

FLYTEK ESPRESSO COFFEE MACHINES

EMOZIONI D'ACCIAIO

"It had all the qualities to make me fall in love, plus one: **steel**"

Technology, steel, artisans, engineers, artists, made in Italy, handmade, design, research. In one word, FLYTEK.

PAST

FLYTEK is a trademark owned by Tecno Meccanica S.r.l., a corporation of the Tecnolamiere group, which is a historic Tuscan company operating in the engineering sector, **founded by Ginanni and Cipollini in Serravalle Pistoiese in 1973**, and partner of the most important manufacturers of HORECA machines worldwide. Production, design and engineering has always been carried out in close contact with customers, who have encouraged continuous technological development.

Tecnolamiere was able to satisfy any demand, with a personalised and accurate service. This partnership path, targeted at the research of qualitative and technological excellence, allowed the Tuscan company to successfully expand. In fact, today it is present in various market sectors such as **Coffee Machinery**, **Packaging**, **Pharmaceutical**, **Industrial Automation**, and **Lighting**. Several are the collaborations with designers and architects for special orders, evidencing productive excellence appreciated at all levels.

Even after the generational passage and growth in dimensions and turnover, the company has always remained faithful to the ideas and values of the founding fathers: respect of work and human capital, support and maintenance of the production in Tuscany, in the territory of its historical roots. A winning and far-sighted choice, since today Italian craftsmanship, design, and know-how are more and more appreciated worldwide.

PRESENT

FLYTEK is the division dedicated to single-portion **professional coffee machinery for the HORECA and HOME AND OFFICE sectors**. To satisfy a more and more strategic market area, with paper coffee pods and FAP capsules system have been added to the range, satisfying even the most demanding customers. Today, FLYTEK has a plant of about 2500 square metres in Serravalle Pistoiese, result of an enlargement of the historical site located in Tuscany. Here the structures and mechanical components, which are then assembled by qualified workers, are produced with state-of-the-art technologies developed by our Research and Development department. The results are greatly appreciated steel "jewels".

FLYTEK is a leading company in the production of **coffee machines which are completely Made in Italy**. Everything, from the initial idea to the finished product, is made in Italy, in Tuscany.

FLYTEK has received the ISO 9001 quality management system certification and stands out for its important collaborations with universities, steelworks, and directional consultancies. The company cares about the continuous training of human capital and pays maximum attention to the social aspect, by respecting ethical values.











THE FLYTEK LOGO

Our logo is strongly linked to Tuscany: in fact, the pegasus is the symbol of the Tuscan flag and has been taken from a 16th century coin drawing by the artist Benvenuto Cellini.

Inspired by this symbol, Flytek designed a winged horse with open wings to convey the courage and willingness to set out on its mission.

Our pegasus was then inserted into a classic shield that symbolises a medieval city like Serravalle Pistoiese

DESIGN

The style of the FLYTEK coffee machines is easily recognisable. **Entirely developed in steel**, the shapes of every machine are linear, rigorous and rational, as in the tradition of the great reference design (Le Corbusier, Mies Van der Rohe, Walter Gropius are our inspirers), to reach the modernism that we like to represent in each model, as we are oriented towards the study of pure and universal shapes. A pure steel FLYTEK coffee machine must become an always contemporary and modern design product, an elegant classic.

STEEL

The main characteristic is evident: all our coffee machines are made of top quality stainless steel. Our production roots stem from the processing of the steel and, for us, the noblest material that exists has no secrets. Durability, beauty, luminosity, all characteristics that in our hands are transformed into Italian artworks. We do not use only steel, but also other precious or sustainable materials, such as wood, aluminium, and high-quality polymers.

ENGINEERING

Not only design, but especially functionality. A team of engineers works in FLYTEK every day to develop **the technological heart of our espresso coffee machines**, which differentiate from the others because every single mechanism is studied to produce the ultimate experience of taste. Compared to the other companies on the market, the company boasts the assembling of original groups on every model, entirely designed, produced, and patented by the FLYTEK team.

QUALITY

Maximum quality is developed in every single component. It is a matter of thoroughness, pride, and tenacity. Our Tuscan origin drives us to work by hand, creating products of the highest quality. Nothing is imported, everything is rigorously studied and produced in Italy, with noble and sustainable materials. FLYTEK coffee machines are sturdy, devised to be long-lasting. Their value lies within the content, a value to invest on now more than ever.







