Foodservice
Welcome to Coffee Planet
At Coffee Planet we roast our 100% Arabica specialty coffee in our own roastery on the Arabian Peninsula; where Arabica roasting began over 500 years ago. The combination of this heritage, the world’s finest Arabica beans and our expert know-how helps us create truly unique specialty coffees.

We have been supplying customers in foodservice, retail and business across the Middle East and beyond since 2005 and we’re now one of the largest specialty coffee vendors in the region.

Our Dubai-based company can provide everything to create great coffee including a unique range of market-leading coffee machines and equipment, all coffee related consumables and training for staff as well as machine servicing and maintenance.
We first started our coffee venture in 2005, when the local coffee-landscape in the UAE was very different and somewhat ordinary. With the goal to help people experience the finest global Arabica coffee, we set out to look at how coffee was being made, who was growing what and how we could develop our own great tasting blends.

Launching Coffee Planet on the Arabian Peninsula made perfect sense to us, since what better place to learn from the past 500 years of Arabica coffee roasting and apply our modern approach.

Our first task was to improve the quality of coffee sold on-the-go in highway convenience stores. We quickly got to work and signed our first partnership with two major blue-chip fuel companies in the UAE, to serve our freshly roasted, 100% Arabica coffee with fresh milk.

In 2007, we expanded to offer a complete coffee solution to leading five-star hotels, catering companies, airlines and offices.

In 2008, we opened our new roastery in Dubai, which meant we had total control of roasting our specialty coffee blends and single origin coffees.

We then expanded into retail across the UAE and wider GCC region, selling coffee in supermarkets and specialist food stores.

Our love of coffee and determination didn’t stop there and by 2009, we expanded to offer a complete coffee solution to leading five-star hotels, catering companies, airlines and offices.

In 2009 we launched our first franchised café concept in the UAE, while 2011 witnessed our global expansion of franchised cafés into other international markets.

In 2018 we launched our first franchised café concept in the UAE, while 2011 witnessed our global expansion of franchised cafés into other international markets.

Coffee Planet is now a multi-million dollar success story through our own brand and via roasting private-label coffee for leading companies across the globe. We plan to keep growing until everyone in the world has the opportunity to experience and enjoy our 100% Arabica specialty coffee.
Our mission

Our mission is to provide our customers with the finest global Arabica coffee, roasted and delivered perfectly every time.

At Coffee Planet we take great pride in our coffee. We want all of our customers to experience the joy of a fabulous cup of coffee every time they choose Coffee Planet. We hope that we can do our bit to help customers around the world demand a better-quality coffee experience.
Our core-values

Our company core-values define who we are as a business-brand and the combination of these values gives us our unique ‘DNA’.

1. We are solution-focused, above profit-focused. Profits follow from great solutions.
2. We only use the finest Arabica coffee for our Coffee Planet brand.
3. We are always on-call to give our customers the best service.
4. We have high standards and are fair to deal with.
5. We work hard and also make time for fun.
Our business

We make sure we know where our beans come from by travelling the world to meet farmers and producers. We now have relationships with farmers in over 20 countries in Africa, Indonesia, India and Central and South America.

We only buy specialty grade beans direct from the source to guarantee quality, a fair price and to continually learn more about the coffee bean.

According to the Specialty Coffee Association (SCA), ‘specialty’ coffee is coffee that scores 80 points or above (out of 100) when it is graded by coffee professionals. Specialty coffee is now the fastest growing sector of the coffee market as global consumers begin to appreciate the taste, depth and complexity of great coffee.

Sourcing & roasting

- We directly source 100% Arabica coffee from the world’s best farmers in over 20 countries
- We roast coffee in our HACCP and UTZ certified UAE-based roastery in Dubai
- We create freshly-roasted whole beans, ground and coffee capsules for retail and foodservice clients
- We provide and deliver a seamless, 360-degree approach to coffee solutions including:
  - A range of market-leading coffee machines and equipment
  - All coffee-related consumables
  - Training for staff
  - Machine service and maintenance

*HACCP: Hazard Analysis Critical Control Point – the global standard of systematic preventative approaches to food safety during production and delivery to the end user. Coffee Planet is the only certified coffee roastery for HACCP.
Our facilities

- 26,000 sq. ft. dedicated roasting and packing plant designed and built by Coffee Planet
- Located in Jebel Ali Freezone, Dubai
- Certified to HACCP, UTZ and Halal standards
- 8,000 sq. ft. warehouse centrally located in Al Quoz
- Head office complete with state-of-the-art training room located in Al Quoz Industrial 3

