



EK'Oh

A FULLY AUTOMATIC ESPRESSO MACHINE

Our eco-friendly espresso machine EK'Oh is stylish, modern and fits into any kitchen. This fully automatic espresso machine is manufactured in France and is made of environmentally friendly plastic. EK'Oh works with 21 bars pressure and has two programmable buttons to make a small or a large espresso to the exact size you require. You just add your favorite pod, push the button and the machine will make you a perfect espresso.

- ✓ **PERFECT ESPRESSO**
- ✓ **21 BARS PRESSURE**
- ✓ **INSTANT BREWING**

AVAILABLE IN WHITE OR BLACK



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A FULLY AUTOMATIC ESPRESSO MACHINE

PERFECT ESPRESSO

Our eco-friendly espresso machine EK'Oh is specifically designed to be used with the coffee pods made for Zinzino by Rombouts & Malongo or their own. These pods come in several flavors and are made either as a small or as a large espresso. You just add your favorite pod, push the button and the espresso machine will make you a great tasting espresso with the perfect crema.

21 BARS PRESSURE

EK'Oh works with 21 bars pressure high enough to get the most out of the coffee flavors in each pod.

INSTANT BREWING

The EK'Oh has a patented water heating system that starts instantly when you press on of the coffee buttons. When you have brewed a new espresso, the espresso machine will quickly go into waiting mode and will then only consume 0.5W/hour, just as the European Regulations require.

CLEANING

The EK'Oh do not need a lime scale water filter, but it requires a cleaning process to be performed twice a year in order to remove any lime scale that might be trapped inside the system. Failure to run the cleaning process might cause the machine to stop functioning

WARRANTY

Zinzino follows consumer laws in each country and thus offer customers the right to files complaints within legal requirements in each country it does business. For any product found faulty Zinzino will either service, repair or exchange product. Please contact our customer support team for the exact rules for your country.

TECHNICAL

WATER TANK **CONTAINS 0.6 LITER.**

COLLECTION BOX FOR 8 USED PODS (AVERAGE)

REMOVABLE DRIP TRAY & CUP SUPPORT. LARGE GLASS CAN ALSO BE USED.

DIMENSIONS: **285 X 148 X 270**

WEIGHT: **4 KG**

PUMP: **21 BAR**

POWER: **1500 W**

POWER USE IN OFF MODE: **0.5W/HOUR**

RECOMMENDED CAPACITY PODS/DAY: **10**

EASY DISASSEMBLY FOR RECYCLING.

OUR COFFEE

COFFEE SUPPLIER

Our coffee supplier is Rombouts coffee house founded in Antwerpen, Belgium, in 1896. Malongo is the Rombouts sister company in Nice, France. The company is still family-owned and is proud of its traditions and passion for coffee. Its vision is to supply the highest quality coffee by carefully selecting suppliers at small plantations - preferably Fair-trade with unique flavors. Handpicked beans are processed using the wet method, then brought on site where each sack is inspected to be slow-roasted and packaged. This is what has made them the supplier of the Belgian Royal Family and prestigious hotels and airports worldwide such as Paris, New York, Tokyo and Dubai.

FAIRTRADE

Rombouts & Malongo was the first coffee roasting house to cooperate with Fairtrade as early as 1992 and has since then been the leading roasting house of Fairtrade coffee in Europe. They had a unique commitment to Fairtrade farming right from the start and currently have personal relationship with each cooperative, which they visit and inspect each year. Normal cooperatives just buy beans. Since 2007, Rombouts & Malongo has sponsored the Malongo Foundation with aim to support projects in healthcare, to protect children and to address other social issues with local Fairtrade organizations. They annually support projects at different Fairtrade cooperatives in ecological cultivation and local transportation systems.

COFFEE

Our range of coffee pods are made by Rombouts & Malongo who are Europe's most exclusive roasting house, founded in Antwerpen, Belgium, in 1896. Malongo is its sister company in Nice, France. The company is still family-owned and is proud of its traditions and its passion for coffee.

We use only the best Arabica beans in our coffee. The plantations that are high up in the mountains often have really good conditions for a better flavour and quality. We hand pick only ripe berries for the sake of the flavor. If we need to add some extra strength, we use premium grade Robusta beans. Our coffee is finally slowly roasted for 20 minutes in a low temperature around 230 C to bring out all the aromas.

We offer pods that are suitable for a small espresso, 4-10 cl, and pods suitable for a large espresso, 10-14 cl. The quantity of ready coffee you get from one pod depends on how the coffee is ground.

The pods are sold in boxes of 12 pods or in big packs with 192 pods.