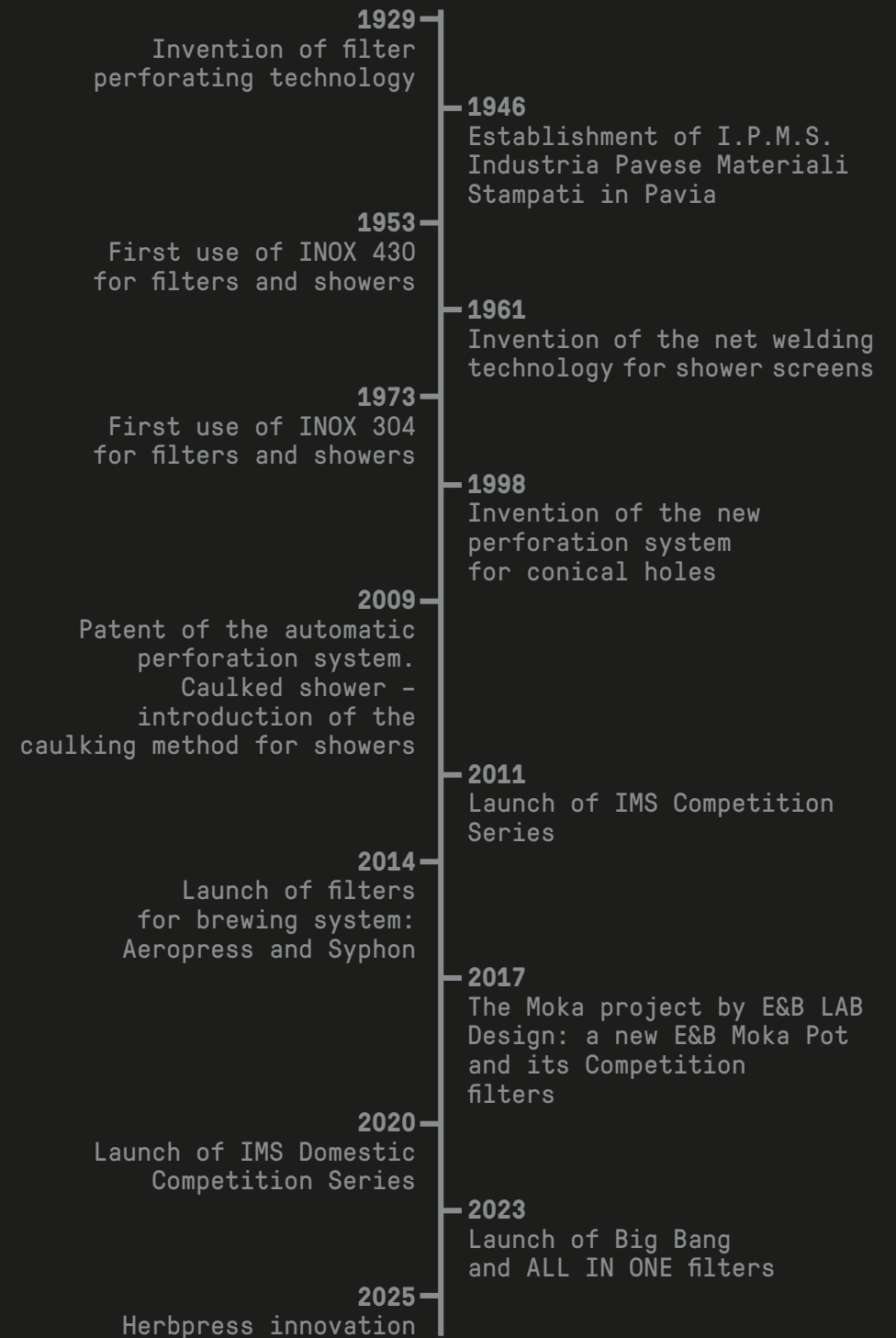




MS

COMPETITION
SERIES

MADE IN ITALY



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FILTER BASKET

The IMS competition filter was invented in 2011 in collaboration with a major manufacturer of espresso coffee machines, in preparation for machine certification as a sponsor of the World Barista Championship.

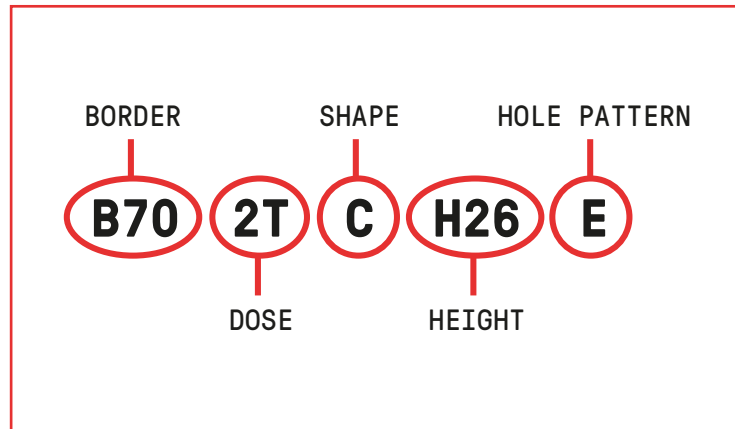
The requirement was to present a group of filters with homogeneous holes diameters and to study a type of perforation that constantly extracts espresso coffee with the parameters established by the WCE. And that was when the concept of a Competition Filter started to develop.

IMS contributed with its technological experience in studying the filtering profiles and, in collaboration with champion baristas, international companies and quality coffee roasters, identified a standard that satisfied even the most demanding of palates. After the first positive results, IMS improved the product even further with new adjustments. Beyond taste, IMS dedicated a lot of attention to facilitate the use and constant performance, studying solutions to help maintain the same filtering profile, cleanliness and hygiene even during intensive use. The filter is the heart of espresso coffee extraction and with IMS the best performance is always guaranteed.

