

fiamma

S I N C E 1 9 7 7



Fiamma is driven by the desire to create and place on the market reliable, professional and innovative equipment to fully satisfy the needs and expectations of its users, thus creating value for our customers.



Fiamma global

fiamma 

espresso machines experts



Founded in 1977 in the charming seaside town of Aveiro, Portugal, Fiamma has created an international network of partners, today covering more than 75 countries worldwide. Baristas all over the globe prepare espresso coffee with Fiamma machines





Fiamma Espresso Machines: Overview

fiamma 



NAU



VELA
CLASSICA • NINEBAR •
PRESSURE PROFILE



VELA DUAL



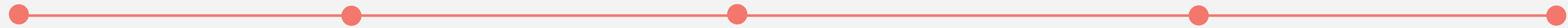
ASTROLAB MB



ASTROLAB
PPROFILE



premium



MARINA



CARAVEL



QUADRANT



COMPASS DB



COMPASS MB



commercial





Premium Range: Price Segments

fiamma 

14K

astrolab pp



12K

10K

astrolab mb



8K

vela dual



6K

vela pp



4K

vela mb



vela classica



2K

nau classica



nau just





Commercial Range: Price Segments

7 K



compass mb

6 K

5 K



compass db

4 K



quadrant

3 K



caravel

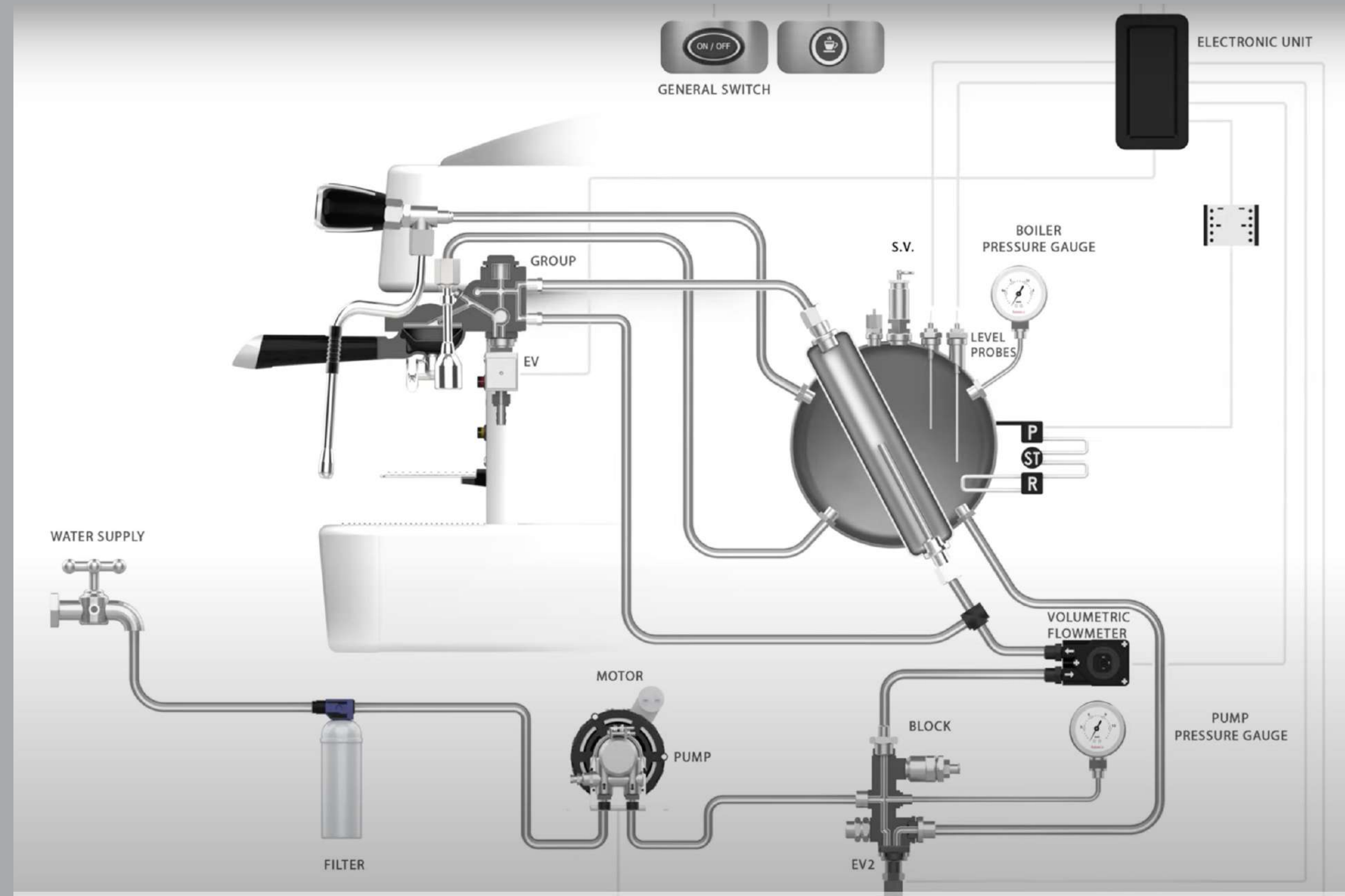
2 K



marina



Types of Espresso machines: Single Boiler with Heat Exchanger

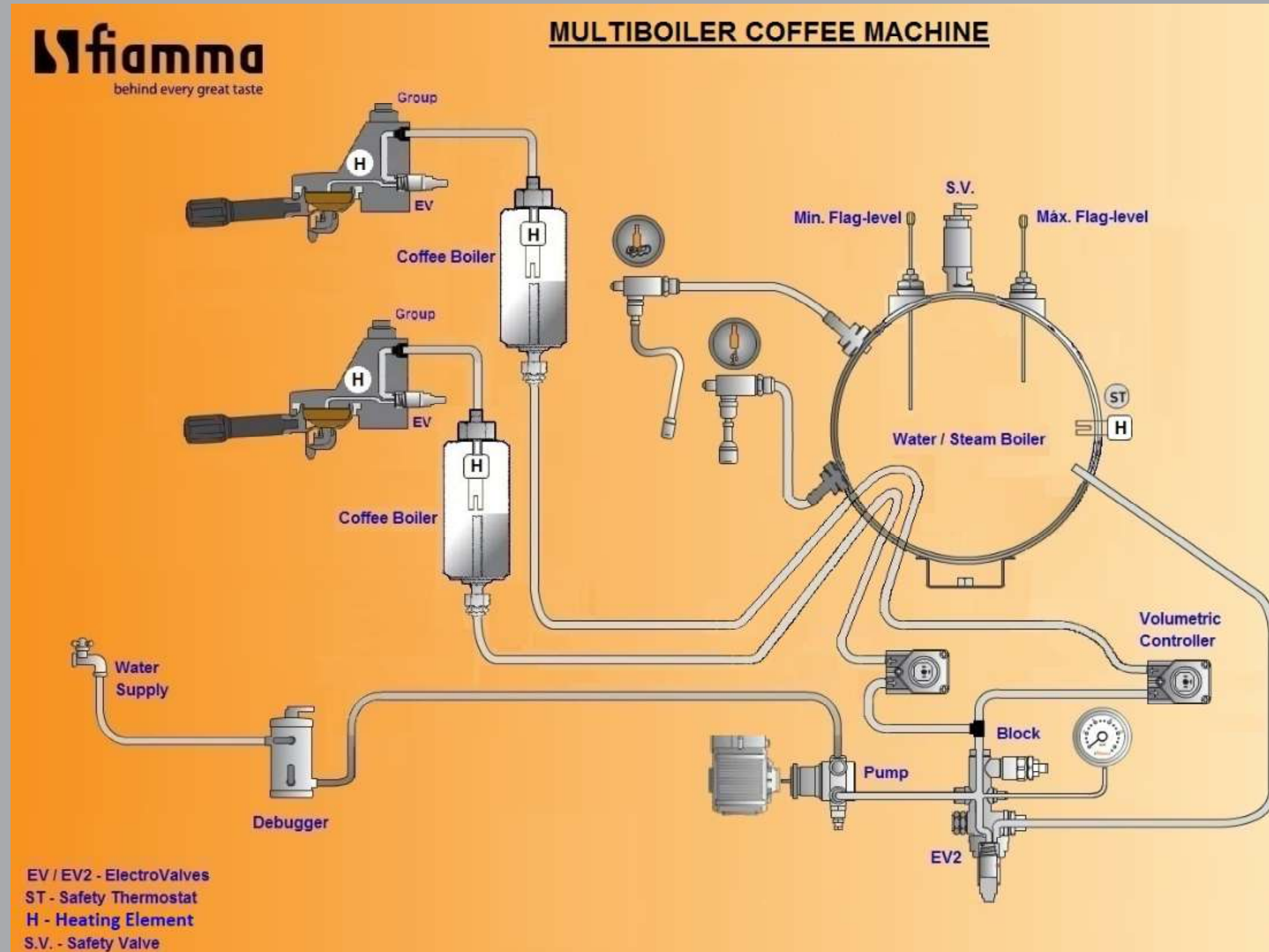




Heating system: Multiboiler Espresso Machine

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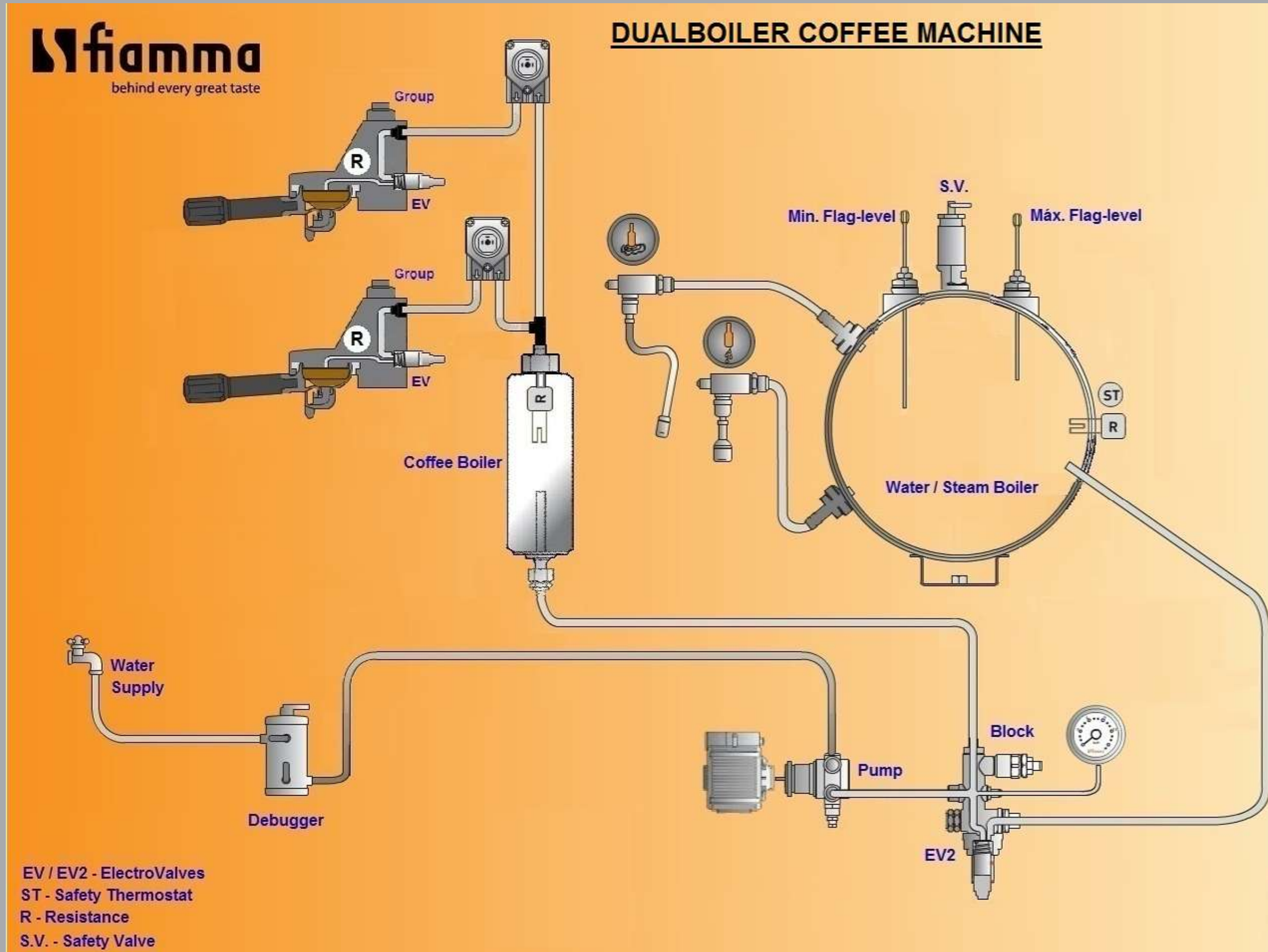




