

LaCimbali Coffee Solutions: Transforming Hotel Breakfast Through Coffee Excellence



The most important drink of the day

Breakfast is often considered the most important meal of the day, and for hotel operators, it is one of the most influential moments in the guest journey.

As the most frequently consumed meal in hotels, it offers a unique opportunity to enhance the overall guest experience. Often forming the final touchpoint of a stay, a memorable breakfast can leave a lasting impression that drives satisfaction, loyalty and brand recall.

The most significant shift, however, is not the growth itself but the benchmark against which guest evaluate the experience. Today, guests are no longer comparing hotel breakfast solely with those offered by competing hotels. Instead, they are measuring them against specialty cafes and highly personalised at-home routines shaped by premium coffee culture, customised beverage choices and increasing awareness of sustainability.

As a result, hotels face mounting pressure to differentiate their breakfast offering and deliver an experience that feels both elevated and relevant to modern consumer preferences.

Coffee as the new benchmark

Coffee has become the proxy for breakfast quality. It is no



longer a supporting element of the experience, but the standard by which it is judged.

From lattes enjoyed leisurely by spa-goers to espressos taken on the go by business travellers, coffee sits at the heart of morning routines across hospitality. Today, it is no longer an optional extra but a defining part of the breakfast offering.

With a significant proportion of out-of-home breakfasts now including a coffee order, hotels are increasingly expected to deliver café-quality beverages as standard. Failure to do so risks guests opting for their coffees outside of the hotel.

Yet the challenge is not simply quality. It is consistency under pressure. Speed, volume and consistency must coexist without compromise yet rarely do.

The rising complexity of expectation

Complicating this further is the diversification of consumer expectation. The rise of speciality coffee culture, alongside the rapid mainstream adoption of drinks such as matcha, has significantly expanded beverage options and preferences.



At the same time, dietary requirements and lifestyle choices have further shaped the landscape, with oat, almond, soy and coconut milks now firmly embedded in mainstream hospitality. Whatever the preference, guests expect choice without compromise.

The operational constraint

Within this changing environment, hotels are required to deliver more variety, more consistently, and often with fewer resources.

High turnover of staff can make it difficult to maintain barista-level expertise across every shift, while peak service periods place additional strain on quality and speed. As a result, many hospitality operators are rethinking how coffee is delivered across their sites. Among those answering these needs is Cimbali Group, a global leader in professional espresso machines having developed a portfolio of solutions under its LaCimbali brand designed to meet these evolving demands.

Rather than a one-size-fits-all approach, its systems are built to align with different operational models, from high-volume automation to flagship traditional espresso preparation and next-generation efficiency-focused



platforms.

Delivering quality coffee at scale

For high-volume hotel environments, particularly during breakfast service, consistency, speed and ease of operation are essential. Guests expect café-quality beverages delivered quickly even at peak times, placing significant pressure on hotel teams to maintain both quality and throughput.

Fully automatic systems are increasingly being adopted to meet this challenge, enabling operators to serve a wide range of drinks without requiring specialist barista input during busy periods.

LaCimbali's Supera system represents a shift in approach to this category, combining automation, modularity and design flexibility to support demanding hospitality environments. Built for high-output service, it manages the entire coffee process – from grinding and dosing through to extraction and milk preparation – ensuring consistency in every cup.

Its modular architecture allows configurations to be tailored to venue size, service style and daily volume, making it suitable for everything from compact breakfast stations to large buffet environments.

Dual milk circuits simultaneously support both dairy and plant-based alternatives, helping hotels meet diverse guest needs while

reducing the risk of cross-contamination. An integrated cleaning system further enhances hygiene and operational efficiency during fast-paced service.

To broaden menu offering, Supera also accommodates soluble ingredients, enabling drinks such as hot chocolate, matcha and other caffeine-free options to be prepared within the same system. This allows hotels to respond to evolving demand without increasing operational complexity or requiring additional equipment.

Ease of use is supported through intuitive touchscreen controls and guided operation, helping reduce training requirements and maintain consistency across shifts. The system can also be configured using LaCimbali's digital tools, allowing operators to tailor setups to their specific service environment.

