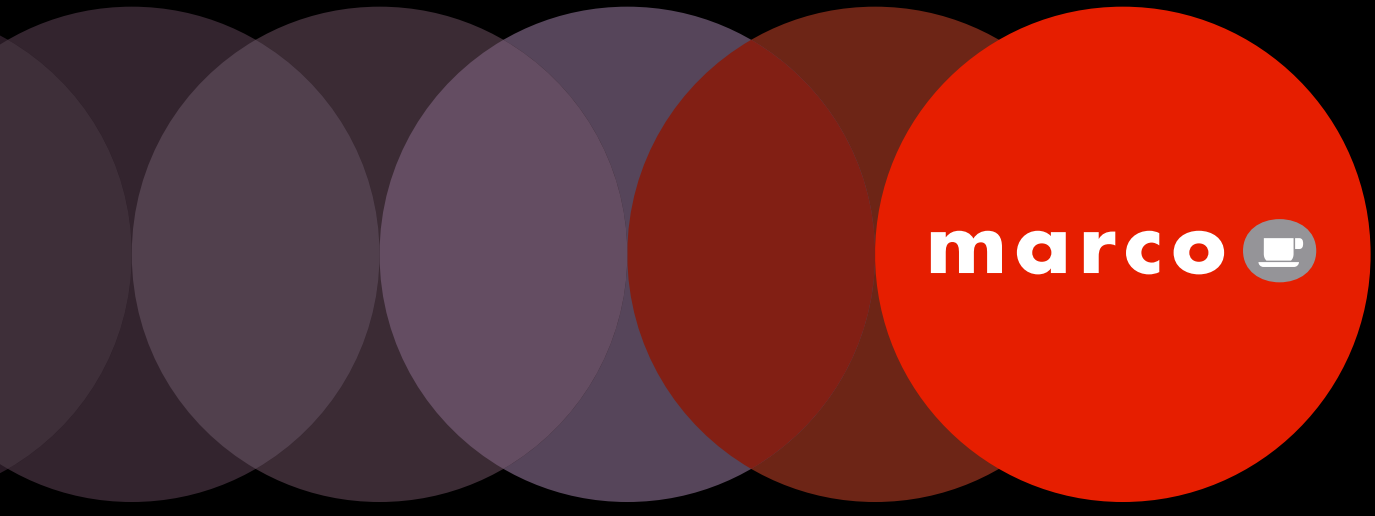

marco


marco


TEMP : 93.1°C
TEMP : 93.1°C
TIME : 00:00
WEIGHT : 0000 g











POURING PERFECTION



HOW WE WORK...

WE MAKE OUR DECISIONS, AND PARTICULARLY THE DIFFICULT ONES, BASED ON FOUR CORE BELIEFS:

dynamism

Reacting to the market and our customer's evolving desires, we try always to meet all requests faster than customer expectations.

1

care

Customers, employees, the environment and society; all deserve respect. We believe that.

2

honesty

It is best to be clear, direct and transparent in all dealings. It makes things simpler for all.

3

knowledge

Quality in the cup, engineering excellence and precise water management are possible through a deep knowledge of what these things mean. An ongoing project.

4

We believe in design. To design is to create and to innovate, which we love to do. We attempt to split our design output into three distinct sections

strategic design

This is the core of our output – marrying technological and brewing excellence within the Marco range of products, always looking to the next generation

1

customer OEM solutions

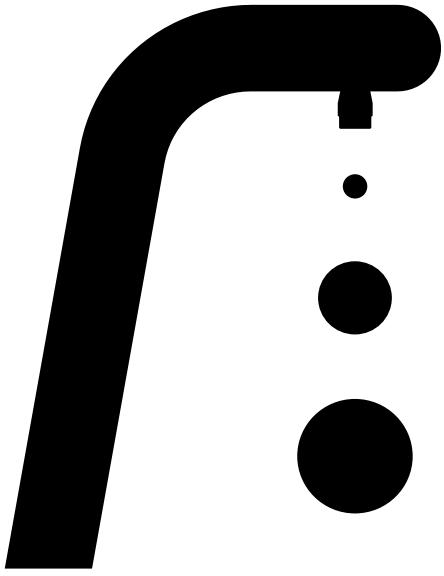
We love to work directly with our customers to deliver specific machines for specific solutions. Unique solutions for unique needs.