Heating system: DualBoiler Espresso Machine



espresso machines experts

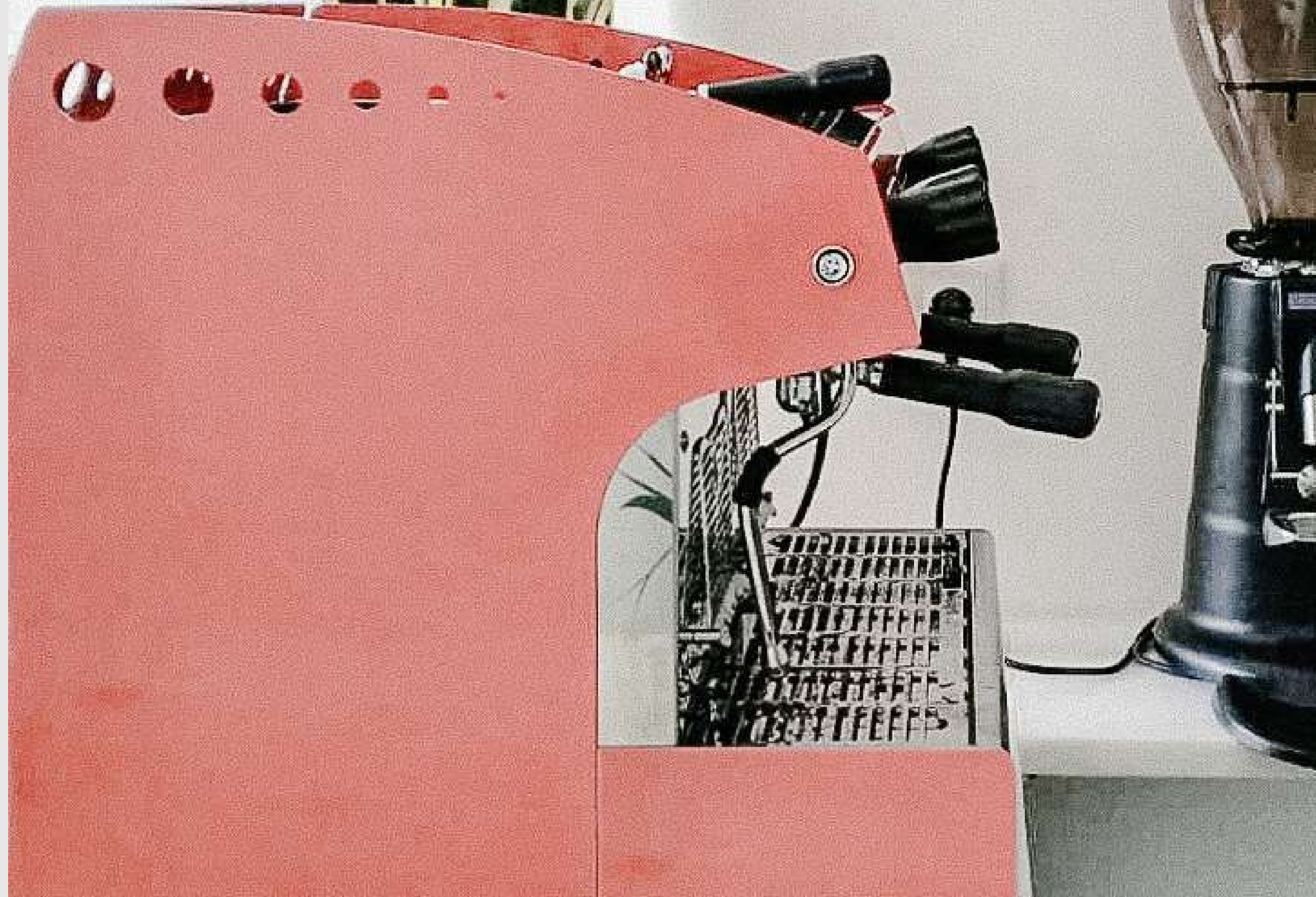


SINGLE BOILER MACHINES



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FIAMMA® MARINA

Petite and perfect for small venues
One group only
Professional components



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MARINA

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Steam taps

Professional knobs and steam taps for a smooth and fast workflow



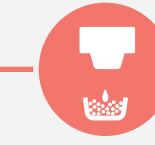
Plug'n'Play

Internal water tank and drip tray



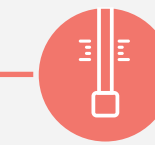
Pump

Rotative pump available as optional (MARINA PRO)



Static pre-infusion

Pre-infusion chamber within the massive 3kg group head that assure a perfect extraction



Cool-touch

Available as optional

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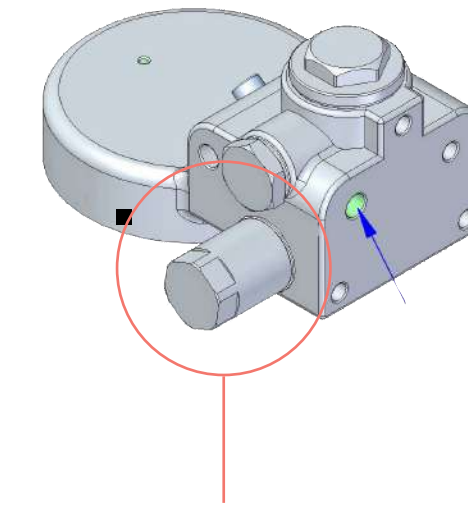
Static pre-infusion