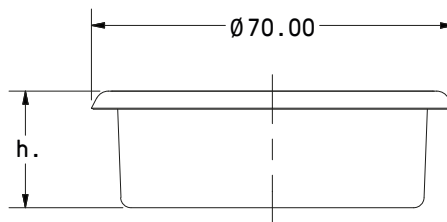


FILTER CODE

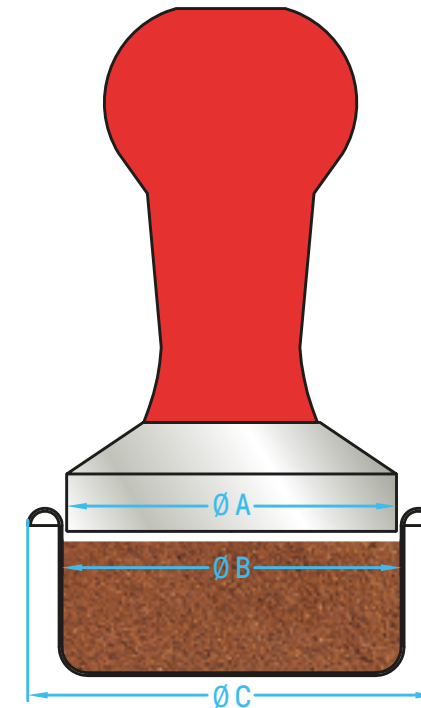
The descriptive product code of IMS competition filters tells you about some of the characteristics of the filter:



BORDER
B70 2TCH26E



The border of the filter matches the portafilter and its dimensions indicate its compatibility with the coffee machine.



- Ø A TAMPER DIAMETER
- Ø B INTERNAL DIAMETER OF THE FILTER BODY
- Ø C BORDER DIAMETER

The internal diameter of the filter body determines its compatibility with the tamper.

For tamper 58 / 58.4

B70 (BORDER Ø 70 mm) E61 & compatible groups like FAEMA, VIBIEMME, WEGA, BEZZERA, BFC, BIANCHI, BRASILIA, D.I.D. L'ORCHESTRALE, ECM, EXPOBAR, FIORENTATO, GRIMAC, IBERITAL, LA NUOVA ERA, LA SCALA, QUALITY ESPRESSO, ROCKET, ROYAL FIRST, SAN REMO, SV - SAB, VFA. MARZOCCO, SYNESSO, SLAYER, KEES VAN DER WESTEN, NUOVA SIMONELLI, VICTORIA ARDUINO, MAVAM, QUICK MILL, PROFITEC, BREVILLE (The Oracle), BELLEZZA, LELIT, FLAIR ESPRESSO (58), RANCILIO

B68 (BORDER Ø 68 mm) LA CIMBALI, GAGGIA, CARIMALI.

The body of B68 filters is the same as B70 filters but with a border that is 2 mm narrower for a better fit in portafilters of the quoted brands.

For tamper 57

B64 (BORDER Ø 64 mm) LELIT (Anita, Diana, Anna).

For tamper 54 / 54.4

B66 (BORDER Ø 66 mm) DALLA CORTE, SAN MARCO, IZZO LEVER, LA SAN MARCO LEVER

For tamper 53

B65 (BORDER Ø 65 mm) LA SPAZIALE, WEGA E ASTORIA WITH SMALL GROUP, 9 BARISTA, ARAM.

For tamper 53 / 53.4

B62.5 (BORDER Ø 62.5 mm) BREVILLE/SAGE, SOLIS.

For tamper 51

B60 (BORDER Ø 60 mm) LA PAVONI POST MILLENNIUM, LELIT (Kate).

For tamper 51

DL (BORDER Ø 60.5 mm) DE LONGHI, SMEG.

For tamper 49

B58 (BORDER Ø 58 mm) LA PAVONI PRE MILLENNIUM, OLYMPIA EXPRESS MINA.

Filter models are conventionally classified according to the diameter of the tamper used.

B70 ^{DOSE} **2T** **CH26E**

By convention, a filter can be of type **1T** ("T" for "Tazza", the Italian word for cup) for a single dose of coffee, or of type **2T**, two cups, for a double or triple dose. Typically, the filters for 1 cup are narrower to reduce the capacity of the filter.

1T



2T



B702T ^{SHAPE} **C** **H26E**

The addition of another letter in the code determines the difference between filters as follows:

C - For cylindrical filters with a Convex bottom

F - for cylindrical filters with a Flat bottom

C

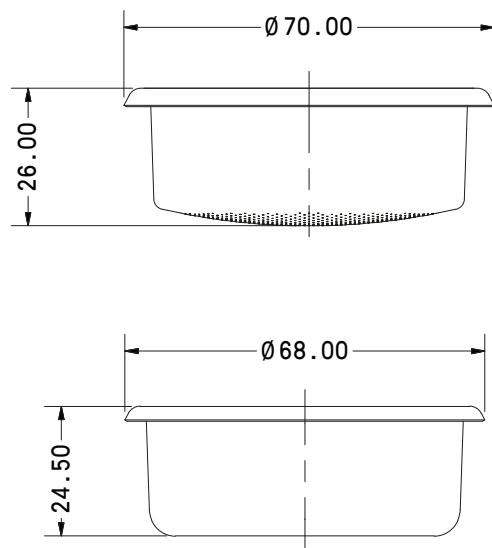


F



HEIGHT B702TC H26 E

The height of the filter, together with its shape and its diameter determine its capacity.

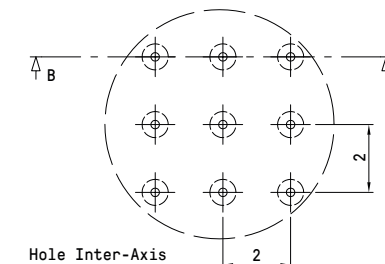


An approximate weight of ground coffee in grams is associated with each code in the catalogue. The actual capacity of a filter depends on many factors such as the coffee grind or the space that is left between the coffee puck and the showerhead screen.

