MOKADOR

• 100 % STRAORDINARIO



PODS



Innovative Technology QUALITY AND TRADITION OF COFFEE

FOR THE PERFECT ESPRESSO EVERY TIME

The Pods are the crowing achievement of Mokador and the subject of Produce Certification issued by Bureau Veritas which guarantees:

- Packaging parameters (in a controlled atmosphere, in individual doses, with the right dosage, the right grind and pressure).
- Consistency and freshness of the product (the coffee's aromas are as fresh as if just roasted).

The personalized, exclusive Mokador pod system is designed to offer a high quality Italian espresso with the application of technology that guarantees many advantages:

- A simple, easy to use system.
- Every cup is perfect an espresso at home or in the office that tastes the same as in a cafè.
- No waste, minimum maintenance.

The machines of the Mokador pod system are designed to ensure:

- The proper adjustment of the water temperature.
- Dispensing pressure ensures perfect dispensing.
- Mokador pods are the perfect choice for those who respect the environment because they have ecological, biodegradable paper filters, completely recyclable.

ALL MOKADOR PODS ARE AVAILABLE IN BOTH MOKADOR AND ESE SIZE



BUREAU VERITAS 17304553-1 CERTIFICATION FOR COFFEE PODS

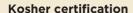
Certification of the blend of coffee in pods was obtained for the following points:

Air cooling. Through this process the aromas in the bean are fixed as soon as it is roasted, through a ventilation system of forced natural air.

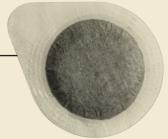
Control of residual oxygen in the pod on packing and 2 weeks after packing. This is the control system to ensure the best preservation of the aromas and perfumes of the freshly ground coffee over time, guaranteeing freshness and a constant result in the cup.

Controlled degree of pressing on packing, because the right dose and pressure ensure a coffee that is constant, one pod after the other.

Product Certification BUREAU VERITAS Certification Certificato n.IT304553-I



The company has obtained Kosher Certification for the coffee produced on the Mokador premises.





Certifications

DIN CERTCO Certification

In September 2019, Mokador has received the international **DIN CERTCO Certification**, a recognition that attests the compostability of Mokador coffee pods in all the formats. This is a great achievement for the company. In fact, only companies that have a compostability certification can really declare that their pod is 100% compostable.



compostable 7P0843



The range

A WIDE AND RICH RANGE OF SOUGHT-AFTER BLENDS OF ESPRESSO COFFEE



AROMA TOP

Aromatic and smooth

A blend of sought-after Arabica and Robusta with a sweet, aromatic flavour. In the cup, it is notable for the even texture and the hazelnut colour of the froth.



CREMA Full and rounded

A sharp blend of Arabica with full-bodied flavour. In the cup, it is notable for the thick texture and the intense brown colour.



PIÙ CREMA

Strong and decisive

A blend of sought-after varieties of Robusta from the best plantations of Asia and Africa. with an intense, roasted aroma. In the cup, it is recognisable for its thick texture and its intense brown colour.

AROMA 5 BODY 4 TASTE 5 INTENSITY 5

AROMA 4 BODY 5 TASTE 4 INTENSITY 3

AROMA 3 BODY 5 TASTE 4 INTENSITY 3



100% ARABICA BIO Organic coffee

Blend of 100% Arabica coffee Organic certified IT BIO 0 14. Espresso pleasantly delicate which presents a perfect velvety texture. Aroma full of scented notes with hints of fresh fruits, dried fruits, cacao. a nice body and a soft and pleasant acidity.



BIG CUP

Soft and scented

A blend of Arabica and Robusta, with a soft, aromatic taste. For those who like more coffee than the traditional espresso. In the cup, it is notable for the even texture and the light hazelnut colour.



DECAFFEINATO Light and aromatic

A blend of Arabica and Robusta, decaffeinated using the traditional method (caffeine content below 0.1%). Total absence of substances other than natural coffee. Thick, even texture. hazelnut-coloured froth.

AROMA 5 BODY 3 TASTE 5 INTENSITY 5

AROMA 4 BODY 3 TASTE 4 INTENSITY 4

AROMA 4 BODY 3 TASTE 4 INTENSITY 4



ORZO

Leggero e naturale

Materia prima di alta qualità. Dal gusto leggero e cremoso come al bar. Ideale per i bambini e per il consumo in tazza grande.



AVAILABLE IN PACKETS 20 PODS OR IN A PACKET 50 PODS (MOKADOR SALES UNIT OF 200 PODS)

AROMA TOP, CREMA, PIÙ CREMA 100% ARABICA BIO, DECAFFEINATED, BIG CUP



PODS MACHINE



XELLE

CAPITAL IN PERFORMANCES



Xelle is a coffee pod machine perfect for offices and meeting rooms.

The machine is able to offer a large amount of perfect espresso, with a low maintenance for the final customer.

The use of an eco-friendly paper filter pod turns it into the ideal machine for all those people who would like to taste a quality coffee with a low environmental impact.

WIDTH	СМ	21
HEIGHT	СМ	32
DEPTH	СМ	32
WEIGHT	KG	7,3

SUPPLY	220-240V/50-60 HZ
POWER	450 W



TECHNICAL FEATURES

Retro design that recalls the first lever espresso machines.

Easy to use: just put the pods into special space and start the extraction.

Optimized dimensions.

100% Made in Italy.

Designed to offer a perfect Italian espresso.

Reliable and robust.

Very rapid heating of the delivery system.

HIGH PERFORMANCE IN A SMALL SIZE



Elle is a coffee pod machine with decidedly superior performances and of such concentrated dimensions that it is perfect in any environment.

Its main feature is the capacity to deliver a perfect café-style coffee, thanks to performances designed in the minimal details by the Mokador research department.

The use of ecocompatible filter paper pods make it the perfect machine for those who want the best coffee with minimum environmental impact.

WIDTH	СМ	17,5
HEIGHT	СМ	30
DEPTH	СМ	33
WEIGHT	KG	4

SUPPLY	230V/50HZ
POWER	450 W



TECHNICAL FEATURES

Retro design that recalls the earliest lever action espresso machines.

User friendly: just insert the pod into its space and start delivery.

Compact so it occupies little space.

100% Made in Italy.

Designed to deliver a perfect Italian espresso.

Highly reliable and touch.

Very rapid heating of the delivery system.

MOKADOR SRL

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