2

playtime

Through the Marco Über Project, we encourage our designers and engineers to experiment and question, play and learn. From this comes the future.

3



A vehicle for promoting new ideas, almost a design company within a company, the Über Project develops linkages within the industry community to stretch and challenge our understanding of future possibilities and to fulfil as yet unknown needs and desires… a continuous work in progress.

Über project

www.marcobeveragesystems.com/uberproject
www.twitter.com/MarcoBevSystems
www.facebook.com/MarcoBeverageSystems
www.linkedin.com/company/marco-beverage-systems

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www.marcobeveragesystems.com

Marco reserves the right to modify any features in the products contained in this catalogue without prior warning.

ECOBOILER TAP

Tap dispense
atmospheric water boilers

FEATURES

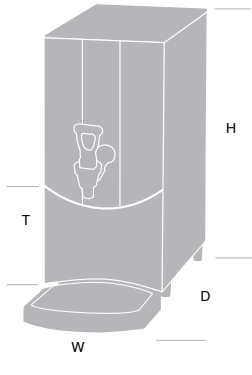
Best in class energy efficiency
4 models with 5L to 30L capacity
Compact footprint
Plumbed into mains supply
Excellent value for money
Easy to descale and service
Electronic control
Made with 95% recyclable material
316L stainless steel tank



OPTIONS







T10 T20 T5

Ideal for all catering locations –
hotel and restaurant kitchens, coffee shops, canteens.

Ecoboiler Tap	Order Code	Immediate Draw Off	Output Per Hour	Cups Per Hour	Dimensions (DxWxHmm)	T(mm)	Power @230V	Weight (kg)	Packing (mm) Dimensions	Qty Pallet	Plumbing Requirements
Ecoboiler T5	1000660	5.0L	28.0L	156	505x210x465	185	2.8kW	10	550x560x290	18	3/4" BSP
Ecoboiler T10	1000661	10.0L	28.0L	156	505x210x590	185	2.8kW	12.5	290x690x560	18	3/4" BSP
Ecoboiler T20	1000662	20.0L	28.0L	156	566x240x690	185	2.8kW	19	600x350x840	10	3/4" BSP
Ecoboiler T30	1000663	30.0L	56.0L	311	570x300x690	185	5.6kW	22	600x380x840	10	3/4" BSP

NSF/ANSI 4 c UL us LISTED

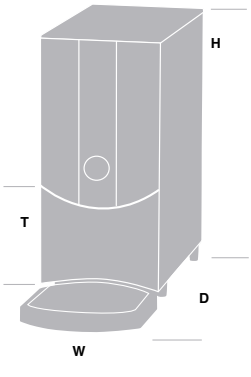
ECOBOILER PUSH BUTTON

Push button dispense
atmospheric water boilers

FEATURES

Best in class energy efficiency
5 & 10L options, others on request
Compact footprint
Plumbed into mains supply
Excellent value for money
Easy to descale and service
Electronic control
Made with over 95% recyclable materials
Takes up to 40cl (14oz) cup – 'to go drinks'
316L stainless steel tank

OPTIONS





PB5



PB10

Ideal for all self-service locations –
grab and go applications, canteens, coffee shops, restaurants, offices, small sites.

Ecoboiler Push Button	Order Code	Immediate Draw Off	Output Per Hour	Cups Per Hour	Dimensions (DxWxHmm)	T(mm)	Power @230V	Weight (kg)	Packing (mm) Dimensions	Qty Pallet	Plumbing Requirements
Ecoboiler PB5	1000665	5.0L	28.0L	156	464x210x465	130	2.8kW	10	560x460x290	18	3/4" BSP
Ecoboiler PB10	1000666	10.0L	28.0L	156	464x210x590	130	2.8kW	12.5	560x740x550	18	3/4" BSP

NSF/ANSI 4 c UL us LISTED

ECOSMART

Programmable push button and tap dispense atmospheric water boilers

FEATURES

Ecoboiler performance
Programmable portion dispense
Variable height options on push button
Operator adjustable temperature
Programmable pulse feature on push button
Electronic control
Easy to read LCD Panel
Live temperature readout
Filter change flag
316L stainless steel tank



PB10

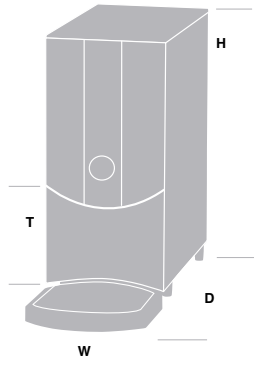
OPTIONS



PB10 Hi Deck



T10



Ideal for catering or self-service applications with variable, transparent temperatures and user control.

