



# NUOVA AURELIA

THE NEXT WORKSTATION

 **nuova**  
**SIMONELLI®**  
The coffee machines you can trust.



# WELCOME NUOVA AURELIA

Nuova Aurelia enables an unparalleled smoother workflow thanks to its reactive technology, resulting in high-quality in-cup consistency.

This means happier baristas, happier customers, and improved productivity.

Perfect for coffee and no-coffee oriented chains, roasters, restaurants and hotels.



# WHY NOVA?

Nuova in Italian means “new”, and this is the word that has always expressed the search for innovation, that is so fundamental to Nuova Simonelli. Nuova Aurelia stands out as the masterpiece of our ideal tech-for-human:

our mission is to create the smartest coffee machine, as well as the most intuitive to work with.

We are proud to present you with:  
The next Workstation.



# SOLID DESIGN

The entire machine  
is reinforced for  
unprecedented durability.

The materials are designed  
for strong usage and  
intuitive ergonomics.



# ONE STATION

FOR EVERY BEVERAGE.

Nuova Aurelia empowers baristas with a broader range of beverages that can be made automatically and intuitively thanks to an easy-to-use set of co-working technology solutions.

The new all-in-one system includes different coffee extractions, dairy and plant-based milk frothing options, and innovative automated dialogue between machine and grinder.





# FULL AUTOMATION

## FOR A FAST WORKFLOW

The same quality and consistency in every shop of your chain. Every step of the process can be automated and set to the same standards thanks to:

- Portafilter identification system
- Grinder and machine recipe communication
- Electronic knob - Latte preset recipes
- E-steam
- E-Milk
- Autopurge
- Touchscreen display



# MACHINE AND GRINDER

## ADAPT AUTOMATICALLY TO RECIPES

A solution to improve automation in a coffee station: every portafilter is linked to a specific recipe. The grinder and the machine are able to recognize the portafilter in order to select the correct dose automatically. The barista can work without fear of mistakes in doses or recipes, enabling smoother workflow and better productivity.

Plus, for the grinding process and brewing quality, datasharing between machine and grinder offers some automatic adjustments and provides useful feedback to the barista to guarantee consistent quality in the cup.



# CHOOSE

THE RECIPES FROM  
THE ELECTRONIC KNOB.  
SPEED UP THE PROCESS.

The new electronic knob replaces the old push-and-pull steam regulation system, making it easier and faster to use. It is made in aluminium and designed for maximum ergonomics. The barista can rotate or press the knob to adjust the purge intuitively.

The advanced option adds a display on the knob that shows recipes. Up to 9 recipes can be saved and customized by selecting temperature and air percentage. Each one is given a name or icon, for easy recognition by the user.

This technology has proved to be effective in speeding up the process, especially in coffeeshop chain environments.







# ELECTRONIC STEAM CONTROL

Nuova Aurelia introduces the E-Steam technology, the electronic steam control that's very easy to use.

The E-Steam technology delivers precisely the right amount of steam continuously, keeping up with demand at all times.

# E-MILK TECHNOLOGY

The totally new E-Milk technology enables automatic frothing of dairy and plant-based drinks at the right temperature and with the right dose of foam. Just press the new electronic knob to get the correct amount of milk cream for cappuccinos, flatwhites, americanos and lots of other drinks.

- Improved mobility. The steam wand is provided with greater mobility for frontal movement to ensure maximum ergonomics.

- Wand with special sensors

milk sensor that can perceive when the wand is immersed in milk, automatically activating frothing with the preferred recipe

resting position sensor enabling automatic purge when the wand is in a resting position and milk is not present

- The wand is made of a new polymer material and remains cool when in use providing safety and comfort for the barista.
- The barista can save up to 6 recipes directly from the touchscreen display for the automatic creation of many milk-based beverages.





