

An ecosystem created for the BARISTA

Comprehensive solutions supporting every stage of work behind the bar.

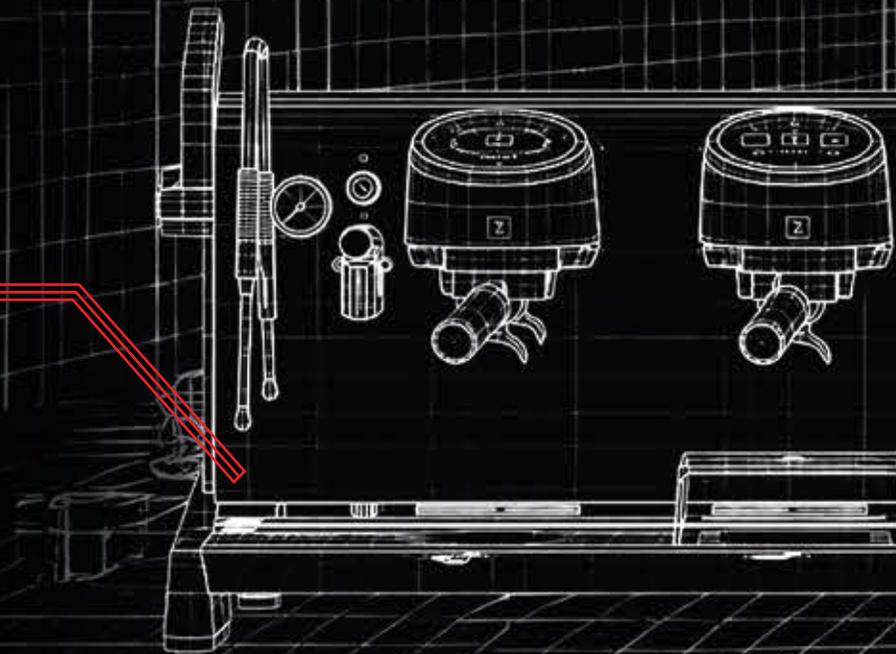
Each of us works surrounded by tools and equipment that create a personal workspace. A painter creates in a studio, a blacksmith in a forge, and we craft our creations behind the bar – among conversations, the hiss of steaming milk and the sound of porcelain cups. That is why our portfolio forms a complete Barista ecosystem.

An ecosystem is the space where a Barista operates every day. In our understanding, it is more than just a collection of machines – it is a thoughtfully designed environment built on inspiration, durability and stability.

Our offer includes everything a Barista needs – from A to Z: from espresso machines and grinders to accessories and cleaning solutions.

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1





2

3

4



We are a professional espresso machine brand designed for real working environments: cafés, restaurants, hotels and bars. For over 15 years, we have been developing technologies tailored to Baristas' needs. Stable extraction, parameter consistency and ease of operation are not optional extras – they are the foundation.

We also pay close attention to design, ensuring our machines complement the spaces in which they operate. Today, Izenso machines work in thousands of locations worldwide.

COFFEE FORMAT[®]

We are the exclusive distributor of Izenso in Europe. For nearly 6 years, we have been developing the professional coffee solutions segment, offering complete equipment – from espresso machines and grinders to accessories, spare parts and cleaning products.

Our headquarters, warehouse and service center are located in Kraków, enabling efficient service across Europe. Together with over 300 partner companies, we deliver solutions for cafés, restaurants, hotels and the HoReCa sector.







IZENSO RAPTOR RAPTOR

Every Barista wants each espresso to taste just as perfect as the previous one. Izenso technology guarantees parameter stability and full extraction control at every stage, ensuring consistent quality in every cup served in cafés, restaurants and bars.

Beyond taste, guest experience is also shaped by space and atmosphere. Raptor attracts attention with refined details – from precisely engineered steam levers to pressure gauges inspired by sports car dashboards. It becomes not only a working tool but also a design element building the identity of the bar.

T3

Multi-Boiler

1,5l

Group head water boiler

5l / 11l / 15l

Steam boiler capacity for 1-group / 2-group / 3-group models respectively





316 Stainless Steel Heating Element



Metal Flowmeters



Boiler Thermal Insulation



Multi-Channel Heating System



One-click start



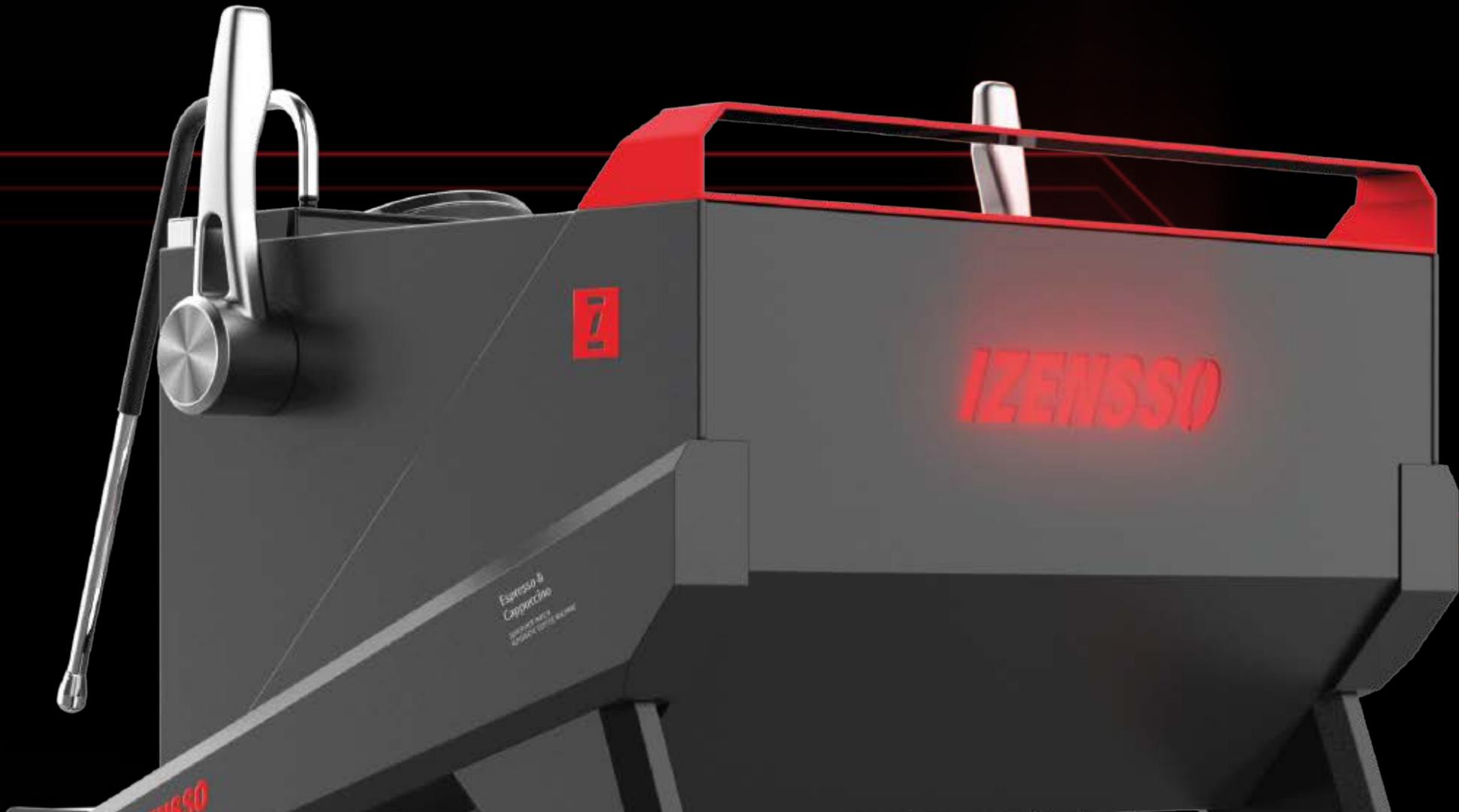
Multi-Level Safety Protections



PID Digital System



Dual System



Components designed for durability

Machine components are constantly exposed to humidity and high temperatures. That is why Raptor uses stainless steel 316, offering up to 25% higher corrosion resistance compared to standard stainless steel 304, resulting in longer component life and machine durability.