Ecosmart	Order Code	Immediate Draw Off	Output Per Hour	Cups Per Hour	Dimensions (DxWxHmm)	T(mm)	Power @230V	Weight (kg)	Packing (mm) Dimensions	Qty Pallet	Plumbing Requirements
Ecosmart PB10	1000677	10.0L	28.0L	156	464x210x590	130	2.8kW	14.5	310x470x840	14	3/4" BSP
Ecosmart PB10 Hi Deck	1000678	10.0L	28.0L	156	464x210x675	215	2.8kW	14.5	310x470x840	14	3/4" BSP
Ecosmart T10	1000XXX	10.0L	28.0L	156	505x210x590	185	2.8kW	12.5	290x690x560	18	3/4" BSP

NSF/ANSI 4 c UL us LISTED

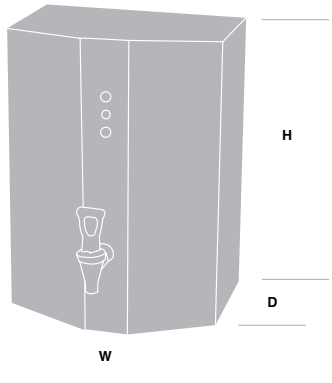
ECOBOILER WALL MOUNT

Tap or push button dispense
wall mounted atmospheric water boilers

FEATURES

Slim wall-mount hot water dispense
Tap dispense
Best in class energy efficiency
5L immediate draw off
Plumbed into mains water supply
Excellent value for money
Easy to descale and service
Electronic control and diagnostics
Precise water temperature control
316L stainless steel tank

OPTIONS





WMT5

Ideal for hospital and nursing home wards,
office canteens, small sites.

Ecoboiler Wall-Mount	Order Code	Immediate Draw Off	Output Per Hour	Cups Per Hour	Dimensions (DxWxHmm)	Power @230V	Weight (kg)	Packing (mm) Dimensions	Qty Pallet	Plumbing Requirements
Ecoboiler WMT5	1000671	5.0L	24.0L	133	222x325x447	2.4kW	12	330x410x480	16	3/4" BSP

NSF/ANSI 4

ECOBOILER UNDER -COUNTER

Ecoboiler & Ecosmart
undercounter units

FEATURES

Undercounter water management system
for space saving applications

Versatile, modular framework

Available with Ecoboiler or Ecosmart options

4L-75L volume options

Single or dual dispense fonts

Up to 3 fonts from a single boiler (45L-75L models)

Portion dispense option

316L stainless steel tank

OPTIONS



Ecosmart
UC10



Ecosmart
UC4



Ecoboiler
UC45

Ideal for all catering locations –
hotel and restaurant kitchens, coffee shops, staff restaurants, stadia, canteens.

Ecoboiler Undercounter	Order Code	Immediate Draw Off	Output Per Hour	Cups Per Hour	Dimensions (DxWxHmm)	Power @230V	Weight (kg)	Packing (mm) Dimensions	Qty Pallet	Plumbing Requirements
Ecoboiler UC4	1000740	4.0L	24.0L	133	394x135x585	2.4kW	11	400x150x570	10	3/4" BSP
Ecoboiler UC10	1000741	10.0L	28.0L	156	394x226x585	2.8kW	12.5	400x230x570	10	3/4" BSP
Ecoboiler UC45	1000744	45.0L	56.0L	311	495x420x650	5.6kW	22	500x420x690	4	3/4" BSP
Ecosmart UC4	1000750	4.0L	24.0L	133	394x135x585	2.4kW	11	400x150x570	10	3/4" BSP
Ecosmart UC10	1000751	10.0L	28.0L	156	394x226x585	2.8kW	12.5	400x230x570	10	3/4" BSP
Ecosmart UC45	1000754	45.0L	56.0L	311	495x420x650	5.6kW	22	500x420x690	4	3/4" BSP

