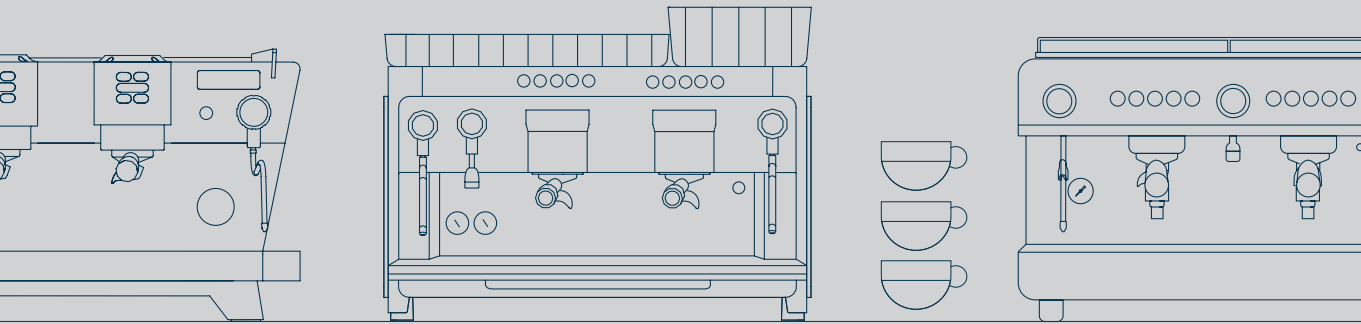
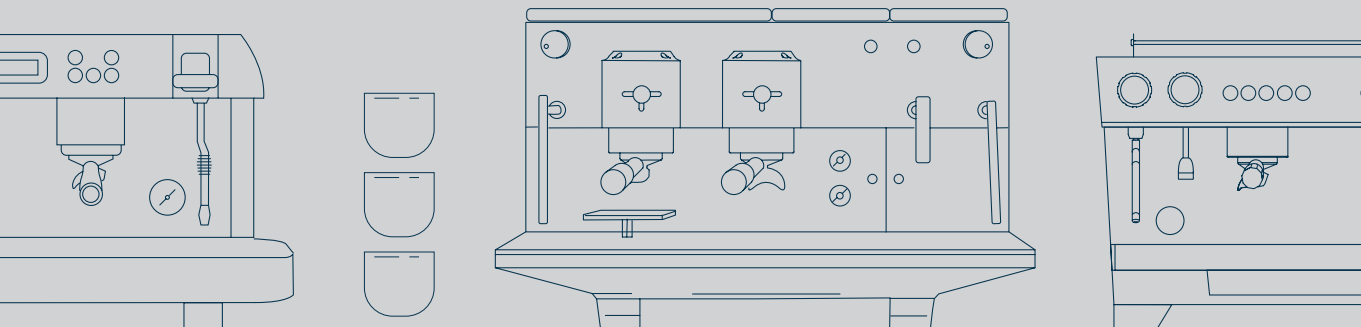


IBERITAL

Redefining



the future



of coffee

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Leading the change since 1975

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Innovation that pushes coffee making forward

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Manufacturing the greatest espresso machines

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Redefining the future of coffee

Our vision combines a spirit of continuous improvement and nonconformity. It is what defines our unique DNA. In recent years, we have launched espresso machines and inspired new technical innovations that are shaking and shifting the industry's way of thinking.

Leading the change since 1975

Family-owned company

It all started in 1975 when Blai Farré, the founder of Iberital, began to repair machine pumps in his garage.



Four decades later, our espresso machines are still the perfect tool for baristas. Championing the business vision of our founder, we pride ourselves in hand-crafted machines with the greatest attention to detail, R+D, impeccable design and commitment to the environment.



A global brand in constant growth

Exports already represent the 70% of our total turnover. Our presence in both new and existing markets continues to grow. We are proud to be a global brand, but our roots are firmly set in Barcelona.

Café Santo
L.A.

Albania	Canada	Germany	Lebanon	Pakistan	South Africa
Algeria	Chile	Greece	Lithuania	Panama	South Korea
Andorra	China	Guatemala	Luxembourg	Paraguay	Sweden
Argentina	Colombia	Honduras	Macau	Peru	Switzerland
Australia	Costa Rica	Hong Kong	Macedonia	Philippines	Taiwan
Austria	Croatia	Hungary	Malaysia	Poland	Thailand
Azerbaijan	Cuba	Iceland	Maldives	Portugal	Tunisia
Bahrain	Cyprus	India	Malta	Puerto Rico	Turkey
Bangladesh	Czech Republic	Indonesia	Mexico	Qatar	Uganda
Belarus	Dominican	Ireland	Moldova	Romania	Ukraine
Belgium	Republic	Israel	Mongolia	Russia	United Arab
Bolivia	Ecuador	Italy	Morocco	Rwanda	Emirates
Bosnia and	Egypt	Japan	Nepal	Saudi Arabia	United Kingdom
Herzegovina	Estonia	Jordan	Netherlands	Serbia	United States
Brazil	Ethiopia	Kazakhstan	New Zealand	Singapore	Uruguay
Bulgaria	Finland	Kenya	Nicaragua	Slovakia	Uzbekistan
Cambodia	France	Kuwait	Norway	Slovenia	Venezuela
Cameroon	Georgia	Latvia	Oman	Somalia	Vietnam



Shanghai
China

Countries

+100



Sxoinovatis Cafe Bar
Greece

5

Continents

Sintonia
Spain



A factory that embodies our philosophy

We apply Lean Manufacturing processes to optimize the manufacturing of our machines. Our installations have been praised for their environmental quality, sustainability and energy efficiency.

