payment systems



Office EXPERT+



Capacities  
350 gr coffee beans  
2.2 l water  
18 coffee grounds  
1 l drip tray

One-Touch cappuccino  
2 coffee cups simultaneously  
Hot water wand  
Double boiler, double pump

Cappuccinatore Integrated  
Pinless Wonder

Cup warmer  
Pre-ground coffee option  
Steel conical blades



Office EXPERT



Capacities  
350 gr coffee beans  
2.2 l water  
18 coffee grounds  
1 l drip tray

Milk from steam wand  
2 coffee cups simultaneously  
Hot water / steam wand  
Single circuit

Cappuccinatore  
Tuono on steam wand

Cup warmer  
Pre-ground coffee option  
Steel conical blades



Home & Office OTC



Capacities  
500 gr coffee beans  
2.5 l water  
15 coffee grounds  
0.5 l drip tray

One-Touch cappuccino  
2 coffee cups simultaneously  
Hot water dispenser (no steam)  
Single circuit

Cappuccinatore  
Integrated Pinless Wonder

Ceramic blades



Home & Office Plus



Capacities  
500 gr coffee beans  
2.5 l water  
15 coffee grounds  
0.5 l drip tray

Milk from steam wand  
2 coffee cups simultaneously  
Hot water / steam wand  
Single circuit

Cappuccinatore  
Tuono on steam wand  
Siluro (optional)

Ceramic blades



Home & Office



Capacities  
500 gr coffee beans  
2.5 l water  
15 coffee grounds  
0.5 l drip tray

Milk from steam wand  
2 coffee cups simultaneously  
Hot water / steam wand  
Single circuit

Cappuccinatore  
Pannarello on steam wand  
Tuono or Siluro (optional)

Ceramic blades



# TOP OFFICE PRO

Office Pro series is the perfect combination of aesthetics and professional performance.

It has a clean, rational design and unparalleled technology: double hydraulic circuit, conical blades, and large water and coffee capacity (for the Top Office Pro model).

All these characteristics make this machine perfect for locations with high daily consumptions.

All Office Pro models deliver a wide range of coffee-based and fresh-milk-based beverages, as well as hot water and steam.

The wide graphic display can manage both icons and text messages in several languages.

The interface is equipped with 8 direct selection keys that make the machine easy to use and program.

The software architecture was designed by levels and content, thus making it possible to customise and manage credit / consumption fully. Cleaning and maintenance activities, too, are made easier by the fact that all components requiring regular checks can be removed.

The Top Office Pro and Office Pro versions are integrated by a base with extra capacity for grounds collection and can also be connected directly to the water supply.

Office Pro is the Pascale range addressed at the most demanding out of home professionals.



## A "PLUG AND PLAY" REVOLUTION.

Top Office PRO is equipped with "one touch" logic, and automatically provides cappuccino and milk coffee, thanks to a special next generation cappuccinatore, this system, inserted in the machine nose, offers fresh-milk-based drinks of the highest quality and taste.

The milk froth and temperature are perfect, in terms of texture and consistency: these are the two essential factors that guarantee the brewing of excellent cappuccino and tasty milk coffee. In addition, milk frothing is always regular, with no "splash" effect.

In the Top Office PRO version it is possible to choose the high-speed milk dispensing function, at the same time as the coffee dispensing one or in a sequence, first coffee, then milk.

The cappuccinatore technology is less sensitive to lack of or insufficient cleaning of the cappuccinatore, and maintains constant frothing performance even in the most demanding operating conditions.

## TOP QUALITY.

Pascale is striving to achieve maximum satisfaction for coffee-based drinks lovers.

Drink quality in the cup is constantly checked and monitored. For this reason, the various production stages of the Top Office PRO and Office PRO models are characterised by continuous test and tastings, to ensure that the final product is the absolute best. Our in-house team of coffee experts carries out regular checks at the end of the assembly line, prior to packaging.

Pascale has been recognized for the quality of the products, especially the milk coffee delivered by its machines, thanks to the perfect relationship between the milk frothing temperature and compactness of the resulting emulsion.

Pascale machines guarantee pure coffee enjoyment, excellence and best product quality.