MADE IN ITALY







The pride of being FLYTEK, 100% italian espresso machines.

Why are FLYTEK machines the best?

Because they are entirely made in Italy, handmade one by one, with 100% Italian components. But that's not all. Here all the pluses we are proud of and that made us successful.

- Line dedicated to machines with an environmentally-friendly energy and CO2 saving technology.
- Scale and maintenance are reduced to minimum thanks to the technology studied by our team of engineers.
- MOCA (Materials and Objects in Contact with Food) Certification.
- ISO 9001 quality management system, apart from specific product certifications.
- Ista-certifiable packaging, through verification of the resistance and efficacy of the
 packaging by simulating the basic stress that may usually occurs during a normal
 transport cycle.
- Only noble materials: steel, wood, quality leather, and top-quality polymers.
- Immediate availability of all the spare parts made in Italy.
- Free training courses for technicians as regards extraordinary and non-extraordinary maintenance, with issuing of a certificate, bespoke to ensure the best assistance service.











HORECA ESPRESSO **COFFEE MACHINES**

For the **professional sector** FLYTEK offers paper pod espresso coffee machines of the highest quality, which combine comfort and safety of the pod with the high technology of the coffee delivery system, guaranteeing a perfect aroma every time. For bars and restaurants with a low coffee consumption, it is not worthwhile to have an expensive professional coffee machine with 2-3-4 groups and built-in coffee grinder. In fact, such a device is bulky as well as hard to clean and maintain. Moreover, the increasingly widespread lack of professionalism makes it difficult to obtain a constant in-cup quality with the same blend.

The ideal solution? Choose FLYTEK's professional coffee machines, tailored to enhance the blends you have selected.





HORECA FIRST

The jewel is EXCELSA, which satisfies even the most demanding.

EXCELSA is the FLYTEK top-of-the-range professional model, the new point of reference among the Horeca machines with pods system.

An example of exclusivity and technology, which combines sturdiness with elegance without any compromise, dedicated to those who are particularly demanding as regards aesthetics and performances. EXCELSA is the model to propose to anyone running a luxury, gourmet and exclusive venue, where it will speak about you in a language that matches the quality of your coffee.

HORECA FIRST

EXCELSA

Perfection for everyone!

EXCELSA stands out as the most professional espresso pod machine on the market. Its stainless steel steam boiler, boasting a generous 4.0-liter capacity and armored heating element, ensures a powerful and consistent steam flow. Electronic pre-dosing comes standard, enabling the simultaneous extraction of up to 4 coffees without concerns about grind or tamping differences. Each group is equipped with a stainless steel volumetric counter, guaranteeing precise delivery of the programmed coffee quantity. Standard features also include a high-pressure rotary pump for direct water connection, stainless steel cup warmer, and more. Optional upgrades further enhance EXCELSA both aesthetically and technically.

Available in Matte Black, Passion Red, and Glossy Stainless Steel.







- Power supply: 220-230 V
- Frequency: 50/60 Hz
- Max. absorption: 3,200 W
- Coffee groups max. pressure: 20 bar
- Coffee groups average pressure: 8 bar
- Water supply: connection to water supply network with rotary pump
- Water boiler capacity: 4.0 l
- Main material: 430 stainless steel
- Weight: 49 Kg ca.

SIZE

• LxHxP: 715x460x580 mm









HORECA PROFESSIONAL

Sturdiness and technology, combined with utmost beauty.

For your customers from the hospitality industry, choose the ultimate target reached in the industry regarding quality and performance: FLYTEK professional machines. The indestructible quality of steel and a technology studied by our engineers to reduce to minimum the levels of scale, improving at the same time the performances: **this way, you will always obtain the ultimate taste and perfect pouring of your coffee.**







- Power supply: 220-230 V
- Frequency: 50/60 Hz
- Max. absorption: 3,000 W
- Coffee groups max. pressure: 20 bar
- Coffee groups average pressure: 8 bar
- Water supply: connection to water supply network with rotary pump or 5 I tank
- Water boiler capacity: 2.3 l
- Main material: 430 stainless steel
- Weight: 38 Kg ca.