High-end materials and processes

Iberital Group is our stake in vertical integration. All materials and components used in Iberital machines are first-rate. That's why our machines are this long-lasting. Learn more at iberital.com

Sustainability is one of our
core pillars and is present in
every corner of our factory.









Inspired by Barcelona spirit

Ours is a 100% locally sourced value chain. Machine concepts, design, technical development, and manual manufacturing are made in Barcelona by local talent. The city's creative essence inspires us and is reflected in both our design and our company's vision.

Worldwide recognition

Iberital's machines and manufacturing systems receive international acclaim.

We are honored to have won several awards for our innovative products. In 2019, we received the Smart Label Award as well as Nominee for The German Design Award. In 2018, we received the Good Design Award, Platinum A' Design Award, the Gold Excellence in Design Award, and the ADI-FAD Selection Delta Award.





Work of art "Estel Ocells" of Aurèlia Muñoz (Barcelona 1926-2011) at Iberital Factory.

The skylight of our premises. Natural light allows us to be more energy-efficient and improve employee wellbeing.

“The experience of the coffee consumer is in the hands of the barista. We aim to ease the work of the barista by providing a machine that functions as its best ally.”

Andreu Carulla
Founder of ACID Studio.



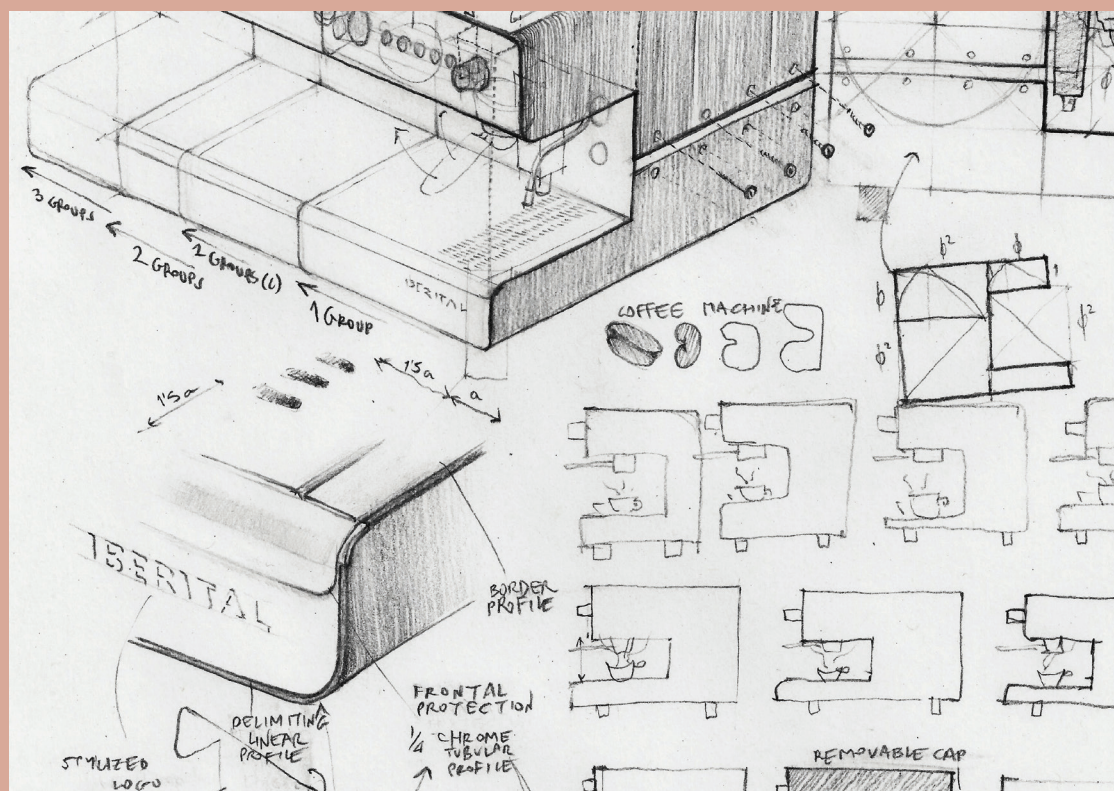
Design is our blueprint

From concept to fabrication, every piece of our machines is carefully thought out and crafted in-house. Our design is inspired by a holistic approach that aligns cutting-edge technology, materials, and ergonomics to deliver the best extraction in every serve.