## TOP OFFICE PRO - A CLOSE LOOK.



# OFFICE EXPERT PLUS

OFFICE EXPERT PLUS is the perfect example of balance of performance, ease of use and design. This system is a renovation of PASCALE's offer to the OCS and Ho.Re.Ca. markets with new smart functions.

A large graphic display makes it especially easy to select beverages, thanks to essential and intuitive messages and icons.

The preferred beverage can be selected with just a touch, it is possible to change the intensity of the chosen coffee beverage at any time, in an intuitive way, and to save the setting for all subsequent deliveries.

Maintenance and cleaning, too, are easy, as all the components that need to be serviced regularly are removable.



## A TRULY PLEASANT BREAK.

Office EXpert PLUS can dispense coffee, hot water, steam, and create excellent milk-based beverages, such as cappuccino and latte macchiato.

Indeed, thanks to the exclusive, integrated cappuccinatore, enjoying a creamy and tasty beverage is a very simple matter.

The cup warmer and the powder option that allows pre-ground coffee to be used, round off the experience of drinking a cup of coffee in the best Italian tradition.

Just choose your drink and Office EXpert PLUS shall deliver.



## OFFICE EXPERT PLUS. A CLOSE LOOK.



# Home & Office OTC

Home & Office is a simple, compact and performing machine, ideal for small office and for home use.

It has modern and essential lines, high capacity water and coffee tanks and is incredibly easy to use.

Home & Office , Home & Office Plus and Home & Office OTC are the best expression of Pascale know-how, in three versions that offer a concentrated mix of top quality and performance.

The wide display (in the OTC version with completely redesigned icons) allows the user to choose espresso or coffee and hot water or steam delivered through an independent wand (steam not available in the OTC version).

They can also prepare creamy and tasty cappuccinos and latte macchiato, also with the "One Touch" system in Home & Office OTC, thanks to the innovative cappuccinatore.

All the models are characterised by the pre-brewing system, a Class A boiler, ceramic blades and a removable brewing unit (with aroma intensity calibration in the OTC and Plus versions), to facilitate cleaning and maintenance activities.





## THE BEST CAPPUCCINO WITH ONE TOUCH.

"One Touch Cappuccino" is Pascale's exclusive system for brewing a perfect cappuccino or latte macchiato, in the best Italian tradition, thanks to the special cappuccinatore.

An innovative system, mounted only on the Home & Office OTC version, that creates a delightful foam, collecting milk directly from its pack or from the fridge, as required in B2B applications.

In this way, the "One Touch Cappuccino" system delivers creamy cappuccinos or latte macchiato directly in your cup.

In addition, Home & Office OTC has a "Milk-Clean" function: after every milk delivery, the system asks whether to activate the self-cleaning procedure with about 20 cc of hot water.

## Home & Office OTC. A CLOSE LOOK.

Mini-Clean function  
(OTC version)

Height-adjustable  
coffee spout  
(2 positions)

Adjustable coffee aroma  
(OTC and Plus versions)



Cappuccinatore  
removable and washable  
(OTC version)

Brewing unit  
removable and washable

Hot water dispenser  
(OTC version)

Graphic display  
with icons

User-friendly  
professional interface



Antitouch  
stainless steel  
finishing

Very slim  
(only 21.5 cm wide)

## TECHNICAL DATA



Top Office Pro  
High Speed Cappuccino



Office Pro



Office EXPERT PLUS

### Structural specifications

Dimensions (w x h x d)	334 x 574 x 452 mm	334 x 574 x 452 mm	334 x 380 x 452 mm
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Weight	23 kg	23 kg	15 kg
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Colour	silver/black	black	full silver
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Coffee grounds extra capacity base	standard equipment* (metal / silver ABS)	standard equipment* (metal / black ABS)	no
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Base-integrated accessories drawer	standard equipment	standard equipment	no
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### Electrical specifications

Power supply	220-240V/50-60 Hz	220-240V / 50 Hz	220-240-120V/50-60 Hz
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Absorbed power	1400W	1300W	1400 W
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### Water specifications

