

NUOVA AURELIA

THE NEXT WORKSTATION

nuova
SIMONELLI®
The coffee machines you can trust.



WELCOME
NUOVA AURELIA

Nuova Aurelia enables an unparalled 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.

We are proud to present you with:
The next Workstation.



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 technology solutions.

The new all-in-one system includes different coffee extractions, dairy and plant-based milk frothing options, and innovative automated dialogue between machine and grinder.





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:

- Portafilter identification system
- Grinder and machine recipe communication
- Electronic knob - Latte preset recipes
- E-steam
- E-Milk
- Autopurge
- Touchscreen display



MACHINE AND GRINDER

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 and provides useful feedback to the barista to guarantee consistent quality in the cup.

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, americanos 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 6 recipes directly from the touchscreen display for the automatic creation of many milk-based beverages.





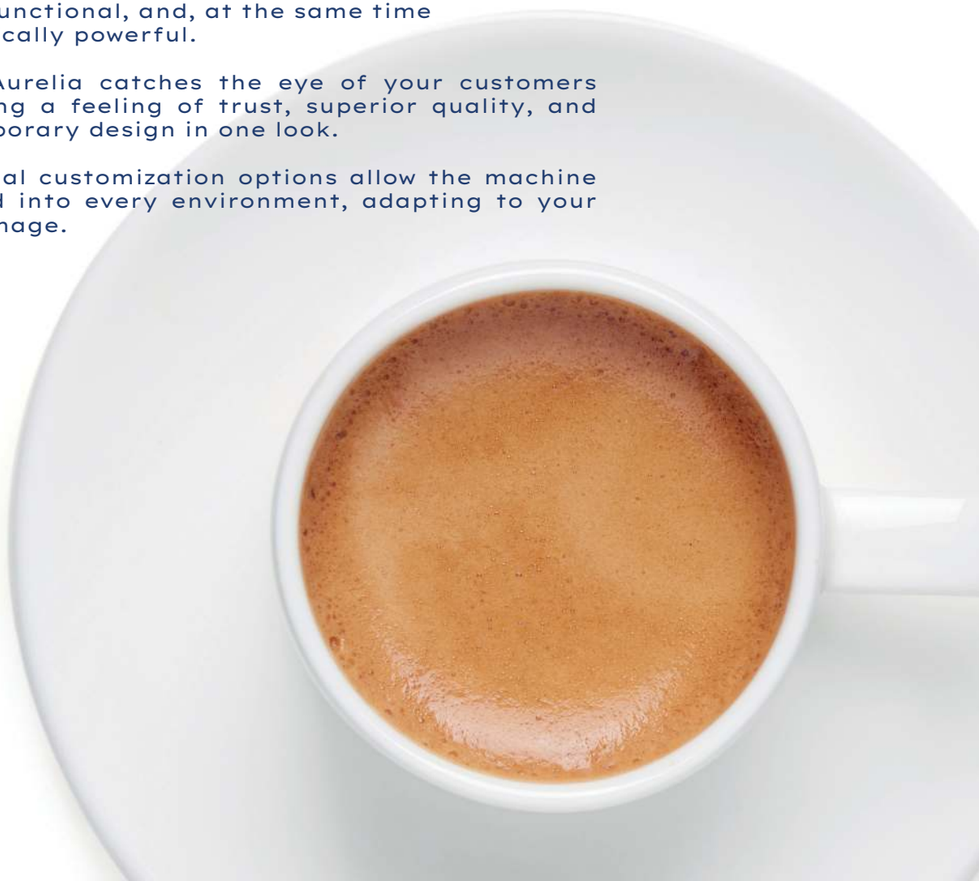
AESTHETIC AND ERGONOMIC

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.



SUSTAINABILITY

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
4 VERSIONS FOR DIFFERENT NEEDS:

01
MP

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

02
UX

improved synchronized multi-
preparation, ensuring high quality
and consistency for every cup.



03
VOLUMETRIC

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

04
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 UX

Nuova Aurelia UX offers improved synchronized multi-preparation, ensuring high quality and consistency for every cup.

UX TECHNOLOGY

The new engineering focuses on a single boiler heating system and a thermostatic mixer with an electronically heated group head, that stabilizes the temperature with low installed power and low technological complexity of a multiboiler system.

At the same time, the new UX (User Experience) technology ensures the autonomous thermal setting of each group, empowering fluid handling for the machine operator and enhancing the value of work through an amazingly full experience for customers.

Once the temperature has been set on each group, the operator's job is automated: the machine manages the rest, ensuring a steady temperature right to the end of the process.



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 desidered dose has been reached.