Coffee profiles demand flexibility

Water temperature and individual group heating can be adjusted independently, giving Baristas full control over extraction.

Stable pressure — stable extraction

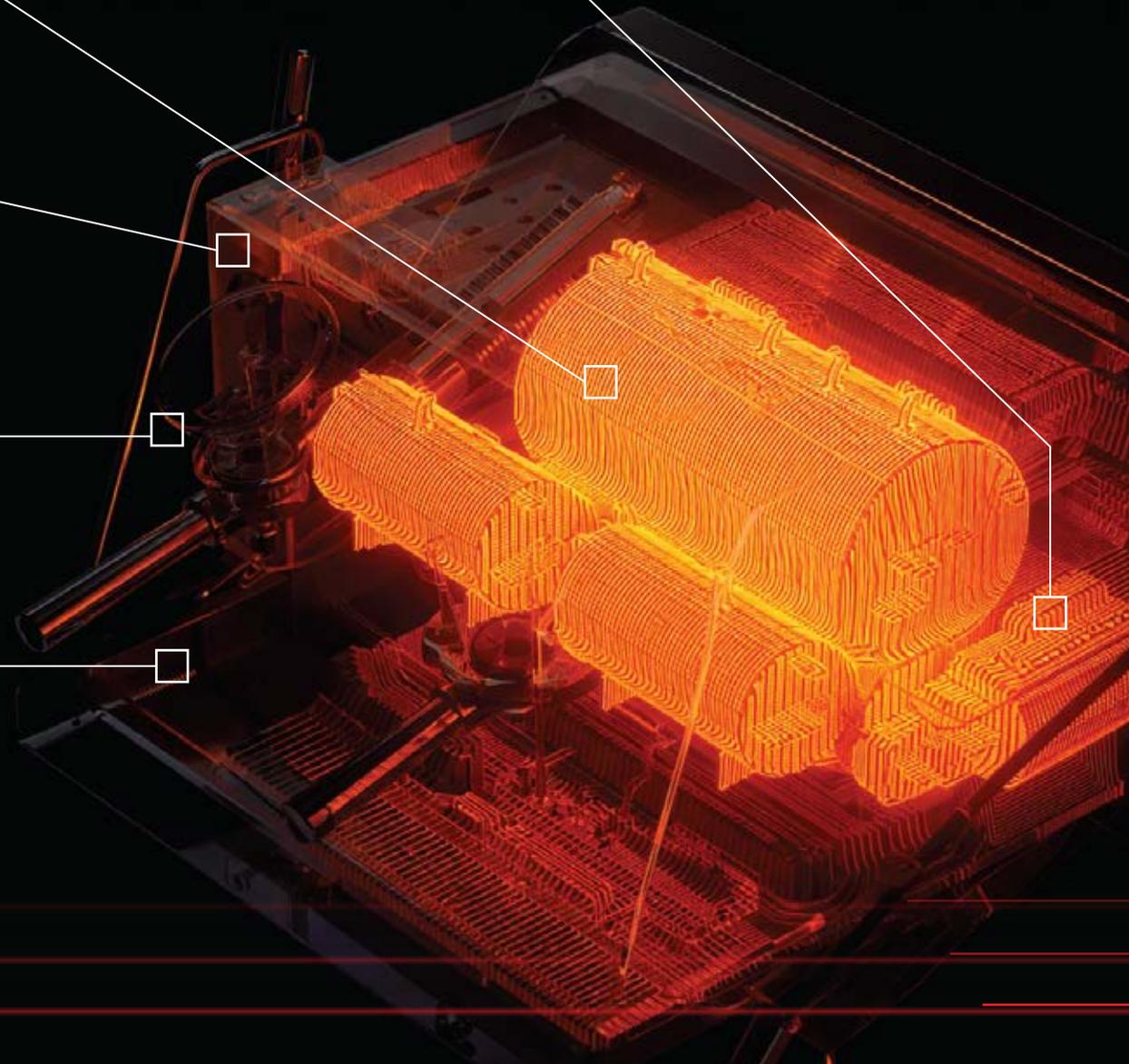
Raptor features a high-end Italian rotary pump maintaining constant 9-bar pressure, ensuring consistent water flow through the portafilter.

Ergonomics accelerate workflow

The 4" touchscreen with zero-touch delay allows faster and smoother operation during busy hours.

Even water flow for perfect espresso

Pre-infusion gently saturates coffee grounds, preparing them for extraction and ensuring even flow, cleaner flavor profiles and improved control over each cup.