*UTZ: Our Dubai-based roastery is UTZ-certified, meaning we keep a very close eye on the traceability and sustainability of our directly-sourced coffee. We work in compliance with the UTZ programme - the world’s largest independent, not-for-profit organisation for coffee – to help farmers grow better crops, generate more income and create better opportunities, as well as safeguarding and securing the earth’s natural resources.*
<table>
<thead>
<tr>
<th>Product picture</th>
<th>Product name</th>
<th>Coffee type</th>
<th>Taste profile</th>
<th>Pack size</th>
<th>Packs per carton</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Image" /></td>
<td>Roast No. 50</td>
<td>100% Arabica whole beans</td>
<td>A medium-to-full bodied blend with a taste of molasses sweetness and bright lemon acidity.</td>
<td>1Kg</td>
<td>10</td>
</tr>
<tr>
<td><img src="image" alt="Image" /></td>
<td>Roast No. 55</td>
<td>100% Arabica whole beans</td>
<td>A full bodied, low acidity blend with a caramel sweetness and notes of hazelnuts and roasted almonds.</td>
<td>1Kg</td>
<td>10</td>
</tr>
<tr>
<td><img src="image" alt="Image" /></td>
<td>Roast No. 70</td>
<td>100% Arabica whole beans</td>
<td>A full-bodied blend with a brown sugar sweetness and notes of dark chocolate and walnuts.</td>
<td>1Kg</td>
<td>10</td>
</tr>
<tr>
<td><img src="image" alt="Image" /></td>
<td>Roast No. 90</td>
<td>100% Arabica whole beans</td>
<td>A full-bodied blend with an intense cocoa taste and a hint of walnuts.</td>
<td>1Kg</td>
<td>10</td>
</tr>
<tr>
<td><img src="image" alt="Image" /></td>
<td>Organic No. 50</td>
<td>100% Arabica whole beans</td>
<td>A medium roast, organic UTZ-certified coffee with notes of almond, milk chocolate and a delicate orange finish.</td>
<td>1Kg</td>
<td>10</td>
</tr>
</tbody>
</table>

### Coffee Solutions
**Coffee: Professional Series 1Kg**

<table>
<thead>
<tr>
<th>Product picture</th>
<th>Product name</th>
<th>Coffee type</th>
<th>Taste profile</th>
<th>Pack size</th>
<th>Packs per carton</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Image" /></td>
<td>Decaf</td>
<td>100% Arabica whole beans</td>
<td>A medium bodied coffee with a taste of cocoa, roasted almonds and a maple syrup finish.</td>
<td>1Kg</td>
<td>10</td>
</tr>
<tr>
<td><img src="image" alt="Image" /></td>
<td>Filter blend</td>
<td>100% Arabica ground coffee</td>
<td>A well balanced blend with a taste of hazelnuts, caramel sweetness and delicate lemon acidity. Developed especially for filter machines.</td>
<td>1Kg</td>
<td>10</td>
</tr>
<tr>
<td>Product picture</td>
<td>Product name</td>
<td>Coffee type</td>
<td>Taste profile</td>
<td>Pack size</td>
<td>Packs per carton</td>
</tr>
<tr>
<td>-----------------</td>
<td>--------------</td>
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<td>---------------</td>
<td>-----------</td>
<td>------------------</td>
</tr>
<tr>
<td>Roast No. 50</td>
<td>Decaf</td>
<td>100% Arabica whole beans</td>
<td>A medium bodied coffee with a taste of cocoa, roasted almonds and a maple syrup finish.</td>
<td>250g</td>
<td>12</td>
</tr>
<tr>
<td>Roast No. 55</td>
<td>Filter blend</td>
<td>100% Arabica ground coffee</td>
<td>A well balanced blend with a taste of hazelnuts, caramel sweetness and delicate lemon acidity. Developed especially for filter machines.</td>
<td>250g</td>
<td>12</td>
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<tr>
<td>Roast No. 70</td>
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<td>12</td>
</tr>
<tr>
<td>Roast No. 90</td>
<td>Roast No. 55</td>
<td>100% Arabica whole beans</td>
<td>A full bodied, low acidity blend with a caramel sweetness and notes of hazelnuts and roasted almonds.</td>
<td>250g</td>
<td>12</td>
</tr>
<tr>
<td>Organic No. 50</td>
<td>Roast No. 70</td>
<td>100% Arabica whole beans</td>
<td>A full bodied blend with a brown sugar sweetness and notes of dark chocolate and walnuts.</td>
<td>250g</td>
<td>12</td>
</tr>
<tr>
<td>Organic No. 50</td>
<td>Roast No. 90</td>
<td>100% Arabica whole beans</td>
<td>A full-bodied blend with an intense cocoa taste and a hint of walnuts.</td>
<td>250g</td>
<td>12</td>
</tr>
<tr>
<td>Organic No. 50</td>
<td>Organic No. 50</td>
<td>100% Arabica whole beans</td>
<td>A medium roast, organic UTZ-certified coffee with notes of almond, milk chocolate and a delicate orange finish.</td>
<td>250g</td>
<td>12</td>
</tr>
<tr>
<td>Product picture</td>
<td>Product name</td>
<td>Coffee type</td>
<td>Taste profile</td>
<td>Pack size</td>
<td>Packs per carton</td>
</tr>
<tr>
<td>-----------------</td>
<td>----------------</td>
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<td>-------------------------------------------------------------------------------</td>
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<td>------------------</td>
</tr>
<tr>
<td>Supreme Series</td>
<td>100% Arabica whole beans</td>
<td>A tantalizing Brazilian blend to put the beat back into your day! A strong pick-me-up of buttery, roasted nuts, with candy floss and cocoa notes, to aid your morning rise.</td>
<td>1Kg</td>
<td>10</td>
<td></td>
</tr>
</tbody>
</table>

