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## **Gaggenau's new release fully automatic espresso machine 200 series CM 250 takes home barista capabilities to a new benchmark.**

**Many features surrounding design, convenience, technique and the ability to personalise coffee to individual preferences, redefines coffee drinking pleasure and sets the Gaggenau fully automatic espresso machine CM 250 apart in the market.**

For coffee aficionados the CM 250 prepares all imaginable coffee specialities in the convenience of your home. Espresso, latte macchiato, cappuccino and milk coffee can all be created within 45 seconds of turning the machine on without any need for a warm-up phase courtesy of a continuous flow heater which ensures water temperature heats very quickly and maintains a constant high brewing temperature.

The CM 250, Gaggenau's third incarnation is like having your own personal barista. Friends and family will enjoy gathering around your culinary kitchen hub, as the machine can be programmed to remember six different settings, just as you would expect a professional barista to remember. Those special requests can also be catered for, such as mixing the volume of milk, coffee to foam ratio at a preferred strength and heat.

“Meeting every individual wish requires more than just an outstanding coffee machine – it calls for the instinctive touch and years of experience of a professional barista,” says Frances Lynch, Brand Manager for Sampford IXL, distributors of Gaggenau in Australia.

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The Gaggenau CM 250 fully automatic espresso coffee machine's precision reliability is exactly that, producing a fresh brewed espresso coffee every time at one touch.

“Coffee is brewed in precisely the optimum time frame of 30 seconds, yielding the maximum extraction of oils which means there's less chance of creating bitterness or acidity in your coffee,” explains Ms Lynch.

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## **Here's 10 features that epitomise the Gaggenau difference:**

### **1. The personalisation difference**

Differentiating this latest CM 250 model from Gaggenau's predecessor and others on the market is the ability to adjust the beverage type, strength with double shot function, water temperature and new adjustable capacity to match cup size, each time you make an espresso. Choice for most coffee machines on the market is limited to heat adjustment.

"In short there's the option of having a double shot for many of the different sized coffee beverages which is a great feature for the Australian market because we like our coffee a lot hotter and a lot stronger than other countries in the world," says Ms Lynch.

### **2. The design integration difference**

The built-in fully automatic espresso machine allows 100% combinability and integration with Gaggenau BO, BS, WS 200 series appliances with an aluminium backed glass frontage. For navigation ease, even the functionality of the coffee machine is consistent with that of the large display and control knobs of the 200 series ovens. Size (60cm wide and 45cm high) is designed to make a choice of horizontal or vertical configurations possible. The coffee machine could be combined with a warming drawer, in a trio with an oven and warming drawer or even a side-by-side combination with other 45-cm high appliance such as the Combi-steam oven.

### **3. The adjustable light scenario design difference**

Another innovative design feature is the ability to program different lighting options for both energy efficiency and aesthetic so that lights turn on at specific moments when the machine is in use.

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#### **4. The fresh bean gourmet difference**

True coffee connoisseurs appreciate the importance of using quality fresh roasted coffee beans. While many coffee machines on the market take pods of pre-ground coffee at the expense of flavour and quality, the Gaggenau CM 250 holds fresh coffee beans for producing the ultimate coffee.

#### **5. The ceramic grinder German technology precision difference**

A long-lasting high performance industrial 2-disc ceramic grinder minimises the acidity or bitterness that can occur in coffee beans when they are ground using a metal grinders. The grinder adjustability allows coffee to be ground to suit different coffee beans and ensures constant quality of coffee led by the consistent quantity of ground coffee. Keeping the machine performing at its best and coffee aroma at a premium, the grinder is self-cleaning.

#### **6. The low maintenance high performance difference**

To avoid water corrosion damage, a new innovation for Gaggenau featured in this CM 250 model is an inbuilt 2.5litre water tank. For those who have a filtered water supply there is a descaling program whereby the machine can be set according to water hardness level. If the machine is set to softened, the rating of Melbourne, a phenomenal 400-500 cups of coffee can be produced before there's a need to descale, four times the marketplace average. And while coffee machines are notoriously difficult to clean, Gaggenau's CM 250 is very simple. There's no back flushing thanks to a timesaving self-cleaning mechanism that clears pipes after every cup. Cleaning after the milk process takes one minute guided by auto instructions.

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## **7. The technique difference**

Characteristic of Gaggenau only the highest quality materials have been selected. A host of practical considerations make using the espresso machine a dream, from low noise grinding; large drip trays, coffee and milk containers; to automatic access system and removable brewing unit.

## **8. The aroma brewing technology difference**

The coffee powder is pressed together and whirled during the brewing process allowing all aromas to develop freely.

## **9. The tea drinker difference**

As exceptional coffee machine designers, Gaggenau haven't overlooked the tea drinkers. In fact, in addition to a dedicated hot water tap, there is the ability to select water at different temperatures to suit different types of teas.

## **10. The milk freshness difference**

The facility to hook in milk from either a carton or milk container makes possible one-touch milk drinks while an insulated outer wall on the .7litre milk container keeps milk fresh for hours. The milk container window takes the guesswork out of how much milk is left and conveniently fits in the door of Gaggenau's Vario Cool refrigerator.

To view Gaggenau's new fully automatic espresso machine CM250 call 1300 727 421 for your nearest stockist.

**RRP: CM250-130 - \$5,499**

**Stockist: [www.gaggenau.com.au](http://www.gaggenau.com.au) 1300 727 421**

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### **About Gaggenau**

Gaggenau's philosophy is guided by three simple principles: design, innovation and technology. The result being a collection of kitchen appliances which stand out in terms of their unique practical advantages, the quality of their materials and workmanship and primarily their simple beauty and functional design. The difference is Gaggenau

Gaggenau is imported and distributed by Sampford IXL.

**[www.gaggenau.com.au](http://www.gaggenau.com.au)**