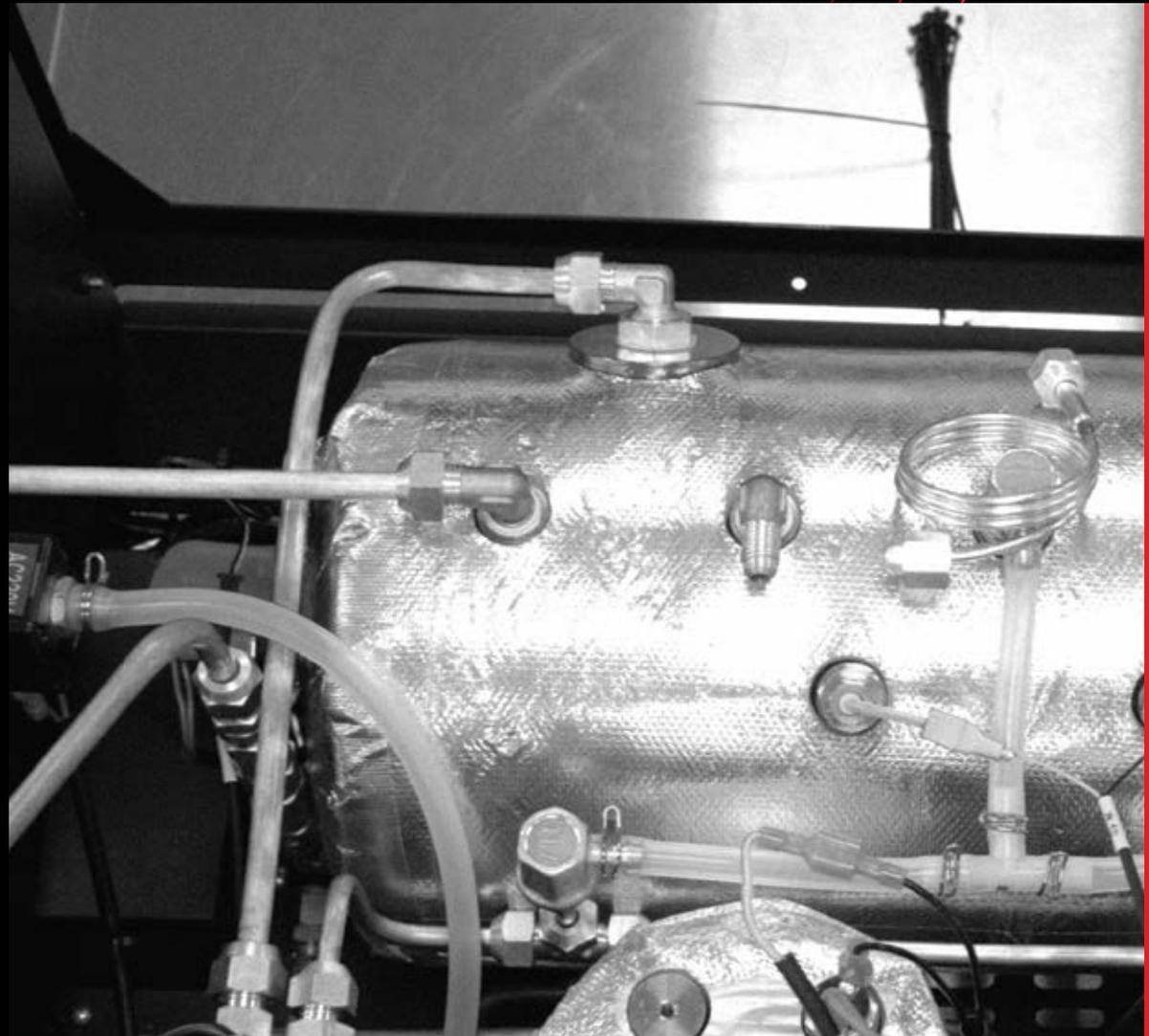
Technology as the foundation of performance

To break speed records, you need a powerful engine, refined construction, precise aerodynamics and a great driver. In the world of coffee, it works exactly the same way. True espresso machine performance does not rely on a single solution. That's why, in Raptor, we combined key technologies that work together in perfect synchronization. The result is stability, power and parameter consistency, allowing you to achieve outstanding results even during peak hours.

Energy savings through thermal stability

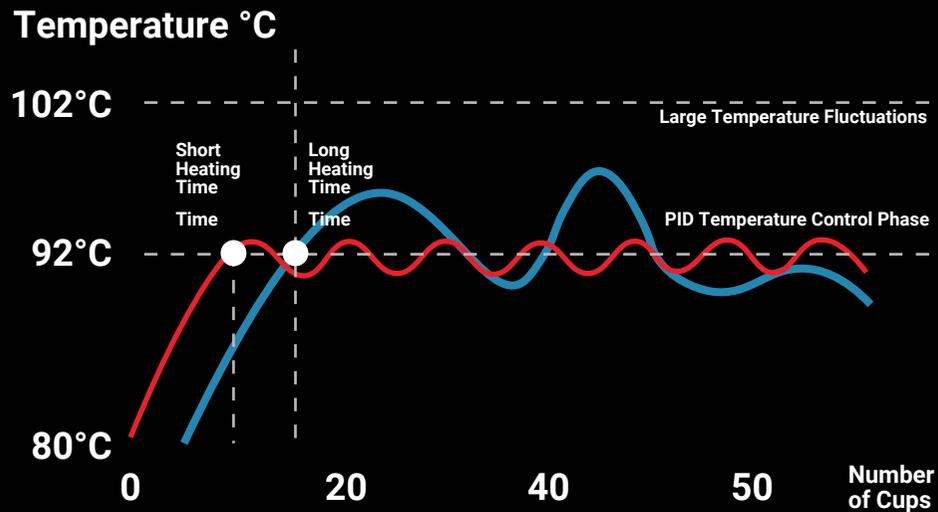
Every heat loss results in the need to reheat the water in the boiler. In Raptor, thermal boiler insulation significantly reduces standby heat loss by up to 40% compared to non-insulated constructions. The result is less frequent activation of heating elements, lower energy consumption, and more stable temperature throughout the working day.

In a 15-liter boiler operating 9 hours daily, reducing heat loss by 30–40% can translate into savings of approximately €120–160 per year — achieved solely through improved insulation.



