



LA CIMBALI

M40

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THE FUTURE IS NOW

The future is now. It is founded on respect. It has inspired a vision, one where all the values of the LaCimbali brand come to life: people, research, technology, innovation, an unwavering drive for perfection, while simultaneously focusing on sustainability.

Welcome to a better future, for all of us.
Welcome to the world of M40.

LA-CIMBALI PROJECT

THE FUTURE IS DESIGN

With the signature of Valerio Cometti + V12 Design, the new M40 aligns itself closely with the style of the M200, introducing a family feeling that was missing. The style recalls our flagship product but adapts its forms to better meet the needs of different customers. A red thread that continues to guide us, through time and space.

Premium Materials. The metal body is designed with highly resistant, high-quality, and durable materials, including die-cast aluminum and steel.





THE FUTURE IS ERGONOMY

WE ARE CENTERED

Coffee groups are positioned away from the steam wands to ensure greater interaction and placed in the center of the machine to optimize the barista's operations.

WE KEEP PACE

New 220mm group spacing: everything is within the barista's view to minimize efforts and reduce errors.

REDUCED DIMENSIONS

The machine has been designed to be more compact: in width to optimize space and in height to ensure better interaction between the barista and customers. All of this comes with a reduction in weight, approximately 30% less than the previous model.



ESPRESSO PLATFORM*

Ergonomics at their highest level. An espresso platform has been designed to make the most of workspace and enables the barista to quickly and efficiently create different recipes. Stable yet easily removable. Two machine concepts in one product.

*The "Tall Cups" version with foldable cup trays is still available.

INCLINED MANUAL STEAM WANDS COLD TOUCH

A blend of ergonomics and safety, the steam wands are designed to facilitate the barista's workflow during peak hours, preventing burns thanks to Cold Touch technology. Additionally, the steam knob is wide and sturdy, made of soft-touch material and inclined towards the barista to make every maneuver safer and more efficient.

TURBOSTEAM MILK4 COLD TOUCH

TOTAL AUTOMATION

Reliable LaCimbali technology for heating and automatic milk frothing.

PRECISE RESULT IN THE CUP

Ensures high and consistent quality of hot or cold milk foam, with perfect texture at any time of the day.

RECIPE CUSTOMIZATION

Up to 4 automatic milk frothing recipes with or without foam. Temperature and froth level can be preset for each recipe.

SAFETY & CLEANLINESS

Prevents user contact with hot parts and facilitates milk residue removal.



THE FUTURE IS DIGITAL

SOLUTIONS AT YOUR FINGERTIPS

A completely redesigned and innovative interface. A tempered glass panel and a highly technological full-touch capacitive keypad that offers flexibility, speed, and ease of use, all to enhance the user experience.