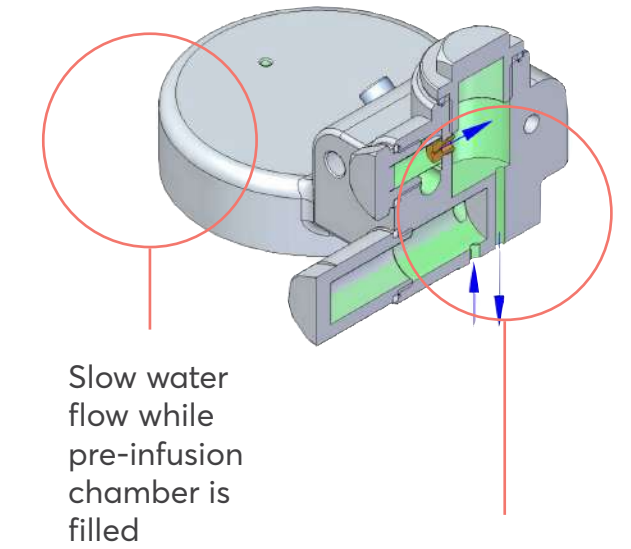
At the beginning of the extraction, water fills an infusion chamber inside the group head, providing a soft pre-infusion of the coffee cake.

→ Mechanical functioning, no springs or other small parts needed

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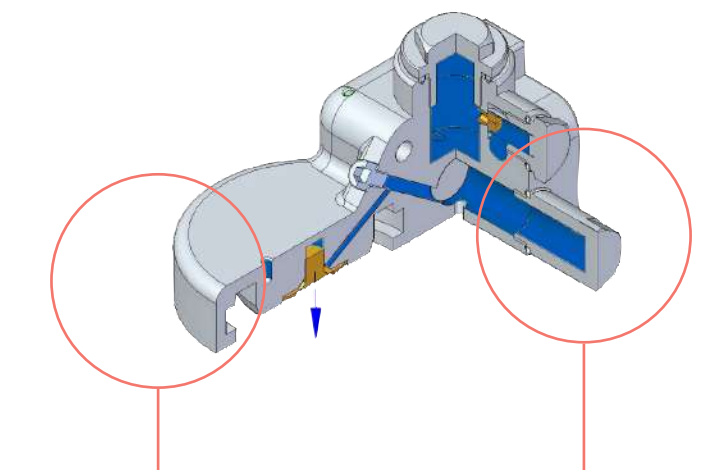


Pre-infusion chamber



Slow water flow while pre-infusion chamber is filled

Solenoid valve



Full pressure water flow after pre-infusion chamber is filled

Pre-infusion chamber

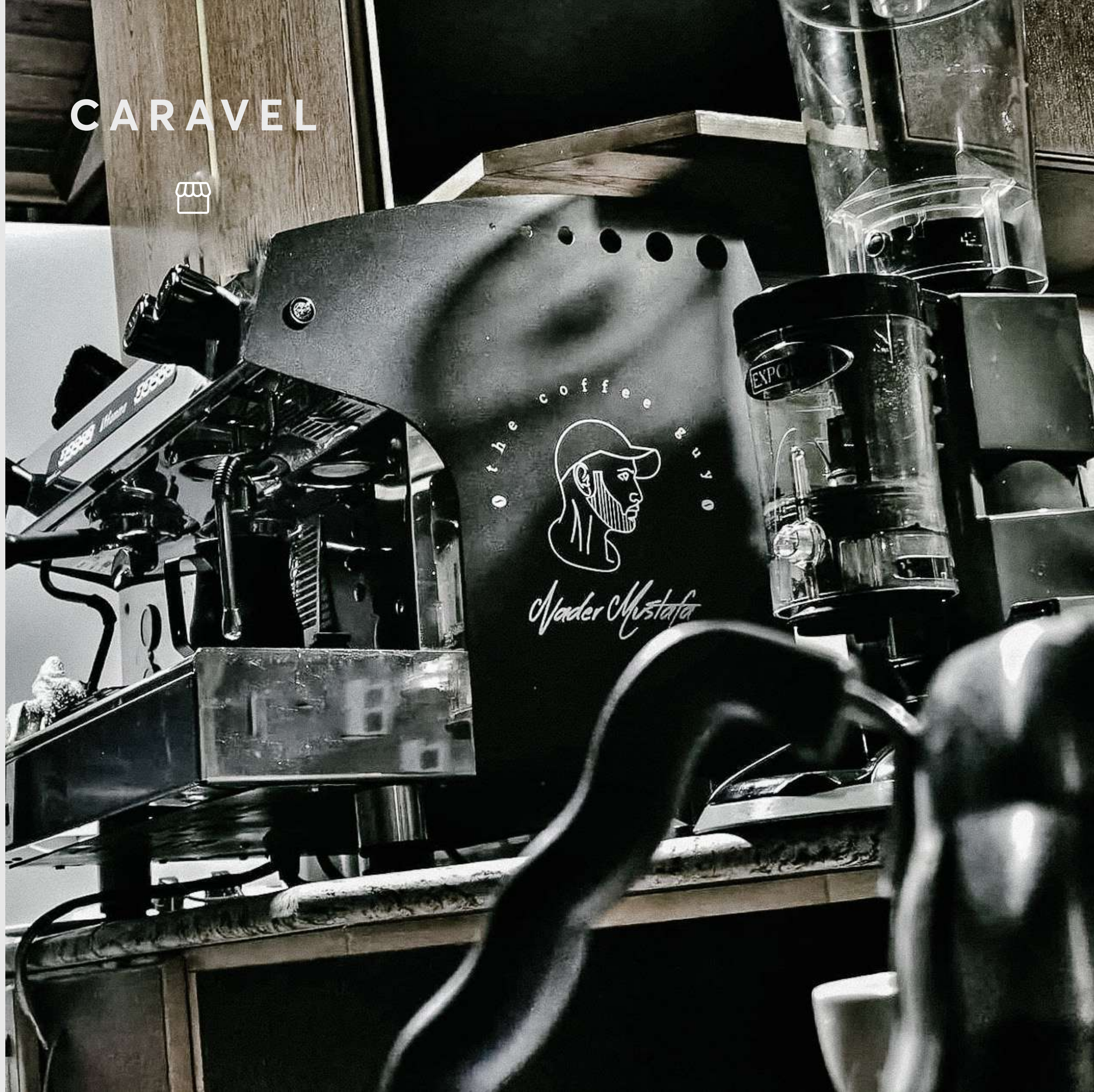




CARAVEL



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FIAMMA® CARAVEL

The powerhouse for coffee businesses
Reliable and strong machines
A line that offers a wide choice of solutions