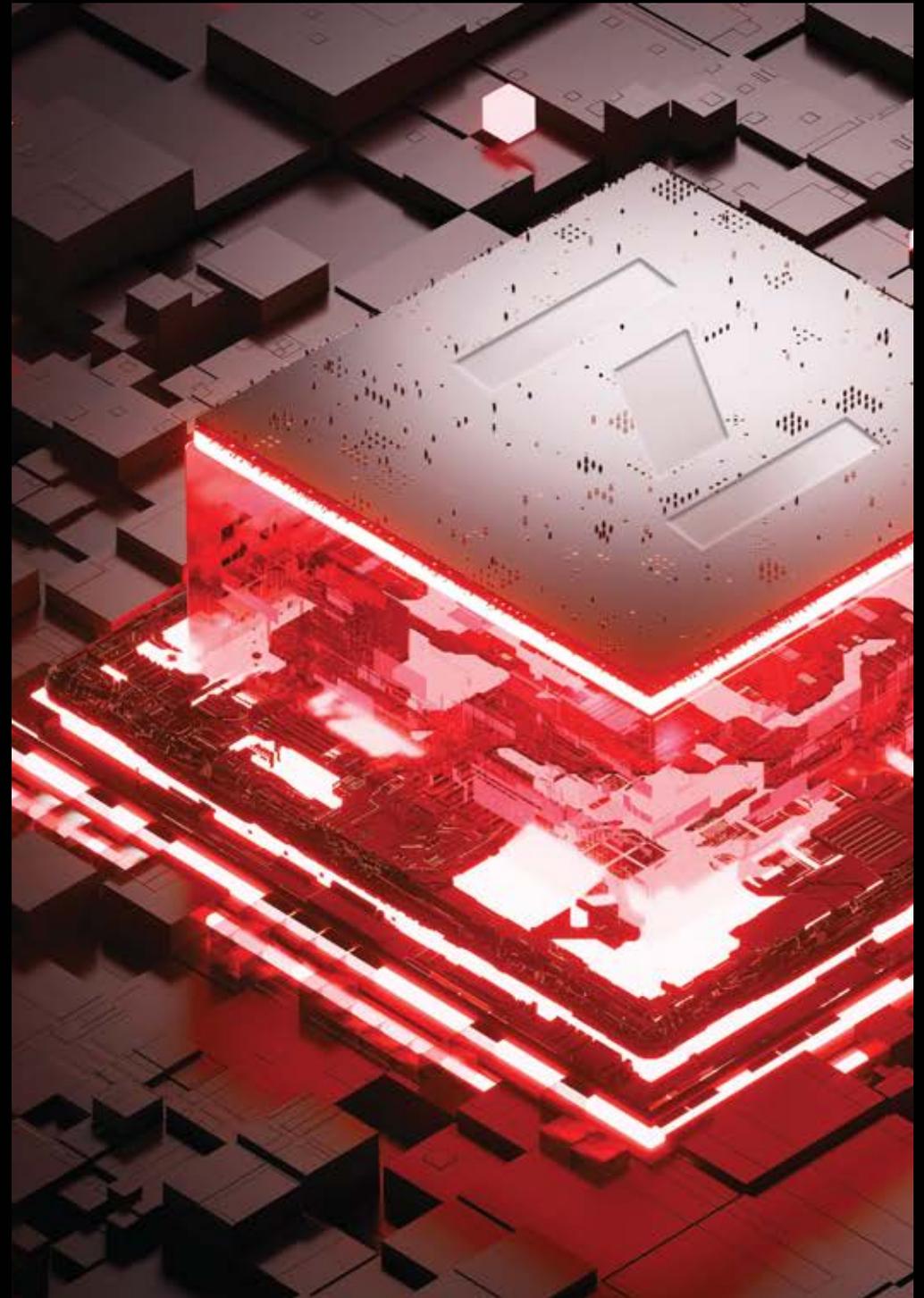
PID digital

Digital Temperature Control



The PID is a specialized processor dedicated solely to maintaining stable temperature during extraction. It regulates the heating elements and works in sync with the machine's software to minimize temperature fluctuations.

This ensures process stability with an accuracy of up to $\pm 0.5^{\circ}\text{C}$, resulting in consistent flavor and quality in every cup. The PID system maintains a constant brewing temperature even when preparing up to 200 cups in a row.



Perfect milk foam

Insulated Steam Wand

In modern coffee menus, the quality of milk-based beverages is just as important as espresso. That's why Raptor is equipped with insulated steam wands featuring four outlets, ensuring fast and even aeration as well as a smooth steaming start. The result is greater control, smoother Barista workflow, and consistent quality that guests appreciate in every cup.





Attention to detail

The best Baristas stand out through attention to detail. Raptor was designed following the same philosophy. Every element is carefully considered, and every detail refined to inspire both users and guests waiting for their cup of coffee.



Two Single-Needle
Pressure Gauges



Diamond-Finish
Polishing



Stylish LED
Illumination



Smartphone-like speed and simplicity designed for Baristas

Touchscreen technology has become a natural part of our everyday lives. The displays and interfaces dedicated to each group operate just like modern smartphone screens, making operation intuitive, fast and comfortable.

Independent group configuration

Different coffee profiles require individual extraction parameters. In Raptor, **each group can be configured independently** — from water, steam, and group temperature to pre-infusion time. This allows precise adaptation to each coffee and full use of its potential.

Settings can be copied between groups in just 2 clicks.





4 volume buttons

Automating parts of the workflow can be a major convenience for the Barista. The system allows you to program up to **4 dose/volume buttons per group**, independently. As a result, the workflow stays consistent and every recipe can be launched with a single touch – **no chaos, no wasted time.**





Tea Mode

Unique beverages build a venue's recognition and attract guests. **TEA MODE** enables preparation of an intense **TEA ESPRESSO**, which becomes the base for signature recipes unlike anything else on the market.

How the tea program works

Asia is the cradle of tea culture, where the brewing method is crucial to flavor. **TEA MODE** replicates these principles: the first rinse of the leaves is not included in the final drink, and then ground tea undergoes **5 interval extraction cycles** using Raptor's dedicated tea portafilter. This is a controlled extraction designed to draw out maximum aroma.



This is a unique tea essence. It is not meant to be drunk as an espresso we know from the coffee world. It is a base that lets you create an unlimited range of beverages.

Speed matters behind the bar. That's why we prepared **over 20 ready-to-use recipes** that can be implemented immediately after installation. The Barista receives not only a machine, but complete solutions that streamline workflow and accelerate the introduction of new drinks into their own concept.