SIZE

• LxHxP: 750x450x560 mm



STAINLESS STEEL



HORECA PROFESSIONAL

ZIP PRO 3

Flexibility without compromise

We envisioned a machine designed to meet the needs of establishments experiencing significant fluctuations in demand – from serving just a few coffees, perhaps sporadically, to handling a rush of multiple cups in rapid succession. This is how ZIP Pro 3 was born: an exceptionally versatile model that allows you to keep just a single brewing group active during quieter periods, while also enabling you to brew up to three coffees simultaneously when demand peaks. ZIP Pro 3 makes no compromises, even when it comes to steam and hot water production, as it features the same high-performance stainless steel boiler as the eXtra model.







- Power supply: 220-230 V
- Frequency: 50/60 Hz
- Max. absorption: 3,250 W
- Coffee groups max. pressure: 20 bar
- Coffee groups average pressure: 8 bar
- Water supply: connection to water supply network or tank
- Water boiler capacity: 2.3 l
- Main material: stainless steel 430
- Weight: 28 Kg ca.

SIZE

• LxHxP: 600x430x435 mm



HORECA PROFESSIONAL

ZIP PRO 2

WITH ECO-FRIENDLY COFFEE POD SYSTEM

The ZIP PRO 2 FLYTEK coffee machine with pods system represents the heart of FLYTEK offer in the Horeca sector. It is the ideal solution for **venues with an average consumption**, it is made of shiny stainless steel, it is equipped with **2 coffee pouring groups**, and can be customised according to your needs. Available with manual or electronic control of doses, with a 5-litre tank or connection to water supply network, with or without steam and hot water boiler. FLYTEK always produces coffee machines that are individually tailored for your professional customers.







- Power supply: 220-230 V
- Frequency: 50/60 Hz
- Max. absorption: 3,000 W
- Coffee groups max. pressure: 20 bar
- Coffee groups average pressure: 8 bar
- Water supply: connection to water supply network or 5 I tank
- Steam boiler capacity: 2.3 l
- Main material: 430 stainless steel
- Weight: 27 Kg ca.

SIZE

• LxHxP: 600x430x435 mm



HORECA PROFESSIONAL

ZIP TWIN VAPORE

Maximum Performance, Minimal Footprint

Specifically designed for HORECA operators in need of a two-group pod machine that takes up minimal space — just 31 centimeters wide — ZIP Twin Vapore is built with FlyTek's renowned craftsmanship, inherited from its larger siblings. It features a full stainless steel body and frame for maximum durability, a generous 3-liter water tank for extended operation, and a powerful professional-grade steam boiler of over one liter, also made of stainless steel.





- Power supply: 220/230 V
- Frequency: 50/60 Hz
- Max. absorption: 2,500 W
- Coffee groups max. pressure: 20 bar
- Coffee groups average pressure: 8 bar
- Tank capacity: 3 l
- Steam boiler capacity: 1.1 I
- Main material: 430 stainless steel
- Weight: 18 Kg ca.

SIZE

• LxHxP: 310x380x430 mm







ESPRESSO MACHINES FOR HOME AND OFFICE

Open the door to an Italian artwork.

For the most discerning domestic and OCS customers, who want to enjoy your coffee in the best possible way at home and in the office, we have the most varied range on the market. The FLYTEK 1-group coffee pod machines are professional coffee bar machines designed for home and office. True jewels of design and Made in Italy, authentic handmade works of art!

Each roaster creates products that completely differ from the others. That's why we carry out repeated tests taking into account the various parameters of your pods: degree of grinding, weight, pressing and so on. This enables us to produce technically tailor-made machines that are optimised for the delivery of your specific product. The advantages for the roasting company are considerable: greater end-user satisfaction, which translates into increased consumption at home and in the office, and therefore into loyal customers over time.

HOME AND OFFICE

MAXIBAR

The professional coffee machine for your home

MaXibar is a synthesis of our top-of-the-range models for bars, but has been specifically designed for the household. The main features of this coffee maker are the powerful steam and hot water boiler and the high-performance brewing unit - everything directly "borrowed" from the big sisters. The noble steel casing (available in the colours matt black, passion red and glossy stainless steel) turns the MaXibar coffee machine into a precious and indispensable furnishing accessory for modern coffee-loving families.