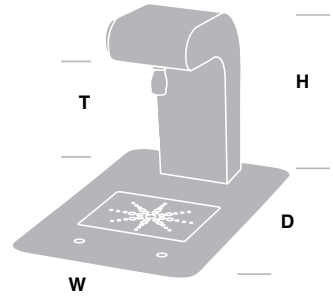
FONTS

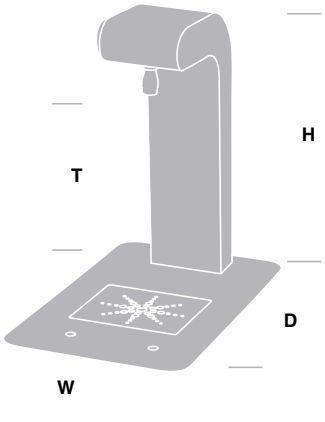
Fonts for
undercounter units

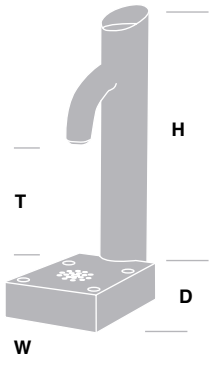
FEATURES

Single or dual dispense fonts
Up to 3 fonts from a single boiler (45L models)
Space saving application
Aesthetically pleasing

OPTIONS











Recirculating
Font

Über font 2
Slim Button Tile

Ideal for all catering locations –
hotel and restaurant kitchens, coffee shops, staff restaurants, stadia, canteens.

Fonts	Order Code	Immediate Draw Off	Output Per Hour	Cups Per Hour	Dimensions (DxWxHxTmm)	Power @230V	Weight (kg)	Packing (mm) Dimensions	Qty Pallet	Plumbing Requirements
Tubular Font	1000585	n/a	n/a	n/a	135x135x300x156	n/a	2.5	240x140x340	32	n/a
Uber Font 2 Slim Button Tile	1000811	n/a	n/a	n/a	470x250x400x270	n/a	8	490x280x670	16	n/a
Recirculating Font*	1000825	n/a	n/a	n/a	470x250x400x270	n/a	8	490x280x670	16	n/a
Low profile Uber Font	1000811L	n/a	n/a	n/a	470x250x272x172	n/a	8	490x280x670	16	n/a

*Recirculating font only functions with UC45 variants.

ÜBER BOILER

Precision brewing station for
brew-by-brew excellence

FEATURES

Incorporates water drain, weighing scales,
timer and high precision temperature delivery

0.1°C accurate with patented APLogic™ software

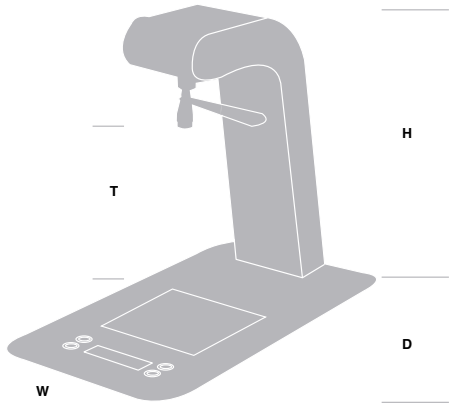
Variable manual control flow rate

Joystick for directional flow

For high precision applications



OPTIONS



Über Boiler

Ideal for high precision manual
brewing of speciality coffee and tea.

Über Boiler	Order Code	Immediate Draw Off	Output Per Hour	Cups Per Hour	Dimensions (mm) Over Counter	Dimensions (mm) Under Counter	T(mm)	Power @230V	Weight (kg)	Packing (mm) Dimensions	Qty Pallet	Plumbing Requirements
Über Boiler	1000680	6L	28.0L	156	*470x250x400	*405x190x400	270	2.8kW	24	570x340x1000	5	3/4" BSP

*(DxWxHmm)

Atmospheric
water boilers

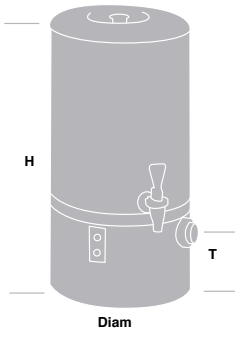
MANUAL FILL

FEATURES

Polished stainless steel
Thermostatic control with automatic cut off
Safety non-drip lid
Easy to clean and descale
10L, 20L & 27L capacity options
Stainless steel quick boil element



OPTIONS







10L 27L 20L

Ideal for locations with no plumbed water and sites for temporary use, e.g. outdoor catering, occasional use & building sites.