+20

unique
recipes
ready to
implement
immediately

5

preset settings

Pre-Infusion

with adjustable time

Temperature

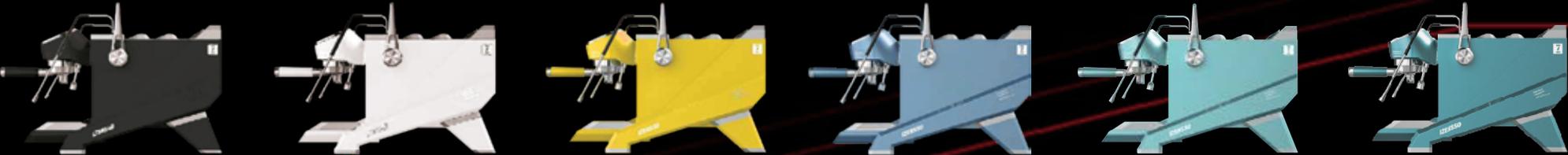
adapted to the type of leaves

6

extraction levels

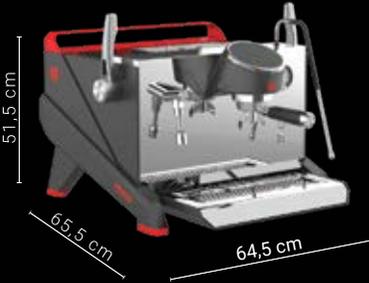


Sample Color Versions

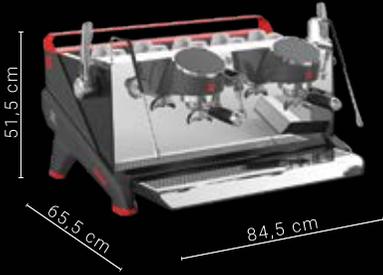


Dimensions

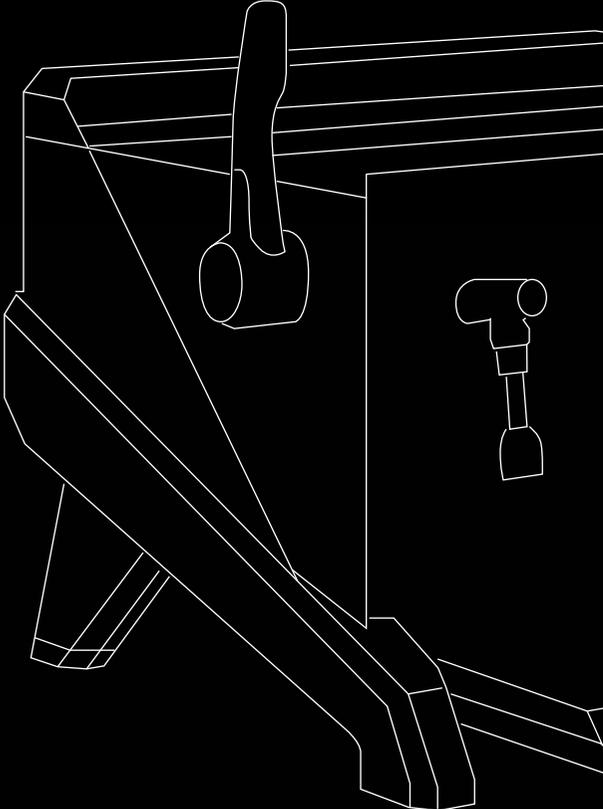
1-GROUP



2-GROUPS



3-GROUPS



RAPTOR

	1-GROUP	2-GROUPS	3-GROUPS
Brewing group	x 1	x 2	x 3
Program	Coffee / Tea	Coffee / Tea	Coffee / Tea
Heating system	T3 Multi-Boiler	T3 Multi-Boiler	T3 Multi-Boiler
Steam boiler capacity	6l	11l	15l
Steam boiler material	Stainless steel	Stainless steel	Stainless steel
Water boiler capacity	1,5l	1,5l x 2	1,5l x 3
Water boiler material	Stainless steel	Stainless steel	Stainless steel
Steam boiler temperature adjustment	120°C–130°C	120°C–130°C	120°C–130°C
Water boiler temperature adjustment	80°C–95°C	80°C–95°C (Each group separately)	80°C–95°C (Each group separately)
Brew group heating temperature adjustment	80°C–95°C	80°C–95°C (Each group separately)	80°C–95°C (Each group separately)
Pump	Rotary pump 9 bar Italian	Rotary pump 9 bar Italian	Rotary pump 9 bar Italian
Filter basket	1 x 12g 1 x 22g	1 x 12g 1 x 22g	1 x 12g 1 x 22g
Pre-infusion function	3–10 sec 5–30 ml	3–10 sec 5–30 ml	3–10 sec 5–30 ml
Extraction measurement	Electronic	Electronic	Electronic
Steam wand	1 x	2 x	2 x
Hot water spout	1 x	1 x	1 x
Pressure gauges	2 x Single-Needle	2 x Single-Needle	2 x Single-Needle
Touchscreen	4" x 1	4" x 2	4" x 3
Data analysis	●	●	●
IOT	●	●	●
Maintenance notifications	●	●	●
Energy-saving mode	●	●	●
One-Touch Backflush	●	●	●
Dedicated portafilter for tea program	●	●	●
Dedicated tea settings	5 settings for different types of tea leaves	5 settings for different types of tea leaves	5 settings for different types of tea leaves
Tea extraction level	6 levels	6 levels	6 levels
Dimensions (W×D×H):	645 x 655 x 515 mm	845 x 655 x 515 mm	1045 x 655 x 515 mm
Net/Gross weight	62/78 kg	72/100 kg	87/120 kg
Power	3500 W	6100 W	6800 W
Voltage/Frequency	220V/50~60Hz	220V/50~60Hz	3x 220V/50~60Hz (3-phase)

ARMOUR
ARMOUR
ARMOUR



ARMOR

In a Barista's work, repeatability, stable parameters, and full control over extraction are crucial — even when the pace reaches its highest level. **ARMOR** is a classic espresso machine in a modern form, designed for stability achieved through refined technical solutions. That is why it is the ideal choice for any café, bar, or restaurant where uncompromising performance is required.

1

Single Boiler

2

Groups

11l

Boiler capacity





One-click start



Metal flowmeters



Temperature monitoring system



Boiler insulation



Triple safety protection system



Rotary pump



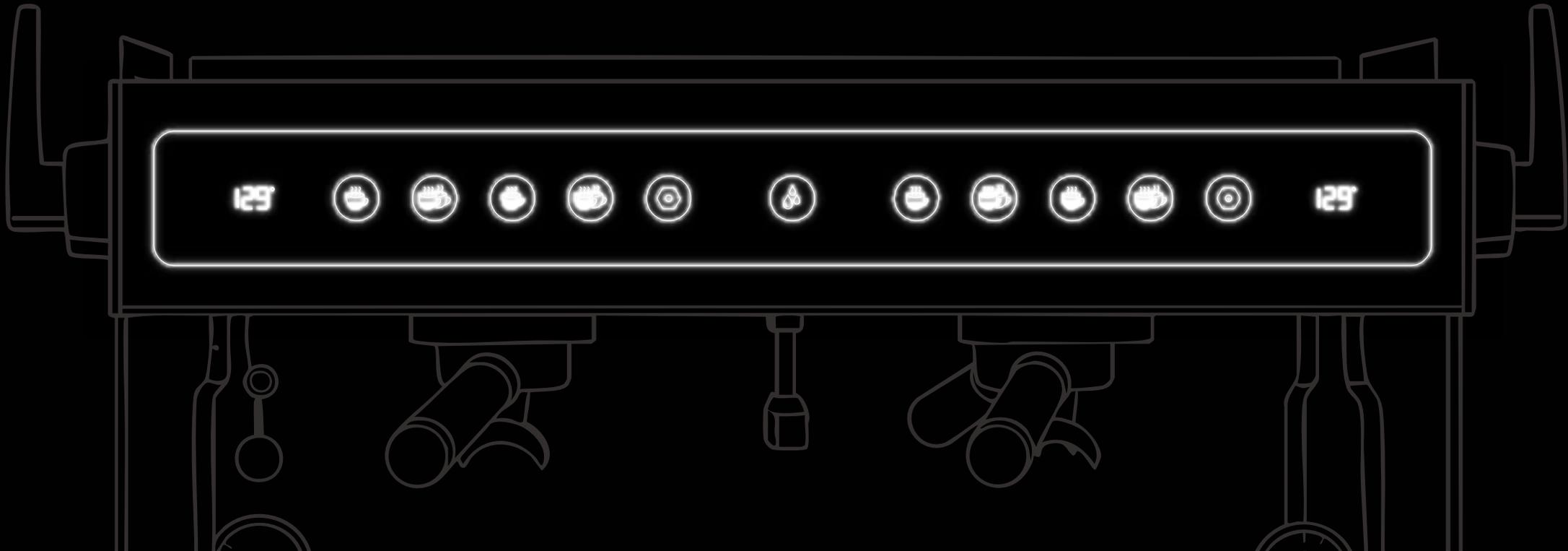
316 Stainless Steel Heating Element



1 000 000 - press durability

For your confidence and comfort

The machine's control panel must be intuitive and reliable. ARMOR has been tested for **over one million button presses**, which — assuming approx. 250 operations per day — translates into up to **10 years of trouble-free operation**. Large buttons enable fast, error-free work.



4

volume buttons

25 mm

button diameter

1 000 000

presses - tested button durability

Works the way the Barista wants

Every parameter under control

A machine's touch panel is often used under time pressure, moisture, high temperature, and an intense work rhythm.

The large **25 mm** buttons used in ARMOR were designed in line with operator-interface ergonomics guidelines.

This means the control panel in this model is fully adapted to professional requirements – **it is not a barrier in use, but real support in the Barista's daily work.**



Your bar - your rules

Every bar follows its own rules, and its menu has its own character. In Armor, each brew group allows independent setting of four coffee doses (in ml) assigned to four separate buttons. This lets the machine adapt to the Barista's working style, providing full freedom of operation.

Steam temperature control

Adjustment range: 115-130°C

Automatic group cleaning system

Start automatic cleaning with one button. Sequential rinsing removes coffee residues and oils, saving the Barista's time.

