
BL
Brunel Coffee Limited
Brunel Coffee Limited
everything to do with coffee
SINCE 1993
Helping independent businesses
serve exceptional coffee
for over three decades.
COFFEE • EQUIPMENT • SERVICE • EXPERIENCE



Welcome
to the Brunel Coffee Guide

Thank you for taking the time to explore our guide.

For more than 30 years, Brunel Coffee has been helping independent cafés, restaurants, visitor attractions, garden centres and mobile coffee operators choose the right coffee, equipment and support to create consistently excellent coffee experiences.

This isn't a catalogue.
It's a guide filled with practical advice, information and inspiration.

Feel free to dip into any section that interests you. Each one is here to help you make confident decisions for your business.

Keep this guide nearby and return to it whenever you need advice or inspiration.

How to Use This Guide

Read as much—or as little—as you like.

Each section stands on its own, allowing you to dip into the topics that matter most to you.

Don't feel you need to read everything today.

Keep this guide nearby and return to it whenever you need information, advice or inspiration.

Where Would You Like to Start?

Whether you're just starting out, comparing equipment or looking for expert advice, you can go straight to the information that matters most to you.

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The Brunel Coffee Promise

For over 30 years we've helped independent cafés, restaurants, visitor attractions, garden centres and mobile coffee operators serve consistently excellent coffee.

Whether you're opening your first coffee shop or replacing existing equipment, our aim is to provide honest advice, dependable products and long-term support.

LET'S TALK COFFEE

We're here to help you find the right solution.

sales@brunelcoffee.co.uk

www.brunelcoffee.co.uk

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GREAT COFFEE. HONEST SERVICE. LASTING RELATIONSHIPS.

WELCOME TO

Brunel Coffee Limited

everything to do with coffee



OUR HERITAGE. YOUR COFFEE.

Founded in 1993, Brunel Coffee Limited was built on a passion for exceptional coffee, traditional espresso equipment and personal customer service.

For over three decades we have supplied quality coffee, traditional espresso machines, grinders and carefully chosen ingredients to independent businesses throughout the UK.

We work with trusted suppliers and roasters who share our commitment to quality and consistency, ensuring every cup you serve reflects the care and craftsmanship behind it.

Our philosophy is simple: supply the best products, provide honest advice and deliver the level of service our customers remember long after the installation is complete.

This brochure introduces the products, equipment and experience that have helped Brunel Coffee build lasting relationships with customers since 1993.

> *"Great coffee begins with quality ingredients, properly prepared and served with pride."*

Brunel Coffee Limited

OUR STORY.



A passion for people. A lifetime in coffee.

Brunel Coffee began in 1993, founded by Paul Waring with a simple belief – that great coffee is about more than just the beans. It's about relationships, reliability and a genuine commitment to doing things properly.

Paul's early career was shaped by a four-year Engineering Apprenticeship and time as an Engineering Officer at sea on cruise ships, where he learned the importance of precision, maintenance and exceptional customer service.

Back on land, Paul moved into sales, working with a number of companies in the coffee industry. He learned every part of the business – from roasting and blending to equipment and service.

When an opportunity arose to build something of his own, enough customers believed in his vision to make it possible.

Starting from home with a second-hand van and an enormous amount of determination, Paul built Brunel Coffee one customer at a time. Many of those early customers are still with us today.

Over three decades later, the values remain the same – quality products, honest advice and personal service you can rely on.

The four years Paul spent at sea as an Engineering Officer on P&O's SS Canberra played a key role in shaping the values that Brunel Coffee is built on today – precision, reliability and a commitment to the very highest standards.

> *"From humble beginnings to lasting relationships – thank you to every customer who has been part of our journey."*

HUMBLE BEGINNINGS
Started from home in 1993 with a passion for coffee and a commitment to doing things right.

BUILT ON TRUST
Our customers trust us because we always do what we say we'll do.

PASSION FOR QUALITY
Sourcing the best coffee, equipment and ingredients has always been our number one priority.

HERE FOR YOU
We're still independent, still family-run and still dedicated to serving our customers.

GREAT COFFEE. HONEST SERVICE. LASTING RELATIONSHIPS.

Brunel Coffee Limited



Isambard Kingdom Brunel designed the Clifton Suspension Bridge, an enduring symbol of innovation and dedication to excellence.

WHY THE NAME BRUNEL COFFEE?

A name rooted in heritage. Inspired by vision.

Brunel Coffee is more than a business name – it's a tribute to two remarkable men whose achievements, values and spirit continue to inspire everything we do.

A FAMILY CONNECTION TO BRISTOL

Our family has deep roots in Bristol – a city of ingenuity, enterprise and proud tradition.

Those values were passed down through generations and remain at the heart of how we run our business today.

INSPIRED BY ISAMBARD KINGDOM BRUNEL

Isambard Kingdom Brunel was one of Britain's greatest engineers – a man of extraordinary vision, innovation and determination.

He didn't just build structures; he connected people, changed lives and left a legacy that endures to this day.

His commitment to quality, integrity and progress inspires the way we do business and the relationships we build with our customers.



The SS Great Britain was Brunel's masterpiece – a ship that changed the world. It represents the same pioneering spirit and attention to detail that we bring to everything we do.

The Brunel name represents:

VISION
Thinking ahead and seeing possibilities.

INNOVATION
Finding better ways to achieve exceptional results.

QUALITY
A commitment to excellence in everything we do.

INTEGRITY
Honesty, fairness and respecting relationships.

LEGACY
Building something that lasts and makes a difference.

OUR CHOICE

We chose the name Brunel Coffee because it honours the past, inspires the present and looks confidently to the future.

It's a name we're proud of.
And a promise we work hard to uphold every day.



GREAT COFFEE. HONEST SERVICE. LASTING RELATIONSHIPS.

OVER THREE DECADES OF SERVICE.

Our journey since 1993.

For over three decades, Brunel Coffee has been dedicated to one simple goal – supplying the very best coffee, equipment and service to our customers.

It's a journey built on relationships, experience and a genuine passion for doing things properly.

1993

Brunel Coffee Limited is founded with a clear vision – to supply quality coffee and traditional equipment with honest advice and reliable service.

THE EARLY YEARS

Building strong relationships with independent cafés, restaurants, hotels and offices. Listening to our customers and understanding their needs from the start.

A MAJOR MILESTONE

One of Brunel Coffee's proudest achievements was supplying the Eldridge Pope estate of 142 public houses throughout the UK for many years. Supporting such a prestigious national estate demonstrated our ability to deliver consistent coffee quality, dependable equipment and reliable service on a large scale.

Eldridge Pope
1996–2003: Shifted focus to retail pubs, leading up to the final closure of the brewery plant in July 2003.

A REPUTATION BUILT ON SERVICE

We believe great service never goes out of style. Recommendations from happy customers have always been – and still are – our greatest source of new business.

TODAY

Over three decades later, Brunel Coffee continues to support independent cafés, restaurants, hotels, visitor attractions, garden centres and mobile coffee operators with quality coffee, traditional espresso equipment and dependable after-sales support.

Although much has changed since 1993, our commitment to honest advice, personal service and lasting customer relationships remains exactly the same.

> *"Every lasting relationship begins with a great cup of coffee."*



HERITAGE
Honouring our roots and building on a proud legacy.

DEDICATION
A commitment to our craft and to every customer.

CRAFTSMANSHIP
Precision, knowledge and care in everything we do.

RELATIONSHIPS
Strong connections built on trust, respect and loyalty.