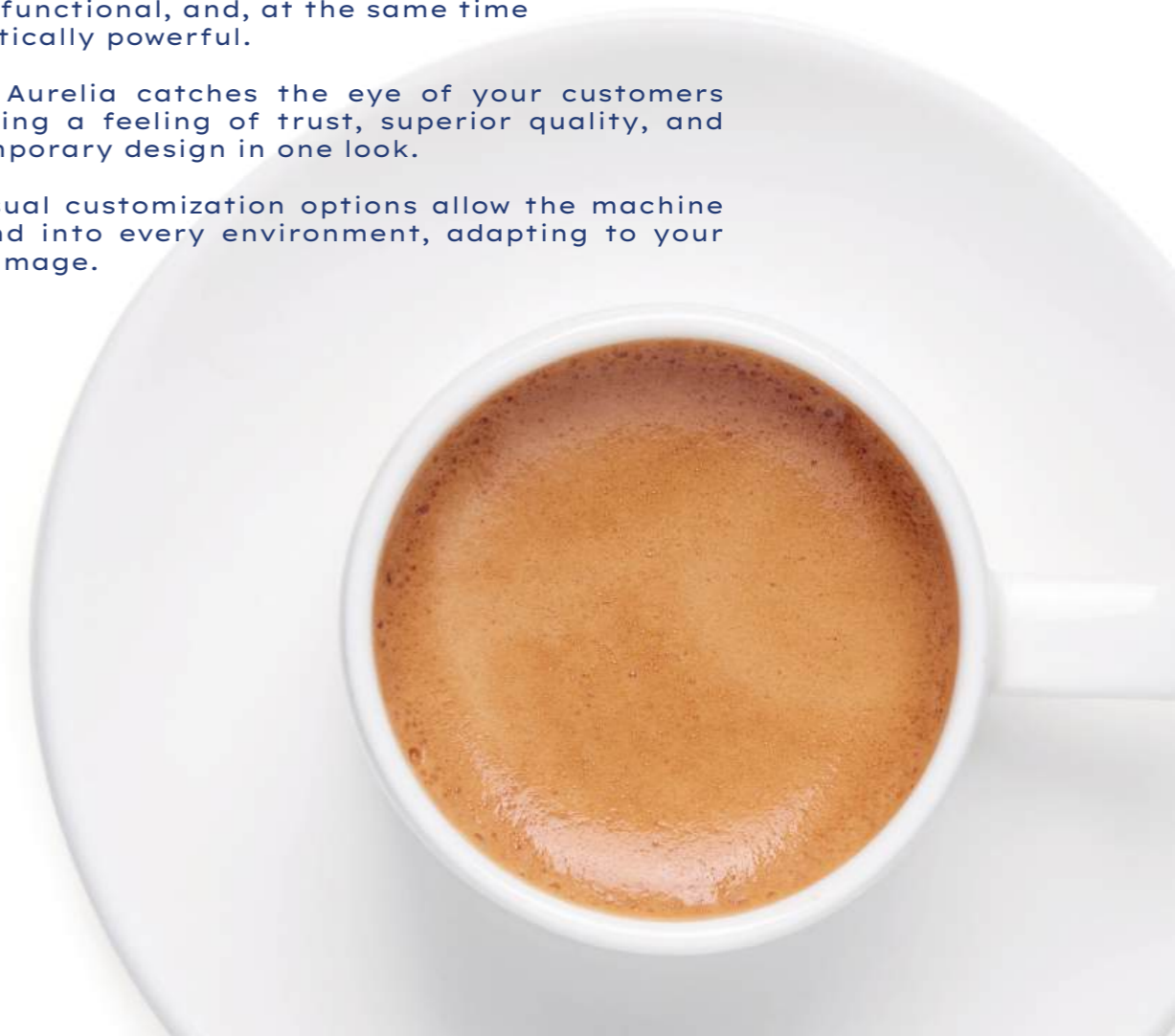
# AESTHETIC AND ERGONOMIC

THAT ELEVATES YOUR BUSINESS.

Highly functional, and, at the same time aesthetically powerful.

Nuova Aurelia catches the eye of your customers conveying a feeling of trust, superior quality, and contemporary design in one look.

The visual customization options allow the machine to blend into every environment, adapting to your brand image.





SUSTAINABILITY

## ENERGY SAVING

Nuova Aurelia has been designed to reduce energy loss and its carbon footprint, thanks to innovative technologies and an attentive evaluation of the production process.

**INSULATED BOILERS.** Boilers are made with a special insulation material to minimize heat loss and thus save energy.

**WEEKLY PROGRAMMING.** Daily on/off setting to reduce consumption.

**GROUP OFF-SWITCH** option for low times.



# HIGH VERSATILITY

THE RIGHT OPTIONS FOR YOUR BUSINESS  
ARE UP TO YOU

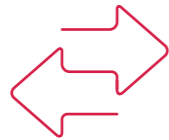
Low or raised groups



Led lights



New sliding tray



Group cover  
customization



Backlit logo

1 STATION FOR EVERY BEVERAGE  
4 VERSIONS FOR DIFFERENT NEEDS:

## 01 MP

Maximum control and temperature stability for every coffee extraction. Multiboiler system with MP technology.