commercial 



CARAVEL

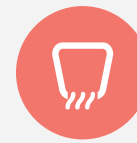


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espresso machines experts

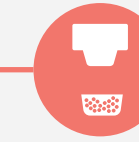
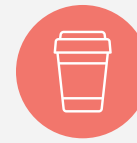
Cup Warmer

Electric cup warmer, as standard



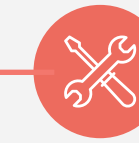
Tall Cups or Small Cups

Choose between tall cups model with tiltable stainless steel grids for espresso cups or low cups model



Static Pre-Infusion

Pre-infusion chamber within each of the massive brass groups assure perfect thermal stability



Easy Access

Quick and easy access to all vital components of the machine



Compact model

Two groups with the width of a one-group machine



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CARAVEL

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Caravel CV

Single boiler with heat exchanger	•
Semi-automatic version available	•
1-3 Groups	•
Compact version available	•
Small Cups models available	•
Cup warmer	•
LED Lighting as optional	•



FIAMMA® CARAVEL 1 CV



FIAMMA® CARAVEL 2 CV
COMPACT



FIAMMA® CARAVEL 2 CV



FIAMMA® CARAVEL 3 CV



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Easy access



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Fiamma espresso machines have been designed to make access to all vital parts of the machine quick and easy

→ Service can continue normally during technical maintenance or assistance





QUADRANT



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FIAMMA® QUADRANT

Traditional heating system enhanced with advanced barista features
Several solutions in one line



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QUADRANT



espresso machines experts

Digital management

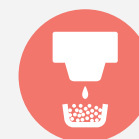
User-friendly Barista Ergonomics

Ergonomic knobs & handles and reinforced filterholders

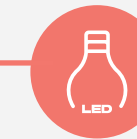
PID temperature control

Electronically adjustable pre-infusion

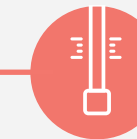
Programmable duration of pre-infusion



Shot Timers

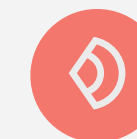


LED Lighting



Cool-touch

Available as optional: Heat-insulated steam wands



ECHO by Fiamma

IoT solution for remote management

FIAMMA® QUADRANT BARISTA



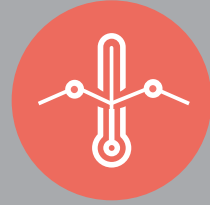
commercial





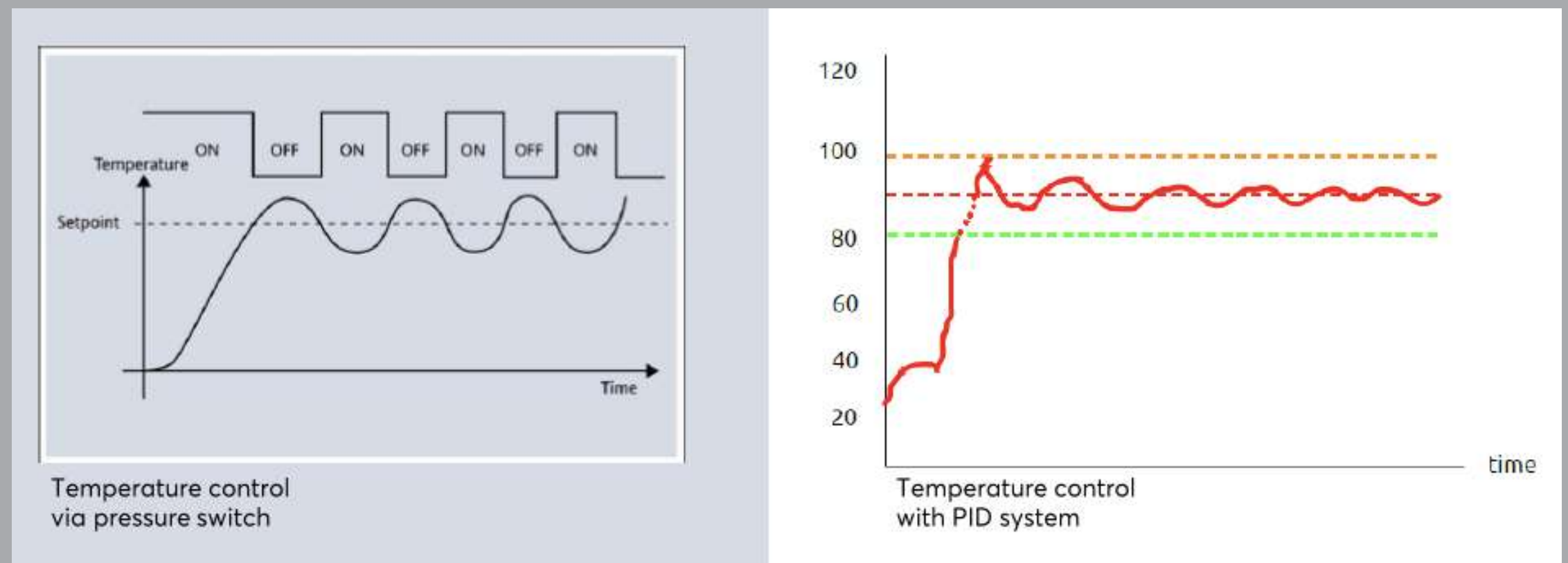
PID Temperature Control

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A PID uses an algorithm to reach the set temperature with the least temperature inertia. The heating elements “flash” intermittently just before reaching the desired temperature.