Supreme Series 100% Arabica ground coffee

A tantalizing Brazilian blend to put the beat back into your day! A strong pick-me-up of buttery, roasted nuts, with candy floss and cocoa notes, to aid your morning rise.

<table>
<thead>
<tr>
<th>Product picture</th>
<th>Product name</th>
<th>Coffee type</th>
<th>Taste profile</th>
<th>Pack size</th>
<th>Packs per carton</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supreme Series</td>
<td>100% Arabica ground coffee</td>
<td></td>
<td></td>
<td>250g</td>
<td>12</td>
</tr>
</tbody>
</table>
Coffee: Origin

Coffee Solutions
<table>
<thead>
<tr>
<th>Product picture</th>
<th>Product name</th>
<th>Coffee type</th>
<th>Taste profile</th>
<th>Pack size</th>
<th>Packs per carton</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burundi Mahonda</td>
<td>100% Arabica single origin whole beans</td>
<td>Notes of roasted almonds, hazelnuts, lemon, red roses, brown sugar sweetness, citric acidity, full body.</td>
<td>250g</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Indonesia Mandheling - Silaban Tao</td>
<td>100% Arabica single origin whole beans</td>
<td>Flavours of apple, hazelnuts, walnuts and sweet molasses with herbal notes of lemongrass in a full body.</td>
<td>250g</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Peru Juan Marco El Palto</td>
<td>100% Arabica single origin whole beans</td>
<td>Notes of almonds, hazelnuts, milk chocolate, lemon, orange, caramel sweetness, citric acidity, medium body.</td>
<td>250g</td>
<td>12</td>
<td></td>
</tr>
</tbody>
</table>

*Also available as ground on special request. Subject to availability. Please check with the sales representative for the updated information.*
<table>
<thead>
<tr>
<th>Product picture</th>
<th>Product name</th>
<th>Roast strength</th>
<th>Coffee Type</th>
<th>Brewing method</th>
<th>Taste profile</th>
<th>Capsules per pack</th>
<th>Packs per carton</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic Espresso</td>
<td>UTZ certified</td>
<td>6/10 Capsule</td>
<td>Nespresso® compatible machine</td>
<td>A honey sweetness with a taste of butter, almond and lemon.</td>
<td>50</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Espresso</td>
<td>6/10 Capsule</td>
<td>Nespresso® compatible machine</td>
<td>With notes of vanilla, almonds and a caramel sweetness combined with a taste of passion fruit and lychee.</td>
<td>50</td>
<td>12</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ristretto</td>
<td>10/10 Capsule</td>
<td>Nespresso® compatible machine</td>
<td>This coffee reveals tastes of jasmine, raisins and plums, perfectly balanced with a honey and brown sugar sweetness.</td>
<td>50</td>
<td>12</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lungo</td>
<td>5/10 Capsule</td>
<td>Nespresso® compatible machine</td>
<td>A honey sweetness with a taste of butter, almond and lemon.</td>
<td>50</td>
<td>12</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decaf</td>
<td>5/10 Capsule</td>
<td>Nespresso® compatible machine</td>
<td>With notes of vanilla, almonds and a caramel sweetness combined with a taste of passion fruit and lychee.</td>
<td>50</td>
<td>12</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Product picture</td>
<td>Product name</td>
<td>Roast strength</td>
<td>Coffee type</td>
<td>Taste profile</td>
<td>Pack size</td>
<td>Packs per carton</td>
<td></td>
</tr>
<tr>
<td>-----------------</td>
<td>------------------------</td>
<td>----------------</td>
<td>----------------------------------</td>
<td>-------------------------------------------------------------------------------</td>
<td>-----------</td>
<td>------------------</td>
<td></td>
</tr>
<tr>
<td><img src="image1" alt="Espresso Coffee Pods" /></td>
<td>Espresso Coffee Pods</td>
<td>6/10</td>
<td>100% Arabica ground coffee in pod</td>
<td>A vanilla sweetness with a taste of hazelnuts, orange and a cocoa finish.</td>
<td>7g</td>
<td>200</td>
<td></td>
</tr>
<tr>
<td><img src="image2" alt="Decaf Coffee Pods" /></td>
<td>Decaf Coffee Pods</td>
<td>5/10</td>
<td>100% Arabica ground coffee in pod</td>
<td>A caramel sweetness with a taste of milk chocolate, honey, apples and a vanilla finish.</td>
<td>7g</td>
<td>200</td>
<td></td>
</tr>
</tbody>
</table>
Coffee Solutions
Coffee: Soluable coffee