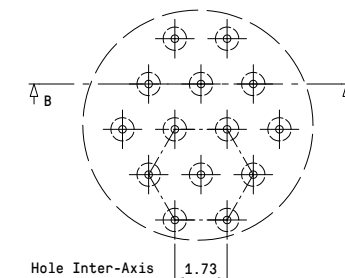
HOLE PATTERN B702TCH26 E

For optimal distribution of holes in the bottom of the filter, IMS uses three hole-boring patterns:

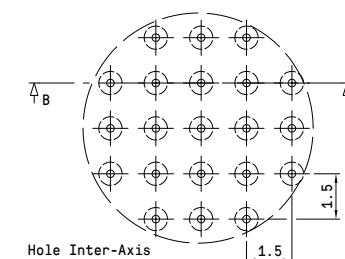
N: distance between holes of 2.00 mm
distributed in a rectangular pattern
Maximum number of holes: 481
Within a maximum Ø of 49 mm



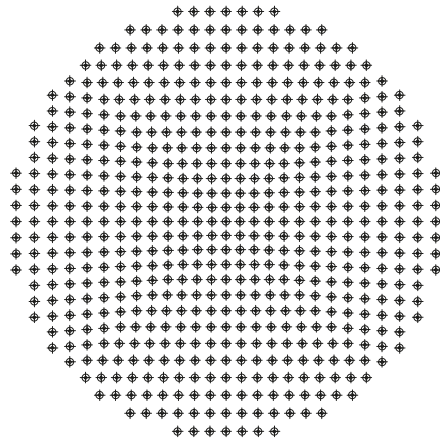
E: distance between holes of 1,73 mm
distributed in a hexagonal pattern
Maximum number of holes: 715
Within a maximum Ø of 49 mm



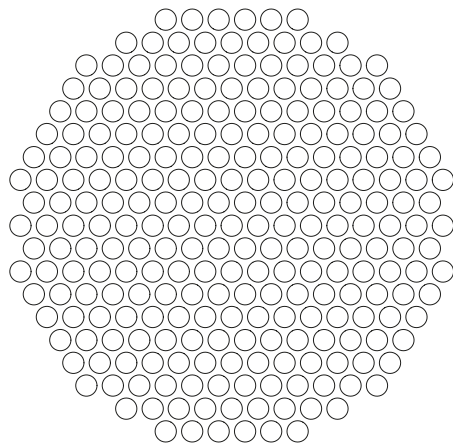
M: distance between holes of 1,50 mm
distributed in a rectangular pattern
Maximum number of holes: 641
Within a maximum Ø of 44 mm



BB - BIG BANG: incremental distance between holes from 1,5 mm in the center to increase till the edge.
Maximum number of holes: 585
Within a maximum Ø of 49 mm

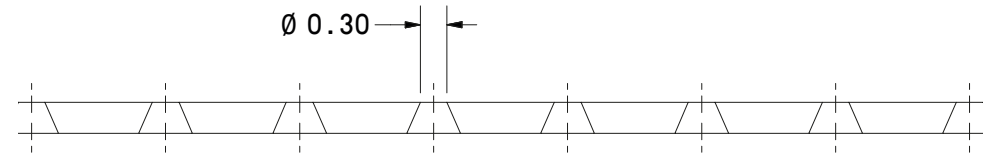


ALL-IN-ONE: 253 holes of 2.4 mm diameter in combination with a photo-etched membrane of 150-micron filtering power.
Maximum diameter of the hole area: Ø 52 mm



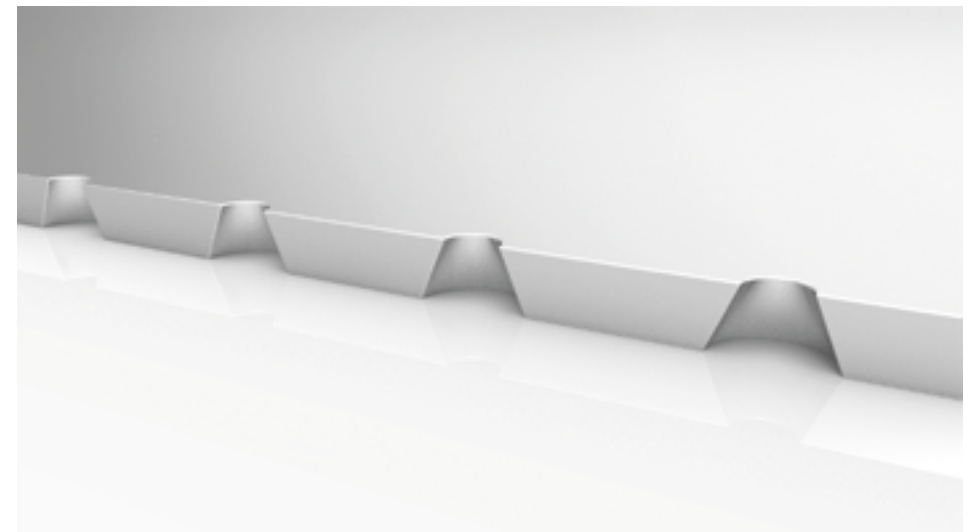
DIAMETER OF HOLES 0.30 mm

Such diameter enables the right equilibrium between blocking off substances that must not pass through to the cup thus extracting the full bodied and creamy espresso coffee with its aromatic overtones.



SHAPE OF THE HOLE: CIRCULAR WITH A CONICAL CROSS SECTION

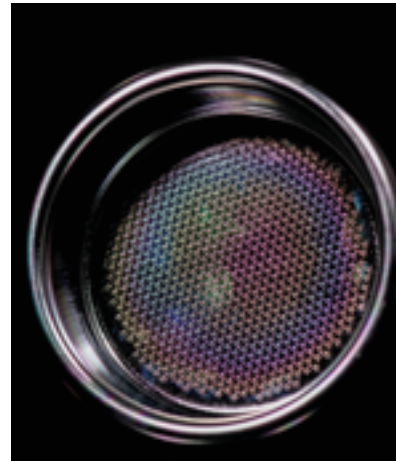
The inner surface of IMS perforations are polished and they have no corners or burrs. These unique features allow the coffee to slip out without obstruction. The number of holes and their distribution varies from model to model in relation to the shape and the height of the filter.



