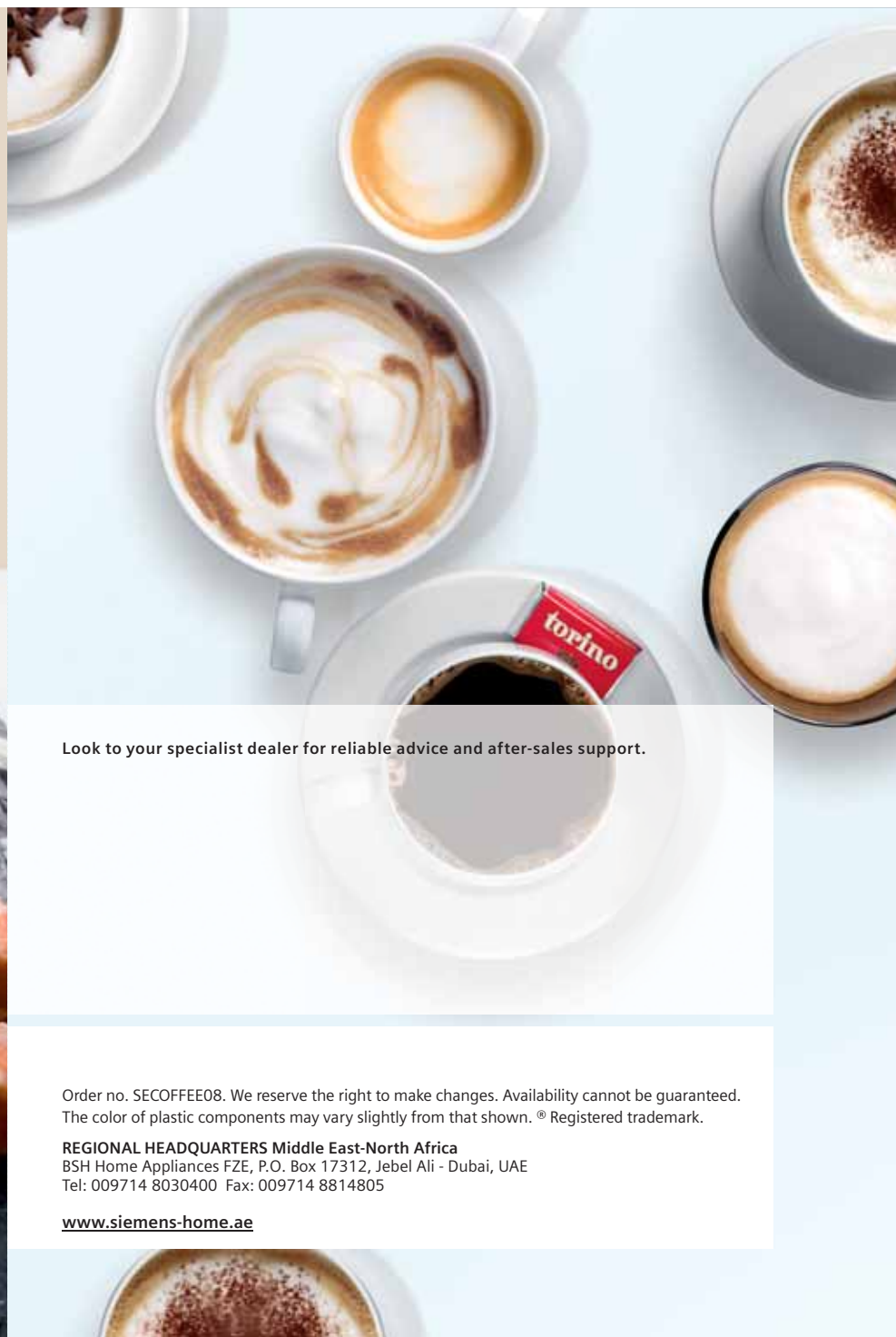


Wild salmon sashimi

A tantalizing espresso and ginger marinade transforms Asian cuisine into an international taste sensation. The recipe and ingredients are presented in the fold-out.



Look to your specialist dealer for reliable advice and after-sales support.

Order no. SECOFFEE08. We reserve the right to make changes. Availability cannot be guaranteed. The color of plastic components may vary slightly from that shown. ® Registered trademark.

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www.siemens-home.ae



The pleasure of coffee from Siemens.

