



**TUDOR**<sup>®</sup>  
COFFEE ROASTERS & TEA BLENDERS

# INTRODUCTION

Tudor Tea & Coffee Ltd was established in 1984 as a Tea Company. Introducing the facility to roast its 'own' coffee just 6 years later, it now boasts a 'State of the Art' coffee roasting plant. Being one of the few companies today employing its 'own' team of fully trained engineers, it is able to produce a product and offer a service to the people in the UK Food Service Market that other companies strive to emulate!



Tudor Tea & Coffee Ltd achieved awards from the Tea Council for the consistent high quality Tea that is produced and maintained. Tudor import, blend and produce leaf tea and tea bags of various sizes for the UK Food Service Market. A complete range of superior products such as the Masterpiece range of pure specialist string and tagged teabags to offer a comprehensive and highly successful product range, guaranteed by our own experienced tea tasters.

Tudor boasts having one of the most modern automated "state of the art" coffee roasting plants, the coffee factory initially started with a twenty kilo coffee roaster and has been transformed into this impressive plant offering complete automation, with the roasting plant having a capacity now of in excess of eight tons of coffee per day. Our espresso coffees have won in the Great Taste Awards Two Gold Stars for our Rainforest Alliance (100% Arabica & R/A Coffee) Milano and Roma Blends and One Gold Star on our Latte Espresso Beans; we also offer a comprehensive range of Single Origin Coffees.

Tudor has installed a fully operational sales and demonstration room, where coffee sampling and comprehensive and informed

barista training can be carried out. Tudor Coffee, on behalf of the client, can create their own coffee blend and roast and personalise the product and can be tasted from our Sample Roaster (by prior arrangement).

Tudor Tea & Coffee Ltd has over many years established an enviable reputation within the Food Service Industry, with all of its engineers being fully employed by the company and we ensure all are fully trained by the manufacturers directly. All carry complete sets of spare parts to uphold our desired commitment of a 100% first time fix ratio.

We offer service and after sales support on a Nationwide basis (UK mainland). A complete range of equipment is held in our warehouses.

The service engineers are supported by a team within the offices who have also been trained by the machine manufacturers. Tudor customers can benefit from a complete historical record of machine warranties, sold by the company. Tudor are the only company in the UK who can offer this complete support when it comes to Animo, Izzo, Promac and Egro.

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# COFFEE ROASTING



Our high quality espresso coffees have won numerous Gold Stars in the Great Taste Awards.

For further information please refer to Page 7.

The Tudor Roastery has the capacity to roast in excess of eight tons of coffee per day, where the ultimate quality control and consistency in the product can be assured. Furthermore, a complete history of raw constituent through to the finished, packaged bags can be verified through the tracking facilities to ensure the customer is safe in the knowledge of blend integrity. Tudor believes in hot air slow roasting to enable the texture and flavour of the coffee to be maximised. Total control of heat temperature throughout all points of roasting is assured. Once roasted, the coffee is passed through destoners and metal detectors to eradicate all the problems that can affect the grinders whether they are for commercial or domestic purposes.

Tudor have installed alongside the Italian Brambati system, after burners and catalytic converters to clean the air before it is sent into the atmosphere. Therefore achieving the highest environmental standards.



# OUR COFFEE FACILITY & OWN LABEL

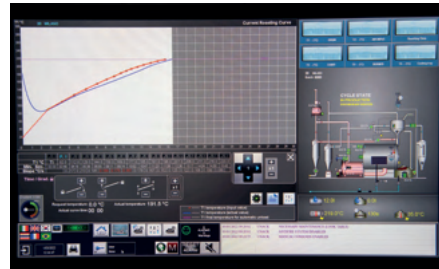
Highly experienced coffee roasting team committed to ensuring the highest standards of consistency essential for creating customers bespoke blends that will prove ideal for all types of coffee equipment.



Green Coffee – Raw – Prior To Roasting



Green Coffee – Raw – Storage Silos



Coffee Roasting Graph

Temperature controlled throughout - curve tracking records the actual temperatures and settings during the roasting process.



Coffee Roasting Graph

Ensures Consistent Roasting Even During Different Ambient Conditions.



Roasted coffee released from the roaster gently spun in the cooling pan)



One Way Valve Packaging

Freshly packed allows the gas emitted after roasting to escape but not allow air back in

## OWN LABEL

With the extensive range of Green Coffees (raw) that we source and our expertise in both Roasting Coffee and being specialist's in producing the finest Coffee to be served through an Espresso machine, Tudor are ideally positioned to enable you to choose the high quality components of your Coffee Blends, the Roast style and packaging for promoting your own unique Coffee for your customers to savour.



# SINGLE ORIGIN COFFEE



We have recently embarked upon developing a vibrant range of High Quality Single Origin Arabica Gourmet coffees sourced from selected farms from around the World. This is a fantastic opportunity to access some of the finest coffees from around our planet in their purest form. We hope you share our enthusiasm for these superb coffees and agree that they are worthy of special interest.

## TRY OUR SINGLE ORIGIN ARABICA COFFEE TODAY

Our single origin coffee range is available for delivery and is sold in minimum lots of 6 Kilos. Our new Arabica coffees are available for between £15.00 to £19.50 per kilo and are delivered F.O.C (UK mainland to qualify).

Tudor are proud to announce our new 'single origin' coffee range, sourced from specialist growers from around the world, bringing you the world's finest gourmet coffees in their purest form. Many are selected from farms where the dedication of those people (smallholder coffee farmers) who work these plantations carefully seek to ensure that the energy and nutrients to grow these superb coffees are optimised to guarantee that the regions biodiversity, eco systems and the forest conservation are actively maintained at all times. Whole communities live and work side by side with the natural indigenous wildlife and have diversified into such activities as bee keeping so to develop further income streams from honey as the bees presence is essential to pollinating the coffee bushes and offers them the potential to accelerate their pathway out of poverty. Seedling husbandry is actively encouraged, developing new bushes and varieties to ensure that these growing regions have a healthy supply of new crop coming through. So many people and their families working these farms derive their livelihoods on these farms and are reliant upon the commitment of the coffee trade and coffee devotees worldwide.

