

NUOVA SIMONELLI · PRODUCT SHEET

Nuova Aurelia

The next beverage workstation.

Versions: MP | V | V XT | S | S XT

Groups: 2 | 3 | 4

The Nuova Aurelia coffee machine enables an unprecedented smooth workflow thanks to responsive technology, ensuring high-quality consistency in the cup. This means happier baristas, more satisfied customers, and increased productivity.

Nuova Aurelia offers baristas a wider range of drinks that can be prepared automatically and intuitively thanks to a set of easy-to-use co-working technological solutions. The new all-in-one system includes various coffee extractions, dairy and plant-based milk frothing options, and an innovative automated dialogue between machine and grinder. Perfect for coffee-oriented and non-coffee-oriented chains, roasteries, restaurants, and hotels.

Nuova has always been the word that expresses the pursuit of innovation, so fundamental to Nuova Simonelli. Nuova Aurelia stands out as the masterpiece of our tech-for-human ideal: our mission is to create the smartest coffee machine, as well as the most intuitive to use.



Standard features

E-Steam with electronic knob

Electronic steam control; the aluminium knob replaces the push-and-pull steam system.

SIS System

The Soft Infusion System enhances the aroma of every coffee blend and compensates for errors in coffee tamping.

Insulated boilers

Boilers made with a special insulating material to minimize heat dispersion.

Sliding drip tray

New sliding tray.

3 hot water dosage

3 hot water dosage and economizer.

Automatic cleaning program

Automatic cleaning program.

Touchscreen display 2.8"

XT AND MP

Touchscreen display 2.8".

PID and digital pressure control

XT AND MP

PID and digital pressure control.

MP technology **MP ONLY**

A multi-boiler technology with instant heating; set the temperature of each group from the display.

Pulse Jet and Autopurge

MP ONLY

Pulse Jet technology and Autopurge.

Special order

E-Milk

Automatic frothing with sensors and a cool polymer wand, up to 9 recipes (right side of the machine).

C-Automation

V XT AND MP

Portafilter recognition, Wi-Fi connection and flow analysis with GX85W grinders.

Electronic knob display

WITH E-MILK

Knob display with up to 9 recipes with temperature and air percentage.

Double wall steam wand

Double wall steam wand.

LED lights

LED lights including backlit rear logo.

Autopurge **XT**

Autopurge.

Low or raised groups

Low or raised groups.

Group off-switch and weekly programming

Group switch option for low activity periods and daily on/off setting.

Colours and customization

Black, white, red or metallic grey; group cover customization.

Technical specifications

	2 GR. S / V / XT	2 GR. MP	3 GR. S / V / XT	3 GR. MP	4 GR. V XT
Width (cm)	82	82	103	103	114.7
Depth (cm)	56.2	56.2	56.2	56.2	56.2
Height (cm)	51.5	51.5	51.5	51.5	51.5
Net / gross weight (kg)	78 / 84	78 / 84	92 / 102	92 / 102	103 / 125
Steam boiler (l)	10	8	15	8	20
Coffee boiler (MP) (l)	—	0.14	—	0.14	—
Maximum power (W)	4700	6000	5200	7400	5000 / 6000
Voltage	220-240 V or 380-415 V	220-240 V or 380-415 V	220-240 V or 380-415 V	220-240 V or 380-415 V	208-240 V 60 Hz or 380-415 V

Power supply: 2 and 3 groups: 220-240 V or 380-415 V, 50-60 Hz. 4 groups: 208-240 V 60 Hz or 380-415 V 50-60 Hz.