



ELEGANCE IN EVOLUTION



Nestled quietly within the heart of Monaco is our small, but perfectly formed factory, hand-crafting espresso machines since 1956. We combine a genuine passion for innovation and coffee excellence, with exceptional quality and reliability to produce the finest machines for any circumstance or environment.


www.conti-espresso.com





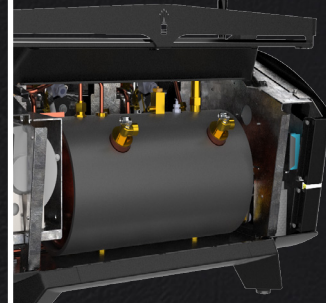
The NG-X, extreme performance, exquisite design, exceptional intuition.

A powerful stance and sharp aesthetic design, exhibit the intentions of the NG-X, to define a new category of high-performance machine within the CONTI portfolio. The NG-X is the perfect balance between high performance and polished ergonomics, offering the barista full control over coffee quality whilst being the epitome of accessibility, usability & efficiency. Every component has been revised and refined to ensure that the NG-X surpasses expectations and continues to offer unrivalled build quality and reliability. Take your coffee to the next level with the TCI model, offering the pinnacle of performance and control.

STRIKING DESIGN

The NG-X has been sculpted to catch the eye from every aspect. Subtle Crown silhouettes, balanced with striking hand crafted angular bodywork. A study in refinement, style has been considered equal to efficiency, with relocated and centralised supply pipework and machine drainage as an example of the latter.



RESPONSIBILITY

As part of our Environmental study, we have insulated and optimised boiler sizes to help significantly reduce energy consumption, whilst our factory has embraced new boiler build technologies such as INDUCTION welding and ultra-sonic conditioning baths to further reduce our footprint.


INTERFACE

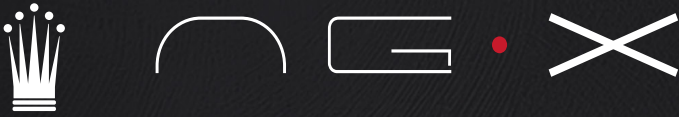
A 3.5" TFT High Resolution colour touch display allows the barista and technician to quickly navigate the machines menu, whilst offering relevant real time shot information enabling greater shot consistency and overall drink quality. Additional features include shot data history, auto on/ off, water filter and service interval management, investing yours and machines future.



NGX ARCHITECTURE

A signature design, through modular layout and construction is at the foundation of each machine, fortifying aftercare and ease of preventative maintenance whilst improving production efficiency at factory level. Careful consideration has been given to every internal component and its location within the machine, separating electronics and hydraulics giving faster access and reliability.





ADDITIONAL FEATURES



PERFORMANCE NEW GROUP HEAD Design offers improved thermal efficiency, working in harmony with our proprietary FLOW CONTROL system and PID heating.



ERGONOMICS Lateral mounted infinite position steam actuators, with 'Quick Purge' function, allow precise control of steam flow rate to help texture all types of milk to perfection.



INTUITIVE INFUSION Designed to increase extraction consistency by reducing coffee distribution or tamping variables.



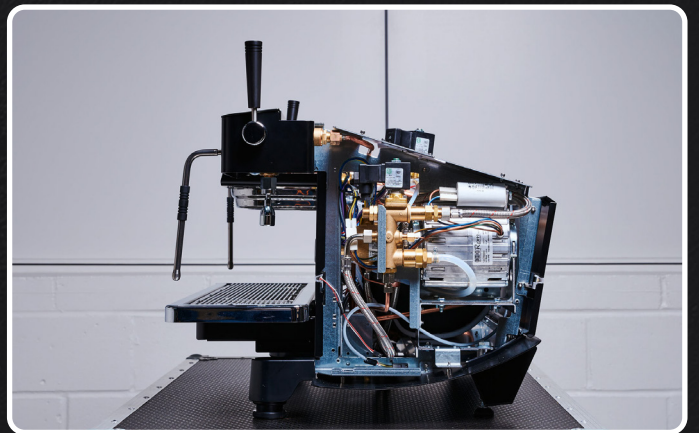
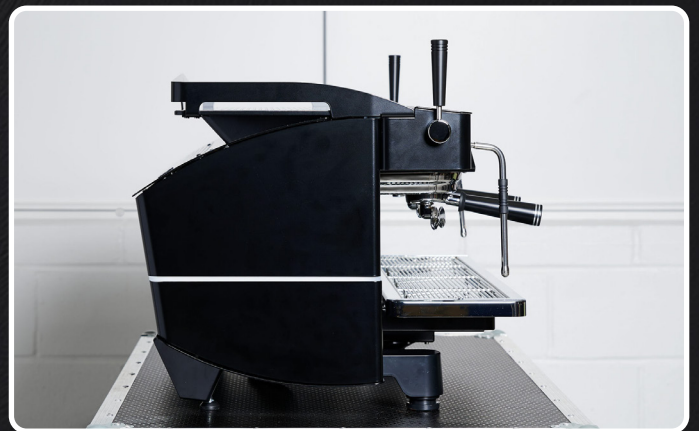
SHOT TIMERS To precisely monitor each individual extraction, to perfect consistency and quality.



AUTO ON/ OFF To ensure machine is ready when you need whilst offering reduced energy consumption when you don't.



AUTOMATED STEP BY STEP CLEANING Promotes great hygiene and tastier coffee, simplifying the daily task, with on screen prompts and guidance.



OPTIONS

- Power steam
- IMS precision baskets and shower plates
- Silicone gasket
- Cool touch
- Stay-clean portafilter
- Cup warmer grid



SPECIFICATIONS



Model

2Group

3Group



Dimensions (mm)

486 x 838 x 578

486 x 1053 x 578



Weight (KG)

72

88



Boiler Size (L)

12

18



Element Size (W)

3300/4200

6000



Total Power (W)

3700/4600

6400



Voltage (V)

220-230/380-400

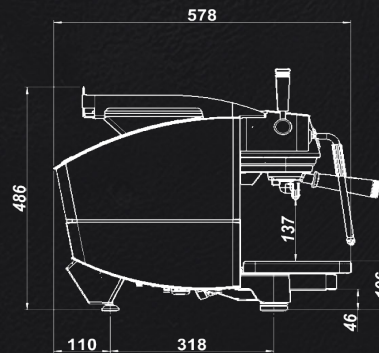
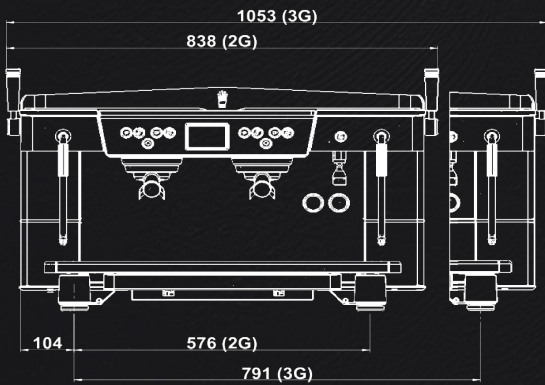
380/400



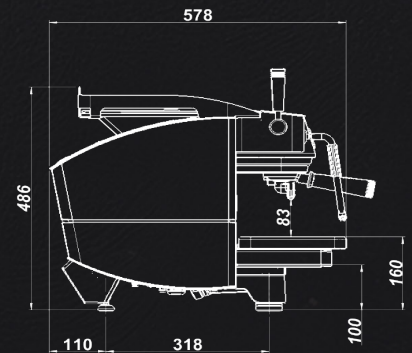
Colour Options



DIMENSIONS



Tall Cup



Low Cup



www.conti-espresso.com



export@conti-espresso.com



[@conti_monaco](https://www.instagram.com/conti_monaco)



www.youtube.com/contimonaco

Conti SACOME

Email : export@conti-espresso.com

Tel : +377 93 10 43 40

1 Avenue Albert II - B.P 199 - MC 98007

Monaco Cedex



Engineered for the demanding pace of the modern specialty coffee bar, the Conti NGX *TCI* emerges as a high-capacity powerhouse designed with the professional barista at its core. This machine redefines performance expectations by integrating a groundbreaking Temperature Control Infusion *TCI* system, delivering what is arguably the best-in-class thermal stability for a single boiler architecture. Embracing Wave Pulse Modulation, the brewing chamber temperature is analysed throughout the shot to achieve a perfect temperature profile.



ADDITIONAL FEATURES



CLEANSHOT PORTAFILTERS Hygiene re-imagined. Ensure nothing taints your espresso with spouts that can be easily removed for cleaning, then refitted securely to withstand the rigours of service.



IMS PRECISION SHOWER PLATES Diffusing water flow perfectly across the coffee puck ensures more even, higher yield and tastier extraction.



COOL TOUCH, Effortless cleaning, increasing barista comfort.



RADIANT LIGHTING Coupled with the perfectly position led barista lights, the 360 degree ambient illumination: The light casts a soft glow onto the countertop, enhancing the visual appeal.



HALO TOUCHPADS Illuminated interface, to perfectly frame the programmable touchpads controlling up to 4 brewing ratios.