It is this spirit that has inspired our machines and manufacturing systems to receive international praise. We are committed to building a more sustainable future and continue designing and producing machines that are eco-friendly, efficient, and healthy. We look to continue to defy industry standards with a design philosophy that combines innovative technology and ecology.

“Understanding every part of the machine and listening to every customer is the only way to create machines that work not as machines, but as tools.”

Blai Farré
Industrial engineer





At Iberital, we aim to reach perfection by giving you greater control. We do this not only in our espresso making features but also by integrating tea and other brewing methods as well.

Innovation that pushes coffee making forward

Exploring new horizons

Pushing the limits of what's possible with a smarter,
more intuitive, and efficient line of espresso machines.
Our technology redefines the industry standards.



Since the beginning, our R&D focus has centered on a single aim: to elevate industry standards through sustainability by bringing together the best of technology, design, and materials to provide a consistent and great-tasting cup of coffee.



Our innovative technologies incorporated in VISION have obtained worldwide recognition.

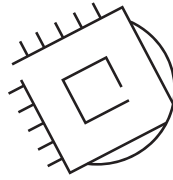
Iberital Smart Technologies



IB WaterTech

Unlike standard coffee machines that source water from the boiler, IB WaterTech delivers water directly from the mains. This is how we assure the cleanest water in every serve, with no residual sediments or salts to obtain fresh water for coffee and infusions.

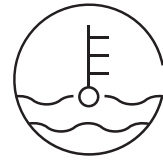
Certified by:
Utility Model Patent ES1207736



IBERITAL Connect

A bidirectional telemetric and remote control system (works both with Wi-Fi and SIM Card) that allows you to gain access to the Big Data gathered by your Iberital. Spot patterns and gain new insights over coffee consumption.

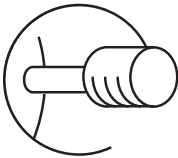
Launched in:
2016 at Hostelco



IB HeatControl

With heating elements and fast temperature sensors in the coffee boilers, and in the group heads, IB HeatControl brings in the most stable temperature in the market. Configure brewing recipes for each group head independently for the best extraction.

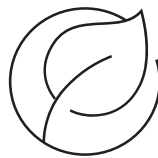
Exceeding SCA-WBC requirements



IB Joystick

Analog and natural inspired ergonomics that provide more control and personalization in the coffee making process.

Certified by:
Utility Model Patent ES1207139



IB EcoSmart

Reduce over 50% of energy consumption with smart energy management and rapid heating systems. With three energy modes-Ready, Eco, Sleep-IB EcoSmart regulates the energy consumption of boilers and group heads based on your peak and off-peak needs.



IB QuickHeat

Reducing the time it takes to power up for the exact temperature. IB QuickHeat combines different heating methods to deliver in peak and in off-peak hours.

Check Performance Tables at iberital.com

Manufacturing the greatest espresso machines

High-end materials and processes

Iberital machines are designed with the intent to last. That's why we secure the best materials to guarantee durability. We are also proud to be the first company in our sector in Spain to obtain the ISO 9001 Quality Standard and the ISO 14001 Environmental Standard certifications.





23s
92°C

94°C

75°C

LORENZINI

The next generation

Iberital VISION

MULTI BOILER Technology

Our award winning coffee machine with the most advanced design built for the wireless era.

One of a kind. VISION combines state of the art technology with a concept and design unmatched by any espresso machine. Experience coffee with the next-generation of espresso machines.

VISION comes with an independent multi-boiler system with IB EcoSmart. This includes Ready, Eco, and Sleep settings, each configurable to maximize energy efficiency. VISION also provides an independent water circuit with IB WaterTech. This assures that the hot water and coffee are always served at their

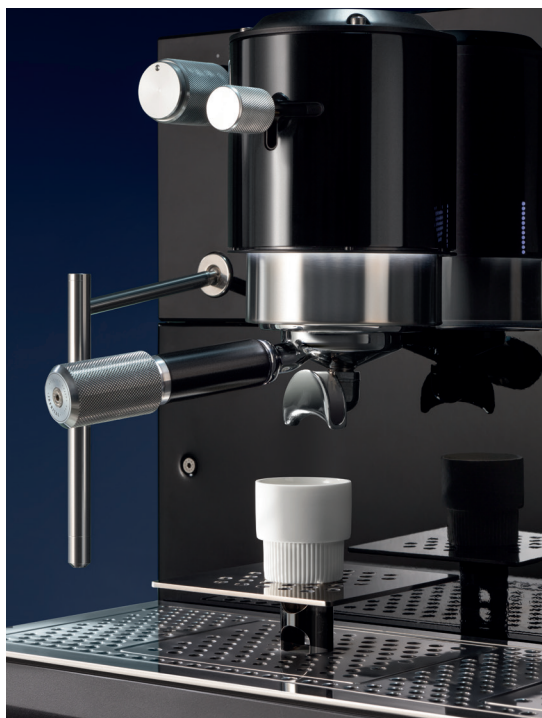
best quality without residual salts, minerals, and alkalinity. But its most striking feature is the ability to adjust your brewing profiles and all the machine settings through its included digital tablet. Manage and set up your VISION remotely and access to the big data with the telemetric system IBERITAL Connect.