NUOVA AURELIA SEMIAUTOMATIC
is available in two different versions:

- XT with touchscreen display and PID Control
- SEMIAUTOMATIC



COLOR PALETTE

NUOVA
RED



NUOVA
WHITE



NUOVA
BLACK



POSSIBLE UPGRADES

2 GROUPS TECHNICAL SHEET

		SEMI-AUTOMATIC	SEMI-AUTOMATIC XT	VOLUMETRIC	VOLUMETRIC XT	UX	MP
VERSION							
BODY	Material	stainless steel + abs	stainless steel + abs	stainless steel + abs	stainless steel + abs	stainless steel + abs	stainless steel + abs
	Color	○ ● ● ●	○ ● ● ●	○ ● ● ●	○ ● ● ●	○ ● ● ●	○ ● ● ●
	Piatto estraibile	included	included	included	included	included	included
BOILER	Steam Boiler	13	13	13	13	13	8
	Coffee boiler						0,3lt
	Insulation	included	included	included	included	included	included
TECHNOLOGIES	Pressostat	manual	digital	manual	digital	digital	digital
	MP Tech	not included	not included	not included	not included	not included	included
	UX Tech	not included	not included	not included	included	not included	not included
	SIS Soft Infusion System	included	included	included	not included	included	not included
GROUP	Groups height	low or raised	low or raised	low or raised	low or raised	low or raised	low or raised
	Led lights	not included	optional	not included	optional	optional	included
STEAM	Autopurge	not included	optional	not included	included	optional	included
	E-Steam	included	included	included	included	included	included
	Electronic knob	included	included	included	included	included	included
	Cool touch steam wand	included	included	included	included	included	included
	Double wall steam wand	optional	optional	optional	optional	optional	optional
	E-Milk Pro	optional	optional	optional	optional	optional	optional
HOT WATER	Economizer	included	included	included	included	included	included
	Hot water dosage	included	included	included	included	included	included
	Temperature control	not included	optional	not included	optional	optional	optional
CUP WARMER	On/off electric	optional	optional	optional	optional	optional	optional
ELECTRONIC	Display touchscreen 2,8”	not included	included	not included	optional	included	included
	Electronic knob dispaly	only with E-Milk Pro	only with E-Milk Pro	only with E-Milk Pro	only with E-Milk Pro	only with E-Milk Pro	only with E-Milk Pro
	Group display	not included	optional	not included	optional	optional	included
	Automatic cleaning program	included	included	included	included	included	included
	Portafilter identification system	not included	optional	not included	optional	optional	optional
	Machine-grinder Communication	not included	optional	not included	optional	optional	optional
	PID	not included	included	not included	included	included	included
	Telemetry Kit	not included	optional	not included	optional	optional	optional
DIMENSION	W x D x H mm	820x562x515mm	820x562x515mm	820x562x515mm	820x562x515mm	820x562x515mm	820x562x515mm
WEIGHT	Net/Gros Kg	78/84	78/84	78/84	78/84	79/85	79/85
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	220-240V 50-60Hz 380-415V 50-60Hz
	Power	4700 W	4700 W	4700 W	4700 W	5300 W	6900 W

*standard **optional

POSSIBLE UPGRADES

3 GROUPS TECHNICAL SHEET

VERSION		SEMI-AUTOMATIC	SEMI-AUTOMATIC XT	VOLUMETRIC	VOLUMETRIC XT	UX	MP
BODY	Material	stainless steel + abs	stainless steel + abs	stainless steel + abs	stainless steel + abs	stainless steel + abs	stainless steel + abs
	Color	○ ● ● ●	○ ● ● ●	○ ● ● ●	○ ● ● ●	○ ● ● ●	○ ● ● ●
	Piatto estraibile	included	included	included	included	included	included
BOILER	Steam Boiler	16	16	16	16	16	8
	Coffee boiler						0,3lt
	Insulation	included	included	included	included	included	included
TECHNOLOGIES	Pressostat	manual	digital	manual	digital	digital	digital
	MP Tech	not included	not included	not included	not included	not included	included
	UX Tech	not included	not included	not included	included	not included	not included
	SIS Soft Infusion System	included	included	included	not included	included	not included
GROUP	Groups height	low or raised	low or raised	low or raised	low or raised	low or raised	low or raised
	Led lights	not included	optional	not included	optional	optional	included
STEAM	Autopurge	not included	optional	not included	included	optional	included
	E-Steam	included	included	included	included	included	included
	Electronic knob	included	included	included	included	included	included
	Cool touch steam wand	included	included	included	included	included	included
	Double wall steam wand	optional	optional	optional	optional	optional	optional
	E-Milk Pro	optional	optional	optional	optional	optional	optional
HOT WATER	Economizer	included	included	included	included	included	included
	Hot water dosage	included	included	included	included	included	included
	Temperature control	not included	optional	not included	optional	optional	optional
CUP WARMER	On/off electric	optional	optional	optional	optional	optional	optional
ELECTRONIC	Display touchscreen 2,8”	not included	included	not included	optional	included	included
	Electronic knob dispaly	only with E-Milk Pro	only with E-Milk Pro	only with E-Milk Pro	only with E-Milk Pro	only with E-Milk Pro	only with E-Milk Pro
	Group display	not included	optional	not included	optional	optional	included
	Automatic cleaning program	included	included	included	included	included	included
	Portafilter identification system	not included	optional	not included	optional	optional	optional
	Machine-grinder Communication	not included	optional	not included	optional	optional	optional
	PID	not included	included	not included	included	included	included
	Telemetry Kit	not included	optional	not included	optional	optional	optional
DIMENSION	W x D x H mm	1030x562x515mm	1030x562x515mm	1030x562x515mm	1030x562x515mm	1030x562x515mm	1030x562x515mm
WEIGHT	Net/Gros Kg	92/102	92/102	92/102	92/102	94/104	94/104
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	220-240V 50-60Hz 380-415V 50-60Hz
	Power	5200 W	5200 W	5200 W	5200 W	6100 W	8700 W

*standard **optional



www.nuovasimonelli.it/nuovaaurelia/

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