EXCELLENCE
Striving to deliver the very best, every single day.

GREAT COFFEE. HONEST SERVICE. LASTING RELATIONSHIPS.

Brunel Coffee Limited

Understanding Good Coffee



Good coffee isn't about expensive equipment or complicated terminology.

It starts with quality beans, careful roasting and the knowledge to bring everything together.

At Brunel Coffee, we believe understanding coffee helps you enjoy every cup just a little more.

The Bean



Every great cup starts with an exceptional bean. Origin, altitude, soil and climate all influence the flavour. We source only the finest quality beans from trusted growers who share our commitment to quality.

The Roast



Roasting is where potential becomes flavour. Our expert roasters develop each bean carefully to bring out its unique characteristics – balancing aroma, body and flavour.

The Grind



The correct grind size is essential. Too coarse or too fine and the flavour suffers. A consistent grind ensures the perfect extraction, unlocking the best from every bean.

The Cup



Bringing everything together is where the magic happens. Quality equipment, clean water and the right technique deliver a consistent, great tasting cup – every time.

> *"Great coffee isn't an accident. It's the result of knowledge, experience and attention to detail."*

Knowledge

We share our knowledge and experience to help you make the best choices for your business.

Quality

We are committed to the highest standards in everything we do – from bean to cup.

Passion

We are passionate about coffee and proud to deliver it with care and dedication.

Craft

Coffee is our craft. We take time, care and skill in every detail.

Enjoyment

Good coffee brings people together and creates moments to enjoy.

Great Coffee. Honest Service. Lasting Relationships.

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DORADO

OUR SIGNATURE ESPRESSO BLEND.

Crafted with care. Loved for its flavour.

Dorado was created for one of our very first customers – an independent garden centre in South Wales. After tasting a coffee they loved elsewhere, they asked if we could develop something similar, but tailored to their own preference and at the right price.

We listened, we experimented and, working closely with our roasting partners, we created Dorado. What began as a bespoke blend for one customer has grown to become our signature espresso blend – enjoyed by organisations across the UK.

It's a coffee we're proud of and one we know you'll enjoy.



TASTING NOTES

- CARAMEL
- DRIED CHERRY
- CASHEW NUT
- MILK CHOCOLATE

A smooth, well-balanced espresso with a rich body, gentle sweetness and a lasting, satisfying finish. Perfect for espresso, cappuccino, latte and all milk based drinks.

CONSISTENT BY NATURE. REFINED BY EXPERIENCE.

Crops change, harvests vary and nature never stands still. We continually review and refine Dorado to ensure the flavour profile you love remains consistent, cup after cup, all year round.

EXPERTLY ROASTED

Expertly roasted to bring out the very best flavour, aroma and character from every bean.

DEVELOPED OVER MANY YEARS

Years of experience, testing and refinement go into every bag of Dorado.

AVAILABLE WHOLE BEAN OR GROUND

Choose whole bean for maximum freshness or ground to suit your equipment.

SUITABLE FOR ESPRESSO

Ideal for all espresso machines and perfect for milk based favourites.

TRUSTED BY ORGANISATIONS

A signature blend that businesses rely on for quality, consistency and value.

GREAT COFFEE. HONEST SERVICE. LASTING RELATIONSHIPS.

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THE JOURNEY OF COFFEE

From an Ethiopian hillside to cups around the world

Coffee has a rich history that spans over a thousand years. From a chance discovery in the hills of Ethiopia to becoming one of the world's most loved beverages, it's a story of curiosity, culture and connection.

9TH CENTURY ETHIOPIA



A young goatherd named Kaldi noticed his goats became lively and energetic after eating berries from a certain tree. Kaldi took the berries to the local monastery where the abbot gave the brew to the monks to drink. They were much more alert during evening prayer.

15TH CENTURY YEMEN



Coffee cultivation began in Yemen. The beans were roasted, brewed and enjoyed, becoming a cherished drink with stimulating and social qualities.

16TH CENTURY OTTOMAN EMPIRE



Coffee spread across the Ottoman Empire. Coffee houses flourished in cities such as Istanbul, becoming centres of conversation, business, music and learning.

17TH CENTURY EUROPE



Coffee arrived in Europe, first in Venice and then London. Coffee houses became known as "Penny Universities" because for the price of a penny, people could share ideas, news and knowledge.

18TH – 19TH CENTURY THE AMERICAS



Coffee cultivation spread to Central and South America, where ideal climates and fertile soils produced many of the world's finest coffees. Espresso culture was born in Italy.

TODAY THE WORLD



Coffee is now enjoyed in almost every country in the world. It supports millions of farming families and continues to bring people together, one cup at a time.



Come with me... coffee has had quite a journey!

DID YOU KNOW?

Coffee is the second most traded commodity in the world after crude oil.

Next stop...

Let's discover how Brunel Coffee carefully selects and blends beans from four different origins to create Dorado our signature espresso blend.

QUALITY • PASSION • EXPERIENCE

INSIDE DORADO

Four Origins. One Signature Blend.

Dorado is a carefully balanced blend of four premium coffees from across the world. Each origin brings its own unique characteristics to create the rich, smooth and satisfying cup you enjoy every day.

Great coffee is never accidental – it's a blend of nature, experience and passion.

BRAZIL

Body & Sweetness

Our Brazilian coffee adds body, a smooth texture and notes of caramel and chocolate.

ETHIOPIA

Aroma & Brightness

Ethiopian coffees bring delicate fruit notes and aromatic complexity that lift the blend.



INDIAN CHERRY ROBUSTA

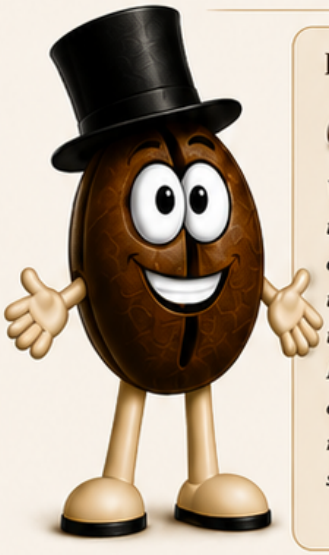
Crema & Strength

Indian Cherry Robusta provides strength, a rich crema and a lasting mouthfeel.

VIETNAM

Depth & Balance

Vietnamese coffee adds depth, balance and a smooth, lingering finish.



ISAM BEAN SAYS...

Did you know?

We search the world for the finest coffees, then our expert roasters bring them together to create the perfect balance. It's this blend, not just one single origin, that makes Dorado so special!

PACKED FOR FRESHNESS

We take great care to ensure Dorado reaches you exactly as the roaster intended.

GAS FLUSHED FOR FRESHNESS
Before packing, each bag is gas flushed with an inert gas to remove oxygen. This helps protect the coffee's flavour and aroma.

ONE WAY VALVE
Every bag has a one way valve which allows any gases from the coffee to escape, while preventing oxygen from getting back in.

2 YEAR SHELF LIFE
Thanks to gas flushing and the one way valve, unopened bags of Dorado have a shelf life of up to 2 years.





THE PERFECT BALANCE

Dorado is more than the sum of its parts. Our roasters continually taste, test and refine the blend to ensure it delivers the same consistent cup, all year round. It's a balance of art, skill and experience.

BRAZIL Body & Sweetness + ETHIOPIA Aroma & Brightness + INDIAN ROBUSTA Crema & Strength + VIETNAM Depth & Balance = DORADO Perfectly Balanced

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Our Alternative Blends & Retail Packs

Carefully roasted coffees – available in a range of pack sizes to suit every need.