<table>
<thead>
<tr>
<th>Product picture</th>
<th>Product name</th>
<th>Coffee type</th>
<th>Tasting notes</th>
<th>Pack size</th>
<th>Packs per carton</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>CP Pure Arabica</td>
<td>Freeze Dried</td>
<td>Smooth with a round finish, medium body and medium acidity</td>
<td>2g</td>
<td>50</td>
</tr>
<tr>
<td></td>
<td>CP Decaf Arabica</td>
<td>Freeze Dried</td>
<td>A nutty taste in a medium body with medium to high acidity</td>
<td>2g</td>
<td>50</td>
</tr>
<tr>
<td></td>
<td>Caffe Scarlatto</td>
<td>Freeze Dried</td>
<td>A nutty taste in a full body with a round finish and low acidity</td>
<td>2g</td>
<td>50</td>
</tr>
<tr>
<td></td>
<td>Caffe Scarlatto</td>
<td>Freeze Dried</td>
<td>A full round body with low acidity and a nutty flavour</td>
<td>2g</td>
<td>50</td>
</tr>
</tbody>
</table>
## Coffee Solutions

**Coffee: Pillow Pouch**

<table>
<thead>
<tr>
<th>Product picture</th>
<th>Product name</th>
<th>Coffee type</th>
<th>Taste profile</th>
<th>Pack size</th>
<th>Packs per carton</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Coffee Pillow Pouch" /></td>
<td>Coffee pillow pouch</td>
<td>100% roasted coffee</td>
<td>A vanilla sweetness with a taste of hazelnuts, orange and a cocoa finish.</td>
<td>70g</td>
<td>50 per pack</td>
</tr>
</tbody>
</table>
Pure Leaf Tea

Tea
<table>
<thead>
<tr>
<th>Product picture</th>
<th>Product name</th>
<th>Tea type</th>
<th>Taste profile</th>
<th>Bags per pack</th>
<th>Packs per carton</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image1.png" alt="Product picture" /></td>
<td>Black tea with berries</td>
<td>Tea in bags</td>
<td>The wild Peruvian hills, the Sumatran jungles and the lush forests of Costa Rica combine so effortlessly to give you a cup full of nuts, berries and citrus roasted dark heaven.</td>
<td>25</td>
<td>6</td>
</tr>
<tr>
<td><img src="image2.png" alt="Product picture" /></td>
<td>Black tea with vanilla</td>
<td>Tea in bags</td>
<td>Long-leaf Kenyan black tea perfectly balanced with Madagascan vanilla beans create an indulgent taste that lingers on your palate with a long luscious finish.</td>
<td>25</td>
<td>6</td>
</tr>
<tr>
<td><img src="image3.png" alt="Product picture" /></td>
<td>Camomile</td>
<td>Tea in bags</td>
<td>Beautiful whole flower heads with a rich flavour of camomile and sweet honey like aroma.</td>
<td>25</td>
<td>6</td>
</tr>
<tr>
<td><img src="image4.png" alt="Product picture" /></td>
<td>English Breakfast</td>
<td>Tea in bags</td>
<td>A finely balanced blend of Assam and Ceylon teas complementing one another to deliver a robust brew and a rich aroma.</td>
<td>25</td>
<td>6</td>
</tr>
</tbody>
</table>

*Subject to availability. Please check with the sales representative for the updated information.*

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<table>
<thead>
<tr>
<th>Product picture</th>
<th>Product name</th>
<th>Tea type</th>
<th>Taste profile</th>
<th>Bags per pack</th>
<th>Packs per carton</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image5.png" alt="Product picture" /></td>
<td>Earl Grey</td>
<td>Tea in bags</td>
<td>Sri Lankan Ceylon black tea with bergamot creates a smooth cup with crisp and zesty citrus top notes.</td>
<td>25</td>
<td>6</td>
</tr>
<tr>
<td><img src="image6.png" alt="Product picture" /></td>
<td>Green tea with Jasmine</td>
<td>Tea in bags</td>
<td>Delicately rolled long-leaf Chinese green tea, scented with beautiful real jasmine flowers for a sweet scent and a smooth, light finish.</td>
<td>25</td>
<td>6</td>
</tr>
<tr>
<td><img src="image7.png" alt="Product picture" /></td>
<td>Gunpowder green tea</td>
<td>Tea in bags</td>
<td>Loose and tightly rolled long-leaf green tea from Indonesia with a mildly smoky, yet smooth and refreshing taste.</td>
<td>25</td>
<td>6</td>
</tr>
<tr>
<td><img src="image8.png" alt="Product picture" /></td>
<td>Peppermint</td>
<td>Tea in bags</td>
<td>Large vibrant deep green peppermint leaves. The clear and strong menthol note adds a nice freshness to its unique taste.</td>
<td>25</td>
<td>6</td>
</tr>
</tbody>
</table>