Water temperature control

Adjustment range: 88-95°C

Pre-infusion time and pause adjustment

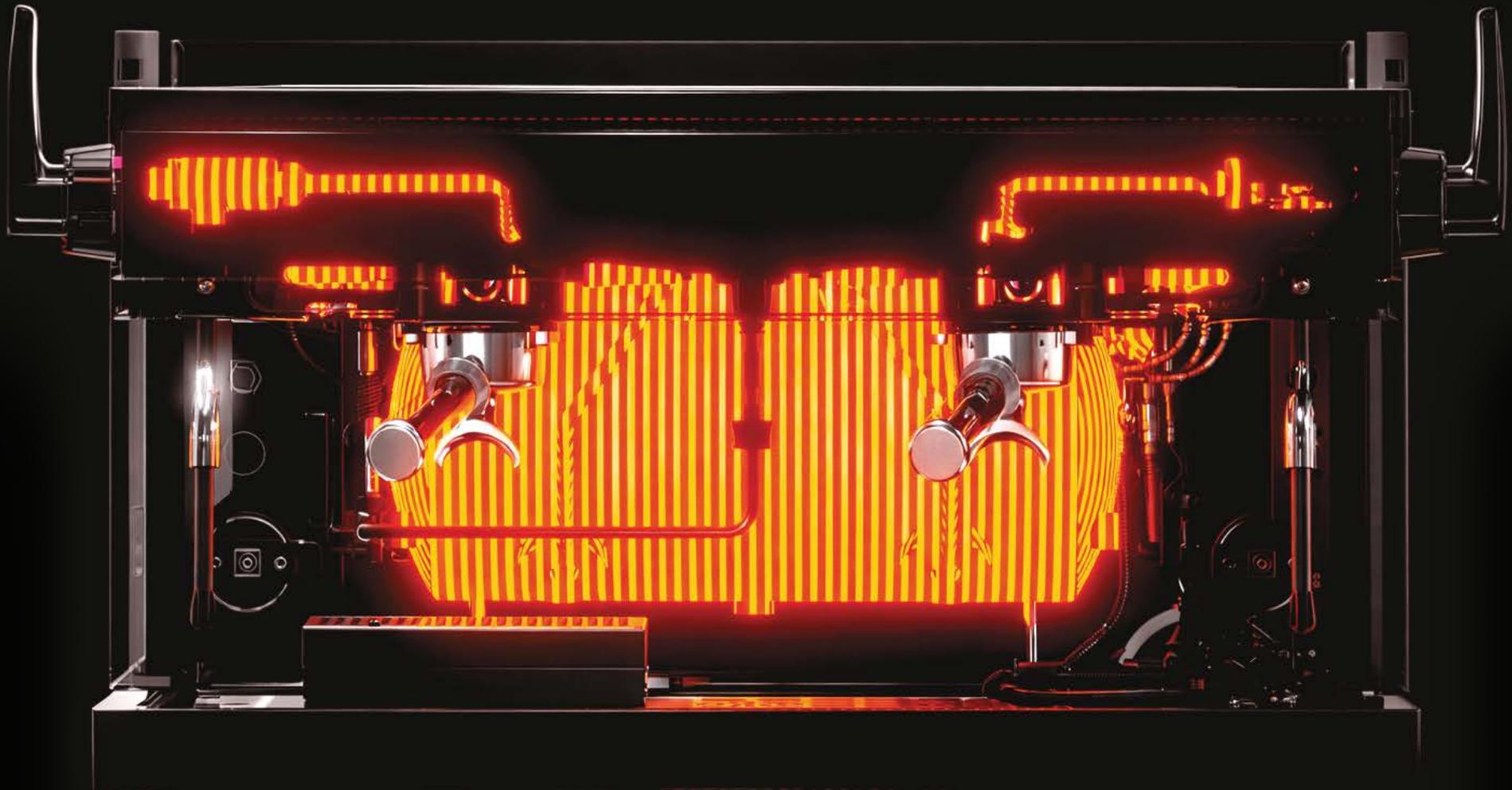
Pre-infusion range: 0-10 s
Pause range: 0-10 s



When the number of orders grows, you don't lose steam...

When a large number of orders hits the bar at the same time, the machine load increases significantly. In many venues, the morning "rush" can generate about **35–45% of daily revenue**. This is exactly when the Barista needs support from the equipment.

In Armor, **boiler insulation** protects the water circuit from sudden temperature drops – like a building façade that keeps heat inside and prevents losses. Alongside insulation, a control system based on a probe acting as a precise thermometer is used. It continuously monitors outlet water temperature and corrects it according to the set parameters. As a result, the machine eliminates sudden temperature fluctuations even during the busiest periods.





**A design that
fits any interior**

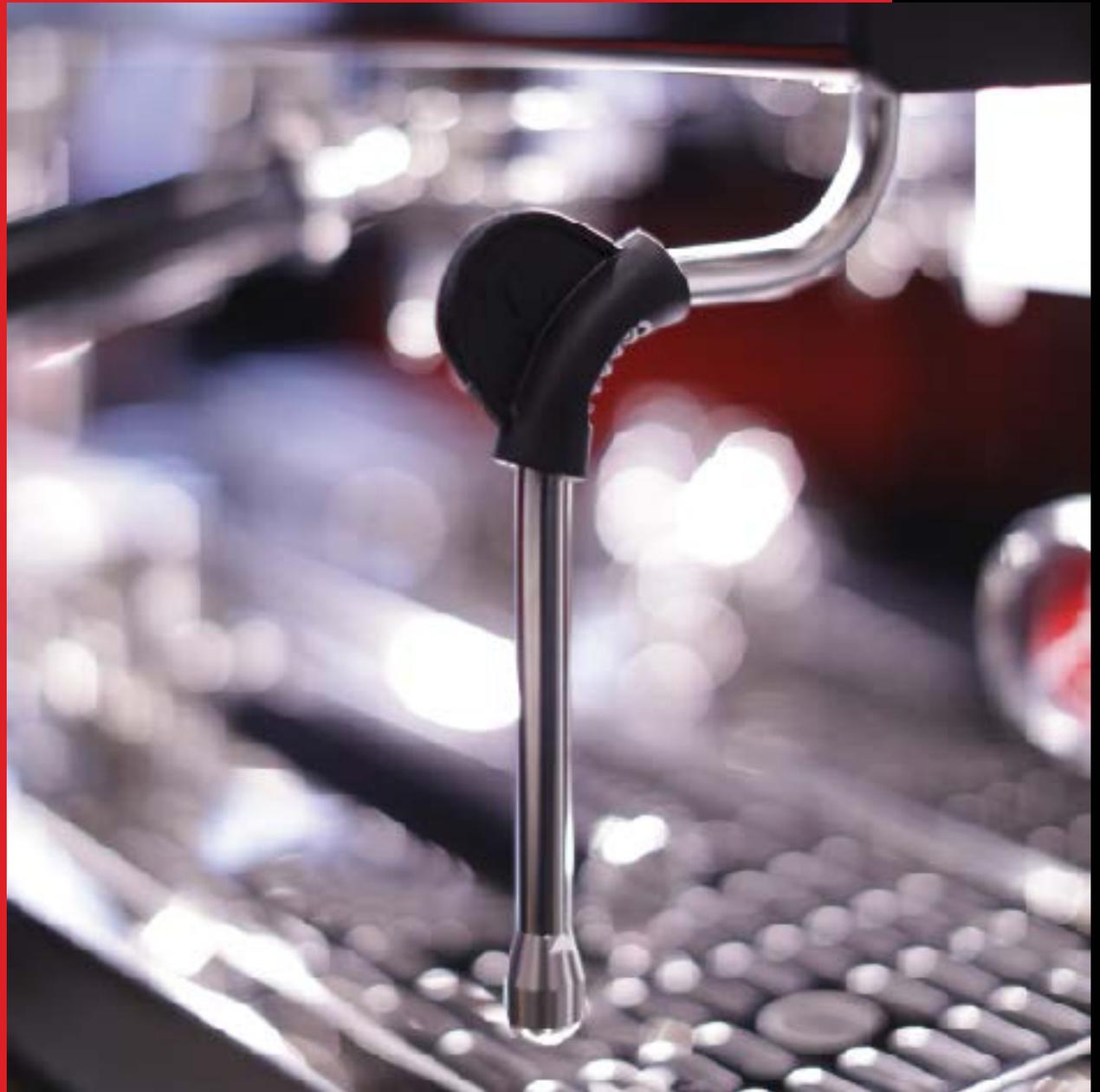
A café's success is not only the number of drinks served, but also the atmosphere guests want to return to. The combination of a mirror front with the matte housing texture works like a perfectly balanced blend of caramel sweetness and a delicate hint of salt. Thanks to this, ARMOR naturally blends into any space, enhancing the character of a café, bar, restaurant, or hotel.