VISION

MULTI BOILER

Innovation that inspires.



Independent multi boiler system lead and nickel free

App interface with tablet included and connected to the machine via Bluetooth. Easy menu and specifications

PID steam boiler Temperature Control

Thermal insulated boilers and intelligent energy save management

Hot water delivery programmes: set up to four different combinations of amounts of water and exact temperatures. Suitable for filter coffee

Double pump system: 1 pump for the coffee circuit and 1 pump for hot water system

Filterholder recognition for automatic selection of single or double doses

Electronic dosage in millilitres (4 doses + continuous)

Pre-infusion profile for each dosage selection

Volumetric Control

Individual ghost displays for groups and hot water

Cool touch steam wands with 3 different barista steam wand tips in PEEK included

Fast turn steam knobs

Competition Filters

Adjustable LED group lighting (0-100%)

Cup warmer with programmable temperature

Automatic boiler filling, water renewal cycle and boiler emptying

Programmable AUTO ON-OFF for each weekday

Quick and easy access to the machine for maintenance

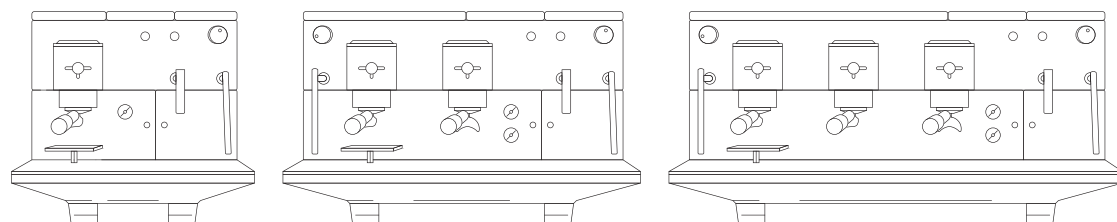
Available finishes

Personalize the different aspects of the machine with a variety of finishes. Choose between a dark black or metallic front with a mirror effect, and pair it with a lateral and back finish of your preference.

Choose from transparent glass, black backlit, or wood with the option of including an above tray in stainless steel, black or white stone.



Ask for more information.



Technologies incorporated



Technical Specifications	1 Group	2 Groups	3 Groups
Coffee boiler capacity	0.6 L	2 x 0.6 L	3 x 0.6 L
Steam boiler capacity	11 L	14 L	18 L
Heating element power	5000 W	7000 W	8800 W
Weight	73 Kg	120 Kg	140 Kg
Dimensions L x W x H With tablet: 740 mm	525 x 620 x 580 mm	840 x 620 x 580 mm	1080 x 620 x 580 mm
Front distance between legs Side distance between legs: 371 mm	266 mm	500 mm	740 mm

International Certification



VISION & Haute cuisine

In Barcelona, where culinary experiences define much of the culture and quality of life, coffee plays an important role in the meal. It is the final experience a client receives and thus where final impressions are made. That's why VISION is the perfect companion to help heighten your client's dining experience.

TICKETS by Albert Adrià
1 Michelin Star & The World's
50 Best Restaurants





COCINA
HERMANOS TORRES
RESTAURANT

COCINA Hermanos Torres
3 Michelin Stars



Bloome by Sasha
Barcelona

Speciality coffee lovers, meet power

Iberital VISTA

DUAL BOILER Technology



Because your goals are on the horizon, and
IBERITAL VISTA is what keeps you moving.

Eco-Designed for comfortable and efficient movement, the height of the Iberital VISTA allows you to better see and interact with the customer, allowing you to effortlessly create a more personalised experience.

Automate and control the parameters of extraction with Iberital VISTA touchscreen display that provides greater precision.

Iberital VISTA comes with a dual boiler system, one boiler for coffee and one boiler for hot water and steam. With greater control, the barista can set the correct and precise temperature for serving coffee and ensure high temperature stability, even in peak hours and high demand coffee shops.