## AFRICA

### **Ethiopia Yirgacheffe G1 Kochere Arabica - Chelelektu Washing Station, South Ethiopia**

Pulp washed and natural sun-dried

**Taste Profile:** Vibrant, floral, peach, blueberry and citrus acidity.

### **Kenya Longoi Estate, Kericho AA**

**Taste Profile:** Berries, amaretto, floral with bright juicy acidity, a fine natural East African arabica coffee

### **Tanzania, Kongoni Estate**

**Taste Profile:** Delicate wild berry, winey, plum and tropical fruits flavours; a top natural East African Arabica coffee

## FAR EAST

### **Sumatra Mandheling Arabica Batak Region of West-Central Sumatra**

Wet-hulled and sun-dried

**Taste Profile:** Rich, Smooth, chocolate, very full bodied, low acidity, complex spicy syrupy character

## OTHER ORIGINS TO CONSIDER

Malawi, Rwanda, Uganda, Burundi, Congo, Costa Rica, Honduras, Nicaragua, India, Papua New Guinea, Myanmar, Vietnam



# SINGLE ORIGIN COFFEE



## CENTRAL & SOUTH AMERICA

**Colombia Munchique Los Tigres – Cauca District, S/W Colombia** (Washed and pulped)

**Taste Profile:** Medium elegant body, bright acidity, caramelised, blackberry, pineapple flavours

**Peru El Osos** (Organic Certified & Fair Trade)  
– Outstanding Arabica Coffee

**Taste Profile:** Peach, tangerine and cranberry brings a light fruit complexity over classic base of chocolate and caramel.

**Guatemala Coatitlan – Washed Arabica** (Organic Certified & Fair Trade) – Outstanding Arabica Coffee

**Taste Profile:** Blackberry and raspberry producing juicy syrupy flavours within the cup.

**Brazil Daterra Santa Colomba** (Rainforest Alliance Certified) Arabica

**Taste Profile:** Smooth velvet body, medium acidity and chocolaty flavours

**Mexico Zongolica Arabica Coffee** (WPZ Woman Power Zongolica), Veracruz, Mexico – Washed, Pulped & Sun-dried

**Taste Profile:** Tropical fruits, caramel, chocolate, florals, brown sugar; citric acidity, juicy body.

**El Salvador Los Luchadores** Washed RFA Certified

**Taste Profile:** Deliciously tangy mandarin orange and tangerine citrus with a clean finish with hints of brown sugar.



# COFFEE BEAN PRICING



We spend time with our clients, helping them choose the right blend of coffee, including offering tasting on site. Huge Importance is placed upon choosing a blend which will optimise their business and suit their customers tastes. All budgets are accommodated for without compromising on quality. Taste and price are of equal importance! Each blend of beans is unique and has been developed to suit the demands of a more mature and discerning Espresso Drinking Culture.

PRODUCT CODE	WHOLE BEAN COFFEE	COST PER 6x1Kg SIZE CASE
MILA61B	<b>Tudor Italian Milano Espresso</b> Award winning full flavoured espresso blend, perfect for cappuccinos, lattes and flat whites	£99.00
RAIN61B	<b>Tudor Rainforest Alliance Certified™ Amazonian Espresso – The Artisans Choice!</b> Treble award winning ethically sourced and ecologically sustainable coffee. 100% Arabica rich dark espresso beans sourced from 100% Rainforest Alliance Certified farms	£108.00
CREMA EXCEL	<b>Tudor Crema Excel Espresso</b> Blended from the finest quality washed coffees sourced directly from fine growing farms in regions of Central and South America, ideal for use with all Espresso machines, with a distinctive golden crema	£96.00
RAIN61LB	<b>Tudor Rainforest Alliance Certified™ Light – The Artisans Choice!</b> Treble award winning ethically sourced and ecologically sustainable coffee. Medium roast 100% Arabica coffee sourced from 100% Rainforest Alliance Certified farms. A well balanced coffee with a hint of vanilla and low acidity	£108.00
ROMA61B	<b>Tudor Italian Roma Espresso</b> An award winning 100% Pure Arabica blend. A medium to dark roast blend – promises an excellent all-purpose espresso	£97.50
NAPO61B	<b>Tudor Italian Napoli Espresso</b> Very distinctive earthy blend, supreme for all espresso coffees	£96.00
ESPR61B	<b>Tudor Dark Espresso</b> Dark roast and full flavoured chocolate character espresso beans	£90.00
LATT61B	<b>Tudor Italian Latte Espresso Blend</b> An award winning Java based coffee, offers a full flavoured, smooth espresso coffee with a distinctive golden crema	£88.50

PRODUCT CODE	WHOLE BEAN COFFEE	COST PER 6x1Kg SIZE CASE
MOUN61B	<b>Tudor Mountain Blend</b> Superb all day coffee beans sourced from the finest plantations of South and Central America	£99.00
COLO61B	<b>Tudor Colombian Pure</b> Medium roast coffee sourced exclusive from Colombia, smooth all day coffee	£102.00
DIRE61B	<b>Tudor Directors Blend</b> Hugely popular medium roast all day coffee beans sourced from the finest plantations in South America and Africa	£99.00
DECA61B	<b>Tudor Decaffeinated</b> Decaffeinated medium dark roast beans	£120.00
BELG61B	<b>Tudor Belgravia Blend</b> Very popular slow medium roast all day coffee beans sourced from the finest plantations in South America and Asia. A 100% Pure Arabica blend	£105.00
ROCK61B	<b>Tudor London Rocket Blend</b> Light to medium artisan roast coffee beans. Offers light winy undertones with soft spiced notes and low acidity. Produces a superb flavoursome espresso and is a fantastic base for the most amazing flat white. A Gold Star Winner in the Great Taste Awards	£99.00
BREA61B-RICH-ROAST	<b>Tudor Breakfast Rich Roast</b> A 100% Pure Arabica blend offering light in body flavours with low acidity and a nutty character for that perfect all day style of coffee	£102.00