Manual Fill	Order Code	Capacity	Diam (mm)	H(mm)	T(mm)	Power @230V	Weight (kg)	Packing (mm) Dimensions	Qty Pallet
Manual Fill 10L	10020	10L	230	495	170	3kW	5	290x290x500	48
Manual Fill 20L	10021	20L	290	570	170	3kW	7	340x340x580	36
Manual Fill 27L	10022	27L	400	545	170	3kW	9	440x440x550	16

ÜBER GRINDER

Best in class professional coffee grinder

FEATURES

The Über Grinder allows brew by brew grinding with notable design features specifically aimed at optimising each brew

Customised grinding burrs to ensure optimum extraction

Easy to clean and maintain

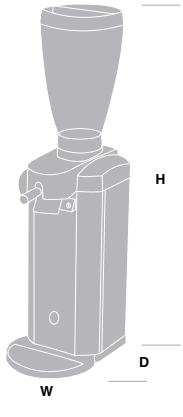
Easy to calibrate

Flat horizontal burrs for uniform, cool grinding to protect coffee



Über Grinder

OPTIONS



The ideal partner to Marco equipment when grind on demand is required for fresher brews.

Grinders	Order Code	Dimensions (DxWxHmm)	Weight (kg)	Packing (mm) Dimensions	Qty Pallet
Über Grinder	1000685	295x207x633	17.5	670x380x330	12

BRU

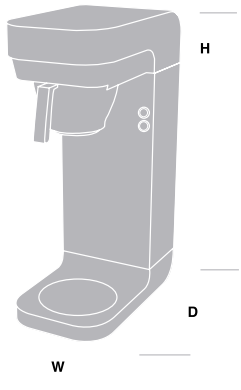
Energy efficient pour and serve coffee machine

FEATURES

Professional grade brewer
Manual and automatic fill options
Improved sprayhead performance
Ease of service and refurb
Simple set up
Robust construction
Jug and flask variants
Best in class temperature management



OPTIONS





BRU F60M

BRU F45M

Ideal for high quality coffee for all catering locations – coffee shop, canteen, conference, offices and business locations.

	Order Code	Brew Capacity (L)	Dimensions (DxWxHmm)	Power @230V (kW)	Weight (kg)	Packaging (DxWxHmm)	Qty per Pallet	Plumbing Requirements
F45M Jug Manual Fill*	1000900	1.8L	360x211x444	2.4	9kg	600x250x507	18	
F45A Jug Auto Fill*	1000901	1.8L	360x211x444	2.4	9kg	600x250x507	18	¾" BSP
F60M Flask Manual Fill**	1000902	2.2L	360x211x598	2.2	8kg	420x250x657	18	
F60A Flask Auto Fill**	1000903	2.2L	360x211x598	2.2	8kg	420x250x657	18	¾" BSP
Airpot 2.2L	1700179				2kg	370x190x190	90	

*2 glass jugs provided **Airpot sold separately

JET

Filter Coffee Brewer/
Filter Coffee Grinder

FEATURES

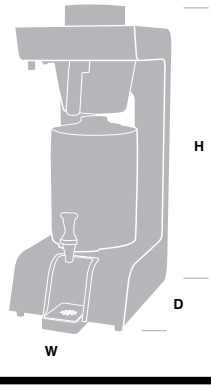
Batches of 2.0 to 6.0 Litres coffee
SCAE Gold Cup coffee quality
Operator-friendly touch-screen interface
Can automatically control grinder slave
Portion control of water and coffee amounts
Precision water volume and temperature
Minimised footprint
Built-in cup-well
Best-in-class energy efficiency
Sleek front-of-house design
Versatile deployment (grinder, manual or pre-ground packs)
Reduced operator error
Hot water dispense

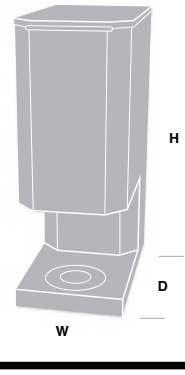
OPTIONS



JET 6







JET FCG6

For medium to high volume filter coffee requirements,
e.g. hotels, busy cafés, restaurants, canteens.