Iberital VISTA- It's in our DNA

Iberital VISTA

DUAL BOILER

Connect with your customers with speciality coffee



Dual boiler system

Thermal insulated boilers and intelligent energy save management

PID Electronic Temperature Control

Pre-infusion profile for each dosage selection.
Possibility of selection of the
ON/OFF time of pre-infusion

TFT touchscreen display

Touch pad with white leds

Barista area LED lighting

Electronic dosage in millilitres
(4 doses + continuous)

Ergonomic filter-holde

Ergonomic drip tray that increases comfort

Automatic boiler refill

Boiler drain tap located in the center of the drip tray

Programmable AUTO ON/OFF for each weekday

Quick and easy access to the machine for
maintenance

Volumetric Control

Cup warmer

Cool touch steam wands (optional)

IBERITAL Connect (optional)



Available in 3 finishes

Choose your best finish



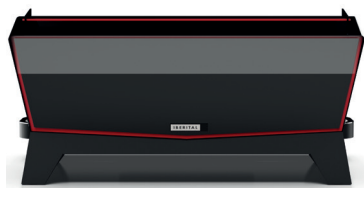
WHITE



BLACK

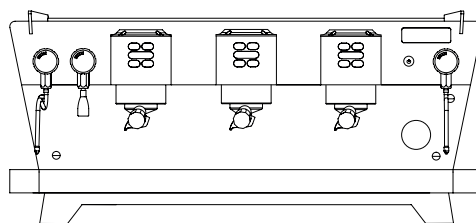
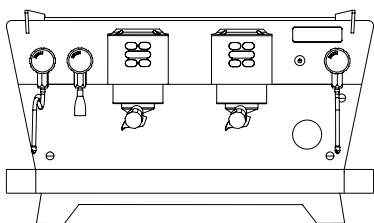


COLOUR



BLACK Backlit

Available in 2 sizes



Technical Specifications	2 Groups	3 Groups
Coffee boiler capacity	3 L	4 L
Steam boiler capacity	8.3 L	11.5 L
Heating element power	4200 W	4200 W
Weight	60,6 Kg	91 Kg
Dimensions L x W x H	845 x 672 x 460 mm	1016 x 672 x 460 mm
Front distance between legs Side distance between legs: 440 mm	715 mm	890 mm

International Certification





Finishes that connect with your style



WHITE



BLACK
BLACK Backlit



COLOUR

Iberital VISTA, supporting your growth

Built for comfortable, efficient flow, Iberital VISTA features a low counter height design that ensures your engagement with customers, turning a good experience into an unforgettable one.

Big things are on your horizon, and Iberital VISTA keeps you moving.

Bloome by Sasha
Barcelona





A 360° Experience

Expression Pro

DUAL BOILER Technology

A vintage enclosure designed with modern ergonomics for a classic refresh.

Designed to inspire. With minimalist and elegant lines, the Expression Pro is perfect in every sense. Every contour, every piece and every interaction has been carefully made to make this espresso machine stand out.

Automate and control the parameters of extraction with Expression Pro's unique touchscreen that provides greater precision. Expression Pro comes with a dual

boiler system, one boiler for coffee and one boiler for hot water and steam. With greater control, the barista can set the correct and precise temperature for serving coffee and ensure high temperature stability, even in peak hours and high demand coffee shops. Make your Expression Pro unique by customizing the back panel with your own claim or logo.

Expression Pro

DUAL BOILER

The expression of a perfect coffee is a reliable machine.



Dual boiler system

Thermal insulated boilers and intelligent energy save management

PID Electronic Temperature Control

Pre-infusion profile for each dosage selection. Possibility of selection of the ON/OFF time of pre-infusion

TFT touchscreen display

Touch pad with white leds

Barista area LED lighting

Electronic dosage in millilitres (4 doses + continuous)

Volumetric Control

Ergonomic filter-holder

Steam levers with improved ergonomics and redesigned steam wands

Ergonomic drip tray that increases comfort

Backlit panel

Automatic boiler refill

Boiler drain tap located in the center of the drip tray

Programmable AUTO ON-OFF for each weekday

Quick and easy access to the machine for maintenance

Cup warmer

IBERITAL Connect (optional)

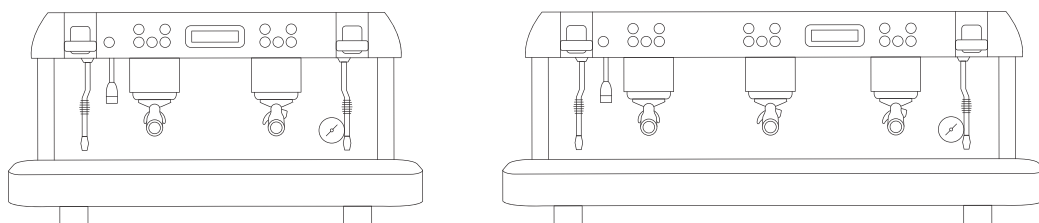
Available finishes

Choose between glossy white or matte black shell and a customizable back panel.

Expression Pro includes a backlit option to display the lettering. Customize the back panel of your Expression Pro with any graphic element of your choice.



Ask for more information.



Technical Specifications	2 Groups	3 Groups
Coffee boiler capacity	3 L	4 L
Steam boiler capacity	8.3 L	11.5 L
Heating element power	4200 W	4200 W
Weight	73 Kg	87 Kg
Dimensions L x W x H	845 x 602 x 455 mm	1016 x 602 x 455 mm
Front distance between legs Side distance between legs: 342 mm	610 mm	780 mm

Note: In High Cup version, machine height is 485mm, both 2G and 3G models.