## OUR BEST SELLERS

Pricing quoted may change due to fluctuations in prices in the Worlds coffee markets. Larger sized orders enjoy improved pricing

# TUDOR TEA

At Tudor we have been blending teas since 1984. We have won awards from the Tea Council for our products and our aim is to achieve some of the best blends available to the Food Service Market. This attention to detail ensures that Tudor produce fantastic quality teas that can be enjoyed at all times of the day. Available in loose leaf and teabag versions, our superior quality teas are designed to brew perfectly every time.



## LEAF TEA

Our Leaf Tea blends consists of teas especially chosen to suit today's conscientious caterer. Best seller 'Superior Quality Blend' contains quality Kenyan teas for instant brewing that give excellent body and flavour, whilst containing Assam teas to maintain a rich malty character, strength and colour. Together they promise to offer the customer consistently good tea.



## TEA POTS

Wow your customers with fresh leaf tea served to their chosen strength using the Thumbs Up Leaf Tea Brewers.

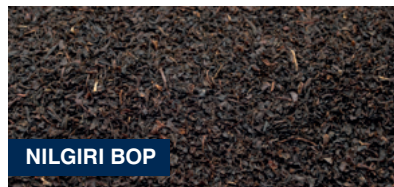


## PYRAMID TEA BAGS

Contains high grown teas sourced from some of the Worlds finest tea growing area, bold leaf ensures these teas require a slower infusion time period but they promise a truly rewarding character and freshness for tea lovers to savour. English Breakfast Blend, Assam, Earl Grey, Green Tea, Camomile and Peppermint Tea are in our range.



ASSAM ORTHODOX TIPPY LEAF



NILGIRI BOP



CEYLON ORANGE PEKOE





ASSAM ORTHODOX GBOP



CHINA DRAGON PHOENIX



# TUDOR TEA CATERING RANGE

PRODUCT CODE	PRODUCT	CASE SIZE	WEIGHT per case	COST PER CASE Delivered to site**	
				Based on 2 case per delivery	Based on 5 case per delivery
		One Cup Teabags (2.27 Grams Net)	2 x 1100 is our case		
SIL1100	Silver Blend – Full bodied Tea with great Strength and Colour	2 x 1100 T/Bags	5 Kilos	£25.00 (1.14p per T/Bag)	£23.00 (1.04p per T/Bag)
TUD1100	Tudor Blend* – Fast brewing bright Tea with a real Malty full bodied character	2 x 1100 T/Bags	5 Kilos	£30.00 (1.36p per T/Bag)	£27.50 (1.25p per T/Bag)
TUD550	Tudor Blend* – Fast brewing bright Tea with a real Malty full bodied character	4 x 550 T/Bags	6 Kilos	£40.00 (1.81p per T/Bag)	£38.00 (1.73p per T/Bag)
TUD82	Tudor Blend* – Fast brewing bright Tea with a real Malty full bodied character	4 x 82 T/Bags	6 Kilos	£40.00 (12.19p per T/Bag)	£38.00 (11.58p per T/Bag)
		String & Tagged Teabags	Display Stands Available		
EN10100	English Breakfast*	10 x 100 Tagged T/Bags	2 Kilos	£35.00	£33.50
EA10100	Earl Grey	10 x 100 Tagged T/Bags	2 Kilos	£35.00	£33.50
RAIN-T10100	100% Certified Rainforest-Alliance Kenya Tea	10 x 100 Tagged T/Bags	2 Kilos	£38.00	£36.00
RAIN-TE1000	Rainforest Tag & Envelope 1 x 1000	1000 Tagged & Enveloped T/Bags	2 Kilos	£42.00	£40.00
Leaf Tea Options Available				Based on 1 case per delivery	Based on 3 cases per delivery
ESCS	Extra Strong Blend	10 x 1.5 Kilo	15 Kilos	£73.50	£69.00
SQCS	Superior Quality Blend	10 x 1.5 Kilo	15 Kilos	£84.00	£79.50
Pyramids Tea Bags					
	English Breakfast Blend, Assam, Earl Grey, Green Tea, Camomile and Peppermint Tea	100s	250 - 300 grams	From £ 16.00 + £ 19.50 per pack	

Earl Grey, Peppermint, Green Leaf Tea, Oolong Other Origin or Leaf Sizes Available Upon Request

Pricing quoted upon request due to fluctuations in prices in the Worlds Tea Markets

\* Award Winning Blend

\*\* Prices including delivery (any mix)

# RAINFOREST ALLIANCE PRODUCT RANGE

100% Rainforest Alliance Certified Products that are Ethically Sourced and Ecologically Sustainable, Our Rainforest Alliance Certified Tea, Coffee and Hot Chocolate are sourced from plantations that achieve RFA certification by ensuring that the natural resources and indigenous wildlife are conserved and that the rights and welfare of workers and local communities are protected.



## TUDOR... SUPPORTING THE RAINFOREST ALLIANCE

The Rainforest Alliance Organisation is working to ensure the long-term future of these beautiful places and the wildlife that depends on them.

Tudor source their coffee, tea and hot chocolate from Rainforest Alliance Certified™ farms and plantations where farmers and workers earn a good living, have decent housing, healthcare and schools. As a result of purchasing these products we also contribute towards the protection of the indigenous wildlife and the surrounding habitat.