	Order Code	Full Brew	Cups Per Hour	Dimensions (DxWxHmm)	Power @230V	Weight (kg)	Packing (mm) Dimensions	Qty Pallet	Plumbing Requirements	Hot Water Draw Off*
JET 6 5.6kW	1000850	6.0L	189	444x303x810	5.6kW	24.0	620x440x850	6	¾" BSP	6.0L
JET 6 2.8kW	1000851	6.0L	189	444x303x810	2.8kW	24.0	620x440x850	6	¾" BSP	6.0L
Urn 6.0L	1700169			420x245x570		7.0	640x310x440	16		
JET FCG6	1000890			370x205x550	0.8kW	13.0	500x300x800	12		

*Disabled during brew

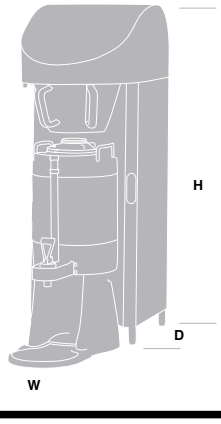
SHUTTLE BREWERS

Filter coffee machine /
insulated urn

FEATURES

Delivers coffee directly into portable urn
Excellence in coffee
Attractive design for prestigious locations
Stainless steel construction
Variable batch volumes
Basket safety lock during brewing
Easy to operate
Pulse brew options
Pre-infusion options
Vacuum insulated urn

OPTIONS





Urn 6.0L



Filtro Shuttle

Ideal for medium to high volume coffee requirements,
e.g. hotels, restaurants and canteens.

Shuttle Brewers	Order Code	Full Brew	Cups Per Hour	Dimensions (DxWxHmm)	Power @230V	Weight (kg)	Packing (mm) Dimensions	Qty Pallet	Plumbing Requirements
Shuttle Brewer 5.6	1000650	5.5L	189	510x300x925	5.6kW	24.0	1060x620x440	3	3/4" BSP
Shuttle Brewer 2.8	1000651	5.5L	189	510x300x925	2.8kW	24.0	1060x620x440	3	3/4" BSP
Shuttle 6.0L	1700178			420x245x570		7.0	640x310x440	16	

Accessories

Filter Papers 8000150 (case of 500) **Urn Cleanser** 8000240

QWIKBREW

Filter coffee machine /
bulk brew

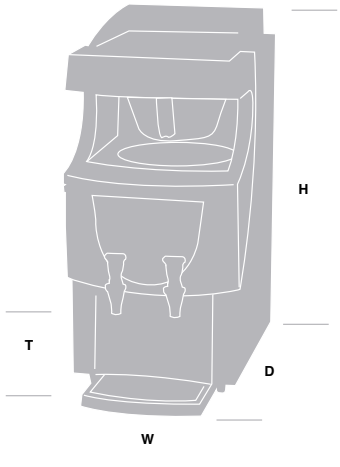
FEATURES

- Boiler-brewer range
- Excellence in coffee
- Self-service options available
- Attractive design for prestigious locations
- Stainless steel construction
- Separate hot water and coffee taps
- Easy to operate
- Cost effective – maximum payback
- Alternative power options available on request
- Insulated urn an option upon request
- 3 volume brew options



Qwikbrew

OPTIONS



Ideal for high volume coffee requirements,
e.g. hotels, restaurants and staff restaurants.

