



Retro 1 Duel Fuel

This model is intended for small gastronomic points, mobile gastronomy, as well as points with hot drinks outside the premises or restaurant. It is the most compact and least space consuming of our models. Due to the manual operation of the brewing process, it can be used for more advanced coffees and drinks.

Usage: manual

Advancement level:   



Retro 2 Duel Fuel

Twice as large, more efficient, while maintaining manual operation of its smaller counterpart. The model is proposed to slightly larger catering outlets that employ a greater number of baristas. Two lever groups allow brewing several drinks at the same time.

Usage: manual

Advancement level:   



Retro 3 Duel Fuel

The largest three-group coffee maker from Retro models. Perfect choice for larger, stationary gastronomic points, which offer more advanced drinks. It will be invaluable support for an experienced group of baristas, allowing you to brew many high-class drinks at one time.

Usage: manual

Advancement level:   



Contempo 1 Semi-automatic

The Contempo model takes up even less space than its Retro counterpart, due to the lack of manual lever. It is recommended for mobile food outlets with a wider range of drinks than the basic one, being a perfect complement for food trucks.

Usage: semi-automatic
The amount of coffee dispensed, can be adjusted

Advancement level:   



Contempo 1 Electric

Electric models are above all comfortable to use, which is especially recommended for less experienced baristas. This model is great for banquet halls or in buffets, where guests make their own drinks. It will also be a great solution for restaurant gardens, as a coffee spot outside.

Usage: electric

Advancement level:   



Contempo 2 Semi-automatic

The two-group semi-automatic model is much more convenient to brew both the simplest and more advanced drinks. Stationary food outlets or larger mobile ones will certainly appreciate its versatility in use at high efficiency.

Usage: semi-automatic
The amount of coffee dispensed, can be adjusted

Advancement level:   



Contempo 2 Electric

The larger electric model is directed to branches that need to process a large number of orders in the shortest possible time. Its small space and fully automatic coffee dispensing will certainly relieve baristas who work with more customers.

Usage: electric

Advancement level:   



Contempo 3 Semi-automatic

The largest, three-group semi-automatic model is primarily targeted at larger, stationary gastronomic points and restaurants, which want to offer more advanced drinks and employ more experienced baristas. Certainly, this will be an additional advantage of the entire restaurant, adding its high quality in the field of brewed coffees, while providing very large possibilities with creating additional items from the card at the same time.

Usage: semi-automatic
The amount of coffee dispensed, can be adjusted

Advancement level:   



Contempo 3 Electric

The most ergonomic model from the entire Food Bike offer. The Contempo threegroup electric espresso machine is directed to the largest restaurant and chain outlets, with a large crew that is just gathering baristas' experience. Ease of use and the ability to brew three drinks at the same time, it is not only simplicity and comfort for workers but also a small waiting time for large groups of customers.

Usage: electric

Advancement level:   