Tudors' 100% Rainforest Alliance Certified™ 'Amazonian' espresso coffee beans are sourced from coffee farms in South America. These superior arabica beans are then roasted and blended to perfection here in the UK.

The 100% Rainforest Alliance Certified™ Kenyan Tea originates from the finest high altitude tea plantations in Kenya. Our delicious hot chocolate contains 100% Rainforest Alliance Certified™ cocoa selected from farms in the Dominican Republic.



*Santander, Colombia - The social benefits of the Rainforest Alliance certification ensure all families have access to education and housing, as well as medical support.*

For more information please visit:

[www.rainforest-alliance.org](http://www.rainforest-alliance.org)



A 2008 Rainforest Alliance study found that FSC-certified areas of Guatemala's Maya Biosphere Reserve saw less deforestation and fewer wildfires than other areas within the reserve.



# HOT CHOCOLATE



Rich, luxurious and exclusive range of high quality hot chocolate products. Italian velvet (think, rich and creamy) and white indulgence (sweet, smooth and enticing) are huge favourites with our customers.



## HOT CHOCOLATE

Delicious, creamy range of hot chocolate drinks, ideal for serving exotic alternative hot beverages. Perfect for serving mochas.

## TOPPINGS AND SPRINKLES

Garnish your hot beverages with a sumptuous range of toppings; chocolate flakes, nutmeg, cinnamon and fudge sprinkles.



Hot Chocolate machines available for Free Loan based upon pre-agreed exclusive product supply packages

PRODUCT CODE	PRODUCT	CASE SIZE	COST PER CASE Delivered to site	
			Based on 2 cases per delivery	Based on 5 cases per delivery
<b>HOT CHOCOLATE OPTIONS</b>				
<b>CHOC101-ROYALE</b>	Vending hot chocolate mix	10 x 1 Kg	£49.95 per case	£48.95 per case
<b>RAIN-101CHOC</b>	Rainforest Alliance hot chocolate mix	10 x 1 Kg	£58.50 per case	£57.45 per case
<b>CHOC101-VH10</b>	Van Houten hot chocolate mix	10 x 1 Kg	£59.95 per case	£58.45 per case
<b>CHOC-101-FAIR-TRADE</b>	Fair Trade hot chocolate mix	10 x 1 Kg	£79.95 per case	£77.95 per case
<b>CHOC-ITAL2X2</b>	Italian velvet hot chocolate	2 x 2 Kg	£48.00 per case	£46.00 per case
<b>CHOC-W-ITAL2X2</b>	White Italian indulgence hot chocolate	2 x 2 Kg	£52.00 per case	£51.00 per case
<b>CHOC-VEGANK2G</b>	Vegan hot chocolate powder	2 x 2 Kg	£52.00 per case	£51.00 per case
<b>CHOC100</b>	Tudor hot chocolate mix One cup sachets	100	£22.95 per case	£21.95 per case
<b>CHOC-ITAL-ONECUP</b>	Italian velvet hot chocolate one cup sachets	100	£31.95 per case	£30.95 per case

Delivery is free of charge for orders over £80.00. Any mix (net of vat) otherwise a delivery charge of £8.00 Delivery + vat (£1.60) Will apply.

**Make with hot steamed milk**

# IZZO LEVER ESPRESSO MACHINES

**CUSTOMER LOYALTY BONUS**  
Full details on the back cover

The Izzo range of traditional espresso machines exudes true Italian style and a classical image. The Izzo Lever machines employ a traditional spring lever to deliver excellent espresso with a rich Crema every time. For those coffee fanatics who really appreciate superb espresso and great style.



## CLASSIC ITALIAN STYLING

Classic Italian innovative retro design combines Neapolitan style with performance. Exceptional temperature stability and excellent dry steam ensures outstanding milk texture performance for the perfect microfoam. Also can be available with customised gas burners for LPG operation (2 Group or larger). Levers can be available with handles in black, white or red or wooden handles at (extra cost – see Colour Swatch).

Cup warmer comes as standard in an impressive stainless steel finish. All packages come available with coffee bean grinder, Brita water treatment unit and knockout drawer.



**The Valcheria (Ultra)** can be considered to be the 'elite choice' if you are keen on making a statement to your customers in today's highly sophisticated coffee culture. Hand crafted Stainless steel body casing and high-value components come together in this elegant design for high-performance and long term durability. Both Steam Arms are 'Anti-Scald' versions (non-stick steam wands) and features an amazing 'steam-heated' hot water bath for keeping your cups both warm and hygienically clean and it has an Eco Friendly On/Off facility too.

## PRODUCT SPECIFICATION

### POMPEII

Version	Dimensions WxDxH (mm)	Weight	Power
1 Group	480 x 540 x 590	61 Kg	1750w
2 Group	660 x 540 x 590	73 Kg	3500w
3 Group	960 x 540 x 590	83Kg	5500w

Height with lever up is 800mm

### VALCHERIA

Version	Dimensions WxDxH (mm)	Weight	Power
2 Group	820 x 560 x 590	70 Kg	3500w
3 Group	1060 x 560 x 590	87Kg	5500w

Height with lever up is 830mm

Outright Purchase	Leasing Rental Option	Rental with Maintenance Option	Extended Warranty with Maintenance Agreement Quote Option
<b>Number of Payments:</b>			

# PROMAC ESPRESSO MACHINES

**CUSTOMER LOYALTY BONUS**

Full details on the back cover

Sophisticated and robust range of professional espresso machines with a range that suits all types of outlets at affordable prices.