LED-backlit buttons



Digital displays





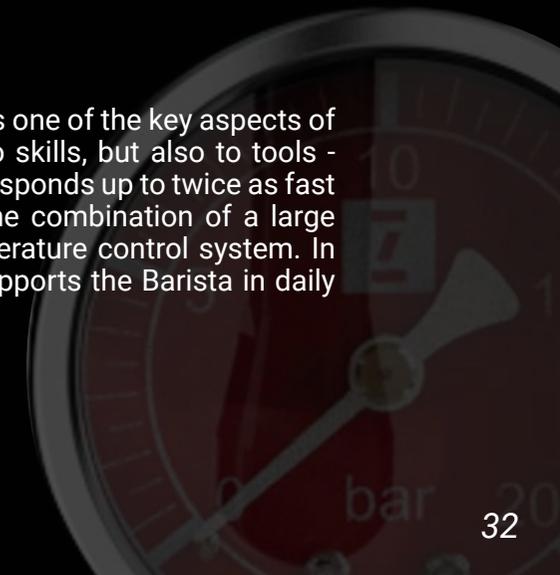
With ARMOR, you don't lose time, inspiration, or money

Working on 2 groups simultaneously

Even pressure is a condition for stable, repeatable espresso extraction. 9 bar is widely recognized as the universal reference point for perfect brewing. Using a rotary pump that maintains a constant 9 bar, ARMOR delivers a consistent and repeatable extraction result.

2x faster

Responsiveness to changing conditions is one of the key aspects of a Barista's work. This applies not only to skills, but also to tools - including the espresso machine. Armor responds up to twice as fast as most available solutions thanks to the combination of a large 11-liter stainless-steel boiler and a temperature control system. In effect, the machine's speed genuinely supports the Barista in daily work.



Triple technical safety system

Overheating and excessive pressure are common causes of failure. ARMOR is equipped with a triple technical safety system: **electronic dry-run protection, overheat protection, and mechanical overpressure protection**, reducing the risk of failure by up to **92%**. Thanks to this system, the machine effectively eliminates key hazards, becoming a stable and reliable tool in the hands of the Barista.







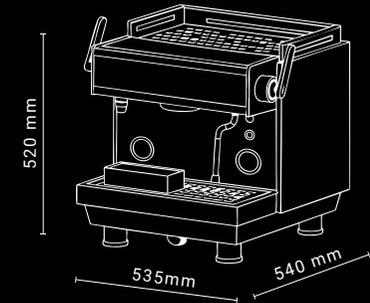
ARMOR

1 GROUP

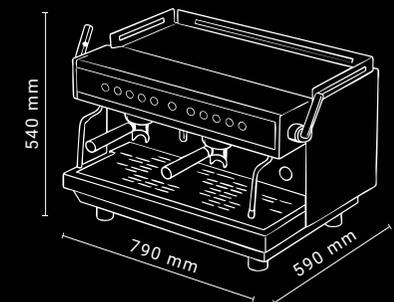
2 GROUPS

Brewing group	x1	x2
Program	Coffee	Coffee
Heating system	Single-Boiler	Single-Boiler
Boiler capacity	6l	11l
Material	Stainless steel	Stainless steel
Steam temperature control	115°C-130°C	115°C-130°C
Water temperature control	88°C-95°C	88°C-95°C
Pump	Rotary 9 bar Italian	Rotary 9 bar Italian
Filter basket	1 x 12g 1 x 22g	1 x 12g 1 x 22g
Pre-infusion function	0-10 s	0-10 s
Steam wand	x1	x2
Hot water outlet	x1	x1
Pressure gauges	x2	x2
Control	Touch control panel	Touch control panel
One-button cleaning	Yes	Yes
Dimensions (W×D×H)	535 × 540 × 520 mm	790 × 590 × 540 mm
Net/Gross weight	44/56 kg	60/80 kg
Power	2700 W	3500 W
Voltage/Frequency	220V-240V/50~60Hz	220V/50~60Hz

1 GROUP



2 GROUPS



AUTOMATIC GRINDERS
AUTOMATIC GRINDERS
AUTOMATIC GRINDERS

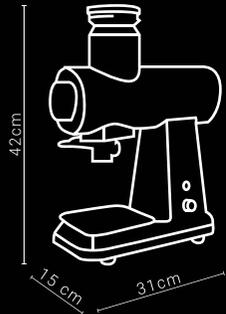
COFFEE FORMAT®

Burr
64 mm

Performance
19 kg/h

**Stepless
adjustment**

Automatic grinder **JX-928**



Color options:



WHITE



GLOSSY
BLACK

SPECIFICATIONS	
Dimensions (WxDxH)	15 x 31 x 42cm
Motor power	600W
Rotational speed (RPM)	Stepless 600-1400
Grinding regulation	on the side of the device
Housing	Aluminium
Burr lifespan	750kg

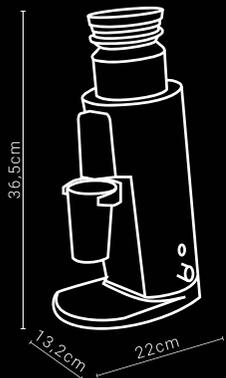


Burr
64 mm

Performance
12 kg/h

**Stepless
adjustment**

Automatic grinder **JX-828**



Color options:



WHITE



GLOSSY
BLACK

SPECIFICATIONS	
Dimensions (WxDxH)	13,2 x 22 x 36,5cm
Motor power	280W
Rotational speed (RPM)	Stepless 600-1400
Grinding regulation	on the side of the device
Housing	Aluminium
Burr lifespan	500kg