NANOTECH B702TFH26 NT

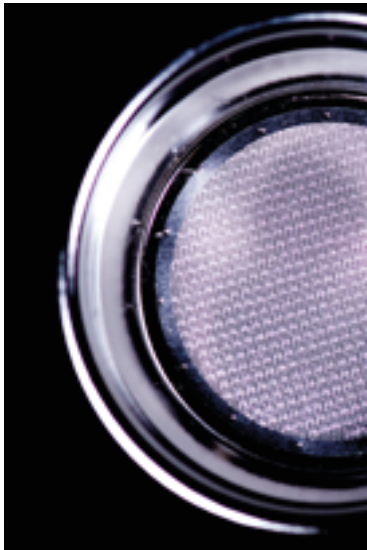
IMS has developed a high quality coating to further improve the surface of its filters using quartz nanotechnology, the NANOTECH coating.

Thanks to its high non-stick potency, this coating makes it easier to remove used coffee cakes, and it also makes it easier to clean thereby rendering the antibacterial nature of the surfaces extremely effective.



SUPERFINE B702TH26 SF

IMS has created an innovative and unique product for finer filtering even using an espresso machine. The level of filtering is normally between 250 μm and 350 μm . The Super Fine filter has a level of filtering of 170 μm . To achieve this IMS combined the benefits of a photo-etched membrane with its own perforation technology. This results in a cleaner espresso that accentuates the acid component of coffee.



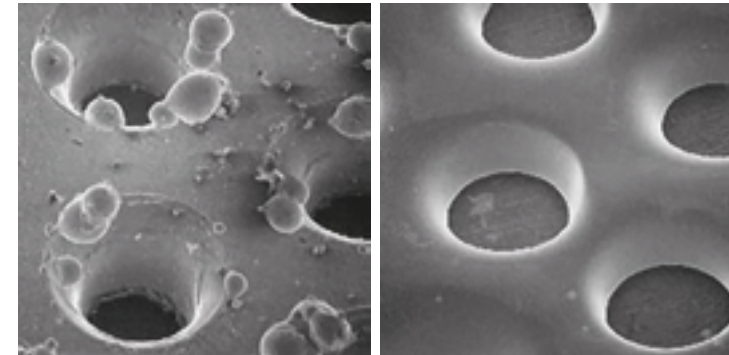
FINISHING

TUMBLING - mechanical finish that removes burrs and renders the steel surface more compact.

PICKLING - prepares the metal by removing oil, oxides and other possible contaminants

ELECTROPOLISHING - polishes, removes burrs and renders the metal brighter

POST TREATMENT - removes polishing residue.



The filter thus is bright and polished all around, even inside the holes. The bright and polished surface prevents dirt from adhering to it and facilitates cleaning. A filter without coffee residue extracts only freshly ground coffee, rendering this phase of the process faster and safer, always guaranteeing an optimal result.



COFFEE RECIPES

Competition filters are studied to modulate the extraction and create different tasting profiles.

To do so, I.M.S. acts with the shape of the filters, the perforated area, the holes pattern and all the technology that has developed and applied to their filters like photo etched membrane and nanotech coating.

Last important thing to consider when it comes to filter selection is the height: the space that the coffee needs to expand and fully disclose its potential during the extraction.

Darker is the coffee, more space will need to expand.

Lighter roasted, more dense is the coffee and more grams will fit compare to a darker one.

This is the reason why I.M.S. creates a quick table recipe for each filters code divided on grams related to roasting level.

All tests about the capacity of the filters were made using:

- Dark roasted coffee: 80% Arabica 20% Robusta blend
- Medium roasted coffee: 100% Arabica
- Light roasted coffee: Ethiopia single origin

EXAMPLE OF A TABLE RECIPES

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B702TH22.5M	h. 22.5 mm	13.5/15.5 gr	14.5/16.5 gr	17/19.5 gr
B702TH24.5M	h. 24.5 mm	16/18 gr	17/19 gr	20/22.5 gr
B702TH26.5M	h. 26.5 mm	18/20 gr	19/21 gr	22/24 gr
B702TH28.5M	h. 28.5 mm	20/22 gr	21/23 gr	24/26 gr

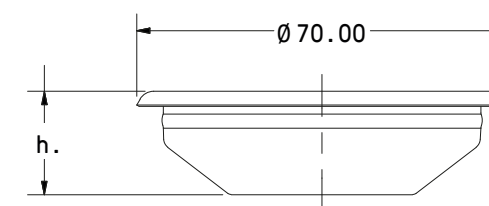
FILTER BASKETS



B701TH18.5N
B701TH19.5N

Truncated cone shape designed for creating a compact coffee puck that helps distributing the pressure more uniformly over the ground coffee.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B701TH18.5N	h. 18.5 mm	6/8 gr	7/9 gr	8/10 gr
B701TH19.5N	h. 19.5 mm	7/9 gr.	8/10 gr	9/11 gr



FOR TAMPER 58/58.4 mm

BORDER: Ø 70 mm (B70)

BODY: Ø 59 mm INTERNAL

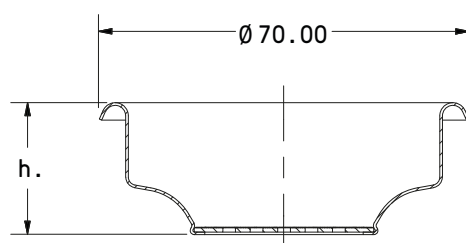
RIDGE: external Ø 60.5 mm

NUMBER OF HOLES: 177 N pattern in Ø 30 mm



B701TH22/ONE
B701TH25/ONE
B701TH28/ONE

The main characteristic of the ALL IN ONE filter is the ability to make different recipes using the same filter. It is necessary to have an espresso machine with pressure profiles to adapt the extraction according to your taste. The ALL IN ONE filter can make espresso, brewing, infusion and café crème extractions.



FOR TAMPER 58/58.4 mm

BORDER: Ø 70 mm (B70)

BODY: Ø 59 mm INTERNAL

RIDGE: ridgeless

NUMBER OF HOLES: ALL IN ONE hole pattern - 85 holes in combination with photoetched membrane of 150 micron filtering power.