The future moving in.

SIEMENS



Give your coffee the home it deserves.

The world of coffee is rich, varied and altogether rather fascinating. Its taste and aroma have stimulated the imagination for centuries and inspired a wealth of different takes on the coffee experience: café crème, café au lait, espresso – which is your personal favorite? We have developed an entire range of machines to match your passion: beautifully designed and engineered, our appliances produce coffee in a quality equal to your love of the bean. Read through the following pages to discover your model of choice. Best of all, make yourself a coffee first and imagine how much better it will soon be tasting.

Siemens. The future moving in.



aroma whirl system plus

The aroma whirl system plus used in our surpresso espresso/coffee machines ensures maximum pleasure from every coffee. The art of preparation begins with the grinding of the beans. The ground coffee is automatically moistened for a few seconds prior to extraction. This enables it to swell, which allows all of the flavors to emerge. The aroma whirl system plus consequently gives coffee a fuller and more rounded flavor for an unparalleled taste experience.



We couldn't reinvent coffee itself.
Making coffee, on the other hand, ...

Innovations from Siemens. The future moving in.



For incomparable foamed milk: the Milk Whirl System

The innovative Milk Whirl System holds the secret to incomparably finely structured – and hence highly stable – foamed milk, so you can be sure that exclusive specialty coffees such as cappuccino and latte macchiato will always be crowned to perfection. The quality is unbeatable: even the barista at your favorite Italian café will be lost for words!



One touch delight: AutoCappuccino and AutoMacchiato

The AutoCappuccino and AutoMacchiato functions enable you to prepare these two enormously popular specialty coffees simply at the touch of a button. And if you are using the Porsche Design Siemens Nespresso machine, you can easily remove the central part of the drip tray using the handle provided to make space for tall latte macchiato glasses.



Give yourself a break: the calc'n'clean function

Siemens has worked hard on cleaning and appliance care so that you don't have to. The innovative calc'n'clean service program, for example, means that in future you will be able to complete the essential descaling and cleaning processes for the entry level surpresso compact range machines in a single step. Which means an even shorter wait for your next cup of coffee!

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For every aspect
of your passion.





Around the world in 1000 years

Nobody knows precisely when the first cup of coffee was enjoyed. Some say the honor goes to a Persian doctor, who is said to have discovered the beans as a remedy in the 11th century; others insist that a Yemeni sheik began to cultivate the plants from Abyssinia around 1450. Wherever it came from, there seems to be no doubt that coffee made its way into Europe through Italy. Venetian merchants introduced it into the floating city in 1615, and from there it quickly conquered the continent. London, Marseille, Amsterdam, Bremen and Vienna all fell to its charms in no time. Today coffee is the world's second most important commodity. Which should perhaps come as no surprise given its versatility.

All beans are not alike: overview of the most important coffee varieties.

The art of roasting

It is roasting that gives the raw coffee beans their typical color and intense flavor. The outcome of the roasting process depends on temperature and duration: lower roasting temperatures bring delicate flavors to the fore, long roasting times reduce the level of tannins and acids. Each different variety should ideally be roasted separately so that conditions can be selected to make the most of its particular character. Drawing every ounce of pleasure out of every single bean takes both patience and experience.

Arabica

Arabica is the most common variety of coffee. Today numerous different strains are cultivated in warm areas with high rainfall all over the world. The best Arabicas thrive at higher altitudes, where a slow rate of growth enables them to develop a more intense flavor.

Robusta

Robusta is less selective when it comes to climate and produces a much tangier bean. Robusta certainly has its place in fine espresso blends though, as it builds a stable crema, maintains the acid content and boosts the concentration of revitalizing caffeine.

Wild coffee

All Arabica coffees originate from Africa. The rare wild coffee still grows in a few forest regions of Ethiopia. It is not cultivated and is harvested not from manicured fields but from deep in the ancient forest. Genetic studies have identified more than 4,000 subvarieties, which explains why wild coffee tends to taste a little different every time.

Espresso

Espresso is roasted more fiercely than filter coffee and consequently contains less caffeine and acid. The typical brewing process makes espresso even easier on the digestion: the water is pressed through the coffee in just 30 seconds, which leaves little time for any of the acid content to dissolve. Espresso usually consists of a blend of different Arabica coffees and a small measure of Robusta. Leaving out the Robusta altogether produces an even milder cup.

