

**BRVILOR
BONAMAT**

THERMAL BREWER



Aurora



The taste of quality worldwide



The thermal brewer Aurora suits many places. Locations where people come and go — *all day long*— ordering a quick cuppa or to-go filter coffee, such as:

- **Kiosks and to go shops**
- **Specialty coffee spots**
- **Convenience stores and 24/7 shops**
- **Petrol stations, bistro cafés and lunchrooms**

Filter coffee is HOT

Filter coffee is still a hot topic in the coffee scene. Filter coffee? Yes! It has been around for years and has been re-discovered. Bravilor Bonamat, today's European market leader in filter coffee equipment, started its business developing filter coffee-makers more than 70 years ago. We know how important certain aspects, such as water temperature and contact time, are for a delicious cup of coffee.

Customised coffee blends

As standard, the thermal brewer Aurora offers three blends: *Mild, Regular and Dark Roast*. On top of that, baristas and coffee roasters can create homemade recipes. Each unit can store up to 25 coffee recipes. You can programme the pre-wetting time for the best aromatic flavours, meet the Gold Cup Standard* with the right water temperature and many more. Once you have created the perfect recipe you can easily share it with other Aurora units via an RFID card.

Design makes a difference

Kiosks and specialty coffee shops often have an open bar counter. You can use the thermal brewers, and the dispensers in particular, as marketing tool. Branding the units with promotional wrappings can add value presenting your company artwork, logo or coffee blends in an attractive way.



* The Gold Cup standard is driven by the SCAE (Speciality Coffee Association of Europe) to ensure the quality of the brewing process.



Single High (SGH)



Twin High (TWH)



Single Low (SGL)



Twin Low (TWL)



User-friendly touchscreen

The thermal brewers Aurora have an intuitive touchscreen control. Key-users can brew coffee in no-time by selecting the desired coffee blend (mild, regular or dark roast) and volume (1.9, 2, 3.5 or 5 L) of their choice.

Note that you can adjust all separate aspects of the brewing process too for your perfect cup of coffee, such as the coffee to water ratio, contact and brewing time.

Environmentally friendly

You can set the ECO Mode to avoid unnecessary use of energy. This setting ensures that the machine only works at full power when you need coffee.

On top of the many benefits, the thermal brewer Aurora gives valuable insights. You can read the day and total counters through the touchscreen.

■ Top 10 features

1. Design

Appealing, professional coffee machines add value to your business.

2. Made in Holland

All Aurora units are handcrafted and manufactured in our own Dutch factory.

3. Valveless brewing system

Our R&D department developed this machine with only one valve (hot water tap). The valveless brewing system will reduce your incoming service calls on scaling problems to a minimum.

4. Water temperature

The water temperature can be set separately for each unit. This means that a twin unit can brew two specialty coffees with two different water temperatures simultaneously.

5. Ease of use

The inside of the machine will look familiar to service men that have been working with Bravilor Bonamat's equipment, as we used our common patented maintenance-friendly and high-quality components.



6. Brewing volumes

You can serve coffee in four volumes: 1.9 (Airpot), 2, 3.5 and 5 litres.

7. Water bypass

You can choose to brew coffee with the water bypass functionality. This will reduce your brewing time considerably.

8. RFID card

When you have selected or created your preferred recipes and adjusted the settings according to your wishes, you can save them onto an RFID card. You can use this card to install other Aurora units within seconds!

9. Create your own blend

The Aurora units offer the possibility to create your own homemade blend or single-origin recipe with precise settings, such as water temperature, pre-wetting and brewing time.

10. Water spray head

The water spray head has been developed specifically to bring out the best aromatic flavour and to reduce scaling.

The taste of quality worldwide

Technical details	Aurora SGH	Aurora TWH	Aurora SGL	Aurora TWL
Holding capacity				
Thermos dispenser Aurora	1x5.7 L (45 cups)	2x5.7 L (90 cups)	1x5.7 L (45 cups)	2x5.7 L (90 cups)
Airpot Furento ¹	N/A	N/A	1x2.2 L (17 cups)	2x2.2 L (35 cups)
Hot water boiler	5 L	5 L	3 L	3 L
Throughput per hour				
230V	31 L (250 cups)	42 L (330 cups)	31 L (250 cups)	37 L (290 cups)
400V	47 L (380 cups)	95 L (760 cups)	N/A	N/A
Rated power				
230V ~ 50/60Hz	3000W	3000W	3000W	3000W
400V 3N~ 50/60Hz	4500W	9000W	N/A	N/A
Brewing time				
230V	15 minutes ² (5 L)	15 minutes ² (5 L)	15 minutes ² (5 L)	15 minutes ² (5 L)
400V	15 minutes ² (5 L)	15 minutes ² (10 L)	N/A	N/A
Water pressure	min. 2 bar	min. 2 bar	min. 2 bar	min. 2 bar
Dimensions (wxdxh)	340x595x815 mm	626x595x815 mm	340x595x590 mm	626x595x590 mm
Water supply	yes	yes	yes	yes

¹ Note that the Aurora SGL and TWL units can also be used with the Airpot Furento instead of the thermos dispenser Aurora.

² The brewing time depends on the recipe of your choice and whether you use the water bypass functionality or not.



Your Bravilor Bonamat dealer

< Thermos dispenser Aurora

The LCD display on top of the portable dispenser indicates how full the unit is and whether refill is necessary. It also indicates when you need to clean the dispenser.

N.B. The free-standing dispenser must be ordered separately.

< Brew in one place, serve in another!



< Solar power

The solar cells on top power the LCD display of the unit.

We advise

- Bravilor Bonamat *filter cups*.
- Bravilor Bonamat *Renegite* for descaling the hot water boiler(s).
- Bravilor Bonamat *Cleaner* for cleaning the dispenser(s).