## PRODUCT SPECIFICATION

Version	Dimensions WxDxH (mm)	Power	Guide line no. of cups
Promac 1 Group Espresso Machine (Boiler Size 4 Litres) – Group Head Clearance 73mm (Re Cup Size) Club PU/S - Non Plumbed Model	385 x 530 x 560	13 Amp	30 cups a day
Club Me Automatic - Plumbed Model Group Head Clearance 73mm(Re Cup Size)	385 x 530 x 560	13 Amp	80 cups a day
Promac 2 Group Compact Espresso Machine (Boiler Size 5 litres)	580 x 530 x 560	13 Amp	125 cups a day
Promac 2 Group Green Plus Espresso Machine (Boiler Size 11 litres) Group head clearance 73mm	765 x 530 x 560	13 Amp or 20 Amp or 3 Phase	250 cups a day
Promac 2 Group Green Me Tall Espresso Machine (Boiler Size 11 litres)	765 x 540 x 640	13 Amp or 20 Amp or 3 Phase	250 cups a day
Promac 3 Group Green Plus Espresso Machine (Boiler Size 16Litres) Group head clearance 73mm	1005 x 530 x 560	13 Amp or 20 Amp or 3 Phase	350 cups a day
Promac 3 Group Green Me Tall Espresso Machine (Boiler Size 16Litres) Group Head Clearance 143mm	1005 x 540 x 640	13 Amp or 20 Amp or 3 Phase	350 cups a day



**2 GROUP COMPACT**  
73mm Cup Clearance



**2 GROUP TALL**  
143mm Cup Clearance

## PACKAGES

All packages come available with a Kryo 'On-Demand' coffee bean grinder supplied, a knock-out drawer and Brita Water Treatment system fitted. At extra cost we can also offer faster and larger grinders (either 'on demand' or flicker style versions).

High quality materials ensure that these espresso machines are reliable and durable and will provide many years of excellent high quality Espresso. Options of tall cup for take away cup offer available (143mm Cup Clearance).

The larger Promac range comes fitted with a multi functional display LCD which allows the control of the boiler temperature, on/off day settings, cup count, water consumption and technical and maintenance history.

## LIMESCALE PROTECTION

All plumbed versions are fitted with Brita Water Treatment units, these are registered with Brita H/Q at the point of installation so that the operator can monitor the life span of the water filter cartridge that's fitted to protect your valuable espresso equipment from the ravages of limescale and therefore ultimately ensure the greater longevity of your investment



Outright Purchase	Leasing Rental Option	Rental with Maintenance Option	Extended Warranty with maintenance agreement quote option
<b>Number of Payments:</b>			

# EYE-CATCHING COFFEE MACHINES

Elegant and sophisticated equipment, provides the ultimate combination of being attractive espresso machines fitted with the latest technology and will ensure that the barista will only ever create fantastic coffee.



**CUSTOMER  
LOYALTY  
BONUS**

Full details on  
the back cover

## IZZO AUTOMATICA 2 GROUP MODEL

The Izzo Ultra Automatica should be considered among the 'elite choice' espresso machines. Hand crafted stainless steel body creating this elegant equipment designed for high-performance and durability. Features steam arms that are 'Anti-Scald' non-stick and an amazing 'steam-heated' Hot water cup bath which keeps your cups both warm and hygienically clean. Comes with an electronic PID temperature control to accurately regulate the temperature and consistently extracts the espresso with its classic E61 group heads with pre-infusion facility.



## RANCILIO CLASSE 7 MODEL

**Advanced technology**, fitted with USB technology, provides fast, accurate management of this machine. Broad keys with soft touch technology and clear graphics guide baristas through their daily tasks. The insulated boiler in the Classe 7 machine delivers energy savings of 20% in stand-by mode. The automatic on/off function improves its eco-friendly performance. Available in 2 Group and 3 Group brewing heads, electronic or semi-automatic versions, anthracite black or ice white and is available in Tall versions taking glasses or cups up to a height of 14.5cm.



## PRODUCT SPECIFICATION

### IZZO AUTOMATICA

Version	Dimensions WxDxH (mm)	Weight	Power
2 Group	820 x 560 x 460	65 Kg	3500w

### RANCILIO CLASSE 7

Version	Dimensions WxDxH (mm)	Weight	Power
2 Group	770 x 540 x 520	57 Kg	2700w or 4300w (Please specify)
3 Group	1010 x 540 x 520	72 Kg	6000w (Single Phase or 3 Phase conversion)

Outright Purchase	Leasing Rental Option	Rental with Maintenance Option	Extended Warranty with Maintenance Agreement Quote Option
<b>Number of Payments:</b>			

# DELICATESSEN & FARM SHOP GRINDERS



In recent years there has been the endless pursuit of sourcing the highest quality coffee available and with more and more people experimenting with coffee for home use, there is a huge opportunity to retail coffee to satisfy this requirement.

## COFFEE GRINDERS

As we are all aware, there has been a huge upsurge in awareness of coffee and a keen interest for people to discover the delights and wide range of styles of coffee from all regions of the World and the endless pursuit of sourcing the highest quality coffee available. With more and more people experimenting with coffee for home use, there is a huge opportunity to retail coffee to satisfy this requirement. At Tudor we strive to offer the retailer the finest coffee, packaged in the highest quality packaging and offer them the most professional apparatus to help them maximise their sales to meet this demand.

You can rent from us coffee grinders and display silos and we can produce your 'Own Label' for you to create a loyal and regular retail customer base, you can elect to purchase our mainstream blends, single origin specials or even develop your own personally crafted coffee blend to serve to your customers.

Let the experts at Tudor enable you to harness this potential.



# COFFEE GRINDERS

Many caterers underestimate the vital role the coffee grinder plays in serving the highest quality coffee, with our expertise and service support we enable you achieve this most important part of the coffee making process.



## OUR COMMITMENT

Tudor Tea & Coffee supply some of the finest coffee grinder ranges available in today's Food Service Market, enabling you to serve the finest espresso coffee available to the high street. For Tudor this is a commitment that is never underestimated. We carry spares and new blades for all of our grinder range so together we can maintain this goal of offering the freshest and finest coffee to be served to your customers every time. Ask the experts how you can achieve this.

