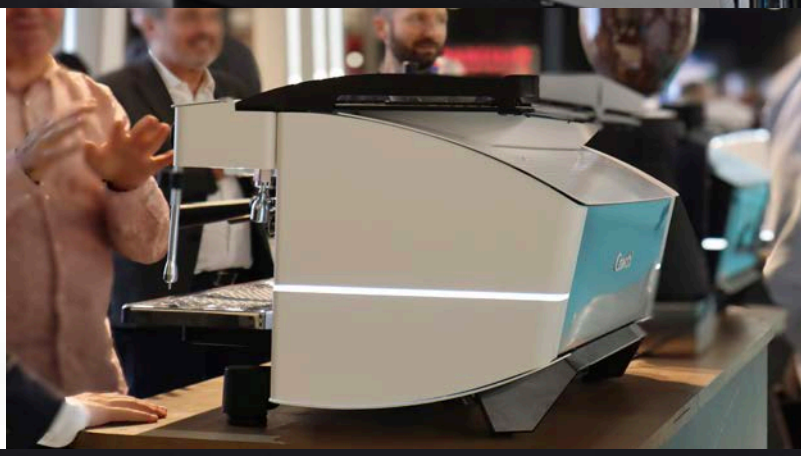
ESTD 1956
Conti
MONACO

NEX

ELEGANCE IN
EVOLUTION



Nestled quietly within the heart of Monaco is our small, but perfectly formed factory, hand-crafting espresso machines since 1956. We combine a genuine passion for innovation and coffee excellence, with exceptional quality and reliability to produce the finest machines for any circumstance or environment.

www.conti-espresso.com

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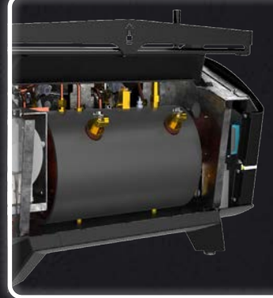
The NG•X; extreme performance, exquisite design, exceptional intuition.

A powerful stance and sharp aesthetic design exhibit the intentions of the NG•X; to define a new category of high-performance machine within the CONTI portfolio. The NG•X is the perfect balance between high performance and polished ergonomics, offering the barista full control over coffee quality whilst being the epitome of accessibility, usability & efficiency. Every component has been revised and refined to ensure that the NG•X surpasses expectations and continues to offer unrivalled build quality and reliability.

STRIKING DESIGN
The NG-X has been sculpted to catch the eye from every aspect. Subtle crown silhouettes are balanced with striking hand crafted angular bodywork. A study in refinement; its style has been considered equal to efficiency, with relocated and centralised supply pipework and machine drainage as an example of the latter.



RESPONSIBILITY
As part of our environmental study, we have insulated and optimised boiler sizes to help significantly reduce energy consumption, whilst our factory has embraced new boiler build technologies such as INDUCTION welding and ultrasonic conditioning baths to further reduce our footprint.

INTERFACE
A 3.5” TFT High Resolution colour touch display allows the barista and technician to quickly navigate the machines menu. It offers relevant real time shot information to enable greater shot consistency and overall drink quality. Additional features include shot data history, auto on/off, water filter and service interval management investing in you and your machine’s future.

NEW ARCHITECTURE
Striking Design; modular layout and construction are the foundation of every machine, fortifying aftercare and ease of preventative maintenance whilst improving production efficiency at factory level. Careful consideration has been given to every internal component and its location within the machine, separating electronics and hydraulics to give faster access and reliability.

www.conti-espresso.com
export@conti-espresso.com
@conti.monaco
www.youtube.com/@contimonaco

CONTI MONACO
Email : export@conti-espresso.com
Tel : +377 93 10 43 40
1 Avenue Albert II - B.P 199 - MC 98007
Monaco Cedex

ADDITIONAL FEATURES

PERFORMANCE NEW GROUP HEAD Design offers improved thermal efficiency, working in harmony with our proprietary FLOW CONTROL system and PID heating.

ERGONOMICS Lateral mounted infinite position steam actuators, with ‘Quick Purge’ function, allow precise control of steam flow rate to help texture all types of milk to perfection.