Our popular Dorado blend is available in both coffee beans and ground coffee in 250g retail packs – perfect for customers to enjoy at home.



DORADO
COFFEE BEANS
250g

DORADO
GROUND COFFEE
250g



ROMA
ESPRESSO BEANS
1kg



DORADO
ESPRESSO BEANS
1kg



DECAFFEINATED
ESPRESSO BEANS
1kg



DECAFFEINATED
ESPRESSO GROUND
500g

Ground coffee – ideal for espresso machines.



CAFÉ BLEND
FILTER COFFEE
50g

Pre-measured filter coffee – perfect for use in commercial filter coffee machines.

LOOKING FOR SOMETHING DIFFERENT?

In addition to our Brunel blends, we can source and roast Rainforest Alliance Certified® coffees, single-origin coffees and bespoke blends to suit your requirements.

RFA Coffees or alternatives available on request.

LOOKING FOR YOUR OWN BRAND?

As well as our Brunel Coffee range, we can produce selected coffees in your own branded retail packaging, making them ideal for cafés, farm shops, garden centres, delicatessens and other independent retailers.

COFFEES OF THE SEASON

We also produce limited edition Seasonal Coffees throughout the year, giving your customers the opportunity to enjoy carefully selected coffees from around the world.

Please contact us for current seasonal coffees and private label options.

Great Coffee. Honest Service. Lasting Relationships.

CHOOSING THE RIGHT COFFEE EQUIPMENT

The right equipment makes all the difference.

Great coffee is the result of quality ingredients, the right equipment and expert care. This guide will help you understand the key options so you can make the best choice for your business.

OUR APPROACH

We take the time to understand your needs, helping you choose equipment that delivers consistency, reliability and excellent coffee, cup after cup.

QUALITY
Equipment built to extract the very best from your coffee.

RELIABILITY
Robust, dependable machines that keep you serving.

EFFICIENCY
Easy to use, easy to maintain and designed for your environment.

SUPPORT
Expert advice, installation, training and ongoing care.

EQUIPMENT FOR EVERY ENVIRONMENT

From compact machines for smaller offices to high performance systems for busy locations, we supply a range of espresso equipment to suit your requirements.

- ✓ Expresso Machines
- ✓ Coffee Grinders
- ✓ Water Filtration
- ✓ Accessories
- ✓ Cups & Takeaway Solutions



INVESTING IN QUALITY

Choosing the right equipment is an investment in your business. The right choice will improve consistency, reduce downtime and help you create the excellent coffee experience that keeps customers coming back.



WE'RE HERE TO HELP

Every business is different. That's why we'll discuss your needs, recommend the right solutions and support you every step of the way.

LET'S TALK COFFEE.

> *"A quality coffee machine is only as good as the ingredients used and the setting up and programming."*

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IB7 2 Group Alto in Tiffany Blue

Shown here in a customer's premises.



Intenz 2 Group Alto in a customer's café

Shown here in a customer's premises.



Referent 2 Group

The dependable all-round machine for growing businesses. Official Iberital photograph.

The Iberital
Espresso Machine Range

PROFESSIONAL ESPRESSO MACHINES BACKED BY EXPERIENCE

Choosing the right espresso machine is one of the most important decisions for any coffee business. Every venue has different requirements, whether it's available space, expected daily coffee sales, drink menu or future expansion plans.

At Brunel Coffee, we've supplied, installed and supported Iberital espresso machines for many years because they consistently deliver excellent coffee, dependable reliability and exceptional value.

Why Brunel Coffee Recommends Iberital

Our experience has shown Iberital machines to be exceptionally robust, making them ideal for the demands of busy commercial environments. Built to perform reliably day after day, they have earned an excellent reputation with our customers for both durability and ease of maintenance.

Should a replacement part ever be required, most Iberital spare parts are available on a next working day service, while Brunel Coffee also carries many of the everyday service components to minimise downtime wherever possible. Parts are competitively priced, helping to keep the cost of ownership low throughout the life of the machine.

Why Brunel Coffee?

- Over 30 years supplying commercial espresso equipment
- Iberital specialists
- Professional installation and commissioning
- Barista training included
- Everyday service parts stocked by Brunel Coffee
- Most additional parts available next working day
- Ongoing technical support
- Machines selected for reliability, not just appearance

Our Most Popular Choices

IB7

Perfect for start-ups, independent cafés and businesses where space is at a premium. The IB7 combines compact dimensions with professional espresso performance and outstanding value.

Intenz

Designed for higher-volume businesses requiring exceptional reliability and consistent performance throughout the busiest trading periods. The Intenz has become a trusted choice for many of our long-established customers.

Meet REFERENT

A single-boiler machine boasting exceptional quality at a competitive price and an elegant, fully customisable design. Created for any café, bar, hotel or other commercial venue looking to upgrade their customer's coffee experience.

Designed to be eco-friendly by the Iberital team, REFERENT has the most frequently requested functionalities to optimise workflow, enhance the personality of your establishment, and serve exquisite coffees.

For the full catalogue, installation manual, and more, please see the download section below.



Key Features

- Design and customisation | Choose from multiple colours and contact us about customising machines with your branding
- Easy maintenance
- Cold Touch steam wands | For a smooth, fast and safe working rhythm.
- Intuitive LCD Display | Customise and refine each extraction.
- Stainless steel bottom tray | Enjoy more stability and durability.
- Constructed from renewed and renewable materials

IBERITAL

Expressly for you

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IBERITAL IB7

Compact in size. Commercial in performance.



The Iberital IB7 is the ideal traditional espresso machine for cafés, restaurants, hotels and hospitality venues where space is at a premium but performance cannot be compromised. Built with the same engineering standards found throughout the Iberital range, the IB7 combines reliability, durability and excellent espresso quality in a compact footprint.

Whether you're opening your first café or replacing existing equipment, the IB7 offers the perfect balance of performance, simplicity and value.

KEY FEATURES

- Compact commercial design
- Professional mono boiler system
- Electronic volumetric dosing (4 doses + continuous)
- Programmable drink volumes
- Pre-infusion for improved extraction
- LED illuminated barista work area
- Stainless steel steam wands
- Ergonomic filter holders
- Fast-turn steam controls
- Easy access for servicing and maintenance
- Optional wooden handles and controls
- Optional IB Connect connectivity
- Available in 1, 2 or 3 group models

IDEAL FOR

- Independent coffee shops
- Cafés
- Restaurants
- Hotels
- Garden centres
- Farm shops
- Bars
- Mobile catering
- Businesses requiring a professional traditional espresso machine in a compact footprint

AVAILABLE FINISHES



Iberital Red | Glossy White | Tiffany Blue | Pure Black

SPECIFICATION SUMMARY

Boiler System	Mono Boiler
Electronic Dosing	✓ (4 doses + continuous)
Volumetric Control	✓
Pre-infusion	✓
Steam Wands	Stainless Steel
Barista Area Lighting	LED
Available Configurations	1 Group | 2 Group | 3 Group

For more information about the Iberital IB7 or to discuss the most suitable configuration for your business, please contact us.

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Iberital Intenz

MONO BOILER

Designed for busy cafés, restaurants and hospitality venues, the Iberital Intenz combines elegant styling with robust construction. Built to withstand intensive daily use, it offers consistent espresso performance while remaining straightforward to operate and maintain.

Adapted from the manufacturer's catalogue.

