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WHY WE RECOMMEND THE ARTISAN™ ESPRESSO MACHINE

Making the perfect espresso is a fine art that takes passion, commitment and dedication. To help us achieve this perfection in Dôme cafés, our highly skilled baristas use expensive commercial espresso machines. Now, as long as you share our passion and dedication, making the same quality espresso at home is much easier and less costly with Dôme and the Artisan™ Espresso Machine.

Don't be fooled by its robust good looks, the Artisan™ treats your coffee with delicate precision, utilising exceptional temperature stability and precisely 15 bars of pressure, ensuring perfect espresso every time. Unlike most home espresso machines, it has dual boilers, so it operates just like the



machines we use in our cafés. Generating optimal extraction temperature and steam for frothing simultaneously, the Artisan™ allows you to easily make numerous coffees at one time. The Artisan™ blends professional quality with innovative design and, with a choice of stunning colours, it looks as good as it performs.

Artisan™ features:

Dual boiler - the combination of an espresso boiler and a steam boiler allows espresso shots to be extracted at the same time as steaming milk, so more than one coffee can be made at the same time.

Professional filter holder - made from commercial quality nickel-coated brass, it is able to produce 2 shots, or a double shot, at once.

Drip-Free system with 3-way solenoid valve - drips are virtually eliminated by instantly reducing pressure in the group head when the pump is switched off. The filter holder can be removed immediately after brewing without a messy spray of coffee grinds.

Large workspace - ample space for simultaneous brewing and frothing.

Drip tray with indicator - indicator pops up when the drip tray is full.



Cup warmer - ensures that coffee remains at the correct temperature in the cup for longer. Holds 4-6 espresso cups at one time, stainless steel rail helps prevent breakage.

Large espresso and steam gauges - dial gauges indicate when espresso boiler and frothing boiler have reached optimum brewing and steaming temperature.

Convenient slide-out water tank - removable water tank slides left or right for easy filling and features easy to see 'max' and 'min' fill lines.

Die-cast metal - robust and durable design.

Empire Red Artisan™ Espresso Machine pictured

Pearl Metallic Artisan™ Burr Grinder pictured



THE PERFECT PARTNER FOR THE ARTISAN™ ESPRESSO MACHINE IS THE ARTISAN™ BURR GRINDER

This robust, durable grinder is easy to clean, simple to use and can create any type of grind from espresso to French press. Utilising commercial quality burrs rather than blades, as well as low rotations, reduces friction on the beans ensuring the coffee is not stripped of its all important oils and flavour.

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THE BENEFITS OF BUYING FROM DÔME

Free Barista Training Course*

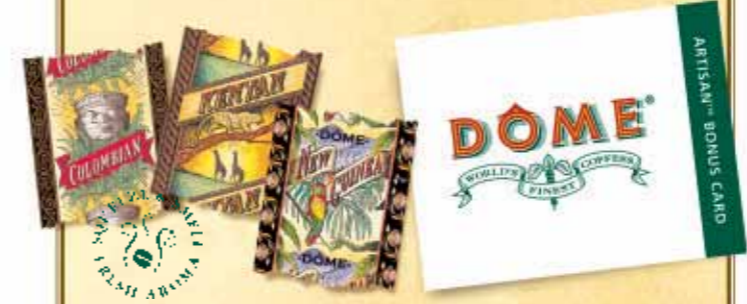
When your Artisan™ Espresso Machine arrives you'll receive booking details on your free Dôme Barista Training Course. In a condensed 2 hour course, our baristas will let you in on some of our valuable insights and secrets. This is the first time we will share our training methods with non-employees, giving you the unique opportunity to learn the art of making professional quality espresso, at home.



Dôme Artisan™ Bonus Cards*

On delivery of your Espresso Machine, you'll receive 3 Dôme Artisan™ Bonus Cards. When you buy 5 x 250gm bags of beans from your Dôme café, you'll receive your 6th bag FREE. So you can enjoy our select range of the finest whole beans at home, whenever you want.

*Valid only when purchasing an Artisan™ Espresso Machine.



Free KitchenAid™ Helpline

Our Partners at KitchenAid™ are just a phone call away to answer your queries or offer assistance (helpline details provided with machine delivery). Plus once you have finished your training course, email help is available from Dôme's Master Barista.

We deliver to you

We will hand deliver your Artisan™ Espresso Machine and/or Artisan™ Burr Grinder to your preferred address at no extra cost. Expected delivery is within 2 working days, delivery may take longer outside of the Perth metro area.

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PLACING YOUR ORDER

When you are completely smitten, take the next step.

All you have to do is fill out the order form and hand it in at the Dôme café counter. Our baristas will have you making the World's Finest Coffees, at home, in no time. But if you still need more convincing... please take a free DVD and see the Artisan™ Espresso Machine and Artisan™ Burr Grinder in action.



ORDER FORM

Impressed? All you need to do, to start making espresso like a pro at home, is fill in this form and take it to the café counter.

Please be sure to fill in all information to ensure your KitchenAid™ products are delivered to you swiftly. Your personal details will be kept confidential.

(PLEASE PRINT CLEARLY USING ALL CAPITALS)

Purchasers name: _____
 Person to sign for delivery: _____
 Preferred delivery address (in bus hrs): _____
 Day: _____
 Postcode: _____
 Email: _____
 Customer signature: _____ Date: / /

PLEASE COMPLETE AN ORDER FORM IN CAFE.

Yes, please add me to the Dôme mailing list.
 Tick colour preference in box provided:

Qty:
Onyx Black - \$1295 (inc gst)
 Qty:
Empire Red - \$1295 (inc gst)
 Qty:
Pearl Metallic - \$1295 (inc gst)
 Qty:
Almond Cream - \$1295 (inc gst)
 Sub total: \$ _____

Qty:
Onyx Black - \$379 (inc gst)
 Qty:
Empire Red - \$379 (inc gst)
 Qty:
Pearl Metallic - \$379 (inc gst)
 Qty:
Almond Cream - \$379 (inc gst)
 Grand total: \$ _____

OFFICE USE ONLY (print clearly)
 Name of Duty Manager: _____
 Duty Manager signature: _____

OFFICE USE ONLY: CUSTOMER PROOF OF PURCHASE (print clearly)
 Date of full payment: / / Total: \$ _____
 Dôme café location: _____
 Name of Duty Manager: _____
 Duty Manager signature: _____

Please contact Dôme on (08) 9386 3099 if there is any delay in delivery or KitchenAid™ on 1800 990 990 for any machine problems or breakages on delivery.
 Estimated delivery is within 2 working days from the date of purchase. Delivery may take longer to areas outside of the Perth metropolitan area. Delivery will be made to the address and person (only) stated on this order form. If you receive an incorrect order, please contact Dôme. Once any machinery is used we are unable to swap it. The person signing for delivery will need to show ID to the courier delivering the machine.