		Water			Coffee								
Qwikbrew	Order Code	Immediate Draw Off	Output Per Hour	Cups Per Hour	Full Brew	Cups Per Hour	Dimensions (DxWxHmm)	T(mm)	Power @230V	Weight (kg)	Packing (mm) Dimensions	Qty Pallet	Plumbing Requirements
Qwikbrew	1000379	5.7L	28.0L	156	5.5L	189	575x362x760	170	2.8kW	31	870x700x460	6	3/4" BSP
Qwikbrew 6	1000382	5.7L	56.0L	311	5.5L	189	575x362x760	170	5.6kW	31	870x700x460	6	3/4" BSP

Accessories	
Filter Papers	8000150 (Case of 500)
Urn Cleanser	8000240

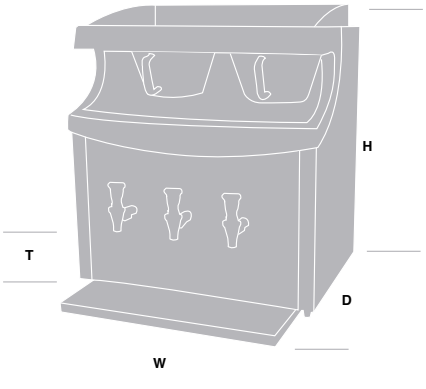
Filter coffee machine /
bulk brew

QWIKBREW TWIN/ MAXIBREW TWIN

FEATURES

Boiler-brewer range
Excellence in coffee
Stainless steel construction
Half and full brew feature
Separate hot water and coffee taps
Self-service options available
2 coffee urns
2 full brews can run simultaneously
Attractive design for prestigious locations
Alternative power options available on request

OPTIONS





Qwikbrew Twin



Maxibrew Twin

Ideal for very high volume coffee requirements,
e.g. hotels, banqueting and large canteens.

		Water			Coffee								
Qwikbrew	Order Code	Immediate Draw Off	Output Per Hour	Cups Per Hour	Full Brew	Cups Per Hour	Dimensions (DxWxHmm)	T(mm)	Power @230V	Weight (kg)	Packing (mm) Dimensions	Qty Pallet	Plumbing Requirements
Qwikbrew Twin	1000495	6.8L	56.0L	311	6L x 2	377	620x650x744	170	5.6kW	40	750x550x850	1	3/4" BSP
Maxibrew Twin	1000465	8.5L	84.0L	467	12L x 2	529	630x762x867	170	8.4kW 3ph	50	850x850x650	1	3/4" BSP

• Hot water & coffee taps can be used simultaneously; will affect maximum output of each. • Two full brews can be run simultaneously.

MACHINE SELECTION CHART

1 Which Water Boiler?

To choose the appropriate machine for your application, follow the simple steps below. Alternatively call our customer service team on the number below. They will be happy to advise you.

Ireland +353 (0)1 295 2674 **UK** +44 (0)1933 666 488
Europe +31 (0)24 3782 883

2

Using the selection chart, pick the product which best meets your needs by answering these questions:

Question	Relevant Column
Do I want a plumbed-in unit?	Plumbed
Do I want 100°C water and steam?	Steam
Do I want to plug into an existing socket?	Single Phase 13amp
How many cups do I want at my busiest?	Immediate Draw-off Cups
How many cups do I want on an ongoing basis?	Cups per Hour

Which coffee machine?

Using the selection chart below, pick the product which best meets your needs by answering the following questions:

Question	Relevant Column
Do I have mains water present?	Plumbed
Do I want to plug into an existing socket?	Single Phase 13amp
How many cups do I want at my busiest?	Full Brew Cups
Do I want water and coffee?	Hot Water

Water Boiler Selection Chart

	Page	Hot water	Plumbed	Steam	Single Phase 13amp Standard Plugtop	Single Phase 30A isolator	3 Phase Supply	Immediate Draw-off Litres	Immediate Draw-off cups	150 Cups per Hour	300 Cups per Hour	400 Cups per Hour	>600 Cups per Hour
Ecoboiler T5**	1	•	•		•			5	28	•			
Ecoboiler T10**	1	•	•		•			10	55	•			
Ecoboiler T20	1	•	•		•			20	110	•			
Ecoboiler T30	1	•	•			•		30	165		•		
Ecoboiler PB5 **	2	•	•		•			5	28	•			
Ecoboiler PB10 **	2	•	•		•			10	55	•			
Ecosmart PB10	3	•	•		•			10	55	•			
Ecoboiler WMT5 *	4	•	•				•	5	28	•			
Ecoboiler UC4	5	•	•		•			4	22	•			
Ecoboiler UC10	5	•	•		•	•		10	55	•			
Ecoboiler UC45	5	•	•		•	•	•	45	248		•		
Über Boiler	7	•	•		•			6	34	•			