KEY FEATURES

- Mono boiler technology
- Electronic volumetric dosing (4 doses + continuous)
- Pre-infusion
- Ergonomic filter holders
- Stainless steel steam wands
- LED illuminated barista area
- Optional LCD extraction timer
- Easy access for servicing and maintenance
- Available in black or white finishes

WANT TO LEARN MORE?

Contact Brunel Coffee for further information, advice on selecting the right Iberital machine for your business, or to discuss installation and ongoing support.

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Iberital REFERENT

MONO BOILER

A new meaning of tradition

The Iberital REFERENT is a single-boiler espresso machine created for cafés, bars, hotels and other commercial venues seeking dependable performance, elegant styling and straightforward day-to-day operation. Its fully customisable design is supported by practical features that help improve workflow and consistency.

Adapted from the manufacturer's catalogue.

KEY FEATURES

- Cold Touch stainless steel steam wands
- Intuitive LCD display
- Electronic volumetric dosing
- Programmable pre-infusion profiles
- PID electronic temperature control
- LED illuminated barista area
- Programmable auto on/off and day off
- Energy-saving operation
- Quick access for servicing and maintenance
- Available in four finishes

FOR FURTHER INFORMATION

Contact Brunel Coffee for more information about the Iberital REFERENT, available finishes, installation and ongoing support.

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Iberital Tandem







IDEAL FOR BUSY SPECIALITY COFFEE SHOPS

The Iberital Tandem combines iconic design with practical performance. Created for baristas who value reliability, temperature stability and ease of use, it delivers outstanding espresso and steam performance day after day.

KEY FEATURES

- Mono boiler technology
- Excellent temperature stability
- Volumetric dosing (4 doses + continuous)
- Pre-infusion for enhanced extraction
- Touch pad controls with white LEDs
- Ergonomic steam wands for easy use
- Barista area LED light curtain
- Removable cup basket for convenient storage
- Automatie boiler refill
- Boiler drain tap in the centre of the drip tray
- Easy access for cleaning and maintenance
- Programmable auto ON/OFF and day OFF (IB Connect version)
- Optional LCD extraction timer display
- Optional IB Connect remote monitoring and performance control

AVAILABLE FINISHES

Choose the finish that suits your bar.
Wood & Steel, Black or White.

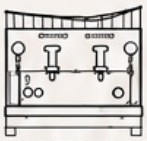




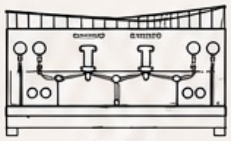


MODELS AVAILABLE

2 Group or 3 Group models to suit your volume and space requirements.



2 GROUP



3 GROUP



BRUNEL COFFEE COMMENT

The Iberital Tandem is a superb choice for busy cafés that want both style and substance. Its mono boiler system delivers excellent temperature stability, while the ergonomic design makes life easier for the barista.

With the option of IB Connect, you can remotely monitor performance and maintenance needs, giving you peace of mind and helping you keep your business running smoothly.

Available in two or three group versions and a choice of finishes, the Tandem looks as good on your counter as it performs in the cup.

Great Coffee. Honest Service. Lasting Relationships.

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Iberital VISTA

DUAL BOILER

Connect with your customers with speciality coffee

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

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







KEY FEATURES

- 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-holder
- 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
- New ergonomic steam controls
- Volumetric Control
- Cup warmer
- IBERITAL Connect (optional)

Iberital VISTA Connect with your customers with speciality coffee

CONNECT

TECHNICAL SPECIFICATIONS

	2 Groups	3 Groups
Coffee boiler capacity	3 L	4 L
Steam boiler capacity	8.3 L	11.5 L
Power	4200 W	4200 W
Weight	60.6 Kg	91 Kg
Dimensions L x W x H	845 x 672 x 450 mm	1016 x 672 x 450 mm
Front distance between legs Side distance: 380 mm	552 mm	828 mm

AVAILABLE IN 3 FINISHES

Choose your best finish


WHITE

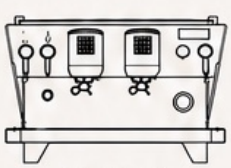

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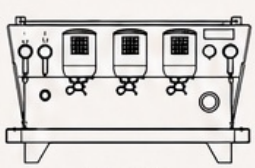

COLOUR

BLACK BACKLIT



AVAILABLE IN 2 SIZES


2 GROUPS


3 GROUPS

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everything to do with coffee

Commercial Espresso Machines

Professional performance. Perfect results.



New Iberital PID

IBERITAL
ESPRESSO MACHINES

- Exceptional build quality and reliability
- Advanced technology for temperature stability
- Ergonomic design for barista efficiency
- A range to suit every business size

Brunel Coffee Limited are proud to partner with Iberital, a renowned manufacturer of high-quality espresso machines trusted by cafés and coffee businesses worldwide.

Iberital machines are built with precision engineering, advanced temperature stability, and user-friendly features – delivering consistency, reliability, and outstanding coffee, cup after cup.

Whether you run a busy café or a growing business, we have the perfect machine to suit your needs.

From compact one-group machines to high-capacity models, Iberital has the perfect solution for your business.

At Brunel Coffee Limited, we don't just supply machines – we provide complete support, from expert advice and installation to training, servicing, and ongoing aftercare.

Choose Brunel Coffee Limited and Iberital – the perfect combination for exceptional coffee and service.

Great Coffee. Honest Service. Lasting Relationships.

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Choosing the Right Coffee Grinder

Why is the grinder so important?

A quality espresso machine can only produce exceptional coffee when it is paired with the right grinder.

Freshly ground coffee, accurate dosing and consistent grind size are essential for achieving excellent espresso extraction.

The grinder has the greatest influence on the quality of your espresso.

Great coffee starts with consistent, freshly ground beans.

Two types of commercial grinder

Traditional Doser Grinder

Illustrated: Cunill MC5



Coffee is ground into a doser chamber. The barista pulls a lever to dispense coffee into the portafilter.

- Proven, robust and built for busy commercial environments.
- Ideal for restaurants and traditional cafés.
- The Cunill MC5 features a 1kg hopper and is designed for years of reliable commercial service, making it an excellent partner for a two-group espresso machine.
- As coffee is stored in the doser before use, freshness and dose consistency can vary slightly between shots.

Best suited for:

Restaurants, traditional cafés and businesses who value classic grinder operation and reliability.

On-Demand Grinder

Illustrated: Eureka Zenith 65E HS



Every coffee is ground fresh directly into the portafilter.

Benefits include:

- Fresh coffee every shot
- Excellent consistency
- Reduced waste
- Digital programmable dosing
- Cleaner workflow
- Easier training of staff

Best suited for:

Cafés, coffee shops and businesses who want the highest consistency, freshness and efficiency.

Why Brunel Coffee prefers On-Demand

For the majority of our customers we recommend an on-demand grinder because every espresso receives a freshly ground, accurately measured dose of coffee.

This helps produce a more consistent cup while reducing coffee waste and making day-to-day operation simpler.



Need help choosing?

Our team can recommend the perfect grinder to match your machine, volume and business needs.
Let's talk coffee.

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WATER FILTRATION

Protecting Your Machine.
Perfecting Every Cup.



A quality espresso machine relies on one ingredient more than any other... water.

Water makes up over 98% of every coffee we serve. Its quality directly affects flavour, machine reliability and long-term operating costs.