ESPRESSO

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B701TH22/ONE	h. 22 mm	7/9 gr	8/10 gr	9/11 gr
B701TH25/ONE	h. 25 mm	8.5/10.5 gr	9.5/11.5 gr	10.5/12.5 gr
B701TH28/ONE	h. 28 mm	10/12 gr	11/13 gr	12/14 gr

CAFÉ CRÈME

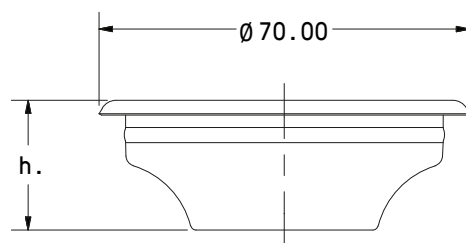
CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B701TH22/ONE	h. 22 mm	8 gr	9 gr	10 gr
B701TH25/ONE	h. 25 mm	9.5 gr	10.5 gr	11.5 gr
B701TH28/ONE	h. 28 mm	11 gr	12 gr	13 gr



B701TH24.5N
B701TH26.5E

Shaft shape that can accommodate a higher coffee puck, similar to the one for 2 cups, thanks to the curvature radius that reduces its capacity.

CODE	HEIGHT	PERFORATION	CAPACITY		
			DARK	MEDIUM	LIGHT
B701TH24.5N	h. 24.5 mm	N 177 holes	7.5/9.5 gr	8/10 gr	9.5/12 gr
B701TH26.5N	h. 26.5 mm	E 253 holes	8.5/10.5 gr	9/11 gr	10.5/13 gr



FOR TAMPER 58/58.4 mm

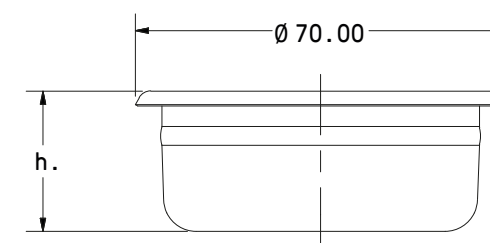
BORDER: Ø 70 mm (B70)
BODY: Ø 59 mm INTERNAL
RIDGE: external Ø 60.5 mm
HOLE AREA: Ø 30 mm



B702TH22.5M
B702TH24.5M
B702TH26.5M
B702TH28.5M

The filter shape with a rounded internal corner concentrates extraction towards the centre of the coffee puck, avoiding those sections where the ground coffee is not well utilised during the extraction process. This is combined with an M type of perforation that has a greater concentration of holes in a restricted area.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B702TH22.5M	h. 22.5 mm	13.5/15.5 gr	14.5/16.5 gr	17/19.5 gr
B702TH24.5M	h. 24.5 mm	16/18 gr	17/19 gr	20/22.5 gr
B702TH26.5M	h. 26.5 mm	18/20 gr	19/21 gr	22/24 gr
B702TH28.5M	h. 28.5 mm	20/22 gr	21/23 gr	24/26 gr



FOR TAMPER 58/58.4 mm

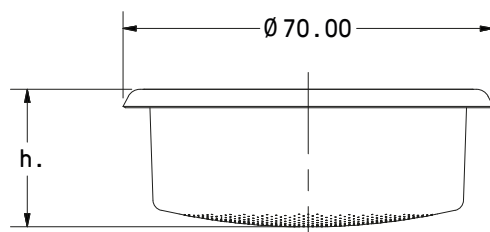
BORDER: Ø 70 mm (B70)
BODY: Ø 59 mm INTERNAL
RIDGE: external Ø 60.5 mm
NUMBER OF HOLES: 641 M pattern in Ø 44 mm



B702TCH20E
B702TCH22E
B702TCH24E
B702TCH26E
B702TCH28.5E

Cylindrical filter with a convex bottom. This shape collects coffee towards the centre during extraction and it is well matched with a bottomless portafilter

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B702TCH20E	h. 20 mm	10/12 gr	11/13 gr	14/17 gr
B702TCH22E	h. 22 mm	12/14 gr	13/15 gr	16/19 gr
B702TCH24E	h. 24 mm	14/16 gr	15/17 gr	18/21 gr
B702TCH26E	h. 26 mm	17/19 gr	18.5/21 gr	20.5/23 gr
B702TCH28.5E	h. 28.5 mm	19/22 gr	22/25 gr	23/27 gr



FOR TAMPER 58/58.4 mm

BORDER: Ø 70 mm (B70)

BODY: Ø 59 mm INTERNAL

RIDGE: ridgeless

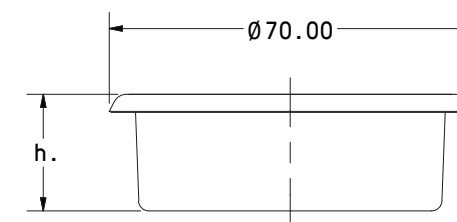
NUMBER OF HOLES: 715 E pattern in Ø 49 mm



B702TFH20
B702TFH22
B702TFH24
B702TFH26
B702TFH28

Cylindrical filter with a flat bottom. This shape creates a compact coffee pod in order to get a better extraction.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B702TFH20	h. 20 mm	11.5/13.5 gr.	12/14 gr.	13/15 gr.
B702TFH22	h. 22 mm	14/16 gr.	14.5/16.5 gr.	15/17 gr.
B702TFH24	h. 24 mm	16/18 gr.	16.5/18.5 gr.	17/19 gr.
B702TFH26	h. 26 mm	18/20 gr.	18.5/20.5 gr.	19/21 gr.
B702TFH28	h. 28 mm	20/22 gr.	20.5/22.5 gr.	21/23 gr.



