



CIME at HOST Milano 2025: Espresso in Evolution

The brand showcases its flagship models Saturno, Luna and CO-03 Neo, alongside the MI20 and MI40 grinders.

At HOST Milano 2025, **CIME** confirms its presence by bringing to the fair a selection of coffee machines that embody the perfect balance between cutting-edge technology and refined design. From October 17 to 21, at **Hall 20 – Stand E24-E32-H23-H31**, CIME will welcome industry professionals, roasters and coffee enthusiasts to present its latest innovations.

Among the highlights of the stand, **Saturno** stands out as the brand's most advanced model, featuring a futuristic design and a highly technological core. The **multiboiler** system, thermal stability, programmable electronic dosing and a **3.2" touchscreen** display are just some of the features that make this machine a benchmark for professional baristas. Saturno also integrates smart functions such as adaptive auto shut-off, optimized energy management and intelligent technical support.

Alongside Saturno, CIME will also present **Luna**, a versatile and elegant machine designed for ease of use and enhanced barista experience, with features such as a shot timer and cool-touch steam wands.

The stand will also be the ideal stage to discover the expanded **CO-03 NEO** range, now available in a **3-group** version. Made of stainless steel and enhanced with distinctive side LED lights, CO-03 NEO offers a versatile user experience, with an adjustable drip tray in three heights, shot timer and an intuitive interface for machine parameter visualization.

All machines on display will be paired with the new **MI20 and MI40 grinder** range, developed to ensure consistency, precision and ease of use in daily service.

CIME looks forward to welcoming visitors at HOST 2025 to share its vision of professional espresso, built on solid values: innovation, functional design and a genuine passion for coffee.