

Found the right one?



HALLO.



Simply the best.

*Rule number one:
Make coffee for ambitious customers.*

When the nuanced aromas from a freshly brewed cup of Naber coffee tickles your senses, when you taste the more than 100 years of coffee roasting tradition with the first sip, and pure enjoyment seems to stop time for a moment, and when your customers are convinced and enthusiastic, then you will think:

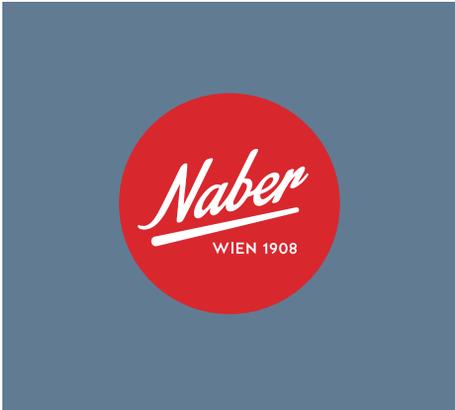
Naber HALLO.
WIEN 1908

For enthusiasts only.

*Rule number two:
Make coffee with true devotion and passion.*

More than a 100 years ago, the entrepreneur Georg Naber started his first coffee business in the Viennese district of Josefstadt, unleashing a passion, the same with which we roast our Viennese coffee blends to this day.

Our name stands for craftsmanship, quality and perfection. A cup of Naber coffee is a little piece of art consisting of nuanced aromas. Connoisseurs notice the difference within the first cup they drink and sophisticated coffee lovers can

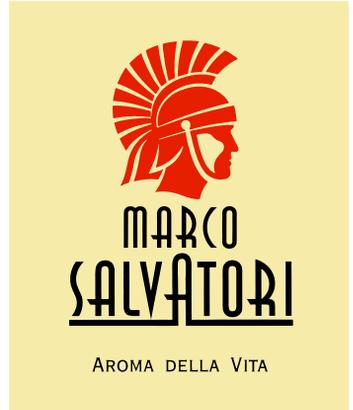


taste our enthusiasm for great coffee. Therefore, we carefully select customers who want to share their passion with us. Our strict tradition to produce only extraordinary coffee has led to our youngest product line: Marco Salvatori. This blend complements our traditional Viennese assortment with an elegant Italian interpretation of the typical espresso. Our high quality standards and the absolute commitment to exclusively deliver

premium coffee blends to our – mainly long-term – customers can be easily explained with the following statement: We never stop improving.



Coffee-connoisseur :
Naber CEO
Marco Salvatori





Patient:

20-25

seconds. That is how long it should take for a perfect cup of espresso to drip out of the machine.

Higher density:

In our more than 60 year-old drum roaster the raw coffee loses up to 19% of its original weight. The coffee develops a deep taste and body.

Relaxed:

23 minutes

At low roasting temperatures. That is how long it takes for our fine blends to obtain their aromatic maturity. Pleasure takes time.

Diligent:

Artisanry

... is our credo for coffee making. In our roasting manufactory you can see, smell and feel how coffee is processed manually from the raw bean to the exquisitely roasted end product.

With a worldly taste.

*Rule number three:
Only make coffee that tastes extraordinary.*



The Viennese varieties: Our elegant aromatic blends match perfectly with the numerous varieties of coffee preparation methods in Austria. We do not only produce coffee in different price and quality categories, we also offer several taste and character varieties for the highest expectations. That is coffee from Vienna. With a distinguished taste.



The Italian varieties: This is espresso in its finest interpretation – the varieties of our **Marco Salvatori** line promise pure Italian coffee tradition of the highest quality. An elegant signature product for your guests with the highest expectations.

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Coffee for enthusiasts.

*Rule number four:
Indulge your customers with time and dedication.*



Good coffee leads to good relationships, specifically by gaining frequent and loyal customers.