- ✓ FIAMMA® QUADRANT BARISTA
- ✓ FIAMMA® COMPASS DB
- ✓ FIAMMA® VELA DUAL
- ✓ FIAMMA® COMPASS MB
- ✓ FIAMMA® NAU JUST
- ✓ FIAMMA® VELA CLASSICA
- ✓ FIAMMA® VELA NINEBAR
- ✓ FIAMMA® VELA PP
- ✓ FIAMMA® ASTROLAB MB
- ✓ FIAMMA® ASTROLAB PP





QUADRANT

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espresso machines experts

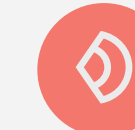
Shot Timers

Monitoring of extraction time with one look at the shot timer directly above the group



Digital Management

Control all working and business parameters like clock incl. rest times, welcome message, maintenance alerts and counters



ECHO by Fiamma

IoT solution for remote management

FIAMMA® QUADRANT BARISTA



fiamma
Srl
QUADRANT TC BARISTA BLACK
S/N 2900155
220V~ 50-60Hz 3700W
1501-101 Aveiro - Made in Portugal (EU)



commercial





QUADRANT

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Quadrant CV

Quadrant DSP

Quadrant Barista

Single boiler with heat exchanger	•	•	•
Temperature control via PID	-	•	•
Semi-automatic version available	•	-	-
Display		•	•
Digital Management		•	•
Shot timers		via display	•
IOT available	-	•	•
LED lighting	optional	optional	•





ECHO 

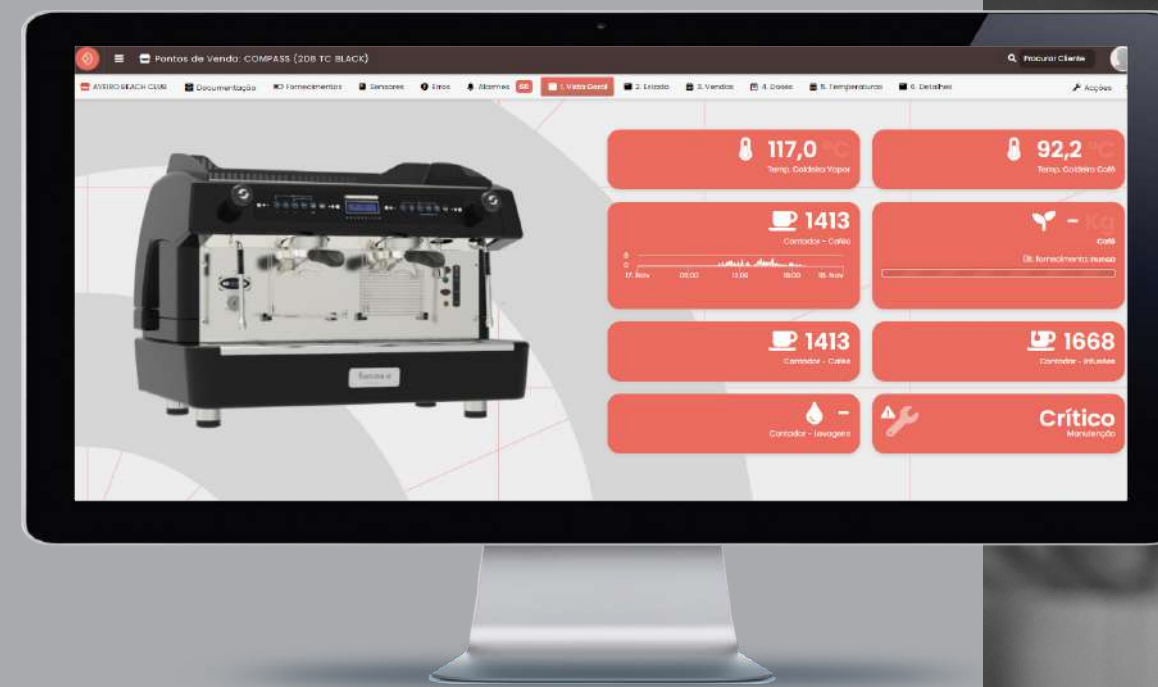


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ECHO by Fiamma is a remote management solution developed for coffee machines, connected with sensors that transmit technical information and alerts in real time.

- ✓ FIAMMA® QUADRANT DSP
- ✓ FIAMMA® COMPASS DB



CONTROL PANEL



REMOTE CONTROL





COMPASS DB



FIAMMA® Compass Dualboiler

The smart solution for your coffee business

Fine-tuned temperature and extraction control

fiamma



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Commercial



COMPASS DB

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espresso machines experts

PHS

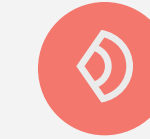
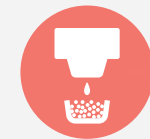
DHG

Dry-heated groups

Electronically adjustable pre infusion

Programmable duration of pre-infusion

PID temperature control

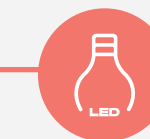


ECHO by Fiamma

IoT solution for remote management



Digital Management



LED Lighting



Dual Boiler

Independent boilers for steam and coffee.

FIAMMA® COMPASS DUALBOILER



commercial





D H G

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Dry-heated group: The group head is heated via an electrical heating element and controlled individually.

→ **Exact control of the temperature of each group head, avoiding eventual overheating**

- ✓ FIAMMA® COMPASS DB
- ✓ FIAMMA® VELA DUAL
- ✓ FIAMMA® COMPASS MB
- ✓ FIAMMA® NAU JUST
- ✓ FIAMMA® VELA NINEBAR
- ✓ FIAMMA® VELA PP
- ✓ FIAMMA® ASTROLAB MB
- ✓ FIAMMA® ASTROLAB PP





PHS

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Before reaching the coffee boiler, water passes through the steam boiler and is heated up to ca. 75° C, granting perfect temperature stability.

