The elegance of Pilot and Faro at Sigep 2025 Barista Attitude is getting ready to present two products with unrivalled design in Rimini.

From 18 to 22 January, **Sigep** is back and Barista Attitude will offer visitors five days dedicated to functionality and ergonomics.

At the stand, visitors will be able to see the **Pilot** in action, a machine designed to guide professionals in an intuitive way towards excellent coffee.

The machine is a top-quality tool that is also user-friendly and educational. Access to the main menu and technical settings is smarter than ever, enabling users to control all functions with just a few simple gestures. The star feature is the pre-infusion, which takes centre stage thanks to **DIP** (**Dual Infusion Process**) technology.

The Pilot differs from other single-boiler machines by allowing the user to set both the wetting and infusion times for a highly personalised extraction. This precision in pre-infusion settings results in superior coffee quality. The wetting time determines how long the water saturates the coffee in the portafilter, while blooming phase.

Equipped with the Barista Attitude no-burn steam wand, the Pilot ensures both safety and ease of use. The Super Dry system and ergonomic wands guarantee impeccable results with milk-based drinks, preserving their taste and quality. In addition, the optional autosteamer is ideal for businesses looking to streamline operations, allowing milk to be frothed automatically and ensuring consistent in-cup quality, even with untrained staff.

Faro, Barista Attitude's exclusive coffee grinder, is designed to deliver excellence in the cup while eliminating human error from the grinding process. Featuring an intelligent weighing system with ±0.1 gram accuracy and a patented self-learning algorithm, Faro turns variables into constants, consistently delivering flawless results. Its innovative coffee distribution system ensures perfect dosage in the portafilter, eliminating the need for additional tools.

Quiet and with ultra-fast filter recognition, Faro saves time, reduces coffee waste and ensures a seamless, intuitive user experience. Its structure and design, created to perfectly complement the Tempesta and Storm machines from Barista Attitude, make it a reliable and stylish ally for baristas who strive for perfection.

With Faro, coffee is always brought to its full potential. Its ventilation system and titanium-coated screwless burrs preserve the coffee's aromas without overheating the beans, delivering results that bring out every nuance of the coffee's character.

Save the dates: from 18 to 22 January at stand 070-073, Hall B1, for a sensory journey that engages all the senses, where technical excellence and design demonstrate the unifying power of espresso tasting.

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