WHY WE FIT WATER FILTERS

- Reduces limescale build-up
- Improves coffee flavour
- Helps protect boilers, heat exchangers and group heads
- Extends machine life
- Reduces engineer call-outs
- Lowers repair costs

H2direct



VH–IEN SERIES (VARIABLE BYPASS)

The VH–IEN Series uses seven-stage filtration with an adjustable bypass system. The bypass can be set to suit your local water hardness, helping achieve the ideal balance between protecting your machine and maintaining excellent coffee flavour.

VH–IEN RANGE	VH–IEN 1500	VH–IEN 3000	VH–IEN 4000	VH–IEN 9000
Flow Rate (Ltr/min)	1	1	1	1.67
Pressure Range	30 – 100 PSI			
Max Temperature	38°C			
Capacity 10°dH*	1297	2543	4900	7015
Micron Rating	10 Micron			
Fittings	3/8" Pushfit Connections			

- Adjustable bypass 0-70% to suit your local water hardness
- Seven-stage filtration for maximum protection
- Designed for espresso machines and boilers

BRITA PROFESSIONAL

BRITA Professional filters are recognised worldwide for producing consistently high-quality water for coffee equipment while helping reduce scale formation and protecting expensive brewing systems.



BRITA RANGE

- C50 Quell ST
- C150 Quell ST
- C300 Quell ST
- C500 Quell ST
- C1100 Quell ST

- Reduces scale and protects equipment
- Consistent, great tasting coffee
- Easy cartridge change with shut-off valve

WATER HARDNESS GUIDE (UK)

UK water hardness varies significantly by region.

Using the correct filter – and correct bypass setting – helps protect your machine and ensures the best possible drink quality.



- SOFT 0 – 100 ppm
- MODERATELY HARD 101 – 200 ppm
- HARD 201 – 275 ppm
- VERY HARD Over 275 ppm

FOR MACHINES WITH INTERNAL WATER TANKS

Machines fitted with their own water tank, such as the Victoria Arduino Black Eagle or Rocket Appartamento, can be protected using the BRITA AquaAroma cartridge.

This compact filter improves water quality while helping reduce limescale inside the machine.



THE COST OF SCALE

Limescale build-up reduces efficiency, increases energy consumption and can lead to costly breakdowns.





BRUNEL COFFEE COMMENT

In over 30 years of supplying espresso machines, we've seen more expensive repairs caused by poor water quality than almost any other issue.

The correct filter, correctly adjusted for your local water supply, not only protects your investment but also allows your coffee to taste exactly as your roaster intended.

A FEATURE WORTH MENTIONING

Both H_2O Direct and BRITA systems include filter heads that allow cartridges to be replaced without turning off the mains water supply, making routine servicing quick, easy and hassle-free.

- No need to turn off the water supply
- Quick and easy cartridge replacement
- Safe, clean and reliable operation

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WATER HARDNESS
Explained

Why it matters for your machine, your drinks and your bottom line.

Water isn't the same everywhere. The minerals in your local supply have a huge impact on how your coffee tastes and how well your machine performs.

Understanding water hardness helps us set the correct filtration and machine settings to give you perfect tasting coffee and long-term protection for your equipment.



WHAT IS WATER HARDNESS?

Water hardness is caused by dissolved minerals, mainly calcium and magnesium.

The higher the mineral content, the harder the water.

MEASURED IN PPM

Parts Per Million (ppm) is the most common way to measure hardness.

1 ppm = 1 mg of dissolved solids per litre of water.

UK WATER HARDNESS GUIDE

UK water hardness varies significantly by region.

Using the correct filter – and correct bypass setting – helps protect your machine and ensures the best possible drink quality.



SOFT
0 – 100 ppm
Very low mineral content. Found in parts of Scotland and Northern Ireland.

MODERATELY HARD
101 – 200 ppm
Common across parts of the Midlands and Wales.

HARD
201 – 275 ppm
Typical in many areas of England.

VERY HARD
Over 275 ppm
High mineral content. Common in the South East and East Anglia.

TYPICAL UK WATER HARDNESS EXAMPLES

Region	Typical Hardness (ppm)
Scotland (Highlands)	10 – 60
Northern Ireland	20 – 80
North West England	80 – 150
Midlands	120 – 200
Wales	100 – 180
London & South East	250 – 400+
East Anglia	250 – 400+
South West	150 – 250

Values are typical ranges and can vary within local areas. We always recommend testing your actual water supply.

WHY WATER HARDNESS MATTERS

1. MACHINE PROTECTION
Hard water causes limescale build-up in boilers, pipes and heat exchangers. This reduces efficiency, increases energy use and leads to breakdowns and costly repairs.

2. DRINK QUALITY
Minerals affect the way coffee extracts. Too much can cause bitterness and a dull taste. Too little can make coffee taste flat and weak.

3. CONSISTENT RESULTS
Correct filtration and settings ensure every cup tastes the same, every time – no matter who makes it.

4. LOWER RUNNING COSTS
Protected machines use less energy, need fewer repairs and last longer – saving you money.

5. LONGER MACHINE LIFE
Preventing scale build-up significantly extends the life of your espresso machine.



BYPASS SETTINGS – WHY THEY MATTER

Vari… Harder water needs a lower bypass setting.
allo… Softer water needs a higher bypass setting.

- Softer water needs a lower bypass setting.
- This balance protects your machine while maintaining excellent coffee flavour.
- We set the correct bypass level for your local water supply – not a one-size-fits-all approach.

BYPASS DIAL



Adjustable 0% – 70%

GET YOUR WATER TESTED

The only way to know your exact hardness is to test it.

We can arrange a simple water test for your site and recommend the right filtration and settings.

Better water. Better coffee. Better for your business.



THE RIGHT WATER TODAY PREVENTS PROBLEMS TOMORROW.
Protect your machine. Protect your investment. Perfect every cup.

A FEATURE WORTH MENTIONING

Both H_2O Direct and BRITA systems include filter heads that allow cartridges to be replaced without turning off the mains water supply, making routine servicing quick, easy and hassle-free.

- No need to turn off the water supply
- Quick and easy cartridge replacement
- Safe, clean and reliable operation

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Commercial Filter Coffee & Hot Water

Reliable. Consistent. Ideal for any busy environment.



IDEAL FOR

- Hotels & breakfast service
- Conference facilities
- Offices
- Care homes
- Village halls
- Churches
- Sports clubs
- Caterers

Whilst espresso machines are the preferred choice for many cafés and restaurants, commercial filter coffee continues to play an important role wherever larger volumes of freshly brewed coffee are required.

Hotels, conference venues, breakfast rooms, care homes, golf clubs, village halls, churches, offices and catering establishments all benefit from the speed, consistency and simplicity of a quality Bravilor filter coffee system.

Using our pre-measured Brunel Café Blend filter packs ensures every brew delivers the same quality and flavour, while reducing waste and making preparation quick and straightforward.

To complement the range, Bravilor hot water boilers provide a reliable supply of hot water for tea, herbal infusions and other catering requirements.

BRAVILOR MONDO

FILTER COFFEE MACHINE

Professional filter coffee machine built for speed, consistency and ease of use.

Ideal for high volume service with minimum operator input.



BRUNEL CAFÉ BLEND FILTER COFFEE

50g PRE-MEASURED PACKS

Perfectly measured for consistent quality and flavour in every brew.



Pre-measured for convenience and zero waste.

BRAVILOR HWA 3

WATER BOILER

Compact, reliable and easy to use – ideal for smaller locations with a low hot water requirement.