*Subject to availability. Please check with the sales representative for the updated information.*
<table>
<thead>
<tr>
<th>Product picture</th>
<th>Product name</th>
<th>Tea type</th>
<th>Taste profile</th>
<th>Pouch size</th>
<th>Pouches per carton</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image1.png" alt="Black tea with berries" /></td>
<td>Black tea with berries</td>
<td>Loose</td>
<td>The wild Peruvian hills, the Sumatran jungles and the lush forests of Costa Rica combine so effortlessly to give you a cup full of nuts, berries and citrus roasted dark heaven.</td>
<td>200g</td>
<td>4</td>
</tr>
<tr>
<td><img src="image2.png" alt="Sunpower green tea" /></td>
<td>Sunpower green tea</td>
<td>Loose</td>
<td>Loosey and tightly rolled long-leaf green tea from Indonesia with a mildly smoky, yet smooth and refreshing taste.</td>
<td>200g</td>
<td>4</td>
</tr>
<tr>
<td><img src="image3.png" alt="Camomile" /></td>
<td>Camomile infusion</td>
<td>Loose</td>
<td>Beautiful whole flower heads with a rich flavour of camomile and sweet honey like aroma.</td>
<td>75g</td>
<td>4</td>
</tr>
<tr>
<td><img src="image4.png" alt="English Breakfast" /></td>
<td>English Breakfast</td>
<td>Loose</td>
<td>A finely balanced blend of Assam and Ceylon teas complementing one another to deliver a robust brew and a rich aroma.</td>
<td>200g</td>
<td>4</td>
</tr>
<tr>
<td><img src="image5.png" alt="Earl Grey" /></td>
<td>Earl Grey</td>
<td>Loose</td>
<td>Sri Lankan Ceylon black tea with bergamot creates a smooth cup with crisp and zesty citrus top notes.</td>
<td>200g</td>
<td>4</td>
</tr>
<tr>
<td><img src="image6.png" alt="Peppermint" /></td>
<td>Peppermint</td>
<td>Loose</td>
<td>Large vibrant deep green peppermint leaves. The clear and strong menthol note adds a nice freshness to its unique taste.</td>
<td>75g</td>
<td>4</td>
</tr>
</tbody>
</table>

*Subject to availability. Please check with the sales representative for the updated information.*
We have developed a full sugar production facility to support our customers with premium quality white and brown sugar sticks.

Customers can choose from Coffee Planet retail or foodservice branded, private label or unbranded sugar sticks.

We also pride ourselves as a supplier of gourmet syrups that are designed to capture the imagination of the 21st Century coffee drinker. Catering to the HORECA market, our range of gourmet syrups are best suited for preparing flavoured coffees, frappés and smoothies.
Coffee Solutions
Consumables: Cappuccino Topping

Our topping powder mix is delicious and has excellent foaming properties. This enables you to easily create a cappuccino, caffe latte or macchiato.

Consumables
Consumables: Hot Chocolate

Hot cocoa is a popular option as an alternative hot beverage to coffee. Our instant hot cocoa powder provides an easy way to achieve a mild and creamy hot chocolate drink.
Coffee Solutions
Coffee Machines
The e’2 - e’2m is a machine capable of producing 175 espressos or cappuccinos per hour, 2 at a time. This can be realised at the same time as continuous water and steam production. The e’2 - e’2m is equipped with a built-in automatic milk heating/frothing module.

**Key features**
- Two cappuccinos in 23 seconds, 175 espressos / cappuccinos per hour
- Eight inch touchscreen interface for ultimate programmability and functionality
- Full colour, customisable front LED lighting
- Equipped with Everfoam for creamy cappuccinos and velvet lattes
- 2 x 1.5Kg fresh bean hoppers
- Two super drive 64 mm ceramic grinder burrs
- Dimensions: 56 x 60 x 71.3cm (W x D x H), 84 x 60 x 71.3cm (W x D x H) with fridge
- Weight: 83Kg, 87Kg with fridge

Eversys equipment is exclusively distributed in the GCC by Coffee Planet Foodservice.

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The VA388 Black Eagle is the espresso machine for all those who dedicate their lives to coffee; who study, research and experiment every day to transfer a real coffee experience to the cup. This is the official espresso machine for the World Barista Championship 2015 to 2017.

