

**Contact and invoicing:**

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Exhibitor	Hall / Stand no.	Outdoor exhibition area / Block
VAT no.	Contact	
Street / P.O. Box	E-mail	
Country / Town / Postcode	Tel. with area code and ext.	Fax with area code and ext.

## Coffee machines

Quantity	Description	Unit	EUR
<b>Fully automatic coffee machines</b>			
	<b>Nivona 7 Series</b> Suitable for 2 x coffee/espresso, 1 x cappuccino/macchiato or 1 x hot water, capacity: 30 cups/day, up to 10 cups/hour. Power/consumption: 230 V/1.5 kW, W x H x D in mm: 240 x 340 x 460, weight, dry: 11 kg	1	180.00
	<b>Nivona 8 Series</b> More aroma and even better coffee taste, combined with high user-friendliness. Suitable for making 2 x coffee/espresso, 2 x cappuccino/macchiato or 1 x hot water. Capacity: 30 cups/day, up to 15 cups/hour. Power/consumption: 230 V/1.5 kW, W x H x D in mm: 240 x 340 x 460, weight, dry: 11 kg	1	220.00
	<b>Nivona 9 Series</b> State-of-the-art coffee making. 5" Touch display, illuminated water tank (eight colors), quiet grinder. Suitable for 2 x coffee/espresso, 2 x cappuccino/macchiato or 1 x hot water, capacity: 50 cups/day, up to 20 cups/hour. Power/consumption: 230 V/1.5 kW, W x H x D in mm: 280 x 360 x 560, weight, dry: 15 kg	1	250.00
	<b>Nivona 1030</b> Very quiet grinder, large bean container, large water tank, twin thermo block. Capacity: 100 cups/day, up to 30 cups/hour. Power/consumption: 230 V/2.7 kW, W x H x D in mm: 300 x 420 x 480, weight, dry: 17 kg	1	290.00
	<b>Jura WE 6</b> Coffee classic for your exhibition stand—from ristretto and espresso down to a café crema. Suitable for 2 x coffee/espresso/ristretto or 1 x hot water, capacity: 30 cups/day, up to 15 cups/hour. Power/consumption: 230 V/1.5 kW, W x H x D in mm: 295 x 419 x 444, weight, dry: 10 kg	1	250.00
	<b>Jura WE 8</b> Coffee specialties with simple operation thanks to the one-touch function. Suitable for 2 x coffee/espresso, 1 x cappuccino/macchiato or 1 x hot water. Capacity: 30 cups/day, up to 15 cups/hour. Power/consumption: 230 V/1.5 kW, W x H x D in mm: 295 x 419 x 444, weight, dry: 10 kg	1	290.00
	<b>Jura Xs9 Classic</b> The robust allrounder. Suitable for 2 x coffee/espresso, 1x cappuccino/macchiato or 1 x hot water, capacity: 60 cups/day, up to 25 cups/hour. Power/consumption: 230 V/1.5 kW, W x H x D in mm: 410 x 470 x 390, weight, dry: 14 kg	1	290.00
	<b>Jura XJ9 Professional</b> Suitable for 2 x coffee/espresso, 1 x cappuccino/macchiato or 1 x hot water. Capacity: 60 cups/day, up to 25 cups/hour. Power/consumption: 230 V/1.5 kW, W x H x D in mm: 340 x 500 x 440, weight, dry: 13 kg	1	330.00
	<b>Jura Impressa X9 Classic</b> Very powerful and fast with two heating circuits. Suitable for 2 x coffee/espresso, 1x cappuccino/macchiato or 1 x hot water (steam valve). Capacity: 100 cups/day, up to 45 cups/hour. Power/consumption: 230 V/2.2 kW, W x H x D in mm: 430 x 590 x 510, weight, dry: 21 kg	1	440.00