## HEAVY DUTY TYPES

(Larger blades, bigger motors, faster dispense)



### MXD EXTREME

Dims: H600 W220 D370mm

(Grinds automatically when Portafilter is pressed against button the coffee beans are ground at that very moment (for maximum freshness) and the Dosing is the same every time - fitted with Tamper – Up to 10 Kilos per day (4 grams a second) – titanium blades – single dose and double dose and counter.



### M7D

Dims: H635 W250 D360mm

(Grinds automatically when Portafilter is pressed against button the coffee beans are ground at that very moment (for maximum freshness) and the dosing is the same every time - fitted with tamper – Up to 10 Kilos per day (4.5 grams a second) – conical blades means reduced rotational speed to reduce heat in the ground coffee and there optimise the coffees freshness and aroma – single dose and double dose and counter.



### KRYO 65 OD GRINDER

Dims: H200 W385 D575mm

Weight: 13kg

Coffee bean container capacity: 1.3kg

Dims: H260 W285 D100mm

Single shot takes 2 seconds and the double shot takes 4 seconds.

Other grinders are available upon request



# BARISTA TRAINING



Tudor Tea & Coffee take huge pride in how we serve our coffee and we hope that by utilising our coffee expertise and skill, you also become as enthusiastic in the pursuit of serving the finest coffee available in the high street.

## BARISTA - THE ART

The Five Objectives to Making a Good Coffee  
– Machine, Grinder, Aptitude, Blend, Attitude

With so much choice it's not surprising that buying a new coffee machine can be a very confusing experience for everyone. We offer our unbiased advice to enable our clients to make the right choice within their budget and to maximize their business. We give in-depth training on the use of the machine as well as its care and maintenance.

## WHAT MAKES A GOOD BARISTA?

- Perseverance, Patience and Attitude
- The correct way of grinding, dosing and tamping coffee
- How to make a variety of different drinks perfectly
- Steaming, heating, foaming and micro foaming milk
- Adjusting the coffee making process for high humidity levels
- Cleaning the machine
- Setting up the machine

Barista training is available as standard when you first buy or rent an espresso machine from Tudor. However, you can also access our barista courses on request (by mutual arrangement) and can be available in our dedicated Barista Training Room / Showroom at our Roastery.



Steam Milk Jugs



Cocoa / Chocolate Shakers



Classic Tamper



Clicker Tamper



Tamper Mat



Cleaning Brush

# BEAN TO CUP

**CUSTOMER LOYALTY BONUS**  
Full details on the back cover

Not all sites suit the availability to have a fully trained barista on site, but good coffee is still in great demand, then bean to cup is your ideal alternative.

If you are a self service operation, an office, or you simply do not have the time or staff to make coffee on an espresso machine such as a pub, then bean to cup is the sensible alternative choice.



Before embarking on sourcing a bean to cup machine, you must identify a number of objectives.

1. How many cups per day and per hour will you serve?
2. What power supply will you have (if 200 a day or more you will need 30 amp single phase)?
3. How much space do I have?
4. I want to use fresh beans and fresh milk?
5. How easy is it to clean?
6. Under counter fridge systems
7. Portable mobile trolley systems
8. Coin mechanism
9. Card systems



**Inspire**  
Dimensions:  
310mm w x 450mm d x 600mm h  
Up to 50 cups a day (8fl oz)  
Non Plumbed



**Inspire Plus Keypad or Touch Screen**  
Dimensions:  
523mm w x 522mm d x 582mm h  
Up to 100 cups a day (12fl oz)  
Plumbed or Non Plumbed



**Egro 'I' Steam**  
Dimensions:  
300mm w x 575mm d x 770mm h  
Up to 300 cups a day (different sized cups)  
Plumbed



**Egro Two with Steam Arms, Hot Chocolate & Cup Warmer**  
Multiple drink format ideal for high volume operations.



**Egro Next**  
Up to 400 Cups a day (different sized cups)  
Self Service & Hot Chocolate option available

We can supply cup warmers and different models and manufacturers ranges too upon request

Outright Purchase	Leasing Rental Option	Rental with Maintenance Option	Extended Warranty with Maintenance Agreement Quote Option
<b>Number of Payments:</b>			

# BULK BREW COFFEE

**CUSTOMER  
LOYALTY  
BONUS**

Full details on  
the back cover

When you need to serve large amounts of freshly brewed coffee & tea at once Tudor has the systems and technology to meet these needs.

## ANIMO & MARCO BULK BREW COFFEE SYSTEMS & TEA BOILERS

Animo, the Dutch manufacturer and Marco, the Irish manufacturer, have a combined 90 years experience in the coffee market, producing high quality and durable specialist range of coffee equipment. Whether you are looking to serve fresh filter coffee by the jug or flask, or you wish to serve large numbers of people coffee at once Animo & Marco have the equipment to meet your needs including Trolley systems. This range of equipment is ideal for hotels, hospitals, schools, theatres and conferences and banqueting facilities and can produce the freshest coffee for as low as 4p per cup.



Animo MT100



Animo COMBI LINE 10 x 2 W



Animo Serving Trolley



Marco Shuttle Brewer



Marco Quick Brew Twin



Marco Eco Tea Boiler



## BRITA C500

Brita Water Treatment units are fitted to all plumbed machines we supply to protect your valuable equipment from the damage caused by the effects of limescale these units ensure greater longevity of life and reduces breakdowns, thereby less loss of trade.

We can supply different models and manufacturers ranges too upon request

# BLENDERS, SMOOTHIES & SYRUPS

When the seasons change you need an offer that moves with the climate, at Tudor we have the systems and the refreshing exciting and invigorating recipes to meet these needs. Tudor are pleased to offer reliable and durable blenders to enable you to make the most refreshing and tasty flavours on your high street.