- ✓ FIAMMA® COMPASS DB
- ✓ FIAMMA® VELA DUAL
- ✓ FIAMMA® COMPASS MB
- ✓ FIAMMA® ASTROLAB MB
- ✓ FIAMMA® ASTROLAB PP

- Thermal stability
- Increased performance
- Faster and more energy efficient heating of the coffee water





COMPASS DB

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Compass Dualboiler

Heating system	Dualboiler + DHG
Temperature control via PID	•
Digital management	•
Time-adjustable pre-infusion	•
Shot timers	•
PHS	•
Energy saving	eco-mode/ switch-off groups



FIAMMA® COMPASS DB 3

espresso machines experts



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VELA DUAL



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FIAMMA® VELA DUAL

Powerful and efficient

The commercial sized of the Fiamma®
Vela

Advanced barista features



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VELA DUAL

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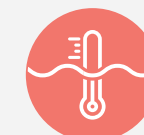
espresso machines experts

Digital Management

Easy control and real-time monitoring via the generous OLED-Display

PID temperature control

Cool-touch steam wands

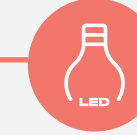


PHS
Pre-heating system



Instant Flush

Activate the group flush with one touch on the shortcut button



LED Lighting



Dual Boiler



FIAMMA® VELA DUAL

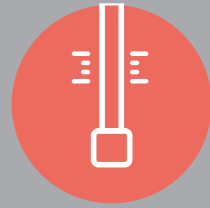


commercial





Cool-touch Steam wands



Heat insulation
Easy rotation
Fiamma easy steam nozzles

- Safety
- Speedier workflow
- Barista-friendly ergonomics

- ✓ FIAMMA® VELA DUAL
- ✓ FIAMMA® COMPASS MB
- ✓ FIAMMA® VELA NINEBAR
- ✓ FIAMMA® VELA CLASSICA
- ✓ FIAMMA® VELA PP
- ✓ FIAMMA® ASTROLAB MB
- ✓ FIAMMA® ASTROLAB PP

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VELA DUAL

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Vela Dual

	Vela Dual
Heating system	Dualboiler + DHG
Temperature control via PID	•
OLED-Display	•
Digital Management	•
Shot timers	•
Small cup	•
PHS	•
Energy saving	eco-mode, sequential heating
360° mobility knobs	•



commercial





COMPASS MB



fiamma 11

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Digital Management via Touchscreen display

Electronically adjustable pre-infusion

Programmable duration of pre-infusion

MultiBoiler

Independent boilers: 1 main boiler for water/steam, 1 coffee water boiler per group.

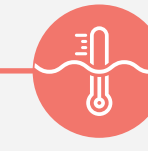


360° mobility knobs



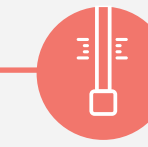
Mixed water

Temperature-controlled hot water



PHS

Pre-heating system



Cool-touch steam wands

FIAMMA® COMPASS MULTIBOILER



commercial





COMPASS MB

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Brew pilot

Make sure extraction is always on point with the visual brew pilot on the main display



Digital management

Monitor and control all parameters via the generous touchscreen display



Shot timers

Monitor extraction time with just one look for each group



commercial





Mixed water

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Temperature controlled hot water

- ✓ FIAMMA® COMPASS MB
- ✓ FIAMMA® ASTROLAB MB
- ✓ FIAMMA® ASTROLAB PP

- Even outflow of hot water
- Safety
- Precise temperature control





COMPASS MB

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Compass Multiboiler

Multiboiler heating system	water/ steam boiler + 1 boiler per group + DHG
Temperature control via PID	•
Digital management	•
Touchscreen	•
Shot timers	•
Energy saving	heat-insulated boilers/ eco-mode/ switch-off
PHS	•
Barista ergonomics	360° mobility knobs, LED lighting
Small cups available	•



FIAMMA® COMPASS 3 MB TC

espresso machines experts



commercial 



Premium Range: Price Segments

fiamma 

14K

astrolab pp



12K

10K

astrolab mb



8K

vela dual



6K

vela pp



4K

vela mb



vela classica



2K

nau classica



nau just





PREMIUM MACHINES



espresso machines experts



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FIAMMA® NAU

Prosumer segment, suited for home and professional use

Available in classic and DB version

Powerful steam

Plug and Play



premium 



NAU

fiamma 11



espresso machines experts

360° mobility knob



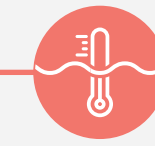
Plug'n'Play

Removable 2.5 l water tank and drip tray



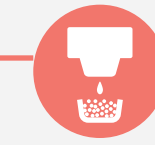
Dual Boiler

Independent boilers for steam and coffee.

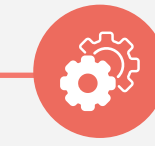


PID temperature control

Precise temperature control on 3-points: Boiler, group and group head



Static Pre-Infusion



Pump

Rotative pump available as optional (NAU Just Pro)

FIAMMA® NAU JUST



premium



NAU



Manual Chronometer

Enjoy every moment of the extraction process by measuring

Classic E61 group



FIAMMA® NAU CLASSICA

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360° mobility knobs

Plug'n'Play

Removabe 3 l water tank and drip tray

Levetta

Manual activation of extraction





NAU

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Nau Just

Nau Classica

Boiler system	Dual	Single with heat exchanger
Temperature control	PID	Pressostat
Boiler capacity	0.5 l + 0.8 l	2 l
Shot timer	Display	Chronometer
Digital management	•	-
Pre-infusion	-	Manual (levetta)
Energy options	tbc	heat insulated boiler
Pump	vibratory/ rotative (optional)	vibratory/ rotative (optional)
Plug'n'Play	2 l tank with drip tray	2l tank with drip tray





VELA



FIAMMA® VELA

Available with PressureProfiling,
Ninebar or the Classical E61 version
For design-sensitive coffee purists
Highly customizable