HWA 3 BENEFITS

- Stainless steel construction
- Automatic water refill (manual refill also possible)
- Free-flow dispense tap
- Boil-dry protection
- Sleepmode (2-16 hours or off)
- Insulated boiler reduces energy use and heat loss
- Compact footprint
- Simple operation and maintenance
- Drip-tray included

Brunel Coffee Limited will help you choose the right equipment for your needs, provide expert installation and staff training, and ensure ongoing supply of coffee, filters and consumables.

Quality equipment.
Great coffee.
Exceptional service.

Great Coffee. Honest Service. Lasting Relationships.

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Matrix Mini Magnum



The Matrix Mini Magnum is a compact, powerful soluble beverage machine that delivers quality and reliability in a tabletop design – ideal for offices, small spaces, showmen units, events and busy environments.

- Compact 16.5cm wide footprint
- Up to 9 drink selections
- Rapid and reliable – producing up to 240 drinks per hour*
- Large and strong options as standard
- Easy to use with intuitive control panel
- Mains water or pumped versions available

* @ 3kw black coffee





Other Soluble Machines Available

The Matrix Mini Magnum is one of several Matrix soluble beverage machines available from Brunel Coffee.

Models are available in a range of sizes and capacities to suit staff rooms, offices, hospitality, showgrounds and busy commercial environments.

Please contact us for advice on selecting the most suitable machine for your requirements.



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Espresso Machine Cleaning Guide

YOU WILL NEED



Puly Caff Group Head Cleaning Powder



Blind Filter Basket



Group Head Cleaning Brush



Group Handle (Portafilter)

Using the correct cleaning tools and products helps ensure effective cleaning and prolongs the life of your espresso machine.

DAILY END OF DAY



- Remove the filter basket from the group handle and fit the blind filter.
- Lock the handle into the group head and press the espresso button on the keypad, after 10 seconds press the button again to stop the group, repeat this operation 4 times and empty the group handle between operations.

WEEKLY OR TWICE IF BUSY



- Fit the blind filter in the group handle.
- Add 3–5 g of Puly Caff, or the cleaning-product dose recommended by the manufacturer.
- Lock the group handle into the group head. Run the pump for 10 seconds, stop for 10 seconds, and repeat 5 times.
- Remove and rinse the group handle and blind filter, then flush the group with clean water.
- Refit the blind filter with no cleaning powder and repeat the 10-second ON / 10-second OFF cycle 5 times to rinse.
- Brush around the group head and shower screen, then rinse thoroughly.
- Repeat for all group heads and handles.
- Soak filter baskets and the metal parts of portafilters in hot water with suitable cleaner for about 15 minutes. Keep handles out of the solution unless the manufacturer states otherwise.
- Rinse all parts thoroughly before use. Make and discard one espresso after cleaning.

STEAM ARM CARE



- During the course of the day after using any product on the steam arm, wipe down with a clean soft damp cloth (do not use a scouring type pad).
- After use blast a bit of steam through to clear the arm.
- **DO NOT** leave the steam arm standing in any sort of liquid.
- End of day remove the steam nozzle(s) from the end of the arm and soak nozzle in a cup of hot water overnight.
- If nozzle gets blocked clear the holes out with a paper clip.

CLEANING ROUTINE



- It is always best if one member of staff is trusted with the care of the machine.
- Only use the correct cleaning products.
- If in any doubt please just ask us.



249 Juniper Way, Bradley Stoke, Bristol BS32 0DP
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Web: www.brunelcoffee.co.uk

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Espresso Machine Servicing

Professional servicing keeps your machine performing at its best, ensures reliability, prolongs its life and protects your investment.



1 Front-End Service – Every 8–12 Months

- Group-head seals and gaskets replaced.
- Shower plates removed, cleaned and checked.
- Backflushing and group-head inspection.
- Grinder adjustment and drink recalibration where necessary.
- General condition report.
- Basic staff refresher training if required.



2 Full Machine Service – Every 18–24 Months

- Everything included in the front-end service.
- Steam-arm and water-valve seals replaced.
- Minor scale removal.
- Internal water ports and filters cleaned.
- Worn valve rubbers replaced.
- Full machine inspection and recommendations.



3 Major Overhaul

For older, second-hand or long-neglected machines, a major overhaul may be recommended. This includes boiler inspection, internal descaling and replacement of worn components to restore performance, safety and reliability.



4 Service Contracts – Are They Right For You?

In our honest opinion, service contracts are only really needed by very busy organisations with multiple machines. For many single-machine businesses, it is often less expensive (as long as routine daily care, regular filter changes and an annual front-end service are carried out) than entering into an annual service contract.

Having said that, we can easily provide service contracts if required.

Our Service Contracts Include:

- Installation and initial staff training (1st year)
- Regular scheduled visits as per contract
- Breakdown support (excluding customer misuse)
- Water filter supply and replacement



We are always happy to discuss the best servicing option for your machine and how we can help you get the most from your investment.

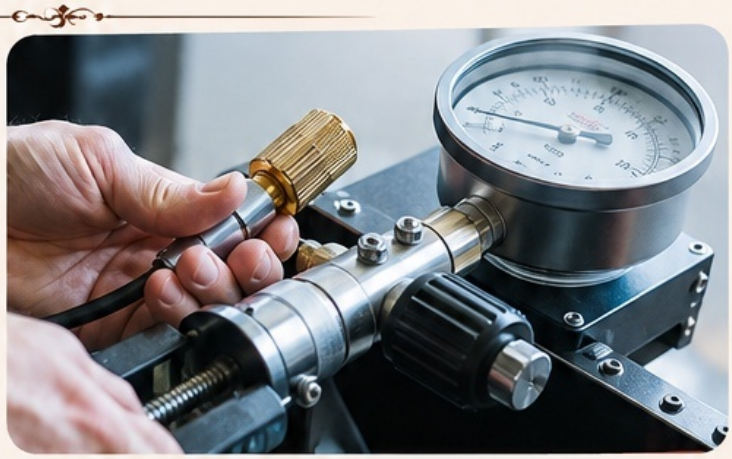
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PSSR | UNDERSTANDING PSSR

PRESSURE SYSTEMS SAFETY REGULATIONS EXPLAINED

Many traditional commercial espresso machines contain pressurised steam boilers and may fall within the requirements of the Pressure Systems Safety Regulations 2000 (PSSR).



WHEN IS A PSSR EXAMINATION REQUIRED?

Where PSSR applies, a suitable Written Scheme of Examination must be in place **before the pressure system is operated.**
Examinations must then be carried out by a Competent Person at the intervals **specified in that Written Scheme of Examination.**

The **owner or operator** of the equipment is responsible for ensuring that:

- A Written Scheme of Examination is in place where required.
- PSSR examinations are carried out at the required intervals.
- Any recommendations made by the Competent Person are acted upon.
- Records of all examinations are retained.

If you are unsure whether your traditional espresso machine requires a PSSR examination, **Brunel Coffee will be pleased to advise** and, where required, can arrange examinations as part of your planned maintenance programme.

1. WHAT IS PSSR?

The Pressure Systems Safety Regulations 2000 are health and safety laws that apply to equipment with pressurised steam boilers. They ensure that pressure systems are properly maintained and inspected to prevent risk of injury.

2. WHY IS IT IMPORTANT?

- Protects staff, customers and visitors.
- Helps ensure pressure systems remain safe.
- Demonstrates compliance with statutory requirements.
- May be required by insurers.
- Failure to comply could have legal and insurance implications.