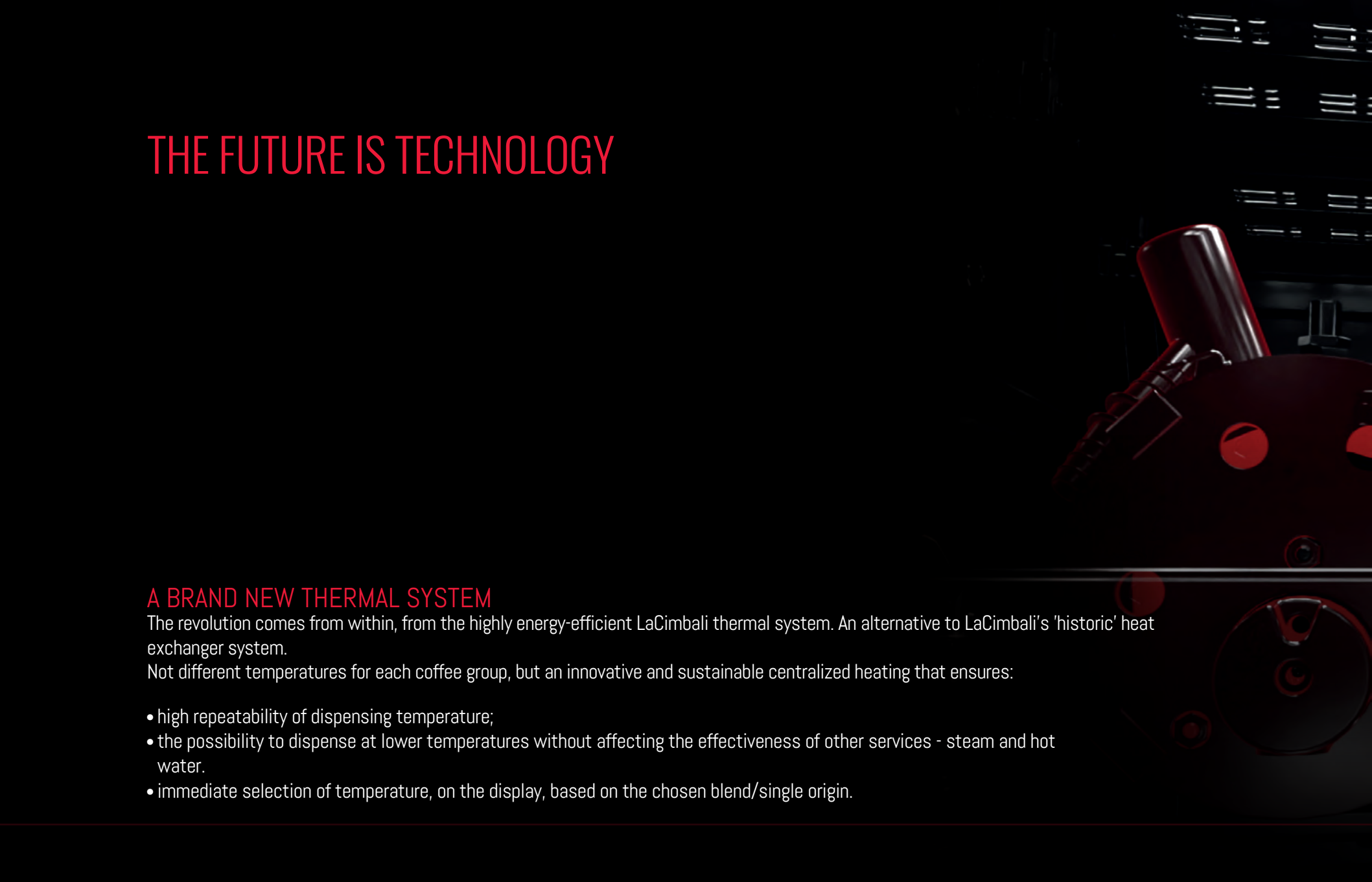
The width and inclination of the panel improve the ergonomics and workflow of the operator. The graphics and icons align with those of the M200, confirming LaCimbali's distinctive 'house style.'

MAXIMUM PERSONALIZATION

Interaction is simple and fast thanks to the fully customizable interface, both in the variety and quantity of programmable recipes and in the display/icons.



THE FUTURE IS TECHNOLOGY



A BRAND NEW THERMAL SYSTEM

The revolution comes from within, from the highly energy-efficient LaCimbali thermal system. An alternative to LaCimbali's 'historic' heat exchanger system.

Not different temperatures for each coffee group, but an innovative and sustainable centralized heating that ensures:

- high repeatability of dispensing temperature;
- the possibility to dispense at lower temperatures without affecting the effectiveness of other services - steam and hot water.
- immediate selection of temperature, on the display, based on the chosen blend/single origin.



Hot water only where and when needed: coffee boiler and service boiler are separate. A single coffee boiler connects to the coffee groups, always maintained at the correct service temperature. This way, energy and water consumption are reduced, while the flexibility of using the various groups is increased, keeping dispensing constant.