FOR TAMPER 58/58.4 mm

BORDER: Ø 70 mm (B70)

BODY: Ø 59 mm INTERNAL

RIDGE: ridgeless

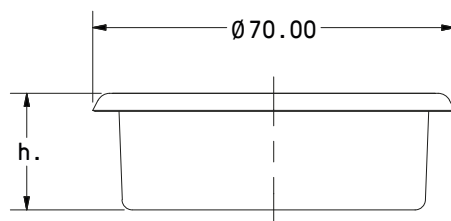
NUMBER OF HOLES: 715 E pattern in Ø 49 mm



B702TFH20NT
B702TFH22NT
B702TFH24NT
B702TFH26NT
B702TFH28NT

Cylindrical filter with a flat bottom and nanotech coating. This shape creates a compact coffee pod in order to get a better extraction.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B702TFH20NT	h. 20 mm	11.5/13.5 gr.	12/14 gr.	13/15 gr.
B702TFH22NT	h. 22 mm	14/16 gr.	14.5/16.5 gr.	15/17 gr.
B702TFH24NT	h. 24 mm	16/18 gr.	16.5/18.5 gr.	17/19 gr.
B702TFH26NT	h. 26 mm	18/20 gr.	18.5/20.8 gr.	19/21 gr.
B702TFH28NT	h. 28 mm	20/22 gr.	20.5/22.5 gr.	21/23 gr.



FOR TAMPER 58/58.4 mm

BORDER: Ø 70 mm (B70)

BODY: Ø 59 mm INTERNAL

RIDGE: ridgeless

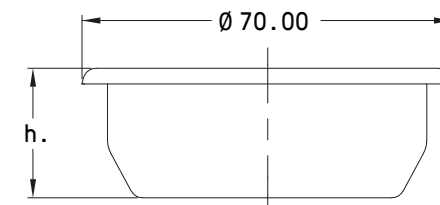
NUMBER OF HOLES: 715 E pattern in Ø 49 mm



B702TH24SF
B702TH26SF
B702TH28SF

With a level of filtering of 170 µm, it produces a very clean espresso that accentuates the natural acidity of coffee. Furthermore, it allows for a finer coffee grind without leaving any residue in the cup.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B702TFH24SF	h. 24 mm	13.5/15.5 gr	14/16 gr	14.5/16.5 gr
B702TFH26SF	h. 26 mm	15.5/17.5 gr	16/18 gr	16.5/18.5 gr
B702TFH28SF	h. 28 mm	17.5/19.5 gr	18/20 gr	18.5/20.5 gr



FOR TAMPER 58/58.4 mm

BORDER: Ø 70 mm (B70)

BODY: Ø 59 mm INTERNAL

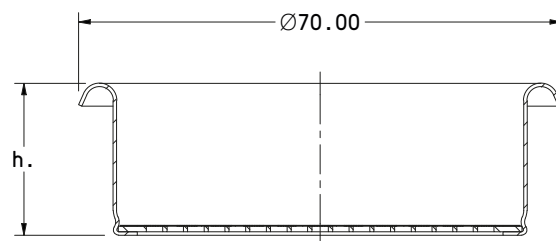
RIDGE: ridgeless

FILTRATION: 170 µm



B702TH22/ONE B702TH25/ONE B702TH28/ONE

The main characteristic of the ALL IN ONE filter is the ability to make different recipes using the same filter. It is necessary to have an espresso machine with pressure profiles to adapt the extraction according to your taste. The ALL IN ONE filter can make espresso, brewing, infusion and café crème extractions.



FOR TAMPER 58/58.4 mm

BORDER: Ø 70 mm (B70)

BODY: Ø 59 mm INTERNAL

RIDGE: ridgeless

NUMBER OF HOLES: ALL IN ONE hole pattern - 253 holes in combination with photoetched membrane of 150 micron filtering power.

ESPRESSO

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B702TH22/ONE	h. 22 mm	11/12 gr	11/13 gr	12/14 gr
B702TH25/ONE	h. 25 mm	14/16 gr	15/17 gr	16/18 gr
B702TH28/ONE	h. 28 mm	17/19 gr	18/20 gr	19/21 gr

CAFÉ CRÈME

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B702TH22/ONE	h. 22 mm	12 gr	13 gr	14 gr
B702TH25/ONE	h. 25 mm	16 gr	17 gr	18 gr
B702TH28/ONE	h. 28 mm	19 gr	20 gr	21 gr

BREWING

CODE	HEIGHT	CAPACITY
		LIGHT
B702TH25/ONE	h. 25 mm	11/13 gr
B702TH28/ONE	h. 28 mm	13/15 gr

The ALL IN ONE filter can be used also for CASCARA or THE infusion.

Use 4 gr of cascara or 3 gr of leaf tea in the B702TH25/ONE filter to obtain around 200 ml of drink.

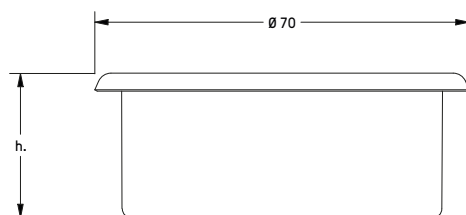


BIG BANG
by VMS

B702TFH21.5BB
B702TFH23.5BB
B702TFH25.5BB
B702TFH27.5BB

The BIG BANG filter basket exalts the sweet note of the coffee. The extraction is very uniform, so it softens the acidity and gives a silky sense to the body. It exalts also the more basic coffee, offering a very balanced cup.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B702TFH21.5BB	h. 21.5 mm	14/16 gr	15/17 gr	16/18 gr
B702TFH23.5BB	h. 23.5 mm	17/19 gr	18/20 gr	19/21 gr
B702TFH25.5BB	h. 25.5 mm	20/22,5 gr	21/23 gr	21,5/24 gr
B702TFH27.5BB	h. 27.5 mm	22/24.5 gr	23/25 gr	24.5/26 gr



FOR TAMPER 58/58.4 mm

BORDER: Ø 70 mm

BODY: Ø 59 mm INTERNAL

RIDGE: ridgeless

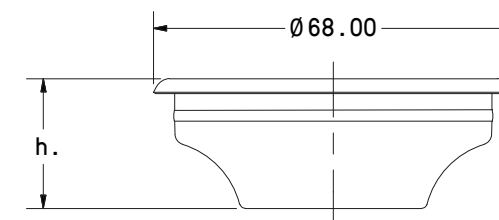
NUMBER OF HOLES: 585 BB hole pattern in Ø 49 mm