Specialty coffee

Some coffees are selected and prepared to represent the characteristics of a particular growing region. The beans should have been roasted carefully, possibly even by hand, to bring out the best of their flavor and the varieties and region of origin should be indicated on the packaging.

Surpresso espresso/coffee machines.
Your favorite barista is going to miss you.





Milk Whirl System

The innovative Milk Whirl System included in our *surpresso* S70 and S75 models provides the incomparably creamy finishing touch to your specialty coffees. A more stable and finely structured shot of foamed milk you could not hope to find on your cappuccino or latte macchiato even in Sienna, Trieste or Venice. The coffee in your cup, however, is just one part of the experience: the whole look of our strikingly lustrous appliances is irresistible.



Black or white – tempt your senses.

Extract the maximum from every coffee: the aroma whirl system plus.

The aroma whirl system plus includes a special pre-brewing function as well as the dynamic brewing chamber. This function allows the freshly ground coffee beans to swell prior to brewing, which means the various flavors they contain are more easily dissolved. Perfect taste is thus assured no matter if you take your coffee black or white.



Deeply recessed for enhanced clearance: the drip tray.

Thanks to the additional recessed drip tray and adjustable-height coffee dispenser, the *surpresso* S70 and S75 can accommodate specialty coffees small and large. There is even space under the coffee dispenser for tall latte macchiato glasses.



Straightforward and convenient: the dialog display.

The *surpresso* range's user-friendly dialog display enables you to set your preferred language, the time, the water hardness/ filter, the coffee temperature and the machine startup and shutdown times. You can also specify the number and size of cups to be filled.





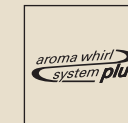
Surpresso compact pure white

A complete coffee bar at just 30 x 50 cm? We're dreaming, you might think, but there's nothing imaginary about the surpresso compact. A real triumph of design, this petite appliance in a high-gloss white finish not only captivates the eye, but also positively bristles with valuable features. Despite its diminutive stature, it includes the aroma whirl system plus for optimal coffee flavor, for example, plus the calc'n'clean combined descaling and cleaning program and the innovative single portion cleaning function, which cleans the pipes after every brew. Perfect coffee at your fingertips – and it's as easy as placing an order with your barista.

A fully-featured super-compact coffee bar in radiant white.

The perfect method for optimal flavor development: aroma whirl system plus

The first key step is grinding, after which the coffee grounds are automatically moistened to release their flavor. Coffee and boiling water are then swirled together in the brewing chamber to create an unparalleled taste experience.

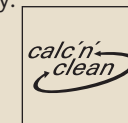


Dedicated to perfect foamed milk: the integral foamer.

The surpresso compact models include an integral foamer dedicated to producing finely structured foamed milk at precisely the right temperature. Combine this with the adjustable-height coffee dispenser and heated cup stand and you have everything you need to assemble the perfect latte macchiato in the blink of an eye. If you prefer a cup of tea or other hot beverage, look no further than the hot water function.

Give yourself a break: bright ideas for operation and cleaning.

The thought of complicated cleaning and descaling chores to come can really take the edge off the sheer joy of a freshly crafted coffee. surpresso compact users need have no such concerns, as the calc'n'clean function takes care of both onerous tasks quickly and easily in a single step. The single portion cleaning function ensures that any water remaining after each brew is rinsed out immediately too, so the pipes are always clean and the water for your coffee is always fresh. The removable water tank can be filled directly from the faucet, so there is no danger of water splashes around the machine, and the entire brew head can be removed easily for cleaning when necessary.





Big on taste, small on space.



ESPRESSO/COFFEE MACHINES	TK 54001 surpresso compact anthracite/silver	TK 52002 surpresso compact pure white piano white NEW
Common features TK 52002, TK 54001	<ul style="list-style-type: none"> ■ Thermo block pump pressure system (approx. 15 bar) ■ High-grade toughened steel conical grinder with bean container (approx. 250 g) ■ Grinding volume and fineness individually adjustable ■ Variable brewing chamber (6-12 g) 	
Rating	1400 Watt	1400 Watt
Fully automatic coffee and espresso preparation at the touch of a button	■	■
aroma whirl system plus brewing technology	■	■
calc'n'clean one-step cleaning and descaling	■	■
Removable brew head	■	■
Innovative single portion cleaning function for optimal taste and hygiene	■	■
Fully automatic rinse program on startup and shutdown	■	■
Removable drip tray and grid	■	■
Separate inlet for second, pre-ground coffee type	■	-
Heated stand to preheat cups	■	■
Removable water tank (approx. 1.8 l)	■	■
Easy-to-read symbol display	■	-
Height-adjustable coffee dispenser	■	■
Foaming and hot water functions	■	■
Standby function	■	■
Integral water filter cartridge to prevent scale buildup	optional	optional
Accessories: measuring spoon for second coffee type, water hardness testing strip, cleaning tablets, descaling tablets	■	-