The secret formula for the decade-long satisfaction of our customers is simple: **time + dedication.**

Coffee blends produced in the Naber manufactory are delivered personally, no matter the size of your order. Additionally, our trained staff will use the occasion to take a look at your coffee machine, adjust the coffee grinder and ensure that after every fresh cup of coffee you will hear:

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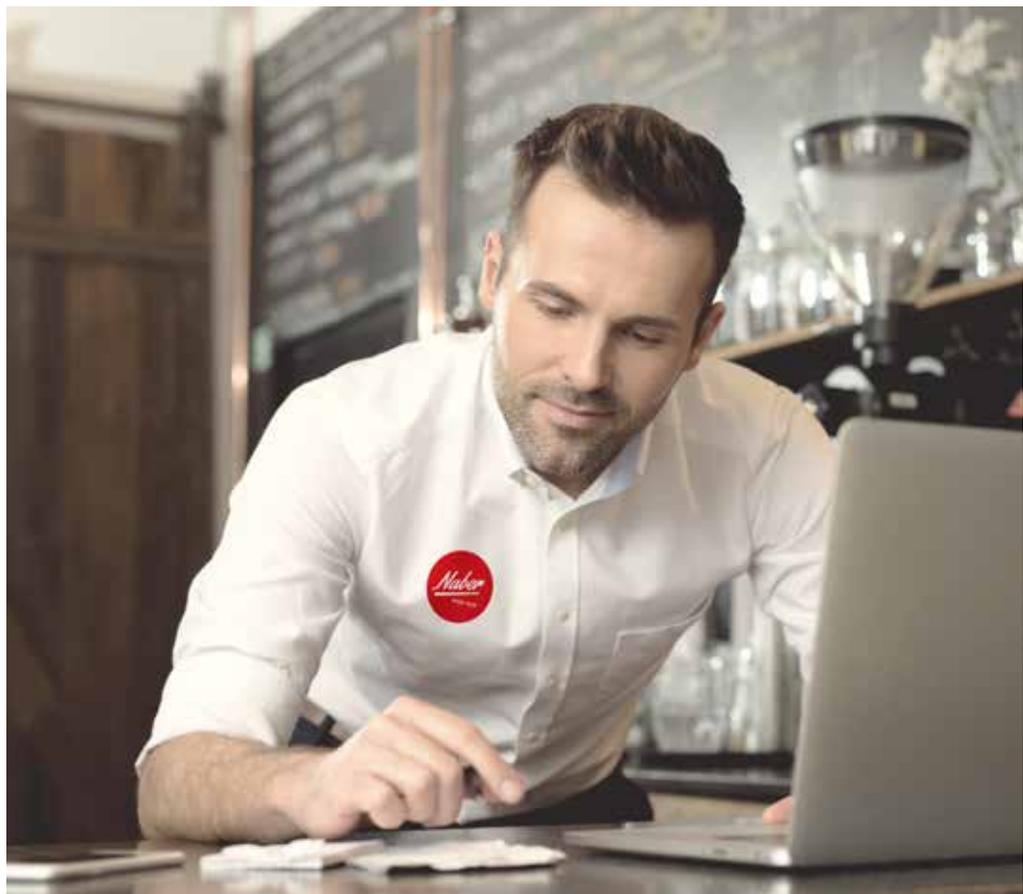
Experience pays off

*The most important rule:
There are priceless things you won't find on our invoices.*

Our, and more importantly, the demands of our customers are a real challenge to fulfill no matter if they concern coffee houses, restaurants or hotels.

That is why we offer our 100 years of coffee expertise to our customers: from personal delivery, selection and maintenance of the coffee machines up to the unparalleled preparation of the coffee which will impress your guests.

And since our personal support – craftsmanship, enthusiasm and experience – is priceless, you will never find this service on our bills.



naberkaffee.com

Take your chance on a
new beginning.

DONE BY @ID.COM



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Naber Kaffee Manufaktur GmbH
Autokaderstraße 104, 1210 Vienna, Austria
+43 (1) 278 34 03 | office@naberkaffee.com | naberkaffee.com