**Key features**
- Gravimetric technology gives users a higher level of consistency and control over coffee brewing with maximum precision
- Baristas can set the weight of ground coffee and liquid in the cup for each blend
- ‘Cool Touch’ steam lever is thermally insulated to be safe for the barista and easy to clean
- Pays attention to saving energy through its internal components, which are designed and built to restrict heat loss
- Performance, features and design make this machine ideal for any specialty coffee shop
- Dimensions: 95 x 59 x 49cm (W x D x H)
- Weight: 90Kg

Victoria Arduino equipment is distributed in the GCC by Coffee Planet Foodservice.
Coffee Solutions
Machines: Aurelia II

The Aurelia II Volumetric 2 Group is great for producing quality coffee drinks in high traffic settings. To help keep up with the demands of high volume coffee shops and restaurants, the Aurelia II Volumetric features automatic back flushing, electronic check of the grinding, and is the only machine that’s been ergonomically certified by the European Institute of Ergonomics and Psychology as a safeguard to both the wellness and health of users.

Key features
- Soft infusion system
- Ergonomically certified
- Reverse mirror allows barista to watch coffee filter output without bending down
- LED illuminated steam nozzles that ensure the interior of the milk jug is well lit
- 2 x 1.5Kg fresh bean hoppers
- Automatic Cleaning allows automatic cleaning of each individual group
- Washing and operating time can be carried out at the same time
- Dimensions: 53 x 78.5 x 53 cm (W x D x H)
- Weight: 80Kg

Nuova Simonelli equipment is distributed in the GCC by Coffee Planet Foodservice.

Coffee Solutions
Machines: Mythos One grinder

Developed in partnership with a team of champion baristas, the Nuova Simonelli Mythos One’s Clima Pro technology is the feature most central to its design. By maintaining a temperature range between 35°C and 45°C, utilising both a heating element to warm the grinder in the morning, and a fan and duct system to cool the grinder during daily usage, the Mythos One adds consistency to grinder and shot performance, meaning less grind adjustment and lower waste for your café.

Key features
- Micrometric grinding adjustment
- Long-lasting, titanium coated 75mm flat steel burrs
- Clima Pro technology keeps the grinding chamber at an ideal temperature
- Easy maintenance and cleaning
- Multi-function LCD display
- Low-retention clump-free grinding
- 1.3Kg hopper
- Dimensions: 18.8 x 49.7 x 59.5cm (W x D x H)
- Weight: 20Kg

Nuova Simonelli equipment is distributed in the GCC by Coffee Planet Foodservice.
Coffee Solutions
Machines: Ditting grinder

Fast, accurate and freshly ground coffee on demand. Ditting’s ON-DEMAND Espresso Grinder gives your customer the freshest cup of espresso and eliminates coffee waste by grinding only the portion you need, when you need it. Beautiful design and beautiful function combine to perfectly fit your espresso needs.

Key features
- Grinding time less than 2 secs for a single espresso
- Hopper capacity: 2 x 750g
- Gentle, cool and uniform grinding preserved unique coffee aroma and maximises crema
- Electronically controlled for exact and consistent grind dosage level Individually adjustable selection for both single and double shot doses
- Simple and accurate adjustment of grind fineness to maintain consistent shot pour rate
- Dimensions: 36.8 x 30 x 55.9 cm (W x D x H)
- Weight: 26Kg

Ditting equipment is exclusively distributed in the GCC by Coffee Planet Foodservice.

Coffee Solutions
Machines: Prontobar

The Prontobar embodies the excitement of espresso in a case as fine as any luxe Italian suit. Perfect cappuccinos and lattes at the touch of a button? Yes please! This high end professional machine will deliver quality and consistency with head-turning style, up to 140 coffees per hour, this is a compact super automatic that can get the job done.

Key features
- Double boiler: with two stainless steel boilers you’ll get a faster turn around time to brew and steam drinks, produce more drinks quicker and avoid the build up of a line out your door
- Short on time? This machine is easy to train a new barista on. With a push of a button, they’ll be making espressos, lattes, cappuccinos and more
- Adjustable: adjust your grind, milk temperature and even cup height
- Steamy: Prontobar has a steam wand with removable frother and a dedicated hot water spigot. So much in such a small package!
- Dimensions: 52 x 30 x 60cm (W x D x H)
- Weight [Prontobar only]: 43Kg

Nuova Simonelli equipment is distributed in the GCC by Coffee Planet Foodservice.
Coffee culture is a way of life. Never before have individuals had a greater variety of options and opportunities to enjoy their own unique coffee beverage. There are countless ways to reinvent coffee and no end to the surprises in store. This is exactly why the A800 was created. It can perfect any beverage you could possibly desire. But there’s more to the A800 than that – its ability to deliver uncompromising performance is also part of the package.