3. WHO IS RESPONSIBLE?

In most cases, responsibility rests with the organisation operating the equipment. Although service companies and suppliers can arrange inspections and help administer the process, the legal responsibility for ensuring compliance normally remains with the user of the equipment.

4. WHAT IS A WRITTEN SCHEME OF EXAMINATION?

A Written Scheme of Examination is a document prepared or certified by a competent person. It specifies how the pressure system should be examined, what parts are covered and how often inspections are required.

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Looking after your Espresso Machine

A simple guide to keep your machine performing at its best

Regular maintenance and good daily habits will extend the life of your espresso machine, maintain great coffee quality and help prevent costly breakdowns.



DAILY

- Flush mixing bowls at the end of the day.
- Ba
- Wipe and purge steam arms.
- Clean portafilters and baskets.
- Keep drip tray and work areas clean.

Flush group heads with clean water at the end of the day.

WEEKLY

- Backflush machine with cleaning tablet (where applicable).
- Clean shower screens and group head (where applicable).
- Check and clean grinder chute.
- Inspect steam arm tips and clear any blockages.

EVERY 8–12 MONTHS

- Front-end service.
- Ir
- P

PSSR examination (where applicable) at the interval specified in the Written Scheme of Examination.
Replace the water-filter cartridge at the recommended interval or when its rated capacity is reached.

EVERY 12 MONTHS

- PSSR examination (where applicable) in accordance with the Written Scheme of Examination.
- Replace water filter.

EVERY 18–24 MONTHS

- Full machine service.
  Thorough inspection and replacement of parts subject to wear.

AS REQUIRED

- Replace grinder burrs.
- Reprogramme grinder following coffee changes.
- Replace worn or damaged parts.
- Staff refresher training.

GOOD PRACTICE MAKES GOOD COFFEE

, clean, well-maintained machine not only produces better tasting coffee, it uses less energy, reduces downtime and protects your investment.

- Always use the correct water filtration for your machine and water hardness.
- Use quality coffee and ingredients and store in a cool, dry place.
- Well trained staff and good daily routines are key to consistency and reliability.
- Keep records of all maintenance, services and PSSR examinations.

A LITTLE PREVENTATIVE MAINTENANCE TODAY CAN PREVENT EXPENSIVE REPAIRS TOMORROW.

If you are unsure about any aspect of maintenance or servicing, **Brunel Coffee** will be pleased to help and advise.

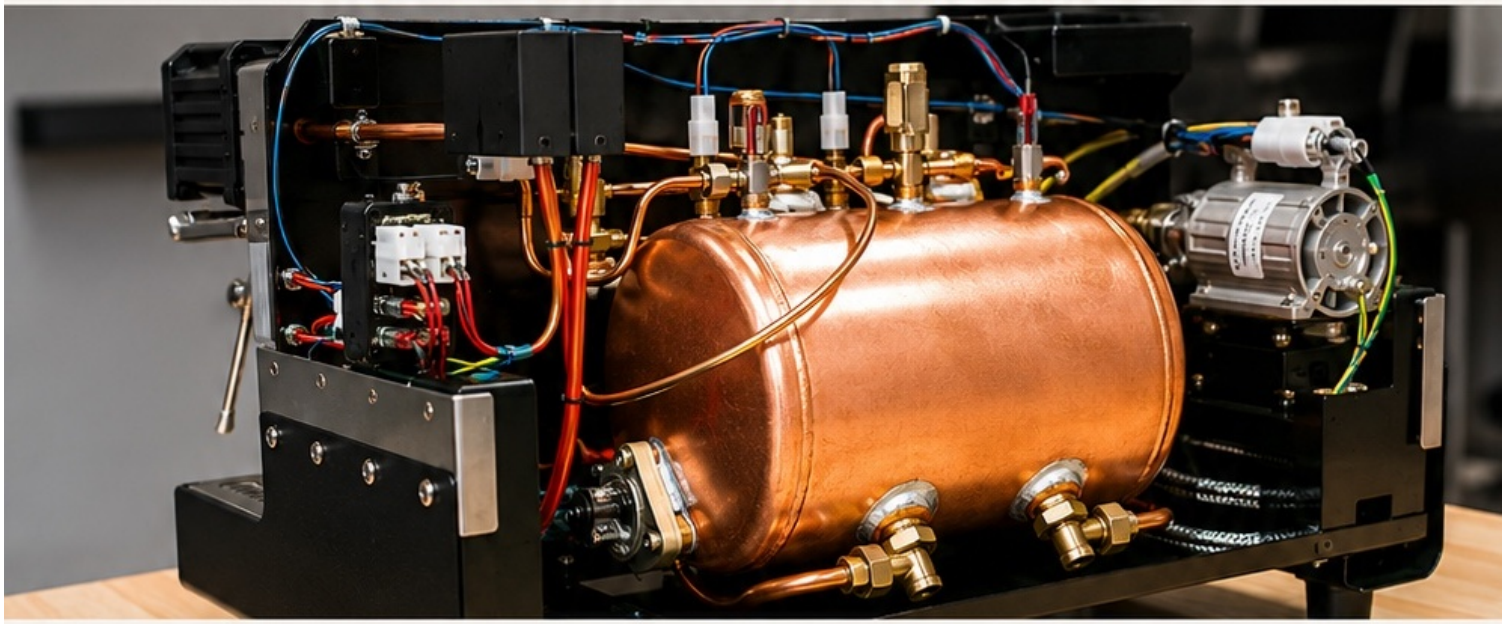
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Professional Barista Equipment & Genuine Spare Parts

Keeping your espresso machine performing at its best.



Genuine Spare Parts

Using genuine manufacturer parts ensures correct fit, reliable operation and maximum machine life.

As an authorised Iberital distributor, Brunel Coffee can source a comprehensive range of original replacement components for your machine.

Professional Barista Equipment

We supply everything needed for day-to-day operation, including tampers, milk jugs, knock boxes, group head brushes, blind filters, cleaning powders and maintenance products, barista tool kits and accessories.

Technical Support

Not sure which part you need? Our experienced team is here to help.
Simply send us your machine model, serial number and, where possible, a photograph of the component.
We'll identify the correct part and arrange prompt supply.

Behind every machine is a network of specialist components.

Group

JAG0152 Parker Viton 01.5mm
JAG0298 Luder Ruby 01.5mm
JAG0450 Parker Ruby 01.3mm
JAG3704 Ghe Viton 01.5mm
JAG37046
JAG26235 Luder Ruby 02.5mm
JAG01090 Parker Viton 01.5mm

Inlet, Steam, Hot Water

JAG0155 Parker Ø3mm
JAG16746 Parker Ø2.2mm
JAG37057 Ghe Ø1.3mm Ghe Ø2.5mm
1/4 x 1/4
JAG0154 Parker Ø4mm
JAG0776 Parker Ø2.5mm
JAG37036 Ghe Ø2.5mm Ghe Ø2.5mm
1/4 x 1/4

Inlet Block

JAG0397 Luder Ø2.5mm
JAG37042 Ghe Ø1.5mm
JAG29404 Luder Ø1.5mm

Steam, Hot Water

JAG1356 Parker Ø3mm Ghe Ø3mm
JAG37060 Ghe Ø2.5mm
1/4 x 1/4

Standard Body

JAG1466 Parker Viton 1.5mm
JAG2117 Parker Ruby 1.3mm
Luder Ruby 1.5mm
JAG0565S Mat/10mm
JAG00337 Nylon
JAG3542S Viton

Liquipure Body

JAG20427 Luder Ruby 2.5mm
JAG31698 Ma/6mm
JAG03036 Complete
JAG3S217 Inner Oring

Coil

JAG0318 Parker 230v
JAG0013 Luder 230v
JAG 0648

Flowmeter

JAG 0108 Gicar 9.2.25.02G 1/4 x 1/4
JAG42595 PTFE
JAG0412 Copper
JAG2468 PTFE
JAG2056 1/4 x 1/4
JAG0673 1/4 x 1/8
JAG26942 Fits Expression Pro, Expression Two
JAG18691 6denm, PTFE
JAG32122 1/4M x 6mm

JAG7731
JAG2273
JAG29837
JAG18543
JAG3061
JAG1670
JAG19334 7mm
10254 11mm
JAG7395

Quality components. Reliable performance. Every time.