International Certification





Friendly - All around

Iberital Tandem

MONO BOILER Technology



An iconic design that is easy to use,
powerful and attractive in any setting.

It takes two to make a great espresso. Meet Iberital Tandem, a machine that enhances and celebrates the collaborative process of making espresso.

Designed by Andreu Carulla, Iberital Tandem is the newest addition to the Iberital family. What makes Tandem stand out is its rational, Nordic-inspired, and removable metallic basket. Achieve superior quality with Tandem's finest temperature stability

and its new wand to make Latte Art. Enjoy the most useful features with a coffee machine that is perfect for you and your everyday barista life.

You will be able to complement your Iberital Tandem with IBERITAL Connect to have great control of the use, performance and needs of your machine.

Iberital Tandem

MONO BOILER

Iconic design.
Friendly in every sense.



Mono boiler system

Electronic dosage (4 doses + continuous)

Volumetric Control

Pre-infusion

Touch pad with white leds

Barista area LED light curtain

Removable cup basket for easy storage

Fast turn steam and water knobs

Ergonomic filter-holder Tandem design

Automatic boiler refill

Boiler drain tap located in the center of the drip tray

Quick and easy access to the machine for maintenance

Programmable AUTO ON-OFF and day OFF

PID Electronic Temperature Control

Pre-infusion profile for each dosage selection.
Possibility of selection of the ON/OFF time of pre-infusion

Cool touch steam wands (optional)

LCD display (optional)

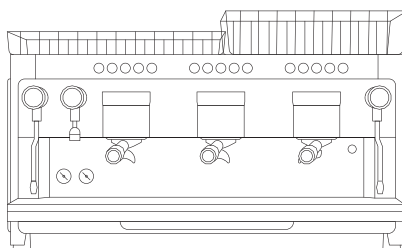
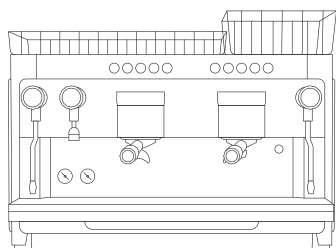
IBERITAL Connect (optional)

Available finishes

Select any of our three available finishes. Choose metallic basket to give your Tandem an edge. between Wood & Steel, Black, or White with a red



Ask for more information.



Technical specifications	2 Groups	3 Groups
Boiler capacity	14 L	18 L
Heating element power	3800 W	5000 W
Weight	76 Kg	89 Kg
Dimensions L x W x H	785 x 595 x 575 mm	959 x 595 x 575 mm
Front distance between legs Side distance between legs: 349 mm	718 mm	892 mm

International Certification



IBERITAL

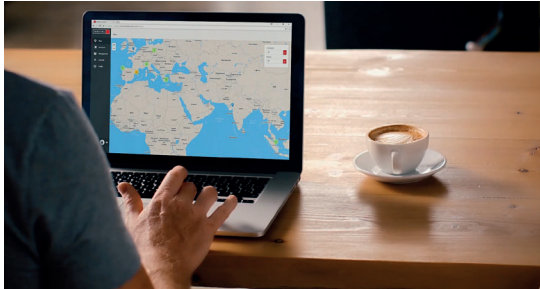


Friendly - All around

Iberital Tandem

Complement your Iberital Tandem with IBERITAL Connect

Take it one step further with IBERITAL Connect. A remote control system that works with Wi-Fi and SIM card to access anywhere, anytime through your smart device. All without fidgety displays, gain new insights on the consumption, performance, and maintenance needs by adding IBERITAL Connect to your Tandem.



Fancied another Iberital model?
No worries. IBERITAL Connect is compatible
and works with all Iberital machines.





The new meaning of tradition

Iberital REFERENT

MONO BOILER Technology



The 2025 espresso machine

The key to a premium experience at an affordable price: Iberital REFERENT

The new mono boiler machine eco-designed by the Iberital Team to set the new standard for traditional coffee, with an affordable price and a premium and customizable look and feel.

Iberital REFERENT features key functionalities to optimize your workflow: equipped with Cool Touch steam wands, an intuitive LCD Display that allows you to customize it and perfect each extraction; eco-designed with renewable and sustainable materials, and a large stainless steel bottom tray.

Maximum accessibility and ease of maintenance.

The ideal espresso machine for your establishment, especially for coffee shops, bars, and stylish hotels with a modern character.

The machine that is true to our DNA and true to your needs.

Iberital REFERENT – The new meaning of tradition.

Iberital REFERENT

MONO BOILER

The machine we've always wanted.

Cool touch
steam wandLCD
Display

Mono boiler system

Electronic dosage in millilitres
(4 doses + continuous)

Volumetric Control

Pre-infusion

Touch pad with white leds

Barista area LED lighting

Cool touch steam wands

Fast turn steam and water knobs

Energy saving

Ergonomic filter-holder

Automatic boiler refill

Quick and easy access for maintenance

Programmable AUTO ON/OFF and day OFF

PID Electronic Temperature Control

Pre-infusion profile for each dosage selection.
Possibility of selection of the
ON/OFF time of pre-infusion.

