



de JONG DUKE

www.filterfresh.nl

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Essence
by de Jong DUKE



The essential elements

Earth, fire, water, and air: the imperative elements for life, essential for coffee.

These four elements of antiquity dominated natural philosophy for more than two thousand years. The concept that everything was formed from these elements was first developed by the Greek philosopher Empedocles, and his theory prevailed until the rise of modern scientific ideas. In mystical terms, the four elements form the basis of the material universe and are the main support for life. They are, therefore, woven into the mythologies of many cultures.

These four elements are also four important factors in the process from bean to cup.

Coffee is grown and cultivated on earth, carefully roasted with fire, skilfully extracted with water and the bouquet of aroma fills the air.



Caffeine is the most widely used stimulant in the world.





The essence of Essence

Essence creates a refined ambience. Superbly engineered from the best components and materials available. Essence blends superior technology with classic contemporary design in a machine that not only looks great, but also produces the most enticing drinks.

Essence will enchant your senses. A high-tech, easy to use automatic espresso machine, which delivers the full spectrum of speciality coffees and drinks. Each cup made with fresh ground coffee.

Essence is ideal for 'office coffee lounges' as well as elegant bars and restaurants. In fact, its application is limited only by your imagination. Perfect for self-service environments, requiring large capacities for uninterrupted production, Essence is easy to clean, maintain and operate.

Essence: delivering the promise





The essence of taste

Indulge yourself with choices offered by Essence. Whether it's a quick cup of fresh coffee, a delightful cappuccino or a double espresso 'pick-me-up', Essence delivers the promise of a quality drink.

Coffee: The well known smooth stimulating drink, prepared by forcing hot water through preground coffee at regular pressure.

Espresso: The absolute classic from Italy. Brewed by forcing hot water under pressure (9 bar) through finely ground coffee beans for ± 25 sec.

Double espresso: When size matters.

Café Crème: Also called 'Shumli' from its light coloured crema. The pre-infusion of the coffee gives it a more concentrated and aromatic flavour.

Café au Lait: A mild and smooth white coffee with an equal portion of regular coffee and hot milk.

Cappuccino: Consisting of three equal parts espresso, hot milk and foam finished with chocolate sprinkled on top. The classic Italian breakfast beverage.

Hot Chocolate: The rich creamy whipped chocolate drink.

Hot Water: For delicious fresh leaf tea or an energizing cup of soup.

See the Essence card for the complete list of choices.



The faster the brewing method, the coarser you should grind the coffee.





The essence of excellence

Essential to every delicious cup of coffee is a quality fresh bean. Originating from various countries and terrain, some sixty variations are available. They are divided in two main categories: Arabica and Robusta. Both are vital to producing a well balanced coffee blend. Espresso and speciality drinks are usually made from blends of Arabica and Robusta. Measured in varying quantities depending on the strength of coffee required, Arabica provides the mild, smooth taste with a round body whilst the sharper, more spicy flavour is provided by Robusta.

Fire plays a very important role in creating a bean's distinctive flavour profile. The characteristic aromas and flavours are created and extracted during the coffee roasting process. Until then, the secrets of each blend remains locked in the green beans. Light roasted beans give a mild taste, normal roast extracts the round, full aromas whilst dark roasted coffee creates a spicy, sharp flavour.

Essence compliments the finest beans from coffee roasters around the world. The numerous programming parameters in combination with canisters for both whole beans and ground coffee mean that the equipment can be set up to match any coffee specification and ensure a superb result every time. Bean and machine working in perfect harmony.

It takes 42 coffee beans to make an espresso.





The first commercial coffee cultivation took place in the 8th century.

The essence of ease

Essence makes enjoying easy. The thoughtful and judicious design allows you to choose your drink effortlessly. Ergonomically designed buttons make selecting a simple task. A crystal clear VFD-display and intelligent software convey all instructions and drink preparation progress reads out in one of several languages.

Because we use four of our five senses to experience a great cup of coffee, the design engineers created Essence to ensure that you don't miss out on any of the experiences. From the transparent bean canister, allowing you to see that each drink is being made direct from fresh beans to the sound of the 'whisper' grinder. From the dark aroma created during the grinding and brewing process to the final delivery into the cup, the expectation leading up to the first taste is scintillating.

You will enjoy the drink before you even taste it.





The essence of innovation

At the heart of Essence is the patented CoEx® brewing system. Through this unique and innovative technology from de Jong DUKE, Essence is capable of delivering both regular coffee as well as the classic espresso brewed at the required pressure of 9 bar.