Minimize thermal losses: thanks to the compact size of both the coffee boiler (1.1L) and the service boiler (3.9L), as well as their effective insulation.

THE FUTURE IS AWARENESS

Sustainability and consumption reduction have become essential necessities: M40 is the solution for all those who want to make a conscious choice, for themselves and for the planet:



**UP TO
-50%**

IGNITION TIME

only 6 minutes

*compared to M39 DOSATRON, based on internal testing standards



**UP TO
-55%**

FIRST HEATING CONSUMPTION

*compared to M39 DOSATRON, based on internal testing standards,
washing cycles included



**UP TO
-55%**

"READY-TO-USE" MODE CONSUMPTION

*compared to M39 DOSATRON, based on internal testing standards.
According to 1-hour use cycle



**UP TO
-55%**

IMPACT

result of the reduction in "Product Usage" energy consumption (kg CO2-Eq.),
without considering the contributions of production and disposal of the
product.







THE FUTURE IS EFFECTIVENESS

REPLACEMENT SPEED ("SERVICEABILITY" -30%*)

M40 is designed to ensure significant time savings for both regular and extraordinary maintenance, resulting in a better Total Cost of Ownership (TCO).

*: compared to M39 DOSATRON, based on internal testing standards

MAINTENANCE SPEED

The absence of the carter group in favor of a single removable block speeds up both regular and extraordinary group maintenance.

All basic adjustments, essential for achieving the best cup results, can be made without the need for technical intervention

THE FUTURE IS CONNECTION

PERFECT GRINDING SYSTEM (PGS)

Technology that automatically makes any necessary grinding and dosing corrections to ensure precise and consistent dispensing without any direct intervention from the barista.

BARISTA DRIVE SYSTEM (BDS)

The machine communicates automatically with the grinder-doser, recognizing the portafilter and identifying only one correct recipe at a time, thus preventing errors.

G50: BREWING PARTNER

The G50 grinder-doser is the ideal solution for working with the M40.

IOT – Art.In.Coffee BIDIRECTIONAL TELEMETRY

The machine can be connected via IOT to LaCimbali's Art.In.Coffee data control platform. This enables data analysis, machine fleet management, and monitoring of performance and consumption data.

APP – LaCimbali Project

Setting and customizing parameters and various recipes will be possible through a smartphone application. Simple and intuitive, it's the digital solution that allows for easy pairing and machine setup from a single display: from water temperature to boiler pressure to on/off schedules.





THE FUTURE IS

M40 is the ideal solution for:

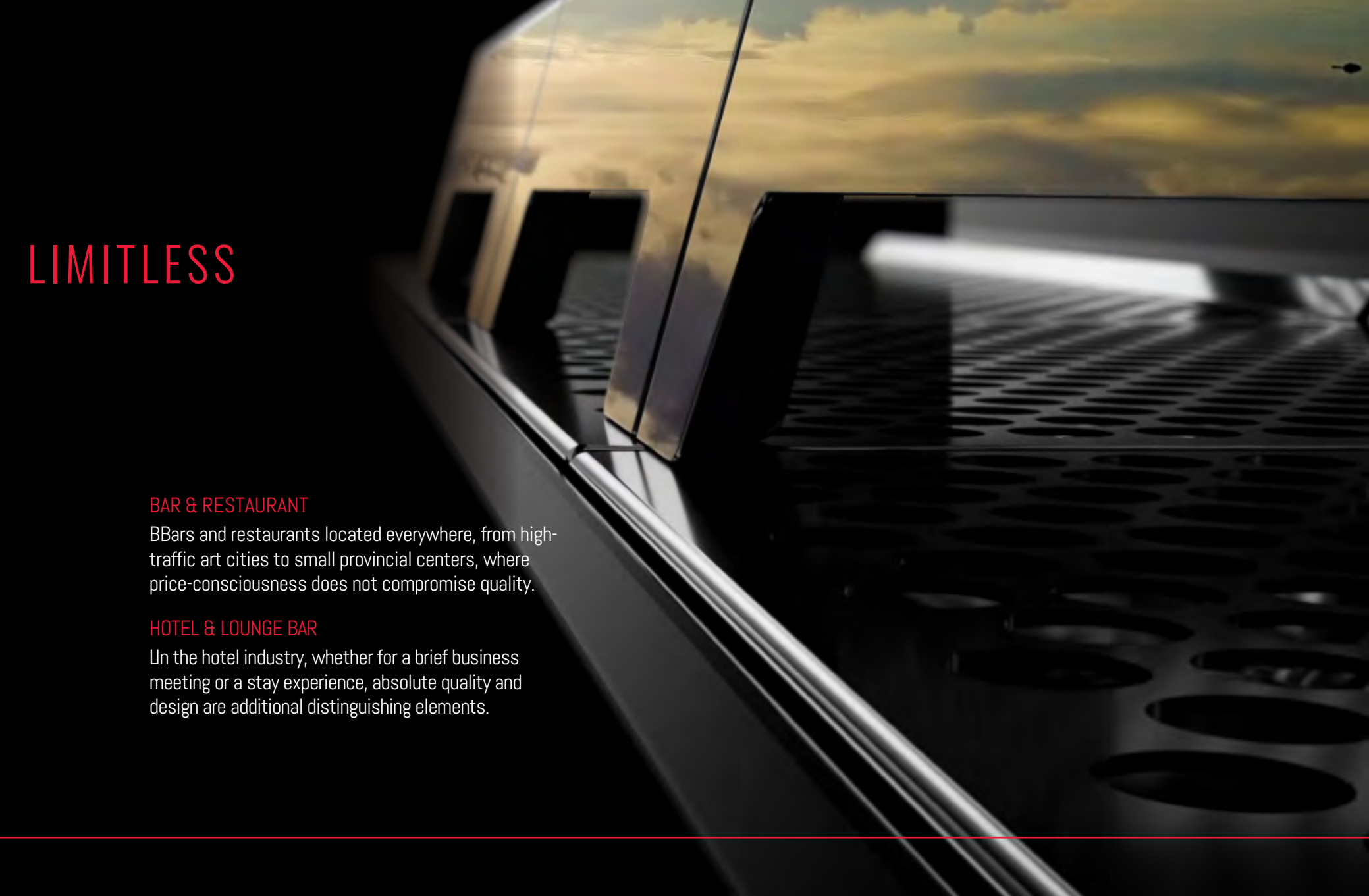
QSRs & COFFEE CHAINS

Large chains, characterized by a high number of installed machines and users, require ease of use, result repeatability, consistent performance, energy savings, and sustainability.

FOOD & BEVERAGE RETAIL

Establishments and consumption points with international clientele, where coffee is a multifaceted experience with various interpretations and a particular focus on sustainable quality

LIMITLESS



BAR & RESTAURANT

BBars and restaurants located everywhere, from high-traffic art cities to small provincial centers, where price-consciousness does not compromise quality.

HOTEL & LOUNGE BAR

In the hotel industry, whether for a brief business meeting or a stay experience, absolute quality and design are additional distinguishing elements.

DATI TECNICI

		
ELECTRICAL SUPPLY	380-415 V3N 50-60 Hz	380-415 V3N 50-60 Hz
	220-240 V3 50-60 Hz	220-240 V3 50-60 Hz
	220-240 V 50-60 Hz	220-240 V 50-60 Hz
INSTALLED POWER	7,2-8,6 kW	7,4-8,8 kW
DIMENSIONS		
L	768 mm	988 mm
H	531 mm	531 mm
D	592 mm	592 mm
NET WEIGHT	65 Kg	74 Kg
FINISHINGS AVAILABLE	Black White	
OPTIONAL	Turbosteam milk4 Tall Cups Kit	