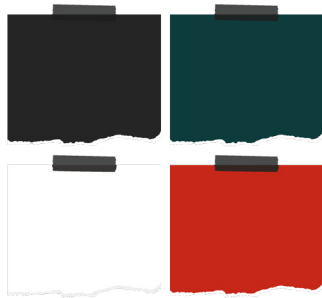
LCD Display

IBERITAL Connect (optional)



Available in 4 finishes

Choose your best finish



4 available colors



BLACK



WHITE

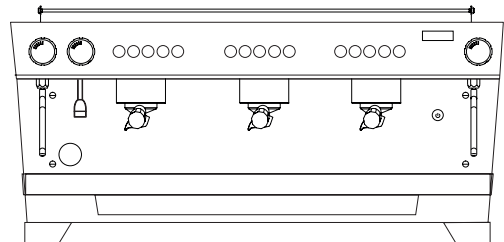
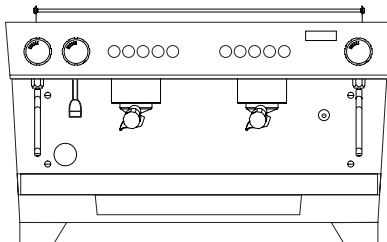


BRITISH GREEN



TERRACOTTA BARISTA/
BLACK (back)

Ask for more information.



Technical Specifications	2 Groups	3 Groups
Boiler capacity	11 L	18 L
Heating element power	3000 W	5000 W
Weight	61 Kg	74 Kg
Dimensions L x W x H	785 x 598 x 484 mm	960 x 598 x 484 mm
Front distance between legs Side distance between legs: 342 mm	644 mm	787 mm

International Homologation



REFERENT

Iberital



Innovation and tradition. Form and function. Quality and accessibility.

There is no doubt about it. Iberital REFERENT, the best choice for your business.



Design it your way,
make it your own.





Power & style

New Iberital

MONO BOILER Technology

A classic in our line with elegance and suppleness in its design.

An espresso machine that combines power with style. Meet the New Iberital, a machine with simple and refined lines that gives softness to the touch.

Designed to withstand intensive use, the New Iberital provides an attractive and elegant layout.

Explore the many functions and programs at your disposal with New Iberital's digital display. This allows you to customize settings to meet your needs at any given moment. A high performance extraction that offers both comfort and precision.

New Iberital

MONO BOILER

Powerfully reliable, remarkably simple.



Mono boiler system

Electronic dosage (4 doses + continuous)

Volumetric Control

Pre-infusion

Steam and water levers

Touch pad with white leds

Barista area LED lighting

Stainless steel steam wands

Ergonomic filter-holder



Automatic boiler refill

Boiler drain tap located in the center of the drip tray

Quick and easy access to the machine for maintenance

LCD Display

PID Electronic Temperature Control (optional)

Pre-infusion profile for each dosage selection. Possibility of selection of the ON/OFF time of pre-infusion

Programmable AUTO ON-OFF and day OFF

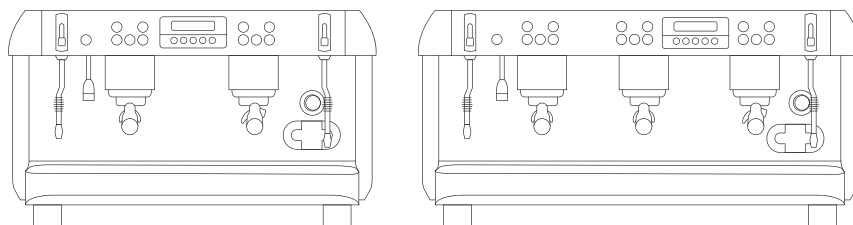
IBERITAL Connect (optional)

Available finishes

Choose from our range of colors for the side panels to give a shining or mate finish.



Ask for more information.



Technical Specifications	2 Groups	3 Groups
Boiler capacity	14 L	18 L
Heating element power	3800 W	5000 W - 6000 W
Weight	62 Kg	74 Kg
Dimensions L x W x H	783 x 568 x 455 mm	953 x 568 x 455 mm
Front distance between legs Side distance between legs: 342 mm	610 mm	780 mm

Note: In High Cup version, machine height is 485mm, both 2G and 3G models.

International Certification





Function meets seduction

Iberital Intenz

MONO BOILER Technology

The stylish and attractive solution with strength and robustness to last.

Iberital Intenz is a machine made to satisfy the most demanding tastes.

Built to withstand intensive use, Iberital Intenz is as robust and precise as it is sophisticated and versatile to meet the highest performance standards.

Every one of the Iberital Intenz's curves exudes style and attention to detail. From its metallic finish, round and smooth to the touch, to its sensitive, ergonomic buttons, and its stylized, lightweight profile. The cohesion between its components gives the a single, uniform structure.