B681TH24.5E

Shaft shape that can accommodate a higher coffee puck, similar to the one for 2 cups, thanks to the curvature radius that reduces its capacity.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B681TH24.5E	h. 24.5 mm	7.5/9.5 gr	8/10 gr	9.5/12 gr



FOR TAMPER 58/58.4 mm

BORDER: Ø 68 mm (B70)

BODY: Ø 59 mm INTERNAL

RIDGE: 60.3 mm

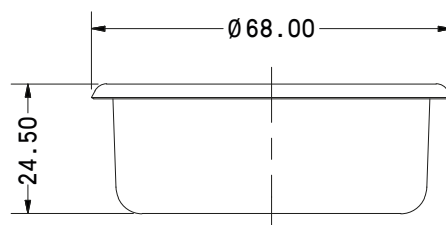
NUMBER OF HOLES: 253 E pattern in Ø 30 mm



B682TH24.5M

The filter shape with a rounded internal corner concentrates extraction towards the centre of the coffee puck, avoiding those sections where the ground coffee is not well utilised during the extraction process. This is combined with an M type of perforation that has a greater concentration of holes in a restricted area.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B682TH24.5M	h. 24.5 mm	16/18 gr	17/19 gr	20/22.5 gr



FOR TAMPER 58/58.4 mm

BORDER: Ø 68 mm (B68)

BODY: Ø 59 mm INTERNAL

RIDGE: ridgeless

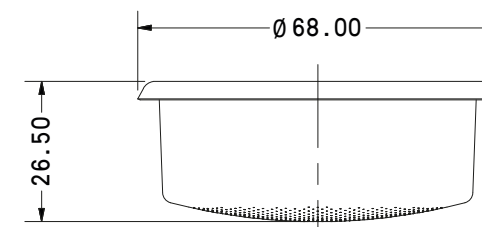
NUMBER OF HOLES: 641 M pattern in Ø 44 mm



B682TCH26.5E

Cylindrical filter with a convex bottom. This shape collects coffee towards the centre during extraction and it is well matched with a bottomless portafilter.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B682TCH26.5E	h. 26.5 mm	17/19 gr	18.5/21 gr	20.5/23 gr



FOR TAMPER 58/58.4 mm

BORDER: Ø 68 mm (B68)

BODY: Ø 59 mm INTERNAL

RIDGE: ridgeless

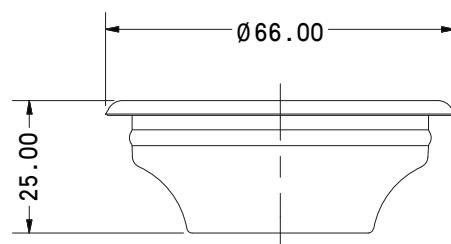
NUMBER OF HOLES: 715 E pattern in Ø 49 mm



B661TH25M

Shaft shape that can accommodate a higher coffee puck, similar to the one for 2 cups, thanks to the curvature radius that reduces its capacity.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B661TH25M	h. 25 mm	7.5/9 gr	8/9.5 gr	9/10 gr



FOR TAMPER 54/54.4 mm

BORDER: Ø 66 mm (B66)

BODY: Ø 55 mm INTERNAL

RIDGE: external

NUMBER OF HOLES: 293 M pattern in Ø 30 mm



B661TH25/ONE

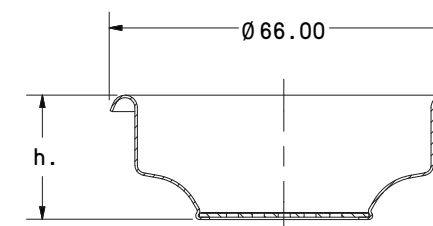
The main characteristic of the ALL IN ONE filter is the ability to make different recipes using the same filter. It is necessary to have an espresso machine with pressure profiles to adapt the extraction according to your taste. The ALL IN ONE filter can make espresso, brewing, infusion and café crème extractions.

ESPRESSO

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B661TH25/ONE	h. 25 mm	7.5/9 gr	8/9.5 gr	9/10 gr

CAFÉ CRÈME

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B661TH25/ONE	h. 25 mm	8 gr	8 gr	9.5 gr



FOR TAMPER 54/54.4 mm

BORDER: Ø 66 mm (B66)

BODY: Ø 55 mm INTERNAL

RIDGE: ridgeless

NUMBER OF HOLES: ALL IN ONE hole pattern - 85 holes in combination with photoetched membrane of 150 micron filtering power.

B662TH26M

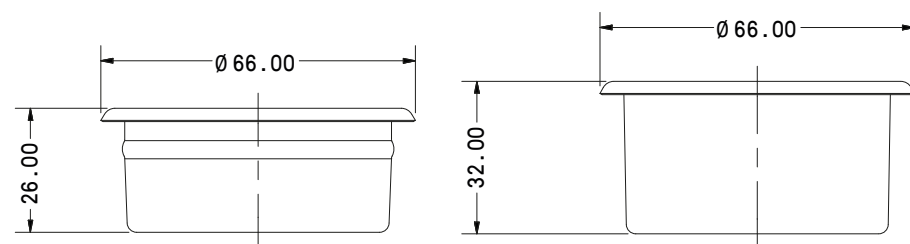


B662TH32M



The filters in this group are designed to obtain the best performance in relation to the coffee machine on which they are mounted, taking into account the combined effect of the filter shape and type of perforation.