The real secret to the best coffee.

The Porsche Design breakfast set

There can be no more tasteful start to the day: the Porsche Design breakfast set from Siemens comprises an elegant filter coffee maker and matching toaster and kettle that are carefully coordinated in every stylistic detail. Characteristic features include the illuminated blue LED rings and the artistic bases, which make the appliances appear to float. Advanced innovations from Siemens, such as the highly damped movement of individual components, ensure that the set's performance lives up to its looks. Make the most of the first few hours of the day.



Refined design and technology in every detail.

The Porsche Design filter coffee maker with vacuum insulated jug

The elegant lines and a gloriously tasteful combination of finely brushed aluminum and anthracite-finish plastic make the Porsche Design filter coffee maker from Siemens a real classic.



PORSCHE DESIGN
FILTER COFFEE MAKER WITH VACUUM INSULATED JUG

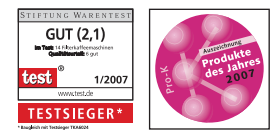
TC 911P2
aluminum/anthracite

- Convenience: the vacuum insulated jug swings out in a carefully damped motion as soon as the coffee has brewed
- Removable water tank for quick and easy filling
- Optimal flavor and coffee temperature thanks to "Half" or "Full" jug setting with integral On/Off switch in blue LED design
- Descaling display and automatic descaling program

Rating	1100 W
High-grade brushed aluminum cladding	■
Manual release button for vacuum insulated jug	■
Vacuum insulated jug capacity	8 big/12 small cups
Hinged vacuum insulated jug lid with push-button opening	■
Removable non-drip swing-out filter 1x4, suitable for use with optional reusable filter	■
Water tank with ergonomic handle and removable water filter cover	■
Clear prism-effect water level indicator	■
Three-level strength selector (mild – normal – strong) illuminated with blue LEDs	■
Intensive brewing method and aroma coil for best possible flavor	■
Auto-off: automatic standby function immediately after brewing	■
Zero electricity consumption when mains switch off	■
Robust food-grade stainless steel element for long life and no flavor contamination	■
Power cord retainer	■



Good taste: it's not just about the flavor.



EXECUTIVE EDITION FILTER COFFEE MAKERS	TC 66201 black/brushed stainless steel	TC 60203 black/dark gray	TC 60101 white/dark gray
<p>Ask your specialist retailer for details of additional features and color options in the executive edition range.</p> <p>Common features</p> <ul style="list-style-type: none"> ■Combination of matt and gloss surfaces ■Coffee jug with brew-through lid and non-drip spout ■Non-drip mechanism ■Illuminated On/Off switch ■All removable components are dishwasher-proof ■Practical power cord compartment ■Coffee jug suitable for one-handed operation ■Intensive 	<p>brewing method and aroma coil for best possible flavor</p> <ul style="list-style-type: none"> ■Removable translucent water tank for direct filling with clear water level indicator, integral handle and removable cover for straightforward cleaning ■Compact design with controls at front ■Swing-out filter compartment for easy operation ■Removable filter with integral handle (1 x 4) for drip-free filter disposal 		
Rating	1100 W max.	1100 W max.	1100 W max.
New high-grade design panel	brushed stainless steel	dark gray plastic	dark gray plastic
Capacity in liters	1,25 l	1,25 l	1,25 l
Large cups/small cups	10/15	10/15	10/15
Flavor protection glass jug	■	■	■
Coffee jug with ergonomic soft handle	■	■	■
Coffee jug with fill level indicator	■	■	■
Two-level strength selector for optimal coffee flavor	■	■	■
Hotplate	■	■	■

Aztec coffee

Ingredients for two people: 50 g semi-sweet chocolate, 1 tsp ground cinnamon, 4 – 6 whole star anise, 1 tbs pink peppercorns, 2 long espressos, foamed milk to taste. Preparation: Finely chop the semi-sweet chocolate and place it in a glass with the cinnamon, star anise and pink peppercorns. Add the long espresso and stir. Top with the foamed milk and sprinkle with cinnamon, star anise and red peppercorns.



