



Gruppo Cimbali, with the La Cimbali and FAEMA brands, and its MUMAC Academy, is the main sponsor of Barista & Farmer 2016.

La Cimbali

With its more than a hundred years' experience as a designer and manufacturer of bar equipment for making espresso coffee and milk beverages, La Cimbali embodies the traditions of true made-in-Italy excellence.

This brand represents the full range of products to meet all sector needs.

The La Cimbali range consists in traditional machines (including the M39 and M100 – landmark products in the brand's history – and the new M100i Coffee Milk Intelligence), superautomatic machines (most notably the S39, S54 and Q10, plus the latest new-entry S30), grinder/dispensers (models with dispenser and on demand), and accessories (refrigerator modules and cup warmers).

The brand's promise is to provide extremely user-friendly equipment for production of the highest quality in the cup.

FAEMA

FAEMA is a longstanding concern representing the greatest traditions in the fields of design, manufacture and distribution of espresso coffee machines for the catering sector. With its models that figure as milestones for the sector, FAEMA soon became a point of reference for a more demanding customer base.

Since 1945, FAEMA has represented an optimal blend of elegance and excellence of results in the cup. The company's focus is on traditional machines, including the 'legendary' Emblema, Teorema and E61. The E61 was re-released in 2015 as a "Special Edition" to celebrate the brand's seventieth anniversary.

The brand promise is enhancement of user capacities, and coffee of the highest quality in the cup.

MUMAC Academy

MUMAC Academy is the Gruppo Cimbali's coffee machines school. It's the ideal venue for trainees coffee lovers and sector professionals.

The academy's three fields of activity are propagation of the culture of coffee, training and research. These activities include provision of courses, conferences, workshops and round tables for professionals and coffee lovers.

The aim of the theoretical and practical encounters is to provide the tools for a scientific approach to the pleasure of espresso, thus allowing participants to put their abilities to the test and broaden their knowledge of techniques for preparing and tasting the beverage in all its different versions.

At MUMAC Academy, all coffee people will find the excellence they seek and a reliable point of reference for continuing professional development.

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