<b>Jura Giga X7/8/9</b> Designed for maximum performance, intuitive operation via touch display. Suitable for 2 x coffee/espresso/ristretto, 2 x cappuccino/macchiato or 1 x hot water. Capacity: 200 cups/day, up to 80 cups/hour. Power/consumption: 230 V/2.7 kW, W x H x D in mm: 370 x 580 x 500, weight, dry: 19 kg	1	690.00
<b>Jura Giga X7c</b> Designed for maximum performance and ease of use. The machine is supplied with fixed water connection and water filter. Suitable for 2 x coffee/espresso/ristretto, 2 x cappuccino/macchiato or 1 x hot water, Capacity: 200 cups/day, up to 80 cups/hour. Power/consumption: 230 V/2.7 kW, W x H x D in mm: 370 x 580 x 500, weight, dry: 19 kg (Please order the water connection separately in the exhibitor shop under Stand Technology)	1	720.00
<b>Macchiavalley Nevis</b> The machine is noise reduced by 50% and therefore ideal for conference rooms. Suitable for 2 x coffee/espresso, 1 x cappuccino/macchiato or 1 x hot water (coffee pot function). Capacity: 80 cups/day, up to 30 cups/hour. Power/consumption: 230 V/1.5 kW, W x H x D in mm: 360 x 520 x 490, weight, dry: 19 kg	1	350.00
<b>Macchiavalley Fuego</b> Excellent design combined with a quiet grinder and optimum noise insulation. Thanks to the noise reduction, coffee preparation is incredibly quiet. This exceptionally quiet brewer and grinder operation is achieved due to an insulating housing. Suitable for 2 x coffee/espresso, 2 x cappuccino/macchiato or 1 x hot water. Capacity: 30 cups/day, up to 20 cups/hour. Power/consumption: 230 V/1.6 kW, W x H x D in mm: 380 x 410 x 450, weight, dry: 19 kg	1	1,190.00
<b>Soft water for coffee machines</b> Specially filtered water with a hardness level of 3° for a soft and full-bodied coffee enjoyment, 20-liter container with spigot	1	20.00
<b>Milk cooler</b> Matching milk cooler as a supplement to your coffee machine order (indispensable when using fresh milk).	1	30.00
<b>Portafilter machines</b>		
<b>Single-boiler models</b> The range includes various models by manufacturers ECM and Belezza. All machines feature professional tilt valves for steam and hot water dispensing, pressure gauge, high quality E61 brewing unit, quiet rotary pump, switchable from water tank to fixed water connection (please order water connection separately in the exhibitor shop under Stand Technology). Coffee machine delivery includes accessories (coffee grinder, coffee grounds knockbox, tamper, milk jug). Power / consumption: 230 V/1.4 kW, W x H x D in mm: 325 x 475 x 390, weight, dry: 28 kg, 3-l water tank, fixed water connection possible	1	450.00
<b>Dual-boiler models</b> Our range includes different models and manufacturers. To meet your wishes, please contact us so that we can find a suitable machine for your needs. Coffee machine delivery includes coffee grinder, coffee grounds knockbox, tamper and water filter.	1	1,090.00
<b>Machines with triple-boiler brewing units</b> Models from retro to modern with special finishes or different designs. We will be happy to provide you with a quote tailored to your needs.	1	on request
<b>Reneka VIVA Semi-automatic</b> VIVA espresso machines with the latest technologies, Aroma Perfect, micro sieve & multi-coffee system, offer consistently perfect extraction quality and easiest handling for coffee preparation. BARISTA STEAM—the perfect, quick and easy milk frother. Fully automatic milk steaming thanks to built-in temperature sensor. W x H x D in mm: 710 x 510 x 510, power rating: 400 V/3.8 kw, 70 kg, fixed water connection recommended. Tank filling from water containers possible; delivery includes coffee grinder, coffee grounds knock box, tamper and water filter.		1,190.00
<b>Trained baristas</b> We offer specially trained staff for the operation of portafilter machines—guaranteed to provide maximum coffee enjoyment.	1	on request
<b>Additional coffee grinder</b> Required if a second type of coffee is used.	1	75.00

#### Filter coffee machines

<b>Bonamat Mondo 2</b> Delicious, fresh filter coffee, with LED water level indicator and self-regulating hot plates. Power/consumption: 230 V / 2.5 kW, capacity per hour: 144 cups, W x H x D in mm: 195 x 406 x 446, weight, dry: 9 kg	1	100.00
<b>Glass coffee decanter for Mondo 2</b> Bonamat coffee decanter with hinged lid	1	10.00
<b>Bonamat TH 10</b> Fast and easy—the best filter coffee in thermal coffee decanters. The TH 10 brews tasty fresh coffee directly into the special Bravilor Bonamat airpot or thermal decanter. This ensures that the aroma is retained for a long time. Power/consumption: 230 V / 2.5 kW. Capacity per hour 152 cups, W x H x D in mm: 235 x 406 x 545, weight, dry: 10 kg	1	120.00
<b>Pump action thermos for TH10</b> Bonamat Airpot Furento (pump action thermos): Delicious fresh coffee, but how to keep it tasty and hot? Choose the Airpot Furento by Bravilor Bonamat. The airpot has a modern design—durable, effective and ergonomic.	1	15.00

