

# FEEL CONFIDENT ENJOYING YOUR DAILY BREW







**BREWING YOUR DRINKS** 

# **HANDS-OFF PRODUCTION**

None of our drink ingredients are ever touched by our manufacturing team.

### **COFFEE, MADE SAFE**

With our specialized production process, none of our coffee grounds are exposed to oxygen or the open-air—which protects from airborne germs.

# GERMS STAY OUT, FRESHNESS STAYS IN

Our Freshpacks stay completely sealed until the moment they're brewed—so there's no exposure to air and germs—and they remain as fresh as the day they were packed.<sup>1</sup>

# **LOW-CONTACT BREWING**

There's not much you need to touch on FLAVIA brewers. After just a few taps, your drink is ready to go. Plus, with the FLAVIA Tap N' Brew app, you can brew drinks on the FLAVIA CREATION 600 without having to touch the screen.

#### **NO SHARED BREW FUNNEL**

After a fine needle (inside the FLAVIA brewer) pierces the Freshpack nozzle, hot water is the only thing that touches our ingredients.

#### **AVOID A BREAKROOM BACKUP**

Avoid lines in the breakroom because FLAVIA drinks brew about in a minute.

# **FEWER PARTS, FEWER PROBLEMS**

With an average time of 3+ years between service calls², FLAVIA brewers require less maintenance, which which means less chance of germ exposure in our self-contained machines.

#### **EASY-TO-CLEAN MACHINE**

The streamlined exterior of FLAVIA brewers can be easily cleaned with an unscented, food contact safe disinfectant.

Need to get brewers back up and running? Want to learn how to clean your machine? **VISIT LAVAZZAPRO.COM/HYGIENE** 

Contact your **Beverage Distributor** for more information about what FLAVIA can brew.

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