INTUITIVE INFUSION Designed to increase extraction consistency by reducing coffee distribution or tamping variables.

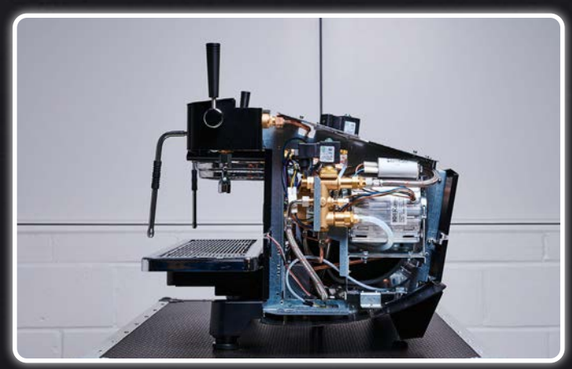
SHOT TIMERS To precisely monitor each individual extraction, for perfect consistency and quality.

AUTO ON/OFF To ensure machine is ready when you need whilst offering reduced energy consumption when you don’t.

AUTOMATED STEP BY STEP CLEANING Promotes great hygiene and tastier coffee, simplifying the daily task, with on screen prompts and guidance.

OPTIONS :

- **Power Steam:** 8 custom recipes with built-in purge
- **IMS Baskets & Shower Plates:** Unlock full coffee flavor
- **Silicone Gasket:** Finetune daily operations
- **Cool Touch:** Easy cleaning and barista comfort
- **Cup Warmer Grid:** Store cups protecting your machine



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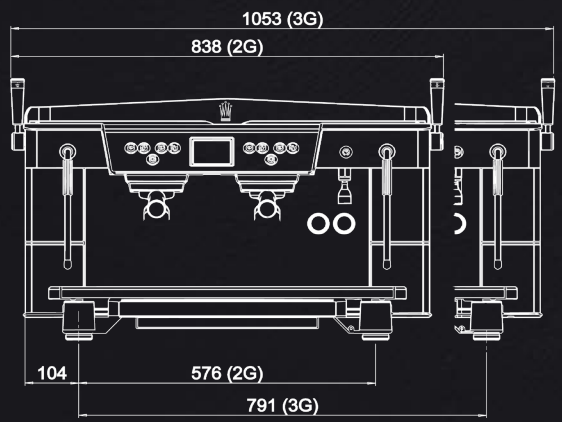
TURN HEADS AND GET NOTICED-
The NEW GENERATION machines are a statement piece, designed to sit proudly at the front of any bar.
Thoughtful curves, strategic panel placement, and feature LEDs are sure to turn heads and spark conversations.

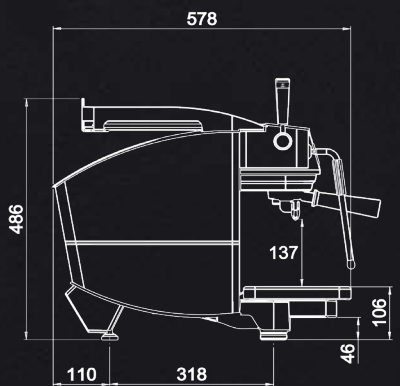
SPECIFICATIONS

Model	2Group	3Group
Dimensions (mm)	486 x 838 x 578	486 x 1053 x 578
Weight (KG)	74	90
Boiler Size (L)	12	18
Element Size (W)	3500/4200*	6000
Total Power (W)	3900/4600*	6400
Voltage (V)	220-230/380-400*	380-400
Colour Options	☐ ■	☐ ■

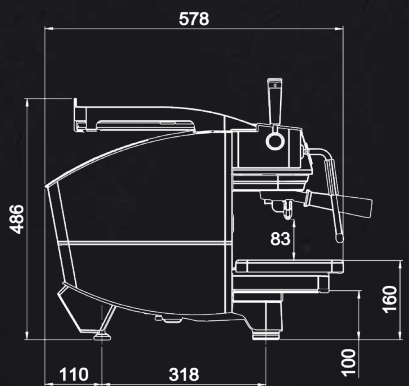
*This option is available upon request.

DIMENSIONS





Tall Cup



Low Cup

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