By combining automation with flexibility, Supera enables hotels to deliver reliable, high-quality coffee service even during the most demanding periods of the day.

Elevating the premium guest experience

While automation plays an increasingly important role in modern hotel operations, many venues continue to place strong value on the theatre and craftsmanship of traditional espresso preparation.

In luxury, boutique, and independent hotels, coffee is not only a



beverage but part of the guest experience itself, increasingly shaped by the rise of specialty coffee culture and the higher expectations this brings in terms of precision, provenance and consistency.

The LaCimbali M200 HQM represents the brand's flagship traditional espresso platform, designed for environments where quality, precision and barista control are essential.

Designed by Valerio Cometti – V12 Design, the M200 HQM combines contemporary Italian design with advanced brewing technology to support a refined coffee experience aligned with the standards of modern specialty coffee preparation in hospitality.

At its core, the M200 is

engineered to give baristas exceptional control over extraction while maintaining consistency during service, a key challenge in delivering specialty coffee within high-volume hotel environments.

Independent boilers and advanced temperature management ensure stability under pressure, while pressure profiling capabilities allow for precise adjustment of espresso recipes to suit different coffee origins, roast profiles and guest preferences.

The result is a machine that supports both technical accuracy and creative expression behind the bar, enabling baristas to focus not only on precision, but also on hospitality and guest engagement.

Beyond its technical performance, the M200 is designed to enhance the guest experience.

Ergonomically positioned controls and features such as the Cold Touch steam wand support ease of use during service, a detail which, in front-of-house environments, helps turn preparation into part of the theatre of hospitality.

In this way, technology does not diminish the role of the barista, but supports it, allowing skill, creativity and service to remain central even as expectations around consistency and quality continue to rise.

In hotel settings, the M200 HQM offers a premium espresso solution that bridges

traditional craftsmanship with the evolving standards of specialty coffee, ensuring every cup reflects both the skill of the barista and the character, origin and quality of the coffee being served.

Flexibility for modern hospitality operations

Alongside exceptional coffee quality, many hotels are increasingly prioritising efficiency, sustainability and operational simplicity.

The LaCimbali M40 has been developed with these needs in mind, offering a new generation of traditional espresso machine that combines professional performance with forward-looking design.

At its core is a thermal



platform that delivers strong temperature stability and reliable steam performance, while significantly reducing energy consumption. This focus on sustainability reflects growing consumer expectations, with 80% of tourists saying that sustainable travel is important to them. Designed with this in mind, the machine uses recyclable materials, reflecting a wider shift towards more responsible hospitality equipment.

Beyond sustainability, the M40 is designed to support consistency and workflow during service.

LaCimbali's Perfect Grinding System (PGS) enables direct communication with compatible grinders, helping maintain consistent extraction

by automatically optimising grind settings. In addition, the Barista Drive System (BDS) supports operators during busy periods by guiding preparation and reducing the risk of error.

The M40 also enhances milk-based beverage preparation through the TurboSteam Milk4 Cold Touch system, allowing operators to programme multiple milk recipes for both dairy and plant-based alternatives. This helps hotels meet evolving guest expectations without adding complexity to service.

Designed for ease of maintenance as well as performance, the M40 features modular components and improved accessibility to support faster servicing and reduced downtime, helping

ensure smooth operation even during peak periods.

Creating a lasting impression

Whether serving high volumes through fully automated systems, delivering premium espresso experiences through flagship machines, or investing in next-generation technologies that enhance efficiency and sustainability, LaCimbali's portfolio enables hotels to tailor coffee solutions to every operational need.

In doing so, it allows operators to respond not only to the operational pressures of modern hospitality, but also to the evolving expectations of today's guests.

Breakfast is no longer just a functional start to the day, but a defining moment in the guest

journey where quality, speed and experience come together. Within this context, coffee plays a central role in shaping perception, influencing satisfaction, and driving loyalty.

As expectations continue to rise hotels must deliver greater variety without compromising consistency or efficiency.

By combining innovation, flexibility and coffee expertise, LaCimbali helps hotels transform breakfast service from an operational challenge into a strategic opportunity. In doing so, they ensure that the most important drink of the day consistently delivers not just quality, but a lasting impression that extends well beyond the stay. ♦

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