Hydraulic system	2 circuits (double boiler + double pump)	1 circuit (1 boiler + 1 pump)	2 circuits (double boiler + double pump)
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Hot water / steam wand	independent	independent	independent
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### Water connections

Water supply	independent tank (Top version) - water supply (RI version)	independent tank	independent tank
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Water supply connection	optional (with the water supply kit - Top version) - standard equipment, 3/4" (RI version)	no	no
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### Capacities

Coffee beans container	1 kg	1 kg	350 gr
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Water tank	4 l, removable	4 l, removable	2.2 l, removable
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Coffee grounds capacity	40	40	18
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### Other specifications

Cappuccinatore	Pinless Wonder, completely automatic, mounted on the machine nose	no	Pinless Wonder, completely automatic, mounted on the machine nose
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High Speed Cappuccino	yes	no	no
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Coffee grinder	with steel conical blades	with steel conical blades	with steel conical blades
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Grinder setting	manual, 8 levels	manual, 8 levels	manual, 8 levels
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Coffee strength adjustment	manual, from 6 to 10 gr in 6 steps	manual, from 6 to 10 gr in 6 steps	manual, from 6 to 10 gr in 6 steps
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Electronic pre-infusion	yes	yes	yes
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Simultaneous dispensing of 2 coffee cups	yes	yes	yes
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Coffee dispenser height adjustment	yes (85-105 mm)	yes (85-105 mm)	yes (85-105 mm)
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Possibility of using latte macchiato glasses (14 cm)	yes, with dispenser in rear position	yes, with dispenser in rear position	yes, with dispenser in rear position
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Interface			
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Graphic display with icons and text messages	yes	yes	yes (with icons and text messages)
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One touch cappuccino / latte macchiato	yes	no	yes
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### Certification

Approval pursuant to the 60335-2-75 professional standard	yes	yes	yes
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Payment systems			
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Compatibility with payment systems	yes	yes	no
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Possibility to install the cappuccinatore on the right or the left side	yes	no	no
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\*Supplied separately; installed by the operator



Office EXPERT



Home & Office OTC



Home & Office Plus



Home & Office

## ACCESSORIES

Coin Box



Payment box to host a coin validator, compatible with Top Office PRO series.  
It includes key and internal coin collector box.

### Technical data

Dimensions (w x h x d) 325 x 120 x 185 mm  
Weight 2,54 kg

EZFrige -7L



Compressor Pascale Refrigerator EZF-7L to keep milk fresh, with a capacity of 7 litres.  
It can be combined with both Pro and EXpert models.

### Technical data

Dimensions (w x h x d) 220 x 370 x 510 mm  
Weight 16 kg  
Power supply 220-240V/50 Hz  
Power consumption 55W  
Capacity 7 l  
Refrigerating unit compressor

EZFrige - 4L



Compressor refrigerator EZF-4L to keep milk fresh, with a capacity of 4 litres.  
It can be combined with both Pro and EXpert models.

### Technical data

Dimensions (w x h x d)	225 x 340 x 467 mm
Weight	11 kg
Power supply	220-230V/50-60 Hz
Power consumption	96 W
Capacity	4 l
Refrigerating unit	compressor 1 l

## ACCESSORIES

### Milk Cooler



Milk Cooler to keep milk fresh, with a capacity of 1 litre.

The cooling is generated by a Peltier cooling system with no CFCs.

It can be combined with both PRO and Home & Office models.

#### Technical data

Dimensions (w x h x d)	150 x 215 x 190 mm
Weight	1.7 kg
Power supply	100-240V/50-60 Hz
Power consumption	20W
Capacity	1 l

### Home & Office Cappuccinatore



Home & Office cappuccinatore to be mounted on the steam wand for the frothing of creamy cappuccinos and milk drinks.

It can be used also in combination with the Milk Cooler.