One Call. Expert Advice. Genuine Parts. Professional Support.

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BEYOND GREAT COFFEE

ENHANCE YOUR MENU WITH PREMIUM BEVERAGE INGREDIENTS



DID YOU KNOW?
Over 70 delicious flavours to choose from!

From coffee syrups and smoothies to sauces and toppings,
SIMPLY products are made to create menus that win every time.

FLAVOURED SYRUPS

Over 70 delicious flavours available, including classic favourites, fruit flavours, dessert-inspired varieties, sugar-free options and selected organic choices.

FRAPPÉS & SMOOTHIES

Create refreshing cold drinks with Simply Frappés and Smoothie Mixes – perfect for cafés, garden centres, leisure venues and seasonal promotions.

TOPPINGS & SAUCES

Chocolate, caramel, strawberry and other premium toppings and sauces to finish hot chocolates, frappés, milkshakes and desserts.

HOT CHOCOLATE & BEVERAGE INGREDIENTS

A comprehensive range of drinking chocolates, toppings and specialty ingredients to complement every drinks menu.





OVER 70
DELICIOUS FLAVOURS AVAILABLE!
From classic favourites to exciting new creations. There's something for every menu!

Brunel Coffee supplies a comprehensive range of beverage ingredients to help you expand your menu throughout the year. Whether you're serving traditional coffees, indulgent hot chocolates, frappés, smoothies or seasonal drinks, we have the products to help you delight your customers.

70+ OVER 70 SYRUP FLAVOURS AVAILABLE	VEGAN OPTIONS	HALAL CERTIFIED RANGE	SUGAR-FREE OPTIONS	SEASONAL PROMOTIONS AVAILABLE

If you don't see what you're looking for, please ask.
We stock or can source thousands of coffee-related products from leading manufacturers.

Brunel Coffee Limited
everything to do with coffee

Trusted by Independent Businesses Across the South West

Every business is unique,
and so is every installation.
Over the years we've supplied espresso equipment to independent cafés, restaurants, sandwich shops, garden centres, visitor attractions, mobile coffee trailers and hospitality venues.
These are just a few examples of Brunel Coffee machines in daily use.









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What Our Customers Say & *Their Success Stories*

We're proud to work with so many amazing businesses. Here's what our customers have to say about their Brunel Coffee experience.



"

Swift Coffee has relied on Brunel Coffee Ltd as our exclusive supplier since 2013 when we first started. Serving from a mobile trailer based at the RUH Bath, we need absolute consistency, and their blend of beans delivers exactly that every single day and our customers recommend the taste. They also supplied and fitted our Iberital coffee machine which is the perfect machine for us.

Their ongoing support over all these years have made a huge difference to our business. We highly recommend them to any coffee operation looking for a reliable, top-tier partner.

Brian Turner
OWNER, SWIFT COFFEE
ROYAL UNITED HOSPITAL, BATH
CUSTOMER SINCE 2013



"

Paul Waring thanks Paul, I would like to thank you for the outstanding Coffee you provide us that all our customers enjoy and keep coming back for a amazing Barista Coffee.

Tony Nightingale
OWNER, NIGHTINGALES BARISTA CAFÉ

"

Brunel Coffee have played a huge part in the success of our business.

From the very beginning they took the time to understand exactly what we wanted to achieve, helped us choose the right machine and grinders, and guided us through every detail. The quality of their coffee is outstanding, and their service and support are second to none.

They're always at the end of the phone, quick to help, and genuinely care about our success.

I wouldn't hesitate to recommend Brunel Coffee to any business.

Connor Ravenscroft
OWNER, LEIGH WOODS COFFEE BRISTOL

"

Without Brunel Coffee, I wouldn't have the business I have today.

I have been having Brunel Coffee in my shops now for about ten years. Everybody loves the coffee, and Paul and Dan have been a fantastic help to myself and my staff.

Paul will come out straight away if there's a problem, always without hesitation, and will always deliver that day if I'm running short of beans.

If new members of staff join us, Paul will offer to come out and train new baristas to help me run my business.

I cannot fault Brunel Coffee Company. Thank you to you both, Paul & Dan, for your help and support.

Tracy Phillpott
THE COTTAGE BAKEHOUSE
CHIPPING SODBURY



"

We've proudly worked with Brunel Coffee for over 20 years, and throughout that time they've been an incredible support to both me and my business. Their coffee is consistently excellent, but it's the service, reliability and personal relationship that really sets them apart. Nothing is ever too much trouble, and they've always been there to help us whenever we've needed them.

This year, as we've taken on an exciting new venture with Station Café Clevedon, Brunel Coffee have continued to support us every step of the way. Having a supplier you can genuinely trust makes all the difference, and we're incredibly grateful for their ongoing encouragement and commitment to our business. I wouldn't hesitate to recommend Brunel Coffee to anyone looking for quality products backed by outstanding customer service.

Emma Coles
STATION CAFÉ CLEVEDON
LAKESIDE CAFÉ, PORTISHEAD



The Brunel Difference

Great Coffee. Honest Service. Lasting Relationships.

Since 1993 our focus has never changed.
We're not here to sell you the most expensive machine.
We're here to help you serve exceptional coffee, every day.

Over 30 Years' Experience

Three decades of working with independent businesses has taught us what works, what lasts and what really makes a difference.





Quality Equipment You Can Rely On

We supply only proven, high-quality equipment from trusted manufacturers like Iberital, built to perform and built to last.

Pictured: Iberital IB7 with on demand grinder. A perfect combination of style, reliability and performance.

Professional Installation

Every machine is installed to the highest standard, with water treatment fitted and fully tested before we leave.



Training & Consistency

Great coffee comes down to the details. We train your team to understand the importance of temperature, technique and consistency in every cup.



Water Treatment & Maintenance

The right water and regular maintenance protect your machine, your coffee quality and your investment.



Long-Term Relationships

Many of our customers have been with us for years – some from the very beginning.
That's something we're very proud of.



Our Promise

We promise to continue providing exceptional coffee, honest advice and dependable support.
We're here to help your business thrive – today, tomorrow and for many years to come.

Let's keep serving great coffee together.

Paul Waring
Founder



We don't just supply equipment. We build lasting relationships.

Thank you to all our customers for your trust and support over the last three decades.
We look forward to many more years of great coffee together.

GREAT COFFEE. HONEST SERVICE. LASTING RELATIONSHIPS.

Brunel Coffee Limited

everything to do with coffee

Great coffee isn't an accident. It's the result of choosing the right coffee, the right equipment and looking after both.

– Paul Waring

That's Espresso.

QUALITY COFFEE.

QUALITY EQUIPMENT.

HONEST ADVICE.

PERSONAL SERVICE.

GREAT COFFEE. HONEST SERVICE. LASTING RELATIONSHIPS.