## BLENDERS

- Aluminium body with ABS plastic sides
- Powerful Hp Motor - 24,000 Rpm - forced fan cooling
- 2 Litres - 64 oz
- Flexible thermoplastic lid with built-in cup that allows operator to add ingredients during the blending process
- Fitted with safety micro-switch on lid: the unit won't turn on if the lid is not correctly placed
- Hardened stainless steel blade designed to increase blending speed and reduce blending time
- Digital ON/OFF switch with no voltage release protection: the unit won't turn on after power failure
- Pulse button and high (+) and low (-) speed pulse control add versatility to non-programmed blending
- 4 buttons with 20 pre-programmed recipes to choose from + able to store up to 9 custom recipes
- Thermoformed sound enclosure to reduce operating noise.



## SWEET BIRD SMOOTHIES

Strawberry, Strawberry & Banana, Mango, Mango & Passionfruit, Peach, Raspberry & Blackcurrant.



## SWEET BIRD SYRUPS

Huge range of flavours (see our Website for full range); Top sellers; Caramel\*, Gingerbread\*, Hazelnut\*, Irish Cream, Toasted Marshmallow and Vanilla\* (\*Sugar Free versions also available)



## FRAPPE MIX

Chocolate, Frappe Caffe (v\*), Mocha, Sticky Toffee, Cookies and Cream and Vanilla (v\*).



## CHAI

Vanilla & Spiced Chai (Vegan Options\*)



# DRINK MENU GUIDES

Refreshing and innovative cold drinks bursting with flavour, easy to make so that you can serve your customers on your high street within minutes, a simply great option for when the sun is shining brightly.

## FRAPPÉ



1

Fill 12/16oz clear cup to brim with ice



2

Add milk and fill  $\frac{2}{3}$ 's



3

Add two shots of espresso to the milk



4

Select one scoop/28g of preferred Frappé mix



5

30 SECONDS

Add cup and the one scoop of Frappé mix as described above, blend for 30 seconds or until smooth



6

**Serve & Enjoy!**

You could add a syrup to compliment your chosen Frappé flavour.

## SMOOTHIE



1

Fill a 12/16oz clear cup with ice to the brim



2

Fill the cup to  $\frac{1}{3}$  with water



3

Now fill the remainder of the cup to the brim with smoothie mix



4

30 SECONDS

Blend for approx 30 seconds until smooth



5

**Serve & Enjoy!**

## SMOOTH ICED COFFEE



1

Fill a 12/16oz clear cup with ice to the brim



2

Pour a double shot of espresso for a standard iced coffee (We recommend three if adding syrup)



3

Fill selected cup with fresh milk to approx.  $\frac{2}{3}$ 's of cup



4

Add a syrup flavour of choice, if desired. Pour coffee over the top at this stage for a traditional iced coffee



5

Pour contents of cup and shots of coffee into blender jug, blend for 30 seconds



6

**Serve & Enjoy!**

## MOCHA MILKSHAKE



1

Fill a 12/16oz clear cup with ice to the brim



2

Fill approx.  $\frac{3}{4}$ 's of glass with milk



3

Add one scoop of Mocha Frappé mix



4

30 SECONDS

Blend for 30 seconds or until smooth



5

**Pour & Enjoy!**

Add a syrup to mix up your flavours

12f l oz & 16fl oz clear cups, lids with holes and straws available too



# REPAIRS & SERVICING

All of our Service Engineers are factory trained, meaning that they know your machine as well as the people who made them. We also know that if something goes wrong, you need it to be up and running again as soon as possible otherwise you are losing profitable coffee sales. We aim to be on site within 24 hours of call-out\* and we carry all major spare parts with us for the equipment that we supply, invariably achieving a first-time fix.

\*Subject to warranty terms



## COFFEE MACHINE REPAIRS

We are able to undertake repair work on any of the following manufacturers.

Traditional Espresso Equipment (including Duel Fuel versions – Electric and Gas) – **Ascaso, Astoria, Azkoyen, Bezzera, BFC, Brasilia, Brugnetti, Carimali, Casadio, CIME, CMA, Conti, ECM, Elektra, Espressomat, Expobar, Faema, Fiamma, Fiorenzato, Fracino, Futuremat, Gaggia, Grigia, Grimac, Iberital, Indo, Izzo, La Cimbali, La Faema, La Marzocco, La Pavoni, La Piccola, La Rocca, La Scala, La Spaziale, Magister, Magrini, Miko, Monroc, My Way, Nuova Simonelli, Promac, R42, Rancilio, Real Spirit, Reneka, Rijo, Rijo 42, Rocket, San Marco, Sanremo, Stafco, Silverstre, Tchibo, Unic, Universal, VBM, Wega, VFA, Vibiemme & Visacrem** (subject to model types)

Bean to Cup – **Egro, Franke** (subject to model types), **Jura, Azzurri Classico** and **Azzurri Grande**

Bulk Brew – **Animo, Bravilor, Bunn, Fetco** and **Marco**

Coffee Bean Grinders – **Caedo, Compak, Cunhill, Eureka, Fiorenzato, Macap, Mazzer, Obel, Rancilio, Rossi, Santos** and **Wega** (subject to model types).

Tea Boilers (Hot Water Boilers or Steam Boilers) – **Animo, Bravilor, Burco, Instanta, Lincat** and **Marco**

## PRE-USED AND FULLY REFURBISHED COFFEE MACHINE SALES

We normally hold a stock of pre-used espresso machines and Bean to Cup coffee equipment and we will install them for you with or without warranties (you choose). Ring or email us to see what's available and we'll need confirmation of the power supply that's available at your site.

Options to loan coffee equipment whilst your machine is off site for repair (subject to pre-agreed terms and your location), crucially ensuring that you can still trade uninterrupted.