## SOLUTIONS THAT MEET YOUR EXPECTATIONS.

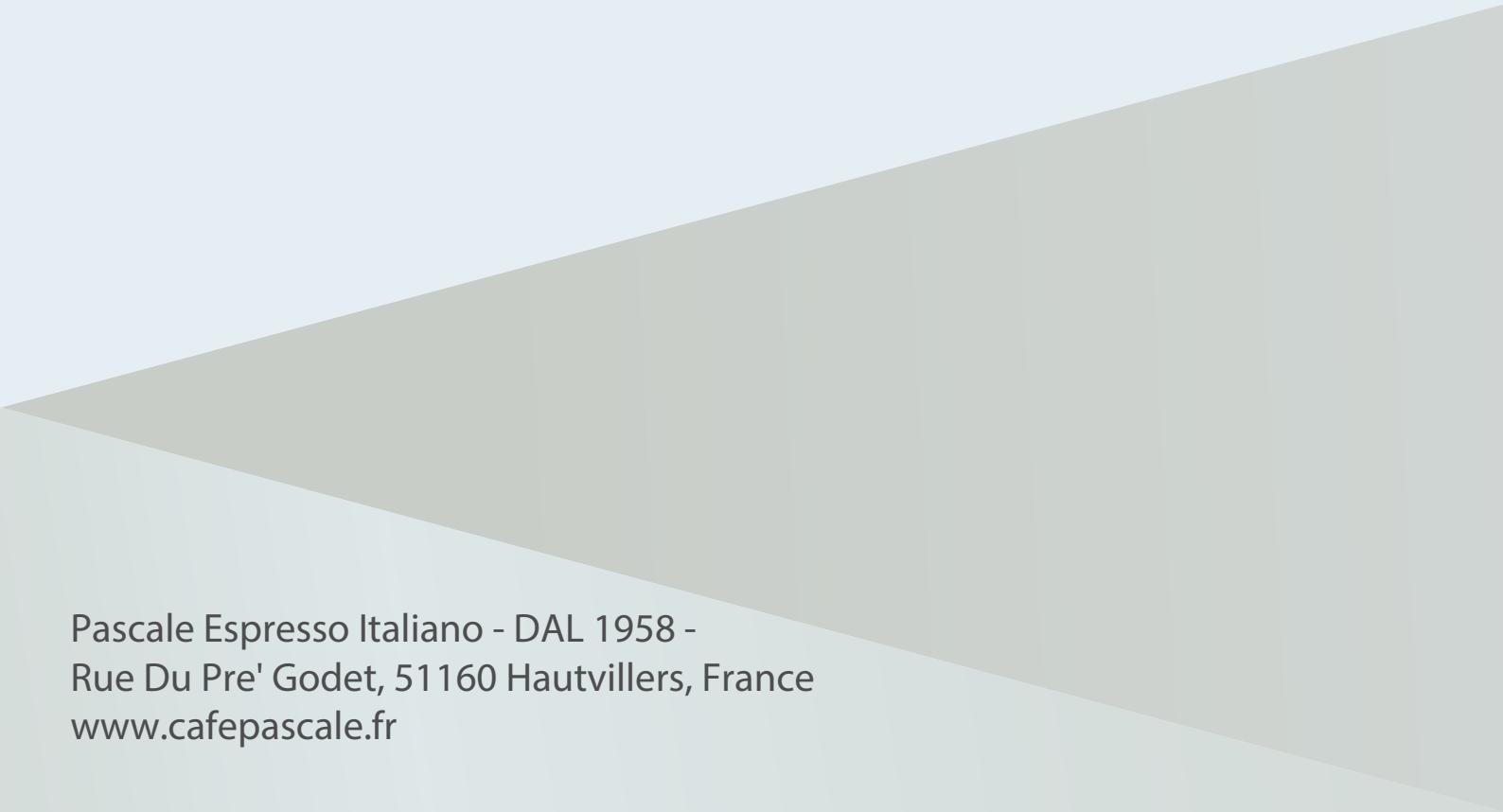
For several years now Pascale has been developing its projects in partnership with important players in the world of coffee brewing outside the home.

The willingness of the company to address the needs of the market and of the users more and more closely has led to the development of customised solutions.

Moreover, the company supports its products throughout the development and sales phases and beyond, thanks to its solid after-sales service.

Pascale has also a dedicated team and a set of on-line and off-line tools to support the customer on a daily basis, in terms of information, technical skills, spare parts and accessories.

Pascale, your ideal partner.



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