All the world loves coffee.

The perfect shot of coffee.

It is a long way from the coffee plantation to our hot, dark beverage in a cup. No matter whether you prefer caffè latte, cappuccino or a traditional espresso, however, you can be sure of perfect preparation every time with the espresso/ coffee machines from Siemens. And by the way, did you know that in some parts of Italy cappuccino is strictly a breakfast beverage? Once the clock strikes 11 AM it's espresso all the way. Unsuspecting tourists beware – just about every country seems to have its own little coffee secret.

Russian coffee.

Ingredients for two people: 8 cl Vodka, 2 tsp brown sugar, 2 espressos, grated peel of half an unwaxed lemon, foamed milk to taste, lemon zest to garnish. Preparation: Warm the vodka, add the brown sugar and dissolve and then pour into glasses. Top up with espresso and stir in the lemon peel. Add foamed milk to taste and garnish with lemon zest.



Moroccan coffee.

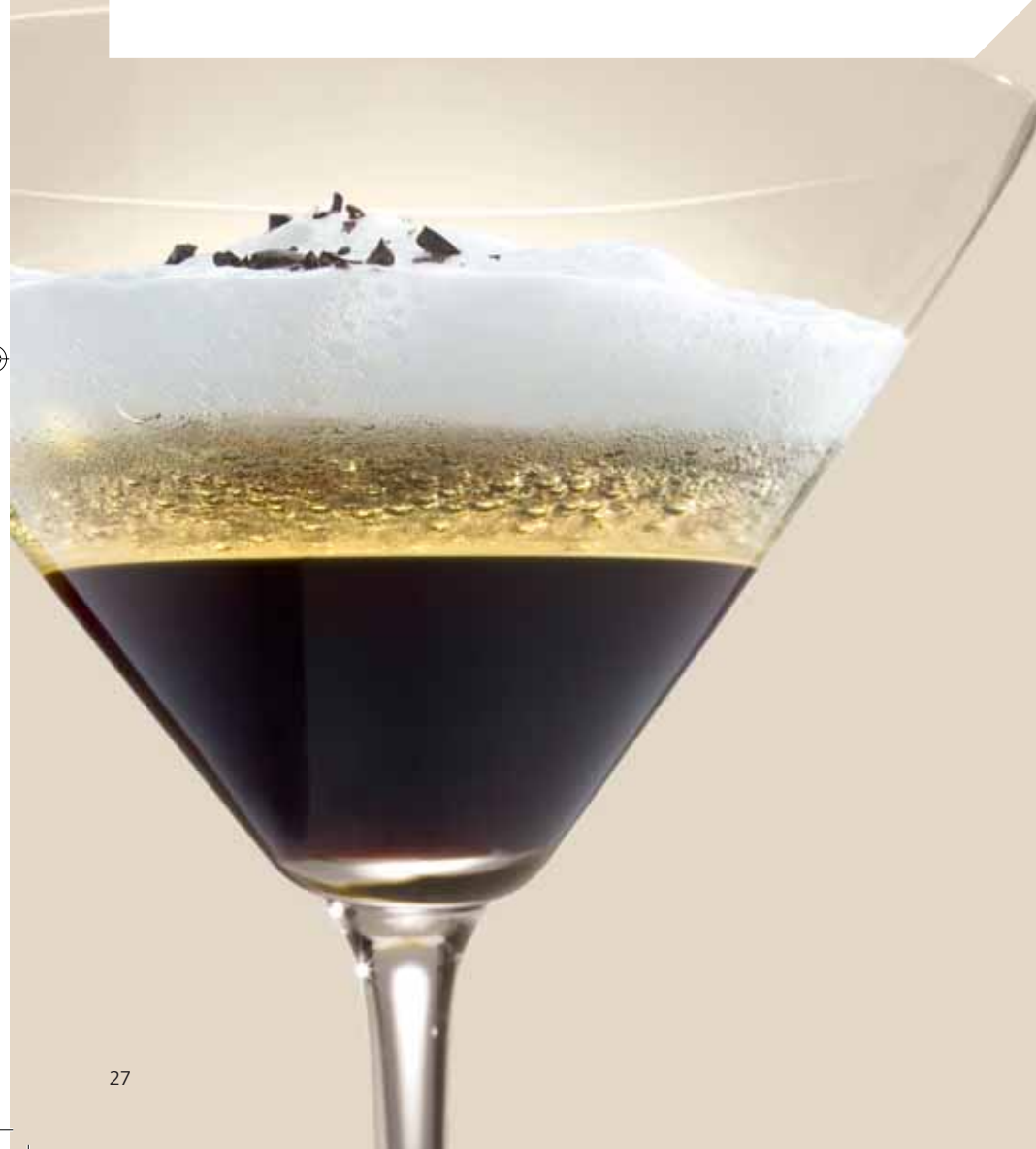
Ingredients for two people: 2 espressos, 2 tsp brown sugar, 200 ml cold peppermint tea, ice cubes, mint. Preparation: Pour the espressos into glasses and stir in the brown sugar. Add the ice cubes and fill up the glasses with cold mint tea. Garnish with mint leaves.