## Coffee

Quantity	Description	Unit	EUR
MIKAH—GOURMET ITALIAN COFFEE since 1984			
	<b>BLEND 1: OPERA—the coffee concert</b> A symphony comprising 100 % Arabica beans from South America and Asia with a very small share of beans from Central Africa. Medium body, sweet taste and very elegant aroma. A symphony of the senses.	1 kg beans	29.90
	<b>BLEND 2: BELLINO—a great personality</b> 80 % washed Arabica beans from the Caribbean combined with 20 % Kappi-Royal 17 Robusta beans from the Chandragir plantation in the Indian state of Karnataka. The perfect northern Italian espresso blend. Without a trace of bitterness, it has an intensive yet mildly chocolatey taste.	1 kg beans	28.90
	<b>BLEND 3: VIVALDO—everybody's darling</b> A typical Italian coffee blend comprising 70 % Arabica and 30 % choice Robusta beans. A real 'darling' with its strikingly full-bodied and, at the same time, rounded flavor.	1 kg beans	25.90
	<b>BLEND 4: ROSSINO—all day—all night</b> Arouse your senses with our blend of 60 % Arabica and 40 % Robusta beans for the true fans of classic filter coffee or coffee crema. Full body, full aroma and little acidity—truly a dream both day and night!	1 kg beans	26.90
	<b>BLEND 5: PICCANTO—the magician—decaf</b> We often believe that decaffeinated coffee cannot be compared to normal coffee. This blend is 97 % decaffeinated in purely physical terms and free of chemical residues. Piccanto is a 100 % Arabica blend—a veritable magician disproving all clichés.	250 g ground	9.90
	<b>BLEND 7: MILANO—a typical Italian</b> Let yourself be captivated by our newest Milan blend. A perfect coffee delight satisfying all lovers of full-flavored roasts.	1 kg beans	24.90
	<b>BLEND 10: NATURA—organic</b> The term nature is closely associated with the environment and sustainability. NATURA is our certified organic blend from ecological and sustainable coffee cultivation. No. 10 is roasted in best MIKAH tradition, bringing the unique emotions of our nature directly into your cup.	1 kg beans	32.90

## Coffee supplies

Quantity	Description	Unit	EUR
	<b>Organic UHT milk, tetra pack <sup>G</sup></b> Organic whole milk, pasteurized, with 3.5% fat content for a creamy milk foam.	1 l	2.30
	<b>Organic UHT milk, lactose-free <sup>G</sup></b> Organic whole milk, pasteurized, with 3.5% fat content	1 l	2.70
	<b>Organic oat milk</b> Organic Barista oats natural, organic oat- and soy-based drink from Europe, produced in Germany.	1 l	2.70
	<b>Organic beet sugar</b> Organic beet sugar from regional production, because we do not want rainforests to give way for agricultural land.	500 g	5.90
	<b>Organic sugar portions</b> Organic sugar packaged in recycled paper.	100 x 3.6 g	5.50
Allergens & Additives: G = Milk / Milk products			

## ■ Rent-a-Mobile Bar

Quantity	Description	Unit	EUR
	<b>APE with two fully automatic coffee machines</b> Historic APEs in colors red, blue or beige, incl. 2 Jura Impressa X9 fully automatic machines.	1	1,990.00
	<b>APE with portafilter coffee machine</b> Historic APE in colors red, blue or beige, equipped with a double spout portafilter machine incl. grinder and accessories.	1	2,250.00
	<b>Fiat 500 coffee bar with fully automatic machine</b> Fiat 500 Oldtimer, equipped with a Jura Impressa X9 fully automatic coffee machine.	1	2,490.00
	<b>Fiat 500 coffee bar with portafilter machine</b> Fiat 500 Oldtimer, equipped with a double-spout portafilter machine incl. grinder and accessories.	1	2,690.00

Place / date

Company stamp and legally binding signature of exhibitor

## ■ General Terms and Conditions of Rental (GTC)

- §1 These terms and conditions of business and rental (GTC) apply until further notice for all supply of event items, merchandise and services by the firm "WL Coffee&Stuff GmbH" on the exhibition grounds of Messe München, and are an integral part of each trade show confirmation.
- §2 The rented items and equipment are the property of:  
WL Coffee&Stuff GmbH, Kreuzstraße 16, 85664 Hohenlinden
- §3 All rental prices are quoted net per event in EURO plus statutory VAT.  
– Unless otherwise agreed in the order confirmation, the rental fee is due seven days prior to the event by bank transfer to our account.  
– For payment at the booth, only cash or credit card payment will be accepted.
- §4 The minimum order value for first deliveries to the Munich exhibition grounds is EUR 50 net; we also charge a one-off delivery fee of EUR 25 plus VAT. Follow-on orders are free of delivery charges.
- §5 The rental company is not liable in any way for any damage to clothing or health caused by the use of the rental items. Any claims for damages by third parties shall be borne by the renter. The liability of the renter begins with the delivery to the stand. This applies even if the booth is not manned.
- §6 The rented items are to be treated with care by the renter and must be returned in perfect condition. The renter shall notify any loss or damage and reimburse the amount of the loss value.
- §7 In case of order cancellation by the renter seven days or less before delivery, 100% of the order value will be due as cancellation fee.  
For changes of orders seven days or less before delivery, we charge a handling fee of EUR 15.

Place of Performance and Jurisdiction for both parties is Munich.  
Hohenlinden, December 01, 2019

Fully automatic  
coffee machines



Nivona 7 Series



Nivona 1030



Jura WE 6



Jura XJ9 Professional



Jura Giga X7/8/9



Macchiavalley Fuego



Jura Impressa X9 Classic

Portafilter  
machines



Bellezza Inizio R Leva



ECM Technika



Coffee grinder



Reneka VIVA –  
Semi-automatic

Coffee



MIKAH—GOURMET  
ITALIAN COFFEE

Rent-a-Mobile Bar



APE with two fully automatic coffee machines