**Key features**
- Unbeatable milk foam quality
- Touchscreen interface
- Simple, automated cleaning
- Patented brewing unit, removable from the front
- 1-3 precision bean grinders with durable ceramic
- Accounting system
- Dimensions: 81 x 60 x 75cm (W x D x H)
- Weight: 96Kg

Franke equipment is exclusively distributed in the GCC by Coffee Planet Foodservice.

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The Nio from DeJong Duke confirms what you expect; a surprising coffee experience from a professional and distinguished looking machine. With its compact dimensions, CoEx®-brewer and a 10.4” high resolution full colour touch screen and comprehensive versatility, the Nio is easy to set up for both self serve and full serve mode.

**Key features**
- Illuminated ingredient canisters
- Fresh beans and powder options
- Wide selection of drinks
- Adjustable dispense head
- Touchscreen interface
- Cup detection sensor
- Easily accessible waste bin
- Fresh milk model available
- Dimensions: 54 x 46 x 59.9cm (W x D x H)
- Weight: 35Kg

DeJong Duke equipment is exclusively distributed in the GCC by Coffee Planet Foodservice.

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### Drink Selection
- Americano
- Espresso
- Cappuccino
- Moccacino
- Café latte
- Decaf american
- Decaf espresso
- Cardamom tea
- Hot chocolate
- Hot water

### Consumables
- Fresh beans
- Ground coffee
- Gourmet chocolate powder
- Gourmet milk powder
- Gourmet cardamom
- Tea powder

Higher volume hotels, restaurants and cafés

Ideal for:
Coffee Solutions
Machines: Primadonna

PrimaDonna Class incorporates all the experience, know-how and technology of the world leader in espresso coffee makers to guarantee each step of coffee preparation is carefully executed. Wide variety of coffee and milk recipes, easily programmable, with 6 user profiles for individually tailored drinks. New thermal carafe with double wall to keep milk at an ideal temperature for longer.

Key features
- A majestic design with bright stainless steel bean-to-cup espresso/cappuccino/latte maker with patented single touch milk carafe and frothing system
- For use with whole beans or ground coffee
- Memory function stores your favourite coffee settings while adjustable coffee dispenser allows for varying cup sizes
- Adjustable burr grinder, removable stainless steel drip tray with dishwasher-safe removable grid for easy maintenance, electronic temperature control and cup warmer
- Explore an intuitive interface and functionality with the new 3.5’’ colour TFT display
- Automatic clean for easy cleaning of the milk jug so it can be turned to the fridge after use
- Dimensions: 26 x 36.1 x 46.9cm (W x D x H)
- Weight: 11.9Kg

Bunn equipment is exclusively distributed in the GCC by Coffee Planet Foodservice.

Coffee Solutions
Machines: CW-APS

The Bunn CW APS Airpot Coffee Brewer will brew 14.4 litres, or about 60 cups, of fresh coffee hourly. It will directly brew into 1.9 to 3 litre airpots, which allow the coffee to be kept fresh for hours on end. These airpots are easily transportable to different locations, such as a meeting room, banquet facility, or even a server station. This is a pour-over model, and it brews into convenient airpots to keep the coffee sealed as fresh for hours at a time. This is perfect for any high-volume coffee service setting.

Key features
- Consistent brewing: up tp 29 litres per hour
- Thermal ready: brew into 2 or 3 litre airpots for easy transport (sold separately)
- Digital timer: make brew cycle adjustments from the front panel
- Pour over: top flap for easy access to the grounds
- Convenience: no direct water supply required
- Accessories: a deeper gourmet coffee funnel is sold separately
- Dimensions: 47 x 22.9 x 59.9 cm (W x D x H)
- Weight: 12.7Kg

Bunn equipment is exclusively distributed in the GCC by Coffee Planet Foodservice.
Coffee Solutions
Machines: Krea Touch

Krea Touch is the new elegant model which enriches the Necta Horeca Family. Appealing design, decorative light, chrome frames, shiny black surfaces, unrivalled performance make Krea Touch the ideal solution for your coffee break. The wide touch screen and the user friendly interface allow a number of selections, flexible and customized recipes management, roasters branding, selling activities and video management.

Key features
- One dispensing point
- Touch screen selections
- LAN, Wifi & Bluetooth and 3G as option to be connected to the N&W cloud platform
- New wider cup room, easy to clean
- An elegant model with decorative light, chrome frames and shiny black surfaces
- Dimensions: 41 x 57.5 x 75cm (W x D x H)
- Weight: 41 kg

Necta equipment is distributed in the GCC by Coffee Planet Foodservice.

Coffee Solutions
Machines: Beko Turkish coffee machine

In Turkish tradition, freshly brewed Turkish coffee is made with patience and precision, to be shared with someone special. With the Beko Turkish Coffee Machine a simple push of a button is needed, leaving you more time to relax and sip your coffee!

