

LA-CIMBALI

M200^{HQM}

·HIGH QUALITY MILK·

SMOOTH MILK OPERATOR

**MILK'S NEVER BEEN
THIS EASY.
OR THIS GOOD.**

LaCimbali M200 now comes
with HQM tech,
so baristas get silky results
without the struggle.

Set the in-cup quality bar higher;
no training curve required.



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·HIGH QUALITY MILK·

MILK, MASTERED

Whether it's dairy or plant-based, hot or cold, microfoam or silky cream, with HQM Technology, LaCimbali M200 takes the **complexity out of milk prep**.

Consistency is built in. Cleanliness is automatic. Texture is always on point.

Boost your menu with new recipes that are easy to create and easy to repeat.



WHAT MAKES LACIMBALI HQM TECHNOLOGY DIFFERENT?



**Separate,
always dry**

Thanks to a patented coil system, milk and steam **never meet directly**. That means no added water, just pure, dry foam, hot or cold.



**Tailored
textures**

Stand out with signature drinks. Set your **temperature**. Dial in your **foam level**. Store up to **four programmable recipes**. Whether it's a flat white or iced cappuccino, you're always in control.



**Barista-proof
precision**

Simplify operations while keeping your standards sky-high. Air and steam flow are **managed electronically** for ultra-consistent results, even in high-volume shifts.



**Flexible
setup**

Front or under-counter milk fridge? Both work. Adjustable wand height? Of course.



**Cleaning,
simplified**

The same auto-cleaning logic used in fully automatics — now in a traditional machine. Just **tap and rinse**.

**Get a smarter traditional machine, and make automation part of the routine.
NOW AVAILABLE FOR M200 GT1 TOUCH, 2 AND 3 GROUPS.**

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