Iberital Intenz

MONO BOILER

Designed to withstand intensive use.



Mono boiler system

Electronic dosage (4 doses + continuous)

Volumetric Control

Pre-infusion

Touch pad with blue leds

Barista area LED lighting

Ergonomic filter-holder

Automatic boiler refill

Boiler drain tap located in the center of the drip tray

Quick and easy access to the machine for maintenance

Cool touch steam wands (optional)

LCD display (optional)

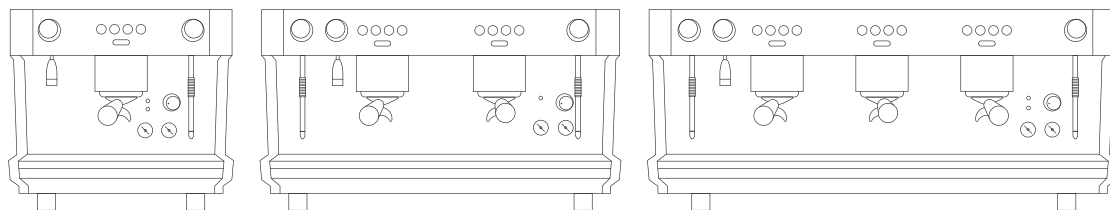
IBERITAL Connect (optional)

Available finishes

Choose between white or black finish.



Ask for more information.



Technical specifications	1 Group	2 Groups	3 Groups
Boiler capacity	6.5 L	11L - 14 L*	18 L
Heating element power	1800 W - 2400 W	3000 W - 3800 W*	5000 W - 6000 W*
Weight	42 Kg	60 Kg - 66 Kg*	74 Kg - 80 Kg*
Dimensions L x W x H	476 x 585 x 451 mm	790 x 585 x 451 mm	964 x 585 x 451 mm
Front distance between legs Side distance between legs: 268 mm	330 mm	644 mm	818 mm

*Luxury pack

International Certification



** One group machine



Small size, big coffee.

Iberital IB7

MONO BOILER Technology

The perfect machine with a compact design ideal for limited spaces.

Designed for small spaces, the Iberital IB7 is the perfect coffee companion. A machine with smart, compact design that retains the robustness and durability of all Iberital products. It is the final piece of the puzzle to make your bar complete.

a reliable model built from durable materials and stainless steel panels. Whether you are experiencing Iberital IB7 for the first time or ensuring its upkeep, the Iberital IB7 fuses ergonomics with smart design to provide best experience.

The Iberital IB7 design embodies the vision of a classic 20th-century espresso machine and combines it with

Iberital IB7

MONO BOILER

Functional, Reliable, Powerful & Smart.



Mono boiler system

Electronic dosage (4 doses + continuous)

Volumetric Control

Pre-infusion

New touch pad with white leds

Barista area LED lighting

Fast turn steam and water knobs



Ergonomic filter-holder

Automatic boiler refill

Improved access to the machine for maintenance

Cool touch steam wands (optional)

Wooden filter-holder and knobs (optional)

IBERITAL Connect (optional)

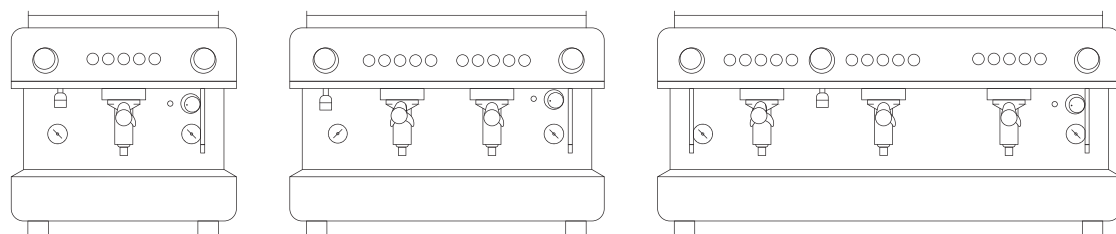
Available finishes

Because everything tastes better with color. Our Iberital IB7 adds flavor to any setting with its colorful

finishes. Available in Iberital Red, Glossy White, Tiffany Blue and Pure Black.



Ask for more information.



Technical specifications	1 Group	2 Groups 2 Groups-C	3 Groups
Boiler capacity	6.5 L	11 L	18 L
Heating element power	1800 W	3000 W	5000 W
Weight	41 Kg	55 Kg 52 Kg	72 Kg
Dimensions L x W x H	445 x 508 x 460 mm	695 x 508 x 460 mm 540 x 508 x 460 mm	870 x 508 x 460 mm
Front distance between legs Side distance between legs: 345 mm	345 mm	600 mm 445 mm	772 mm

International Certification



** One group machine

This is the end of the catalogue. But not the end of our journey. We are a passionate team looking to bring together innovation, sustainability and health with the best coffee and tea brewing methods to lead the next generation of espresso machines. Want to join us?



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