Key features
- Capacity: 1 ltr removable water tank
- Prepares 1-4 cups of coffee simultaneously in a short time
- Anti-spill system
- Spin jet system, no need of stirring
- Ideal brewing
- Elegant design
- Reminding markers
- Dimensions: 10 x 15 x 124cm (W x D x H)
- Weight: 1Kg

Beko equipment is exclusively distributed in the GCC by Coffee Planet Foodservice.
Coffee Solutions
Machines: Capsule machine

Just one-touch for the perfect cup of coffee.

Key features
- 20-30s brew time
- Automatic and programmable coffee quantity
- Auto power OFF
- Energy saving mode
- Convenience: No direct water supply required
- Container for 14 used capsules
- Water tank: 0.9L
- Dimensions: 16.6 x 29.1 x 25.2 cm [W x D x H]
- Weight: 2.86Kg

For home and small office
In the unlikely event of a problem, we understand that time is of the essence so we have an extensive team of service technicians in teams throughout the UAE in order to respond to call-outs as quickly as possible providing unparalleled service levels to our customers.

With many years of training and experience, our service technicians are capable and equipped to solve most issues on site to get the coffee pouring again, 24 hours a day, 7 days a week.

Our dedicated service line means you will be able to reach us at any time, day or night.

However, in the case that a machine may have to be removed and serviced at our Service Centre in Dubai, we will always provide a replacement machine so as not to interrupt your coffee service.
The final piece of the perfect espresso puzzle is knowledge and training. We spend countless man-hours searching and sourcing the beans, roasting them to perfection and packing them to lock in all the wonderful flavours and aromas.

But it can all go wrong in the moment before it hits the cup if the barista has the best coffee, the right equipment but lacks the knowledge.

Our Coffee Professionals take the time to impart their knowledge and experience to our customers to ensure that the journey of these special beans is complete into every cup, every time.

Providing great coffee and the right equipment isn’t always enough.
Own and Private Label

We pride ourselves as the coffee experts in the region and can help you develop your own coffee blend with the right packaging that is suitable to your customers.

Our Accreditations
Coffee Planet has full HACCP accreditation, we are an A-GRADe certified facility by Dubai Municipality, UTZ and a Halal certified Roastery.

Coffee Experts
Q-Grading is the highest certification of coffee masters and we are the only Roastery in GCC with four expert Q-Graders on-board.

Why choose us?

We have been distributing coffee to the Middle East region since 2005 and pride ourselves on the following:

• We source the highest quality whole beans without middle men
• We are experts in roasting coffee for the MENA region palates
• Our state-of-the-art roastery is one of the biggest in MENA
• Our competitive pricing
• Our consistency in coffee, we roast over 1,000,000Kg per year
• Our marketing support
Private label capsule option available with choice of coffee: Please refer to Private Label Build your own for MOQ on branded foils, capsule colours and packaging.

Coffee Planet can facilitate hotel branded in room display trays, that include:

- Consumables – sugars, take away cups, stirrers
- Keep Cups, that can be gifts or for sale to guests
- Capsule presentation box
- Branded machine
In 2017, Emirates Flight Catering initiated a tender exercise with a vision to deliver a cost-effective coffee solution for airline passengers and visitors to Dubai International Airport, and its numerous food and beverage outlets. It was Emirates Flight Catering’s intention to award the contract to one supplier. The successful supplier would have the ability to demonstrate specialist knowledge combined with cost and operational efficiencies in their supply chain to meet their requirements. Coffee Planet LLC was determined to be that supplier.

Having worked with Coffee Planet for the past year, Emirates Flight Catering [EKFC] has experienced significant improvement in its coffee supply and services within Dubai International Airport, their food and beverage outlets, and office locations. The standard of coffee supplied is of the highest grade and served from state of art ‘Franke’ coffee machines sourced directly from Switzerland, and who are leading in the transformational change in the automated coffee machine market. Emirates Flight Catering’s Operational team are supported by very capable service engineers and a strong contract management team who maintain day-to-day operations to the highest of standards. They regard Coffee Planet as a strategic partner in delivering the required services at a very competitive cost. Emirates Flight Catering looks forward to a collaborative working relationship with Coffee Planet to deliver new and innovative solutions as our respective companies grow and develop. Emirates Flight Catering would recommend Coffee Planet LLC, its products and services, without hesitation.

Matthew McCabe
Sourcing Manager – Food and Beverage

Working with another local brand to create the bespoke Coffee Planet for Rove Hotels blend was a great experience. Coffee Planet was able to inspire with the Rove coffee blend signature drinks and expert training provided by their passionate team.

Spencer Lee Black
Director of Culinary and F&B services at Rove Hotels
Our Clients
For further information please contact us at coffee@coffeeplanet.com or visit coffeeplanet.com