



WELCOME TO OUR NEWSLETTER!

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!

MSAADA ESPRESSO HELPING MSIA SECONDARY SCHOOL IN TANZANIA



Our most recently launched coffee has a wonderful story to tell. Msaada is a Tanzania blend of coffees that we think tastes absolutely fantastic but, more importantly, every case we sell directly benefits the staff and pupils at Msia Secondary School in Mbozi District. The project will see the pupils taught how to grow and nurture coffee trees while the school will benefit from being fitted with running water and electricity. Not only is Msaada delicious but it's only £59.98 for a 6 x 1kg case!

DEESIDE WATER

Fresh from Pannanich Wells on the South Deeside Road beside Ballater is our range of still and sparkling Deeside Water, in stock and ready to deliver. The wells were historically known for their curative and healing properties. The spring is as unspoiled today as it was centuries ago and the water is beautifully refreshing (and it's local too, of course).



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CHOOSING THE RIGHT MACHINE FOR YOUR BUSINESS

2018 was quite a year for equipment launches! Here are a few of our favourite new machines. Want to see them in action? Then simply pop into our showroom where we'd be delighted to demo our range of machines.



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.



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...



POP INTO OUR SHOWROOM TO SEE THE MACHINES IN ACTION



SAN REMO ZOE VISION

SanRemo Zoe Vision – We love Zoe. Possibly our favourite ever espresso machine for a number of reasons, but now the Zoe Vision, complete with individual shot timers, means you can accurately monitor your espresso shot extraction times at a glance. Perfect combined with an SR70 on demand grinder!



SANREMO CAFÉ RACER

SanRemo Café Racer – Art. A work of art. Inspired by the “Café Racer” style of motorbikes the latest machine from SanRemo is in a different league, not just because of how it looks, but our ability to calibrate and set up the machine EXACTLY as you want it. If you’re looking for a statement machine to get the best from our outstanding espresso blends then look no further!



JURA JX8

Jura JX8 – launched in early 2018 the JX8 has taken the market by storm! A brilliant package, a massively attractive price and delicious coffees with luxuriously textured milk, what’s not to love?



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.



BRAVILOR SEGO

Bravilor Segó – there’s lots of environments where fresh milk just isn’t convenient and the new Bravilor sego is a perfect fit. Beautiful fresh espresso with powdered milk and chocolate for a great range of drinks at the touch of a button on the new touch screen!

LET’S GROW YOUR BUSINESS...

We’re in business to help you. If there is anything that we can do to help you grow your business, if you have any ideas that you’d like to bounce off the Caber team then please, please ask! Do you have an idea for some point of sale that you’d like us to supply? Is there a product you’d like to have but unsure if we supply it? Our team are here to help you, just ask!



OUR COMMUNITY

With 2018 being our 30th year we wanted to make an even bigger effort to support local charities. We delivered £1000 of non-perishable food items to CFINE in Poynerook Road for their foodbank. We donated product all year to Tempo Café in the Bon Accord Centre which is being run by The Archie Foundation. We raised over £2500 when three of the team took part in a Bungee Jump for CLAN. We've also supplied raffle prizes and support for events supporting a huge variety of great causes including Friends of Anchor.



Maybe a Raspberry Ripple White Hot Chocolate?



SEASONAL SPECIAL OFFERS

Our suppliers of Sweetbird Syrups and Zuma chocolate products have an excellent 'Drinking Thinking' magazine that is literally crammed, cover to cover, with fantastic seasonal offers that are perfect for your busy restaurant and coffee shop! How about a Toasted Marshmallow Latte? Maybe a Raspberry Ripple White Hot Chocolate? The seasonal book tells you everything you need to know to make these fantastic profit-boosting drinks. If you'd like to see more we can drop off a copy with your next delivery or email you a link straight to the on-line version. Inspiration is just a click away...



ENGINEERING

We're delighted to announce an addition to our field service team. Seweryn started with us at the end of 2018 and has quickly become a valuable member of the team joining Martin Stewart and Paul Black, our existing engineers. Martin Thom is, as ever, ready on our support desk to answer technical queries and try and offer telephone assistance.