



BEVERAGE DISPENSE  
SYSTEMS FOR  
**FOODSERVICE  
/CATERING**



At Marco we have over 40 years' experience supplying the global foodservice and catering equipment with coffee and water systems. As the foodservice industry grows and consumer tastes change, our stylish and innovative systems enable businesses to deliver the very best in beverage experience. Our systems are:

- 1** Sleek and stylish aesthetic
- 2** Minimal countertop footprint
- 3** Energy-efficient and easy to use
- 4** Consistent, high quality beverage delivery

## HOT WATER



### The Importance of Hot Water in Foodservice and Catering

A reliable, consistent source of hot water is essential in any foodservice or catering site. From hot beverages to soup, the right hot water system can be used across a variety of functions and can make a significant impact on your business.

Choosing the right hot water system also depends on a number of factors: volume needs, space and water temperature control. Investing in a more energy-efficient system is not only good for the environment, it can also positively impact overall operating costs.

| PRODUCT  | FEATURES/SPECS  | BUY THIS IF...   | GOOD TO KNOW!   |
|--|---|--|---|
| <b>Ecoboiler T5 (110v)/ Ecoboiler T10 (110v)</b><br>1000660US/1000661US<br> | <ul style="list-style-type: none"> <li>Our most popular countertop boilers are reliable, excellent value for money and long-lasting</li> <li>1.3/2.6 GAL immediate water delivery</li> <li>3.6 GAL per hour intermittent use</li> <li>Input Voltage: 110v</li> <li>Output: 1.4kW</li> <li>Dimensions:<br/>Ecoboiler T5 - 20.2 (D) x 8.2 (W) x 15.3 (H) inches<br/>Ecoboiler T10 - 20.2 (D) x 8.2 (W) x 23.2 (H) inches</li> </ul>   | You need a good value, reliable water boiler for any back-of-house foodservice or catering operations, such as canteen, hotels, quick-service restaurant, hospitals etc. | <ul style="list-style-type: none"> <li>45% more energy-efficient than competitors due to smaller water tank and heat-retaining steel</li> <li>Most customers offset initial cost with energy-savings after 3 years</li> </ul>   |
| <b>Ecosmart PB10 HD</b><br>1000678US<br>                                    | <ul style="list-style-type: none"> <li>High volume water boiler with adjustable temperature and taller dispense point.</li> <li>2.6 GAL immediate water delivery</li> <li>7.3 GAL per hour intermittent use</li> <li>Output: 2.8kW</li> <li>Dimensions: 18.2(D) x 8.2(W) x 26.5(H) inches</li> <li>Tap to Tray: 8.4 inches</li> </ul>   | You need a taller system to fit larger cups and you need the ability to adjust the temperature on-site.  | <ul style="list-style-type: none"> <li>You can adjust the temperature easily during service.</li> </ul>   |
| <b>MIX PB3 1000877</b><br><b>MIX PB8 1000878</b><br>                        | <ul style="list-style-type: none"> <li>Dispense three different water temperatures from a single boiler</li> <li>Our most precise, energy-efficient water boiler</li> <li>Small countertop footprint</li> <li>0.8/1.6 GAL immediate water delivery</li> <li>3.6 GAL per hour intermittent use</li> <li>Input Voltage: 110v</li> <li>Output: 1.4kW</li> <li>Dimensions:<br/>MIX PB3 - 17 (D) x 8.2 (W) x 16.5 (H) inches<br/>MIX PB8 - 17 (D) x 8.2 (W) x 23.3 (H) inches</li> </ul> | You need a highly energy-efficient, water boiler with adjustable temperature for different beverages or specialty teas   | <ul style="list-style-type: none"> <li>Up to 70% more energy-efficient than leading competitors</li> <li>Significantly reduce running costs per site</li> <li>Sleek, stylish and space-saving</li> <li>Three different water temperatures to create a range of hot beverages</li> </ul> |

## COFFEE BREWERS



### Serving High-Quality Coffee in your Foodservice location

As higher quality coffee is becoming more widely available, customers now expect the same standards in all foodservice and catering locations.

As it can be difficult to balance quality, volume and speed in a busy foodservice environment, an easy-to-use batch brewer is the ideal choice. Batch brewers allow you to brew delicious coffee and are suitable for both assisted or self-service locations. A good quality coffee urn will also retain heat so your coffee stays fresh and hot.

| PRODUCT   | FEATURES/SPECS  | BUY THIS IF...   | GOOD TO KNOW!  |
|---|---|--|--|
| <b>JET 6 + JET Grind</b><br>1000851US + 1000891                                     | <ul style="list-style-type: none"> <li>The best, most precise batch brewer.</li> <li>Single or Twin option for different service needs</li> <li>1.5 GAL Coffee/Urn</li> <li>Pre-set recipes and batch volumes</li> <li>Slave Grinder eliminates weighing</li> <li>Jet 6 Brewer Dimensions: 16.9 (D) x 11.9 (W) x 33 (H) inches</li> <li>Jet Twin Brewer Dimensions: 18.2 (D) x 24.2 (W) x 35.3 (H) inches</li> <li>Grinder Dimensions: 22.8 (D) x 11.8 (W) x 31.4 (H) inches</li> </ul> | You want a batch brewer that provides complete control and is extremely user-friendly.<br><br>Input your desired recipe and save three batch volumes. Operators then need to follow simple on-screen instructions.<br><br>Use with slave grinder and cut the need to weigh coffee. |  Up to 45% more energy-efficient than leading competitors. |
|  |   |  |  |
| <b>JET Twin + JET Grind</b><br>1000855US + 1000891                                  |   |  |   |
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