



HLF at SigeP 2025: Intelligent technology for every taste

Visitors will also be able to enjoy a small bakery corner in collaboration with Wiesheu.

From 18 to 22 January, HLF will showcase the future of coffee break personalisation at SigeP 2025 in Rimini. Visitors can explore the cutting-edge 1700, 2700, and 5700 models, along with two refrigeration modules, at stand 070-073 in hall B1.

Each HLF machine is designed to create the perfect coffee break, delivering exceptional results, even with recipes using freshly frothed milk and soluble ingredients, without compromising on quality. All HLF machines come standard with telemetry, a system that provides full machine control for both maintenance and user needs, allowing remote software adjustments.

The highlight of the stand will undoubtedly be the **HLF 1700**, which features a fast, responsive touch-screen display with a graphical interface that makes every operation simple and intuitive. In addition, the swap and copy functions allow users to create and edit beverage recipes in moments.

Next to it, visitors will find the **HLF 5700**, a model that combines speed of delivery with the quality of Italian espresso. Ideal for high-volume locations, this machine can brew an Americano in just 7 seconds. External add-on modules allow the HLF 5700 to fit seamlessly into any environment, offering maximum flexibility and the ideal balance between space and performance.

Coffee lovers will also discover the **HLF 2700**, compact and elegantly designed. This machine is a powerhouse of technology and performance packed into a small footprint. Its drip-saving system keeps the brewing chamber clean, while the innovative 10" touchscreen offers an intuitive layout for selecting beverages and performing programming operations.

Versatility, innovation, and flexibility are at the heart of HLF's philosophy. From 18 to 22 January, visitors to SigeP will have the opportunity to discover everything they could ever wish for in a coffee break, thanks to the best technology on the market. The event will take place at stand 070-073 in hall B1.

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