## BRITA WATER TREATMENT UNITS

Brita Water Filter units are fitted to all plumbed coffee machines that we supply to protect your valuable equipment from the damage caused by the effects of limescale, these units (registered with Brita HQ for referral to the water hardness in your area) when kept up to date ensure greater longevity of life of your coffee equipment and thereby reduces the likelihood of breakdowns and the loss of your lucrative coffee sales.



**UK WATER MAP**

With water making up to 98% of coffee and 99% of tea, regional variance can have a major impact on the flavour, aroma and appearance of hot beverages. Our water map shows how water varies across the country and how it can be optimised to provide consistent quality in the cup.

**Water type**  
Your water type is affected by many factors and one of the most significant is mineral content. Levels of minerals like limestone and chalk determine whether your water is hard or soft.

**Carbonate hardness**  
Soft (0-50) Hard (150-200)  
The Langelier Resonance (LR) scale is a way of measuring the levels of bicarbonates and chlorides to find the temporary hardness of water. The higher your LR, the harder the water.

**BRITA**

- Edinburgh**: The highest mineral content in the UK means the water is very soft.
- Belfast**: This hardest water has been found in a previous area of the UK.
- Newcastle**: A naturally springy water, characterised by water hardness.
- Sheriff**: The purity of the Tweed District gives a major benefit to soft water.
- Lincoln**: Water with a high level of hardness is not recommended for the UK.
- Horwich**: The water source is a hard water source.
- London**: The water is soft and contains low levels of minerals.
- Swansea**: The soft water is a benefit to a consistent quality from the UK.
- Bristol**: The water here is very hard, making the water to be soft.
- Plymouth**: The water here is soft and contains low levels of minerals.
- Donner**: The soft water here is particularly hard to come by as it is a hard water source.

# TAKE AWAY CUPS & CLEANING PRODUCTS



The UK is largest take-away market in Europe, our Triple Walled Take-Away Cups are designed to look fresh, keep the Beverage Hot and be very easy to handle. We have the potential to supply own branded Cups but require large Print run orders.

## TRIPLE WALLED TAKE-AWAY CUPS (Own brand possible)

		Minimum Run of 50,000 Cups
8/9oz CUPS	1000	£75.00 (Ex VAT)
12oz CUPS	1000	£85.00 (Ex VAT)
16oz CUPS	1000	£95.00 (Ex VAT)

BLACK or WHITE LIDS ABOUT 2.7p each + VAT

Runs from as low as 50,000 (minimum runs) – Deposit required.  
Made from recyclable product.



## CARAMELISED BISCUITS

Give your customers 'a little extra' with your coffee with these hugely popular individually wrapped caramelised biscuits.



## BRAZILIAN 100% FAIR TRADE INSTANT COFFEE

100% Brazilian Fair Trade Instant Coffee is pure South American freeze dried coffee granules.



10 x 300 Gram £57.00

## DECAFFEINATED GROUND COFFEE

Espresso Grind	8 x 250gram	£35.00 (Ex VAT)
Medium Grind	8 x 250gram	£35.00 (Ex VAT)
One Cup Shots (Espresso Grind)	2 x 100 x 8 gram	£29.95*

Pre-ground coffee packed in pre-weighed sachets for accurate portion control. Please specify whether you are using espresso or filter coffee systems, bulk brew equipment or La Cafetiere.

Assistance with sourcing crockery including personalisation.

\*(No VAT on Decaffeinate products across the board)

## CLEANING PRODUCTS

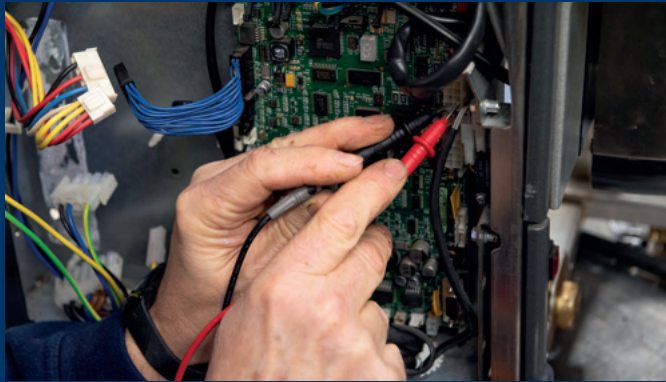
It is essential that you maintain your valuable coffee equipment in excellent condition with these high calibre cleaning products you can ensure you are serving the finest coffee every day and just as importantly it can help to extend the life span of your coffee equipment.



Cleaning Tablets

Decalcifying Fluid

Cleaning Products for Machines



**FULLY TRAINED COFFEE MACHINE  
ENGINEERING EXPERTISE**



**MARKETING SUPPORT**



**SHOWROOM & TRAINING ROOM**



**OWN LABEL COFFEE**



**BARISTA TRAINING** (Subject to arrangement)



**SOURCING STYLISH CROCKERY**

**TUDOR**<sup>®</sup>  
COFFEE ROASTERS & TEA BLENDEERS

Tudor Tea & Coffee Ltd  
Units 31-35  
Thurrock Commercial Centre  
Purfleet Industrial Estate  
Aveley  
Essex RM15 4YD

Email: [sales@tudorcoffee.co.uk](mailto:sales@tudorcoffee.co.uk)  
Tel: 01708 866 966  
[www.tudorcoffee.co.uk](http://www.tudorcoffee.co.uk)

**Customer Loyalty Bonus** To continue producing high quality drinks, your Coffee Machine needs to be regularly maintained, typically Front End Serviced every 15 thousand drinks. At Tudor we offer a Promac, Izzo, Rancilio or Egro PM Service Free of Charge (Free Labour but any Parts fitted will be Chargeable) based upon the annual spend of £ 2,400 per year on our Coffee, Tea and Hot Chocolate products to qualify. If more services are needed within the same year we can offer this Service again F.O.C based upon multiples of £ 2,400 per year net spend.