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VELA

fiamma 



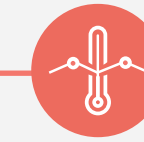
espresso machines experts

360° mobility knobs



Classic E61 group

Pump
Rotative pump standard



PID temperature control
Precise temperature control of the boiler

Levetta
Manual activation of extraction



Plug'n'Play FLEX
Removable 4.5 l water tank and drip tray + easy connection to water grid



FIAMMA® VELA CLASSICA





VELA

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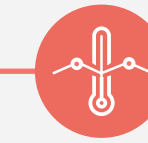
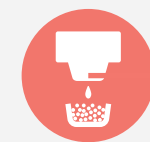
Digital Management

Time-adjustable pre-infusion

Programmable duration of pre-infusion

Cool-touch steam wands

and generous steam boiler 4 l



360° mobility knobs

PID temperature control

3-points: Boiler, group and group head

Plug'n'Play FLEX

Removable 4.5 l water tank and drip tray + easy connection to water grid

FIAMMA® VELA NINEBAR



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VELA

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espresso machines experts

e-Lever

Controls the gear pump at any moment of extraction, with just a slight touch

PID temperature control

Precise temperature control on 3-points: Boiler, group and group head

Cool-touch steam wand



Pressure Profiling

Instant Flush

Activate the group flush with one touch on the shortcut button

Plug'n'Play FLEX

Removable 4.5 l water tank and drip tray + easy connection to water grid

FIAMMA® VELA PRESSUREPROFILE



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What is Pressure Profiling?

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Individual pumps allow the barista to electronically control the pressure of each extraction from 2-10 bar.

- Pressure can be adapted to the special characteristics of the coffee bean
- Pre-infusion is defined manually

- ✓ FIAMMA® VELA PP
- ✓ FIAMMA® ASTROLAB PP





VELA



espresso machines experts



Vela Classica



Vela 9Bar



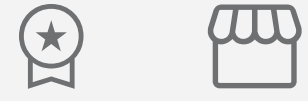
Vela PressureProfile

	Vela Classica	Vela 9Bar	Vela PressureProfile
Boiler system	Single with heat exchanger	Dual + DHG	Dual + DHG
Pressure Profiling	-	-	•
Temperature control	PID	PID	PID
Digital management	-	•	•
Energy options	-	Eco-mode, insulated boilers	Eco-mode, insulated boilers
Plug'n'Play PLUS	•	•	•
Barista ergonomics	•	•	•
Instant flush	-	•	•





ASTROLAB



FIAMMA® ASTROLAB

Flagship line
State-of-the-art extraction
technology



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espresso machines experts

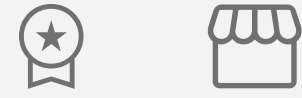


premium



ASTROLAB

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Digital Management

Inuitive interface with generous buttons and OLED display

PHS

Multiboiler



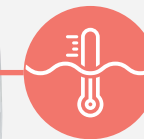
Energy saving

Heat-insulated boilers, eco-modes



Instant Flush

Activate the group flush with one touch on the shortcut button



PID temperature control



Cool-Touch steam wands



FIAMMA® ASTROLAB MULTIBOILER

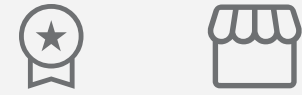


premium 



ASTROLAB

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Pressure Profiling

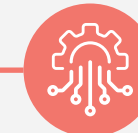
Cool Touch steam wands

Multi Boiler



e-Lever

Controls the gear pump at any moment of extraction, with just a slight touch

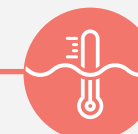


Digital Management



Instant Flush

Activate the group flush with one touch on the shortcut button



PHS



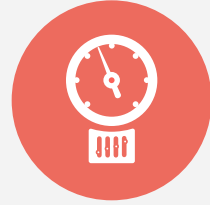
FIAMMA® ASTROLAB PRESSURE PROFILE



premium 



ASTROLAB



Manual Profile

Activate manual mode for free-style profiles

In Command

Activate profiles with a touch of the e-lever

Pressure Profiles

Create and save up to 5 PressureProfile recipes



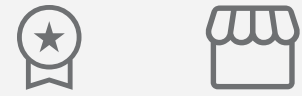
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espresso machines experts





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espresso machines experts



Astrolab Multiboiler

Astrolab PressureProfile

Boiler System	Multiboiler + DHG	Multiboiler + PressureProfiling
Temperature control	PID	PID
Pressure Profiling	-	•
Barista control	Interface	e-lever + interface
Digital management	•	•
Display	OLED	Touchscreen
Energy options	Heat-insulated boilers, eco-modes	Heat-insulated boilers, eco-modes
Instant flush	•	•
Barista featuresf	LED-light, 360° mobility knobs, ergonomics	LED-light, 360° mobility knobs, ergonomics





Energy Saving Options: Overview



HEAT-INSULATED BOILER

Boilers wrapped in heat jackets

NAU
COMPASS MB
VELA
ASTROLAB



ECO-MODE

Electronics manage the heating elements of each boiler independently to avoid using the full power of the machine

QUADRANT DSP/ BARISTA (MANUAL)
COMPASS
NAU JUST
VELA
ASTROLAB



SWITCH-OFF

Easy switch-off of individual groups

COMPASS MB
VELA DUAL
ASTROLAB



PHS

Pre-heating system of coffee water, energy-efficiently using the water/steam boiler as flow-heater

COMPASS
VELA
ASTROLAB



DIGITAL MANAGEMENT

Setting rest times and rest days

QUADRANT DSP + BARISTA
COMPASS
VELA
ASTROLAB



SEQUENTIAL HEATING

Coffee boiler heated first, water/steam boiler second

COMPASS
NAU JUST
VELA
ASTROLAB





Energy Saving Options

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	Quadrant	Compass DB	Compass MB	NAU Classica	Vela Classica	Vela NineBar	Vela PProfile	Vela Dual	Astrolab MB	Astrolab PProfile
Sequential heating		•	•			•	•	•	•	•
Eco-mode	manual	manual	•			•	•	•	•	•
Switch-off boilers/ groups			•				•		•	•
Heat-insulated boiler			•	•		•	•		•	•
PHS		•	•				•		•	•



Thank you!

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