Brown orchid

Ingredients for two to three cocktails: 2 espressos, 10 cl Champagne, 4 cl orange liqueur, white of two eggs, juice of half an orange, some lemon juice.

Preparation: Pour the espressos into Martini glasses. Place the Champagne, orange liqueur, egg white, orange juice and lemon juice and two ice cubes in a cocktail shaker and shake thoroughly. Pour the mixture carefully onto the espresso in the Martini glasses so that two layers form.



More than just the finest espresso.

Frozen cappuccino soufflé.

An ice-cold temptation for three to four people. All you need is espresso, sugar, cream, eggs, orange liqueur, cocoa powder, baking parchment and a freezer compartment. You can find the full recipe inside the fold-out at the back of this brochure.



Espresso cantuccini.

A great accompaniment to a tiny, concentrated espresso, these home-baked crispy cantuccini with espresso beans are well worth a try. Full instructions may be found inside the fold-out at the back of this brochure.



An eye-catching touch for your cappuccino.

Apply a band of foamed milk onto the crema using a spoon. Next, apply a line of chocolate sauce above and below the foamed milk and another line through the middle of the foamed milk. Finally, take a wooden cocktail stick and drag it carefully up and down through the sauce and foam to create the pattern.



More coffee-based treats.

Saddle of venison with coffee crunches.

Extraordinarily delicious: a tender saddle of venison combined with the tangy, herby notes of coffee beans. Squash, rosemary, cranberries and a sprinkling of herbs make an ideal accompaniment. Curious? The full recipe is inside the fold-out on the right.



Coffee and chocolate pudding.

This coffee and chocolate pudding is best eaten fresh and warm from the oven, when the still molten coffee and chocolate center oozes out onto the plate as soon as you dig in. Grapefruit granita goes wonderfully well on the side: exotic and refreshing in equal measure. You will find the recipe inside the fold-out on the right.



Saddle of venison with coffee crunches.

For two to three people: 1 small Hokkaido squash, 2 sprigs of rosemary, sea salt, grated nutmeg, olive oil, 300 g cranberries, 60 g sugar, 50 g coffee beans, 1 tbs vegetable oil, 1 boneless saddle of venison (approx. 400 g), 20 g butter, 100 ml game stock (glass), ground pepper.

Preparation: Cut the squash in half and remove the seeds. Cut the flesh into wedges and place on a sheet of aluminum foil. Place the rosemary on top, drizzle with olive oil and season with sea salt and nutmeg. Fold the aluminum foil over and roll the edges to create a parcel and place in a preheated oven for about 45 minutes. Meanwhile place the cranberries and sugar in a food processor and stir for about 30 minutes using the dough hook. Roast the coffee beans in a pan for about one minute, remove them and then crush them coarsely. Heat the oil in a pan and then fry the saddle of venison for about 5 minutes on all sides. Remove the meat from the pan, wrap in aluminum foil and allow to rest. Heat half the butter in the pan, add some rosemary and then fry the saddle of venison again for about 1 minute on all sides. Remove and roll in the coffee crunches. Deglaze the pan with the game stock, add the remaining butter and whisk to a light consistency. Carve the venison into slices and season with salt and pepper. Serve with the squash wedges, cranberries and game jus.