## 02 UX

improved synchronized multi-preparation, ensuring high quality and consistency for every cup.



## 03 VOLUMETRIC

strong performance and easy to use even for first-time baristas.

## 04 SEMI AUTOMATIC

the most simple version, granting high-quality

## NUOVA AURELIA MP

Nuova Aurelia MP grants maximum control and temperature stability for every coffee extraction.



# MP

## TECHNOLOGY SAME PERFORMANCE, LESS ENERGY CONSUMPTION

The MP (Maximum Performance) technology requires less energy, allowing for smaller boilers since only necessary water is heated. In addition, the boilers are insulated and coated with an innovative material that prevents heat loss and increases energy efficiency. The process is efficient, but also simple: the barista only has to set the temperature from the display. The machine's electronics do the rest, keeping the temperature stable during the entire dispensing phase.

Baristas can count on the same high performance level, while the business can benefit from reduced energy consumption.

# NUOVA AURELIA UX

Nuova Aurelia UX offers improved synchronized multi-preparation, ensuring high quality and consistency for every cup.

## UX TECHNOLOGY

The new engineering focuses on a single boiler heating system and a thermostatic mixer with an electronically heated group head, that stabilizes the temperature with low installed power and low technological complexity of a multiboiler system.

At the same time, the new UX (User Experience) technology ensures the autonomous thermal setting of each group, empowering fluid handling for the machine operator and enhancing the value of work through an amazingly full experience for customers.

Once the temperature has been set on each group, the operator's job is automated: the machine manages the rest, ensuring a steady temperature right to the end of the process.





# NUOVA AURELIA VOLUMETRIC

CONSISTENT PERFORMANCE, SIMPLIFIED  
MAINTENANCE AND GREAT EASE OF USE

The volumetric version has a volumetric control which  
can set the correct volume in the cup for each button.

NUOVA AURELIA VOLUMETRIC  
is available in two different versions:

- XT with touchscreen display  
and PID Control
- VOLUMETRIC



# NUOVA AURELIA SEMI AUTOMATIC

CONSISTENT PERFORMANCE, SIMPLIFIED  
MAINTENANCE AND GREAT EASE OF USE

The semiautomatic version has a manual control, so that the barista  
can stop brewing once the desired dose has been reached.

NUOVA AURELIA SEMIAUTOMATIC  
is available in two different versions:

- XT with touchscreen display  
and PID Control
- SEMIAUTOMATIC



# COLOR PALETTE

NUOVA  
**RED**



NUOVA  
**WHITE**



NUOVA  
**BLACK**



# POSSIBLE UPGRADES

## 2 GROUPS TECHNICAL SHEET

		<b>SEMI-AUTOMATIC</b>	<b>SEMI-AUTOMATIC XT</b>	<b>VOLUMETRIC</b>	<b>VOLUMETRIC XT</b>	<b>UX</b>	<b>MP</b>
<b>VERSION BODY</b>	Material Color Piatto estraibile	stainless steel + abs ○ ● ● ● included	stainless steel + abs ○ ● ● ● included	stainless steel + abs ○ ● ● ● included	stainless steel + abs ○ ● ● ● included	stainless steel + abs ○ ● ● ● included	stainless steel + abs ○ ● ● ● included
<b>BOILER</b>	Steam Boiler Coffee boiler Insulation	13  included	13  included	13  included	13  included	13  included	8 0,3lt included
<b>TECHNOLOGIES</b>	Pressostat MP Tech UX Tech SIS Soft Infusion System	manual not included not included included	digital not included not included included	manual not included not included included	digital not included included not included	digital not included not included included	digital included not included not included
<b>GROUP</b>	Groups height Led lights	low or raised not included	low or raised optional	low or raised not included	low or raised optional	low or raised optional	low or raised included
<b>STEAM</b>	Autopurge E-Steam Electronic knob Cool touch steam wand Double wall steam wand E-Milk Pro	not included included included included optional optional	optional included included included optional optional	not included included included included optional optional	included included included included optional optional	optional included included included optional optional	included included included included optional optional
<b>HOT WATER</b>	Economizer Hot water dosage Temperature control	included included not included	included included optional	included included not included	included included optional	included included optional	included included optional
<b>CUP WARMER ELECTRONIC</b>	On/off electric Display touchscreen 2,8" Electronic knob dispaly Group display Automatic cleaning program Portafilter identification system Machine-grinder Communication PID Telemetry Kit	optional not included only with E-Milk Pro not included included not included not included not included not included	optional included only with E-Milk Pro optional included optional optional included optional	optional not included only with E-Milk Pro not included included not included not included not included not included	optional optional only with E-Milk Pro optional included optional optional optional optional	optional included only with E-Milk Pro optional included optional optional optional optional	optional included only with E-Milk Pro included included optional optional included optional
<b>DIMENSION</b>	W x D x H mm	820x562x515mm	820x562x515mm	820x562x515mm	820x562x515mm	820x562x515mm	820x562x515mm
<b>WEIGHT</b>	Net/Gros Kg	78/84	78/84	78/84	78/84	79/85	79/85
<b>POWER</b>	Voltage  Power	220-240V 50-60Hz 380-415V 50-60Hz 4700 W	220-240V 50-60Hz 380-415V 50-60Hz 4700 W	220-240V 50-60Hz 380-415V 50-60Hz 4700 W	220-240V 50-60Hz 380-415V 50-60Hz 4700 W	220-240V 50-60Hz 380-415V 50-60Hz 5300 W	220-240V 50-60Hz 380-415V 50-60Hz 6900 W