Italian burrs

Automatic grinder JX-683



Burr

83 mm

Performance

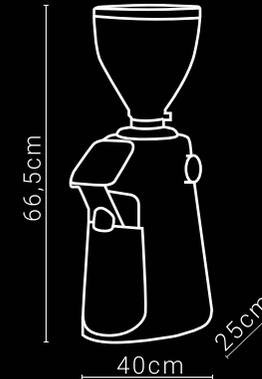
30 kg/h

Precision

0,1 s

SPECIFICATIONS

Display	Touch Screen
Bean hopper capacity	1200g
Dimensions (WxDxH)	40 x 25 x 66,5cm
Motor power	550W
Rotational speed (RPM)	1400/min
Grinding regulation	on the side of the device
Housing	Aluminium
Burr lifespan	1000kg



Color options:

- WHITE
- GLOSSY BLACK
- SANDY MATT BLACK



Italian burrs



automatic grinding



automatic scale

Automatic grinder JX-680P



Burr

74 mm

Performance

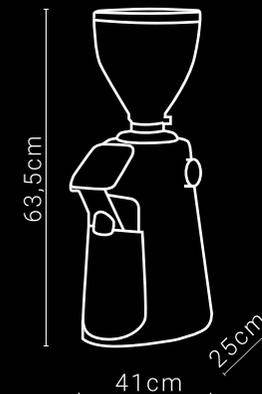
19 kg/h

Precision

0,1 s

SPECIFICATIONS

Display	Touch Screen
Bean hopper capacity	1200g
Dimensions (WxDxH)	41 x 25 x 63,5cm
Motor power	450W
Rotational speed (RPM)	1400/min
Grinding regulation	on the side of the device
Housing	Aluminium
Burr lifespan	750kg



Color options:

- WHITE
- GLOSSY BLACK
- SANDY MATT BLACK



Burr

74 mm

Performance

18 kg/h

Precision

0,1 s

Automatic grinder

JX-650P

Color options:



GLOSSY BLACK



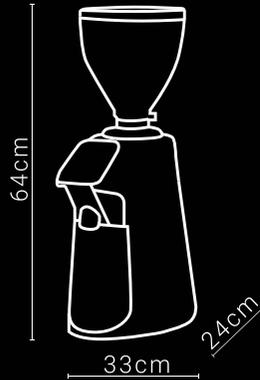
WHITE



SILVER



RED



SPECIFICATIONS

Display	Touch Panel
Bean hopper capacity	1500g
Dimensions (WxDxH)	33 x 24 x 64cm
Motor power	450W
Rotational speed (RPM)	1400/min
Grinding regulation	on the side of the device
Housing	Aluminium
Burr lifespan	750kg



Burr

64 mm

Performance

12 kg/h

Precision

0,1 s

Automatic grinder

JX-600AD

Color options:



GLOSSY BLACK



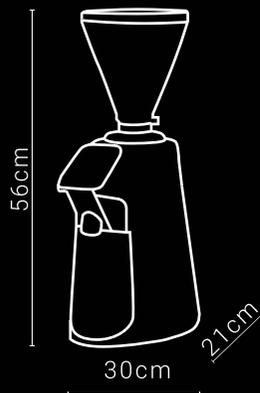
WHITE



SILVER



RED

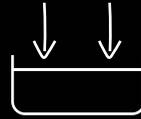


SPECIFICATIONS

Display	Touch Panel
Bean hopper capacity	1200g
Dimensions (WxDxH)	30 x 21 x 56cm
Motor power	350W
Rotational speed (RPM)	1400/min
Grinding regulation	on the side of the device
Housing	Aluminium
Burr lifespan	500kg



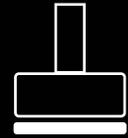
Automatic TAMPER



Pressure control
Ideal tamping force ranging from 2 kg to 38 kg.



Non-stick coating
The device is covered with a non-stick coating. The coating is food-safe.



Precise operation
Regardless of the amount of coffee or grind size, the device maintains consistent performance parameters.



Leveling system
The patented guide leveling system ensures precise surface alignment.



Minimalist design
The finish highlights modern character, elegance, and functionality. It blends perfectly with any interior.

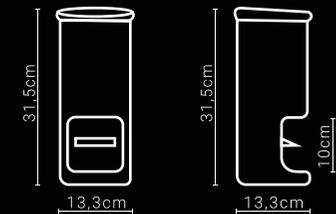


Premium quality
The solid construction ensures durability and reliability.

SPECIFICATIONS

Voltage	12V
Power	60W
Weight	3,7kg
Tamper diameter	58 mm
Tamper shape	Flat base
Tamping force adjustment	2kg - 38kg
Duration	1,2sec
Multi-stage tamping	1 to 3 times

DIMENSIONS



COLORS



BLACK



WHITE



High cleaning precision

Effective removal of coffee residues, even from hard-to-reach areas.



Constant readiness for operation

The device is available at any time, with no need for additional preparation.



Innovative cleaning head

Combination of silica gel and brush for maximum effectiveness.



Always a clean workspace

Improves hygiene and enhances the aesthetics of the environment.



Countertop installation

Can be installed in the countertop or used as a freestanding unit.



Intuitive operation

Saves time and provides user convenience.

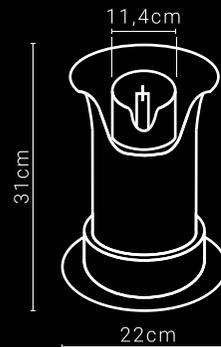
Automatic portafilter CLEANER



SPECIFICATIONS

Power	36W
Weight	1,2kg
Cleaner diameter	11,4cm
Rotational speed (RPM)	650/min
Filter diameter	53mm ~ 58.5mm
Voltage	240V
Frequency	50/60Hz

DIMENSIONS





Find **your perfect match** and choose what's truly exceptional.



Automatic Tamper



Tamper CT-01



Tamper CT-02



Distributor WDT-01



Distributor CL-01



Distributor CL-02



Dosing funnel DF-01



Pitcher MP-01



Brush BB-01



Brush BB-02



Brush GB-01



Automatic Cleaner



Knock Box KB-01



Knock Box KB-02



Scale CS-01



Scale CS-02 mini



Because your espresso deserves perfection

Cleaning agents **COFFEE FORMAT®**



@CoffeeFormat



IMPORTANT

 **✓ DOES NOT CONTAIN BLEACH**
Suitable for cleaning coffee machines, including those with brass components.

Cleaning Gel Format PRO
1000 ml

Gel for cleaning the brew group in traditional espresso machines. Contains no bleach, making it suitable for machines with brass components as well.



IMPORTANT

 **✓ DOES NOT CONTAIN BLEACH**
Suitable for cleaning coffee machines, including those with brass components.

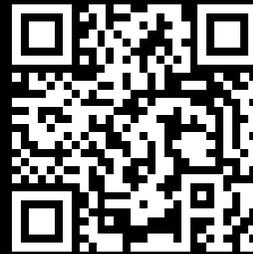
Powder Format PRO
750 g

Powder for professional cleaning of coffee machines. Effectively removes coffee deposits and oils, restoring the machine to perfect cleanliness.



Grinder Cleaner PRO
480 g

Eco-friendly coffee grinder cleaner based on a natural grain blend (wheat, rye, and rice), safe for the device and the environment.



www.izenssoeurope.com



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Vendor details:



