

# C-Automation Simplify coffee.

Nuova Simonelli technology designed for chains and high-volume coffee shops.

For businesses that need to deliver consistent quality in  
high-turnover, high-pressure environments.

# What are you dealing with?

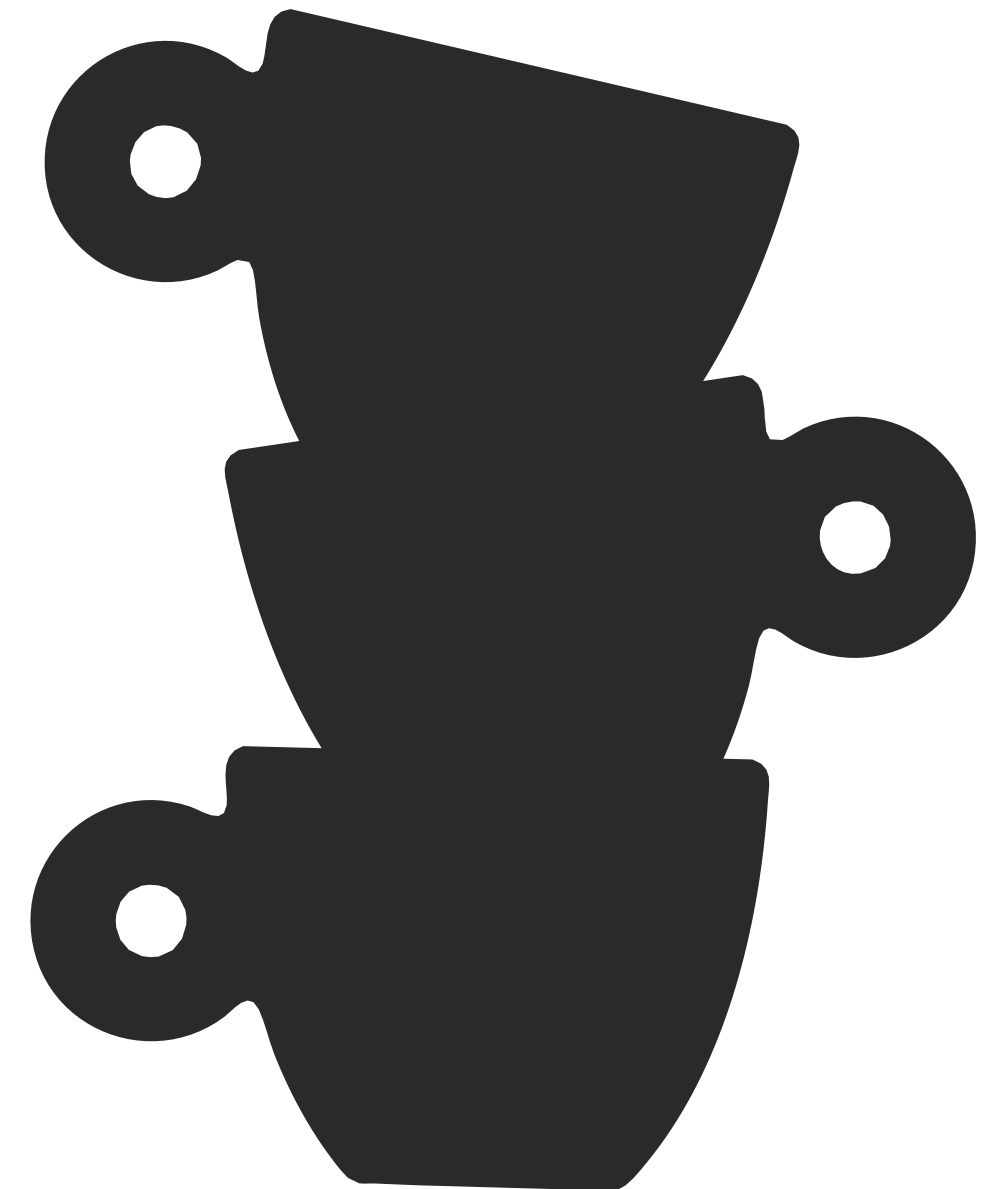
## THE EVERYDAY CHALLENGE OF HIGH-VOLUME COFFEE OPERATIONS

In chains and high-volume coffee shops, quality must be delivered consistently across different teams, shifts and locations.

But **daily operations** are often **affected** by:

1. **High staff turnover**
2. **High waste and cost control**
3. **Inconsistent quality**

When the process depends too much on operator experience, every small variable can become a cost.



# Problem solver

**FEWER VARIABLES. FEWER WASTE. MORE CONSISTENCY.**

C-Automation creates an automatic connection between machine and grinder, ensuring the right recipe is selected during preparation.

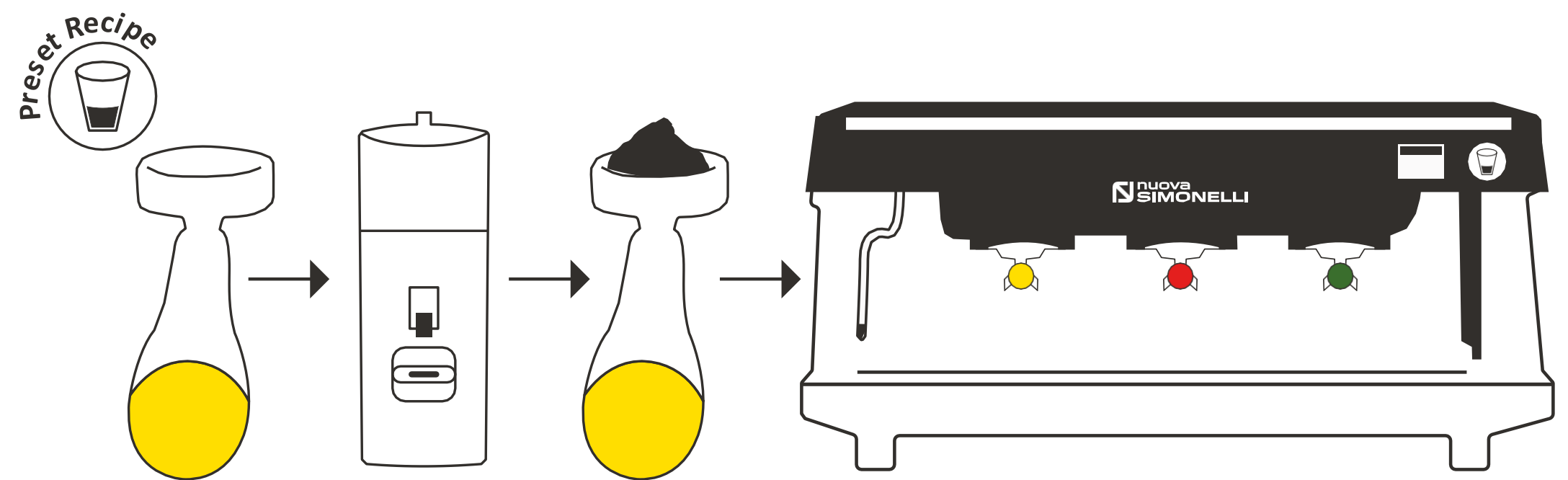
This helps improve consistency in every shot and make the workflow easier for the operator.

C-Automation turns complexity into an automated process.

# The flow

## FROM PORTAFILTER TO CUP, AUTOMATICALLY

1. The portafilter carries a **preset recipe** through a unique ID, **readable** by both **machine** and **grinder**
2. The **grinder recognizes** the **portafilter** and automatically **grinds** the **correct dose**
3. The **machine applies** the **correct pre-set parameters** (e.g. extraction time, ml out, temperature, etc.)
4. **Machine** and **grinder communicate** and automatically adjust, **reducing most** of the **manual actions** usually required from the barista
5. The **barista works faster**, with **fewer manual steps** and more focus on customers



# How it works

## THE RIGHT RECIPE, AUTOMATICALLY

Each **portafilter** is **assigned** to a preset **recipe**. When the **portafilter** is **recognized**, the **system guides** the **machine** and **grinder** to the **correct recipe**. **C-Automation** can **connect** up to **3 grinders** to **1 machine**, and each **portafilter** can **manage** up to **3** preselected **recipes**.

Grinding and extraction are automatically adjusted to support consistency.

No apps. No external connectivity required



# What it means for your business

## LESS TRAINING. MORE CONTROL.

C-Automation **does not replace** the **barista**.

It **simplifies** the **workflow** and **supports consistency**, especially when teams change often.

The barista has **more time** to **focus** on the **customer** experience. It helps maintain consistent quality across shifts and stores, making **standards easier** to **replicate every day**.

See how Tom transformed  
his workflow with C-Automation.

*Watch Tom's story →*



# The results

Main benefits:

- Up to **+20% workflow speed**
- **Lower waste**
- **Reduced training** time
- More **consistent customer experience**
- Better control across multi-store operations

# Overall impact

**SCALE QUALITY WITH LESS COMPLEXITY**

## TOTAL COST OF OWNERSHIP

Faster training, fewer maintenance issues and reduced cleaning costs.

## PEOPLE

Teams change often. Training needs to be faster and easier.

## PROCESS

Fewer variables, fewer mistakes, more control.

## PERFORMANCE

Faster training, fewer maintenance issues and reduced cleaning costs.

**C-AUTOMATION.**

**SIMPLIFY**

**COFFEE.**

