

IBERITAL



The new meaning of tradition

Iberital REFERENT

MONO BOILER Technology



The 2025 espresso machine

The key to a premium experience at an affordable price: Iberital REFERENT

The new mono boiler machine eco-designed by the Iberital Team to set the new standard for traditional coffee, with an affordable price and a premium and customizable look and feel.

Iberital REFERENT features key functionalities to optimize your workflow: equipped with Cold Touch steam wands, an intuitive LCD Display that allows you to customize it and perfect each extraction; eco-designed with renewable and sustainable materials, and a large stainless steel bottom tray.

Maximum accessibility and ease of maintenance.

The ideal espresso machine for your establishment, especially for coffee shops, bars, and stylish hotels with a modern character.

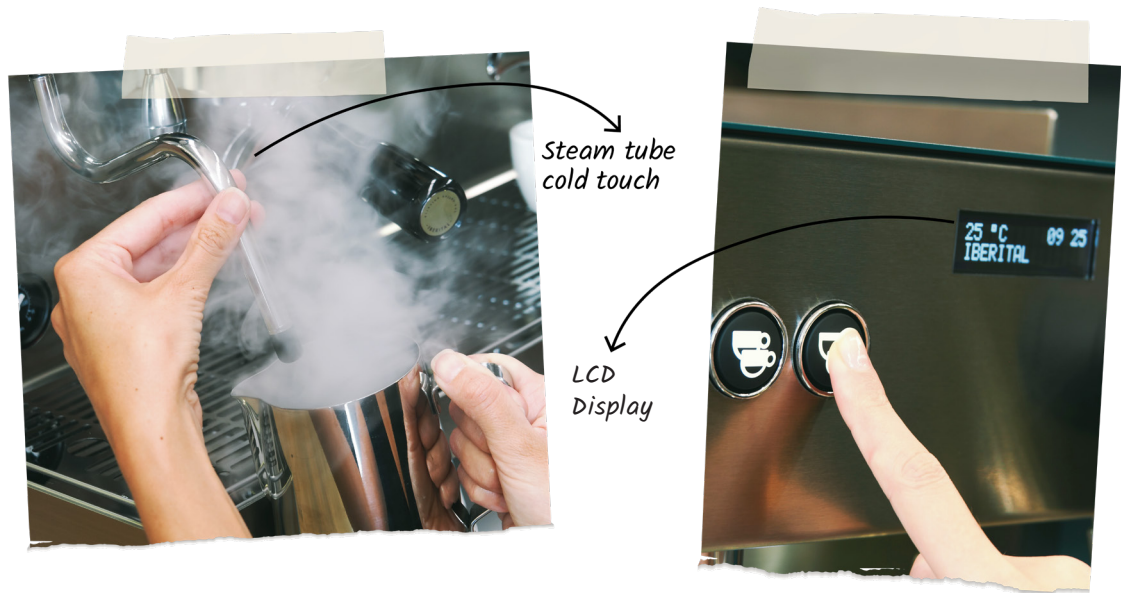
The machine that is true to our DNA and true to your needs.

Iberital REFERENT – The new meaning of tradition.

Iberital REFERENT

MONO BOILER

The machine we've always wanted.



Mono boiler system

Electronic dosage in millilitres
(4 doses + continuous)

Volumetric Control

Pre-infusion

Touch pad with white leds

Barista area LED lighting

Stainless steel Could Touch steam pipes

Rapid turn knob

Energy saving

Ergonomic filter-holder

Automatic boiler refill

Quick and easy access for maintenance

Programmable AUTO ON/OFF and day OFF

PID Electronic Temperature Control

Pre-infusion profile for each dosage selection. Possibility of selection of the ON/OFF time of pre-infusion.

LCD Display

IBERITAL Connect (optional)



Available in 4 finishes

Choose your best finish



4 available colors



BLACK



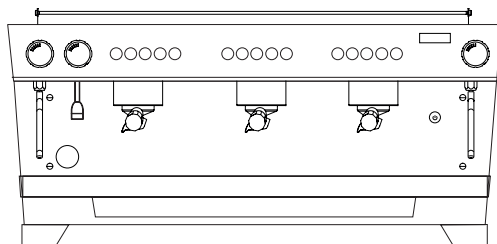
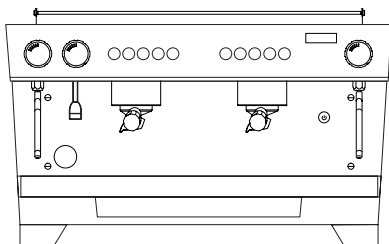
WHITE



BRITISH GREEN



TERRACOTTA BARISTA/
BLACK (back)



Product available for sale
during 2025

Technical Specifications	2 Groups	3 Groups
Boiler capacity	11 L	20 L
Power	3000 W	5000 W
Weight	61 Kg	74 Kg
Dimensions L x W x H	785 x 598 x 484 mm	960 x 598 x 484 mm
Front distance between legs Side distance: 342 mm	644 mm	787 mm

International Homologation



Build yours



www.iberital.com | T. +34 93 632 64 55

@iberital_official

@IberitalOfficial

@iberital

@Iberital

@Iberitalcoffee

@iberital