STAINLESS STEEL

FEATURES

- Power supply: 220-230 V
- Frequency: 50/60 Hz
- Max. absorption: 2,200 W
- Coffee groups max. pressure: 20 bar
- Coffee groups average pressure: 8 bar
- Tank capacity: 3 l
- Steam boiler capacity: 2.3 l
- Dip tray capacity: 1.2 l
- Main material: 430 stainless steel
- Weight: 21 Kg ca.

SIZE

• LxHxP: 385x415x510 mm





PASSION RED



MATT BLACK





HOME AND OFFICE

ZIP BASIC

The professional miniature coffee machine for families

WITH ECO-FRIENDLY COFFEE POD SYSTEM

Simple, minimal and functional lines - home sweet home. ZIP BASIC, absolutely the FLYTEK best seller, is the ideal device for those who want to offer to their domestic customers robustness, Italian design, fine materials and the smallest footprint at the same time. For home and family, 100% Made in Italy, with a 1 liter tank, made of polished stainless steel, this coffee machine is the little one that everyone loves.





- Power supply: 220/230 V
- Frequency: 50/60 Hz
- Max. absorption: 700 W ca.
- Coffee groups max. pressure: 20 bar
- Coffee groups average pressure: 8 bar
- Tank capacity: 11
- Dip tray capacity: 300 cm³
- Main material: stainless steel
- Weight: 6 Kg ca.

SIZE

• LxHxP: 195x283x300 mm ca.



HOME AND OFFICE

ZIP NERO OPACO

The taste of elegance

WITH ECO-FRIENDLY COFFEE POD SYSTEM

We took our ZIP Basic coffee machine, applied a modern matt-effect colour and enriched it with precious frames (front and side) in polished stainless steel. ZIP Nero Opaco replicates all the technical and delivery features of ZIP Basic, but with something extra.





- Power supply: 220/230V
- Frequency: 50/60Hz
- Max. absorption: 700 W ca.
- Coffee groups max. pressure: 20 bar
- Coffee groups average pressure: 8 bar
- Tank capacity: 11
- Dip tray capacity: 300 cm³
- Main material: stainless steel
- Weight: 6 Kg ca.

SIZE

• LxHxP: 195x283x300 mm ca.







AT THE SERVICE OF COFFEE ROASTING COMPANIES

FLYTEK distributes coffee machines in Italy and around the world through the coffee roasting companies, studying the most suitable technical solutions for their specific coffee blends, which are real **tailor-made technological creations**. FLYTEK offers this exclusive service in order **to obtain the perfect espresso coffee**, just as a fashion house expertly designs a smart tailor-made suit. This is the Made in Italy excellence.

Thanks to its internal team of engineers, only FLYTEK is able to adapt the technological and mechanical system of espresso coffee machines, tailored to the type of special coffee produced by the coffee roasting company. With FLYTEK's "tailor-made" service, the coffee roasting company has the guarantee of obtaining an excellent result: a machine that always produces a coffee of the highest quality, cup after cup.

FLYTEK also takes care of the training of the personnel of its coffee roasting customers, putting at disposal its own qualified technicians for dedicated hours of courses.





ASSISTANCE & SPARE PARTS

Being at the service of the coffee roasting companies also means guaranteeing all-round technical support. We supply drawings, exploded technical views and spare parts price lists for all your coffee machines. Spare parts are definitely our strength. The spare parts ordered are usually available within only 2 working days.

Design, research and development are activities which are constantly related to your needs. FLYTEK models are tailor-designed and produced. And these are not mere words: in fact, they can also be customised with your brand through a sophisticated laser marking treatment, using the most innovative fibre technology that modifies the stainless steel surface, permanently etching your brand. Almost like a tattoo. In addition, the machines can be enriched with optionals specifically designed for every single model, taking into account their characteristics, in order to produce them in accordance with your needs.





For any information on our models, on the nearest service point, for the complete list of spare parts, for instructions and maintenance videos, please visit our official website

www.flytekitalia.com

Tecno Meccanica Srl

Production division:

Via Marlianese 33 - 51034 Serravalle Pistoiese (PT)

Phone +39 0573 191 0072 - VAT NR. 01849030471

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