



OUR COMMUNITY

Back in December, we worked alongside The Bay Fish & Chips and Eat Van Drink to raise £2000 for Original 106's Christmas Appeal, where the beneficiary was CFINE (Community Food Initiatives North East). We, of course, supplied the coffee and tea, served by Eat Van Drink, and The Bay served up Battered Pigs in Blankets! It was a really successful day, and we're now wondering what to do for charity this year!

Findlay and Calum Richardson of The Bay raising money with coffee and pigs in blankets

SEASONAL SPECIAL OFFERS

Our Suppliers of Sweetbird Syrups and Zuma Hot Chocolate have a brilliant hot drinks calendar and planner for 2020 which has lots of yummy recipes to impress your customers. Our favourite so far is a Cinnamon Roll Latte which is absolutely delicious! Contact us for your planner now to get creating the amazing recipes!



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SPILLING THE BEANS

NEWSLETTER SPRING 2020

We've been busy working closely with our suppliers to bring you the latest and greatest range of products – all of which we love and we're sure you will, too!

Don't forget that you can always ask us for advice, samples and support, we're here to help! So, make some time, grab yourself a coffee and have a look at some inspiring ideas!



ROASTERY VISIT

Willie and Sara visited our roastery in January, where, although working with coffee for 15 years combined, they both learned a lot more about the processes involved from sourcing direct from farmers to the coffee beans being on our shelves.

They took part in a cupping, the industry standard for the tasting of coffee, which is very basic so it can be done at the top of a mountain, or as they did at the roastery. Sara (who doesn't like coffee!) even enjoyed the flavours of the varying blends of our coffee beans!

Our coffee was in production the day they visited so they witnessed the beans and filter coffees being roasted, ground, packed and then delivered to our offices the next morning!



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OUR EQUIPMENT



RANCILIO CLASSE 5

We import and stock the Rancilio Classe 5 Compact USB Tall-Cup for a very particular reason – this is the best compact 2-group machine on the market today. The small footprint belies the ability to work extremely hard delivering consistently brilliant espressos and steam to constantly produce beautifully textured milk, if needed. But, most importantly, the Classe 5 Compact is a tall-cup machine ideal for takeaway environments. Just because you may be restricted for space in your business doesn't mean that you should be compromised for the machine you need!



PROMAC P161

Promac P161 – we sold more SanRemo Amalfis than we can count but it was a great machine, brilliant specification and a great price. The P161 replicates the specification but at an even more affordable price point. Built to last, great espresso extraction and steam wands that make texturing milk a complete joy. We love these Promacs and, of course, buying such an affordable machine means you can splash out a bit more on a top of the range grinder...



SR70

SR70 On-Demand Grinder – We've seen a massive increase in the numbers of on-demand grinders we're selling and the SR70 is our favourite! Why are on-demand grinders so popular? Speed, efficiency, consistency and reduced waste just for starters! Add to the theatre of your coffee and ask for on-demand grinder options today. A brilliant addition to your espresso machine and an upgrade your customers will notice immediately.



EGRO NEXT

EGRO NEXT – EGRO make the most incredibly hard working and reliable high-capacity bean to cup machines around. Drink quality is outstanding and the new NEXT model, available to order now, has a host of features that add to the desirability of this machine against its competitors. Remember, we're the only coffee company in the North of Scotland who look after this type of equipment with our own factory-trained engineers, such is our confidence in them.



IF YOU'D LIKE TO SEE ANY OF THESE IN ACTION, POP INTO OUR SHOWROOM WHERE WE CAN CHAT YOU THROUGH YOUR OPTIONS OVER A CUPPA!

BARISTA TRAINING!

Over a two or three hour period, a member of our team will teach your staff the art of the perfect coffee, the importance of the grind, the texture of the milk and how to tell when the milk is at that all important temperature to complement the coffee base and not scorch it.

The training session is conducted using barista tools and samples from our very own range of premium quality coffee beans. Each trainee will be given a personal certificate and a handbook for reference upon completion of the course that summarises and reiterates the points made during the session. Plus, if Caber Coffee currently supplies your coffee, each trainee will get a free barista apron.

Once confident with how to make an array of beverages, trainees will be shown how to clean and care for the coffee machine plus how to spot signs of wear and tear. Caber Coffee offer full maintenance packages as well as consultation on additional barista equipment to benefit you and your customers.



CABER
COFFEE SCHOOL
TEACHING THE TASTE