Wild salmon sashimi in espresso and ginger marinade with radish salad and tangy sprouts

For two people: 1 small piece of ginger, half a stalk of lemon grass, 1 espresso, 1 tsp wasabi, juice of one lemon, 200 g salmon fillet, 100 g radish, 50 g alfalfa sprouts, light soy sauce, backing parchment

Preparation: Finely slice the ginger and lemon grass. Stir together the espresso, wasabi, some lemon juice and the sliced ginger and lemon grass. Pour the marinade over the salmon and marinate for about an hour, spooning the mixture over the fish again from time to time. Wash and peel the radish and then cut into fine strips using a Julienne knife. Cover the prepared radish with a damp cloth and set to one side. Remove the salmon from the marinade, rinse lightly and pat dry. Heat a pan to a high temperature. Cut a piece of backing parchment to the size of the salmon, place the paper in the pan and then lay the salmon on the paper and carefully toast for about 30 seconds on each side. Remove the fish and allow to rest for 10 minutes. Season the radish to taste with the remaining lemon juice and the soy sauce. Using a sharp knife divide the salmon into eight slices and arrange on a serving platter. Arrange the radish salad and alfalfa sprouts on the plates. Excellent served with light soy sauce and wasabi.



Coffee and chocolate pudding.

For two to three people: 90 g sugar plus sugar for the baking dishes, 2 medium size pink grapefruit, juice of one lemon, 45 g butter, 45 g bitter chocolate, 1 egg, 25 g bread flour.

Preparation: Place 50 g sugar in 50 ml water and bring to the boil. Cut away the grapefruit peel to expose the flesh then separate the flesh from the skin and mix with the sugar syrup and lemon juice. Pour into a low container and freeze for two to three hours stirring occasionally. As soon as the mixture has frozen, rake repeatedly with a fork to scrape off crystals. Melt the butter and chocolate together in a hot bain-marie and stir until smooth. Briefly beat the egg and the remaining sugar together in the hot bain-marie, remove from the heat and beat to a creamy consistency. Fold the chocolate mixture into the egg mixture and then fold in the flour. Butter the baking dishes and sprinkle with sugar. Add the mixture to the baking dishes and bake for 11 to 12 minutes on the middle shelf in a preheated fan oven at 200 °C. Remove, loosen the edges and carefully turn out. The center should still be liquid.



Frozen cappuccino soufflé.

For three or four frozen soufflés: 250 g sugar, 300 g whipping cream, 4 egg yolks, 2 cl orange liqueur, 1 espresso, half a tsp cocoa powder, 3 or 4 baking dishes, baking parchment.

Preparation: Line the dishes with the parchment so that it protrudes about 3 cm beyond the edge of the dish. Dissolve 50 g sugar in 50 ml water and reduce to one third its original volume. Whip the cream and stand in a cool place. Beat the yolks together with the remaining sugar and the orange liqueur in a hot bain-marie, remove from the heat and continue beating to achieve a white mixture with a stiff, creamy consistency. Stir in the sugar syrup. Place one third of the mixture in a separate bowl, stir in the espresso and cocoa powder and carefully fold in one third of the whipped cream. Fold the rest of the whipped cream into the other two thirds of the beaten mixture. Fill the espresso mixture into the dishes and top with the pale mixture. Leave in the freezer compartment for at least 3 hours, then remove baking parchment and dust with cocoa powder.



Espresso cantuccini

For approx. 25 pieces: 25 g butter, 175 g sugar, 250 g flour, 2 eggs, 1 tsp baking powder, seeds of one vanilla pod, one pinch each of cinnamon, nutmeg and cardamom, grated peel of one unwaxed orange, a pinch of salt, 20 g espresso beans

Preparation: Place the butter, sugar, flour, eggs, baking powder and spices in a bowl and mix to create a smooth dough. Fold in the espresso beans. Shape the dough on a work surface to form a roll approx. 30 cm in length. Stir the yolks together with 1 tsp water, brush the mixture over the dough and then set aside for 30 minutes. Bake at 180 °C on the middle shelf of a preheated oven for about 30 minutes or until golden. Remove from the oven and allow to stand for 5 minutes. Cut into 1 cm slices, arrange on a baking sheet and bake for a further 10 to 15 minutes. Keeps very well in a cake tin.