*Hard wired - no plug top **Manual fill option. Note: Individual data sheets and Selection chart for older Marco products (Aquarius; Libra, etc) are available on the Marco website www.marcobeveragesystems.com

Coffee Machine Selection Chart

								Coffee Output					
	Page	Coffee	Plumbed	Hot Water	Single Phase 13amp Standard Plugtop	Single Phase 30A isolator	3 Phase	Full Brew Litres	Full Brew Cups per Hour	150 Cups per Hour	200 Cups per Hour	>300 Cups per Hour	>500 Cups per Hour
F45M Jug Manual Fill	10	•			•			1.8	85				
F60M Flask Manual Fill	10	•			•			2.2	85				
F45A Jug Auto Fill	10	•	•		•			1.8	85				
F60A Flask Auto Fill	10	•	•		•			2.2	85				
JET 6 2.6kW	11	•	•	•	•			6	189		•		
JET 6 6.6kW	11	•	•	•		•		6	189		•		
Shuttle Brewers 2.8kW	12	•	•		•			5.5	189		•		
Shuttle Brewers 5.6kW	12	•	•			•		5.5	189		•		
Qwikbrew	13	•	•	•	•			5.5	139	•			
Qwikbrew 6	13	•	•	•		•		5.5	189		•		
Qwikbrew Twin	14	•	•	•		•		5.5x2	377			•	
Maxibrew Twin	14	•	•	•			•	11.5x2	529				•

NOTE: Self Service Bulk Brew data is identical to standard versions of Qwikbrew. Qwikbrew Twin and Maxibrew Twin.

Definitions: 1. Immediate Draw Off: The volume of water in a full tank plus the water that enters the unit during dispense when connected to a normal mains supply.
2. Hourly Output: The minimum volume that can be delivered on an hourly basis.

CUSTOMER CARE /SPARES & SERVICE

Marco Web

For the latest info and all product and technical downloads go to our website on **www.marcobeveragesystems.com**



Customer Care

Our customer is the primary focus of our business. Our customer support centre exists to meet your requirements. Please contact us so that we can assist you to select the machine that best suits your needs. We shall be delighted to advise you on the best ways of brewing coffee and tea with expert advice on water treatment and machine care. You can select from a range of customer support options which we provide.

Ireland +353 (0)1 295 2674
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Technical Support

Contact our support centre for any advice you require, from selecting the appropriate machine for your needs to troubleshooting your technical enquiries.
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Europe +31 (0)24 3782 883

Email
service@marcobeveragesystems.com

Online Technical Support

Our website provides direct access to product troubleshooting aids, operating manuals, spare parts lists and service manuals. PDFs of all our product specification sheets and brochure information can be downloaded from the website, www.marcobeveragesystems.com

Marco's website also provides a range of information on current technical and legislative information.

On Site Service

We provide comprehensive on site service cover in Ireland and the UK, from installation to routine maintenance, using our engineers and a network of Marco trained service providers. All calls are managed using our real time information systems which allow us to keep you continually up to date with the process of your call.

Marco provides global technical support through our network of international partners, who are specialists trained and supported by our technical centre. You can be assured technical support will always be available for all your technical needs. Our partners provide a full range of services including initial installations, preventative maintenance contracts, troubleshooting and upgrades as well as addressing all local sales.

Product Training

We provide a comprehensive training program for your engineers either at Marco or on your premises. We recommend you avail of this facility to ensure you achieve the best from your equipment and remain up to date on Marco product and technical developments. Detailed technical training is available on both our machines and on coffee brewing.

Spare Parts

Marco machines are designed for long life, to ensure you receive the maximum life cycle value. We carry all frequently used spare parts in stock at all times. We aim to ensure that no parts become obsolete.

Full spare parts listings and recommended stock holdings are available from our technical support centre or can be downloaded from our website, spares@marcobeveragesystems.com

Product History

Marco maintains a record of all machines manufactured by serial number. This allows us to provide you with a sales history of our sales to you and a service history of all service work we have carried out on your equipment.

Maintenance

We provide preventative maintenance contracts to help you maximise your investment in Marco machines. We recommend this as the best way in which to ensure you achieve the maximum benefit from your machines in the most cost effective manner. We welcome an opportunity to discuss your individual contract with you.








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TEMP : 93.1°C
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TIME : 00:00
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