In combination with flexible MoVeC-2000™ software, the CoEx® brewing system regulates gram throw, pressure, compression or tamping of the coffee, water temperature and brewing time of your selection. Consequently they control the essence of the coffee. Unheard of until now, because no machine has been able to make both a smooth 'filter' coffee and a real espresso, Essence gives you the best of both worlds.

With two coffee canisters, one for whole beans and a second for ground freshbrew coffee, Essence provides the simplicity of preground coffee and the theatre associated with grinding beans.

Coffee as expected – espresso as promised.







The essence of purity

Fresh water is fundamental for the quality of the drink as coffee is at least 98% water.

Having ground the beans to a light powder, fresh, clear water is used to extract the flavours and aromas for the desired drink. Brewing at the right temperature and pressure as well as ensuring the correct contact time during brewing all contribute to the final outcome.

Supplied as standard with an on board self fill water tank, Essence can be easily converted to mains fill by simply loading a different program into the software. The new unequalled concept of controlling the water supply guarantees you a hassle free operation.

Another innovation centres around how your Cappuccino or Café Macchiato is made. For convenience and ease of cleaning the Essence prepares milk based speciality drinks from soluble milk topping. If, however, you prefer your Cappuccino and Café au Lait made with fresh milk, the Essence can be fitted with a cappuccinatore or milk-foamer. The choice is yours.



All coffee is grown within 1.000 miles of the equator.

The essence of ambience

The essence of experiencing a quality drink is more than just the drink: it is the sound, feel, smell and taste as well as the ritual and theatre of enjoying your café crème, espresso or cappuccino.

A place of social contact, a location to obtain a drink, the place with a relaxing atmosphere, the meeting point with friends or colleagues, Essence makes every drink a moment to savour.



The essence of colour

Bring colour to your life as well as flavour to your day. Set the mood by choosing the finish of your Essence. To reflect different interior decoration and design Essence is available in four stunning finishes.

Platinum Grey
Morning Blue
Mint Green
Ebony Black

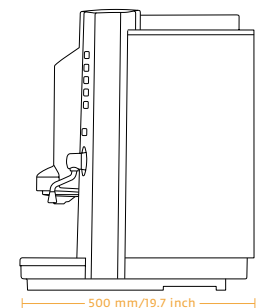
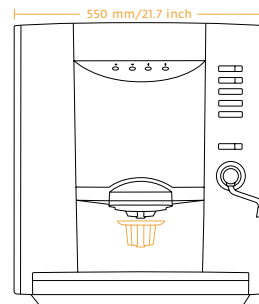
37% of coffee drinkers drink their coffee black

The essence of appearance

- Whole bean canister for 1.2 kg/2.65 lbs espresso beans.
- Coffee canister for 1.2 kg/2.65 lbs freshbrew preground coffee.
- Soluble canister for 850 gr/1.87 lbs milktopping or chocolate.
- Highly visible beans through large transparent canister.
- One or two 'silenced' grinders in bean2cup models.
- Inventive water level sensor for user friendly operation.
- Two boilers for optimal performance and steam outlet.
- MoVeC-2000™ software for flexible set-up and easy adjustment.
- ConfigCard for customized settings and programming.
- Data retrieval through DataCard, laptop connection or manual read out.
- Clear VFD-display for messaging and communication in your own language.
- Revolutionary CoEx® brewing system for patented performance.
- Capacity up to 300 cups per day.
- Internal coffee residue reservoir for ± 145 consumptions.
- Drip tray volume 2 litres/0.53 gallon, optional drain connection.
- Removable outlet spout for use of two espresso cups.
- 2,5 liter/0.66 gallon hand fill water tank or main supply water connection, so the machine can be used either way.
- The machine weight is 30 kg/66.2 lbs.

Optional:

- Sophisticated possibilities for branding on front and/or (illuminated) back.
- Water and waste drain connection.
- Also available in three alternative colors: Morning Blue, Mint Green or Ebony Black.



Worldwide 1.4 billion cups are consumed every day.



The essence of service

De Jong DUKE is a thriving, energetic, Dutch, family owned company. For more than 45 years we have been designing, developing and manufacturing (filterfresh®) coffee and espresso machines for offices, catering, foodservice and HoReCa.

Innovation, reliability and manufacturing quality are key elements to our philosophy. Providing service has been the creed since the foundation of the company more than 100 years ago. Our innovations have found their way around the world and have been recognized to be revolutionary as well as reliable. Design has always been our passion and we are proud to have received numerous international design awards.

Ultimately our efforts serve one goal: to provide the consumer and our customers with the optimum. For us the essence is quality, reliability, flexibility and service. In fact, you could say it's the essence of success.

... because quality is the deciding factor.