\*standard \*\*optional

# POSSIBLE UPGRADES

## 3 GROUPS TECHNICAL SHEET

		<b>SEMI-AUTOMATIC</b>	<b>SEMI-AUTOMATIC XT</b>	<b>VOLUMETRIC</b>	<b>VOLUMETRIC XT</b>	<b>UX</b>	<b>MP</b>
<b>VERSION BODY</b>	Material Color Piatto estraibile	stainless steel + abs ○ ● ● ●	stainless steel + abs ○ ● ● ●	stainless steel + abs ○ ● ● ●	stainless steel + abs ○ ● ● ●	stainless steel + abs ○ ● ● ●	stainless steel + abs ○ ● ● ●
<b>BOILER</b>	Steam Boiler Coffee boiler Insulation	included 16	included 16	included 16	included 16	included 16	included 8
<b>TECHNOLOGIES</b>	Pressostat MP Tech UX Tech SIS Soft Infusion System	included manual not included not included included	included digital not included not included included	included manual not included not included included	included digital not included included not included	included digital not included not included included	included digital included not included not included
<b>GROUP</b>	Groups height Led lights	low or raised not included	low or raised optional	low or raised not included	low or raised optional	low or raised optional	low or raised included
<b>STEAM</b>	Autopurge E-Steam Electronic knob Cool touch steam wand Double wall steam wand E-Milk Pro	not included included included included optional optional	optional included included included optional optional	not included included included included optional optional	included included included included optional optional	optional included included included optional optional	included included included included optional optional
<b>HOT WATER</b>	Economizer Hot water dosage Temperature control	included included not included	included included optional	included included not included	included included optional	included included optional	included included optional
<b>CUP WARMER ELECTRONIC</b>	On/off electric Display touchscreen 2,8" Electronic knob dispaly Group display Automatic cleaning program Portafilter identification system Machine-grinder Communication PID Telemetry Kit	optional not included only with E-Milk Pro not included included not included not included not included not included	optional included only with E-Milk Pro optional included optional optional included optional	optional not included only with E-Milk Pro not included included not included not included not included not included	optional optional only with E-Milk Pro optional included optional optional optional optional	optional included only with E-Milk Pro optional included optional optional optional optional	optional included only with E-Milk Pro included included optional optional included optional
<b>DIMENSION</b>	W x D x H mm	1030x562x515mm	1030x562x515mm	1030x562x515mm	1030x562x515mm	1030x562x515mm	1030x562x515mm
<b>WEIGHT</b>	Net/Gros Kg	92/102	92/102	92/102	92/102	94/104	94/104
<b>POWER</b>	Voltage Power	220-240V 50-60Hz 380-415V 50-60Hz 5200 W	220-240V 50-60Hz 380-415V 50-60Hz 5200 W	220-240V 50-60Hz 380-415V 50-60Hz 5200 W	220-240V 50-60Hz 380-415V 50-60Hz 5200 W	220-240V 50-60Hz 380-415V 50-60Hz 6100 W	220-240V 50-60Hz 380-415V 50-60Hz 8700 W

\*standard \*\*optional





[www.nuovasimonelli.it/nuovaarelia/](http://www.nuovasimonelli.it/nuovaarelia/)



 nuova  
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