OPTIONS

- **Power steam**
- **IMS precision baskets**
- **Silicone gasket**



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[@conti_monaco](https://www.instagram.com/conti_monaco)

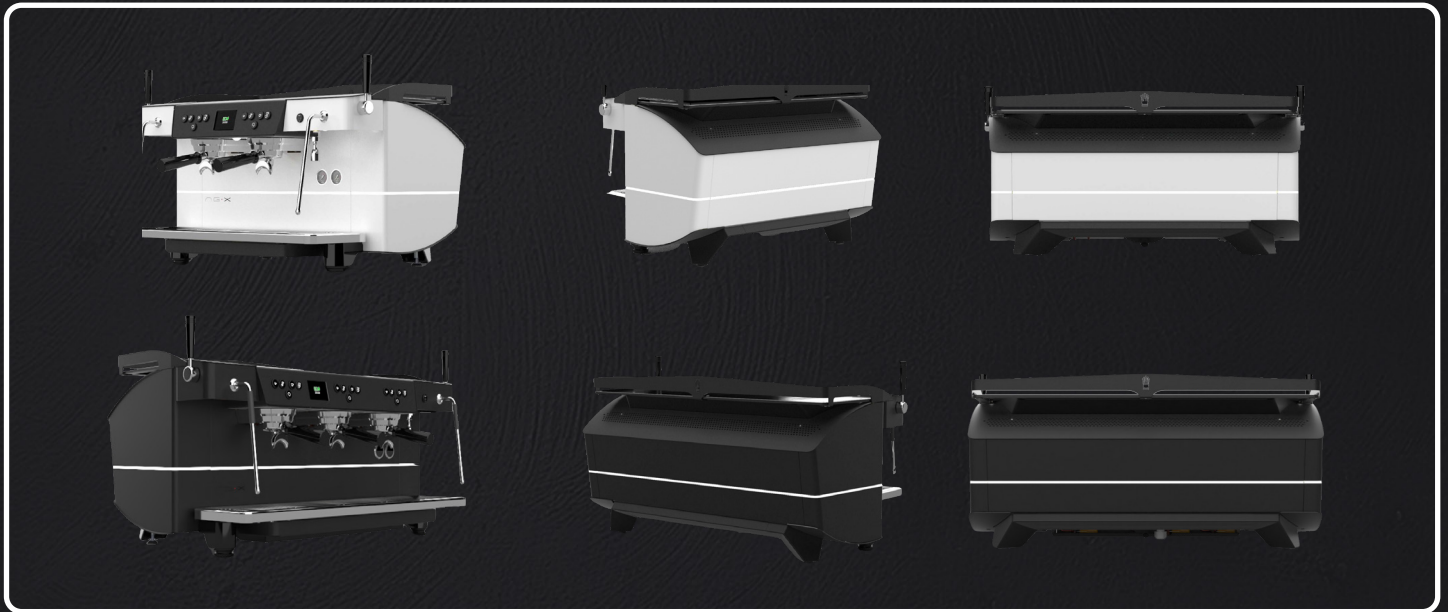


export@conti-espresso.com



www.youtube.com/contimonaco

Conti SACOME
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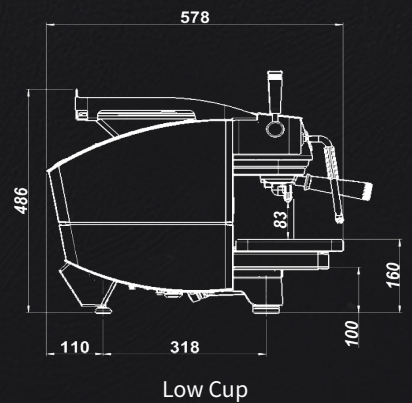
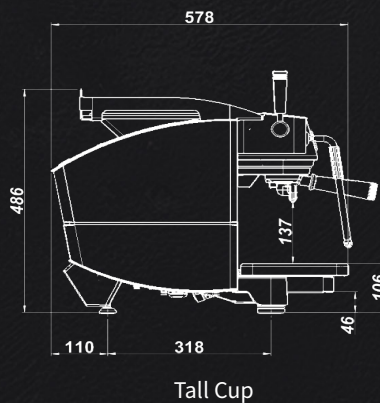
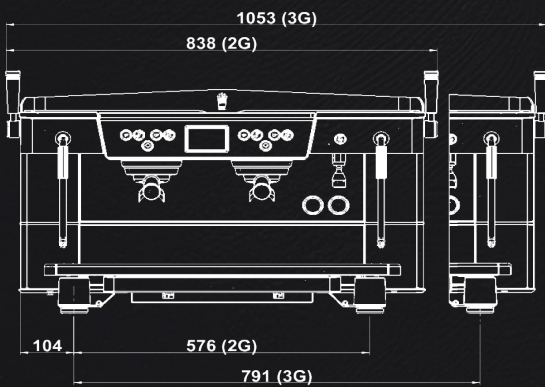
380 / 400



Colour Options



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