CODE	RIDGE	HEIGHT	CAPACITY		
			DARK	MEDIUM	LIGHT
B662TH26M	External	h. 26 mm	14/16 gr	15/18 gr	16/19 gr
B662TH32M	Ridgeless	h. 32 mm	18/21 gr	20/23 gr	22/25 gr



FOR TAMPER 54/54.4 mm

BORDER: Ø 66 mm (B66)

BODY: Ø 55 mm INTERNAL

NUMBER OF HOLES: 641 M pattern in Ø 44 mm



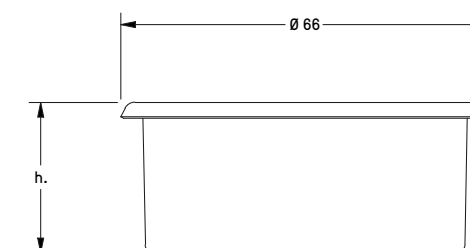
BIG BANG
by VMS

B662TFH25.5BB

B662TFH31.5BB

The BIG BANG filter basket exalts the sweet note of the coffee. The extraction is very uniform, so it softens the acidity and gives a silky sense to the body. It exalts also the more basic coffee, offering a very balanced cup.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B662TFH25.5BB	h. 25.5 mm	14/16 gr	15/18 gr	16/19 gr
B662TFH31.5BB	h. 31.5 mm	18/21 gr	20/23 gr	22/25 gr



FOR TAMPER 54/54.4 mm

BORDER: Ø 66 mm

BODY: Ø 55 mm INTERNAL

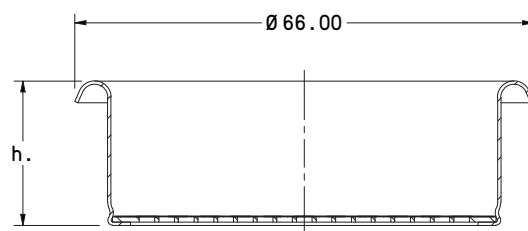
RIDGE: ridgeless

NUMBER OF HOLES: 497 BB hole pattern in Ø 44 mm



B662TH27/ONE
B662TH32/ONE

The main characteristic of the ALL IN ONE filter is the ability to make different recipes using the same filter. It is necessary to have an espresso machine with pressure profiles to adapt the extraction according to your taste. The ALL IN ONE filter can make espresso, brewing, infusion and café crème extractions.



FOR TAMPER 54/54.4 mm

BORDER: Ø 66 mm (B66)

BODY: Ø 55 mm INTERNAL

RIDGE: ridgeless

NUMBER OF HOLES: ALL IN ONE hole pattern - 199 holes in combination with photoetched membrane of 150 micron filtering power.

ESPRESSO

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B662TH27/ONE	h. 27 mm	14/16 gr	15/18 gr	16/19 gr
B662TH32/ONE	h. 32 mm	18/21 gr	20/23 gr	22/25 gr

CAFÉ CRÈME

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B662TH27/ONE	h. 27 mm	17 gr	19 gr	20 gr
B662TH32/ONE	h. 32 mm	20 gr	22 gr	24 gr

BREWING

CODE	HEIGHT	CAPACITY
		LIGHT
B662TH27/ONE	h. 27 mm	11/13 gr
B662TH32/ONE	h. 32 mm	13/16 gr

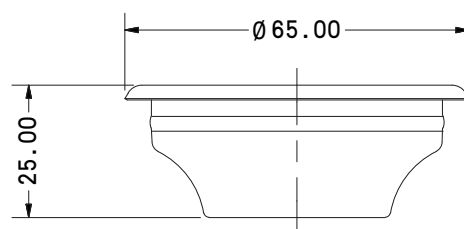
The ALL IN ONE filter can be used also for CASCARA or THE infusion.



B651TH25E

Shaft shape that can accommodate a higher coffee puck, similar to the one for 2 cups, thanks to the curvature radius that reduces its capacity.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B651TH25E	h. 25 mm	7/8 gr	8/9.5 gr	9/10 gr



FOR TAMPER 53 mm

BORDER: Ø 65 mm (B65)
 BODY: Ø 54 mm INTERNAL
 RIDGE: external
 NUMBER OF HOLES: 293 M pattern in Ø 30 mm



B651TH25/ONE

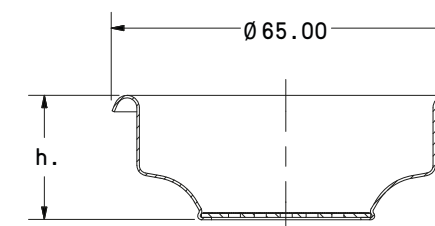
The main characteristic of the ALL IN ONE filter is the ability to make different recipes using the same filter. It is necessary to have an espresso machine with pressure profiles to adapt the extraction according to your taste. The ALL IN ONE filter can make espresso, brewing, infusion and café crème extractions.

ESPRESSO

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B651TH25/ONE	h. 25 mm	7/8 gr	8/9.5 gr	9/10 gr

CAFÉ CRÈME

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B651TH25/ONE	h. 25 mm	7.5 gr	8 gr	9.5 gr



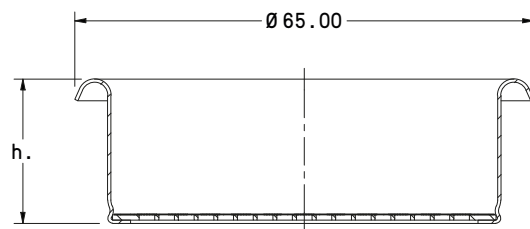
FOR TAMPER 53 mm

BORDER: Ø 65 mm (B65)
 BODY: Ø 54 mm INTERNAL
 RIDGE: ridgeless
 NUMBER OF HOLES: ALL IN ONE hole pattern - 85 holes in combination with photoetched membrane of 150 micron filtering power.



B652TH27/ONE
B652TH32/ONE

The main characteristic of the ALL IN ONE filter is the ability to make different recipes using the same filter. It is necessary to have an espresso machine with pressure profiles to adapt the extraction according to your taste. The ALL IN ONE filter can make espresso, brewing, infusion and café crème extractions.



FOR TAMPER 53 mm

BORDER: Ø 65 mm (B65)

BODY: Ø 54 mm INTERNAL

RIDGE: ridgeless

NUMBER OF HOLES: ALL IN ONE hole pattern - 199 holes in combination with photoetched membrane of 150 micron filtering power.

ESPRESSO

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B652TH27/ONE	h. 27 mm	15/17 gr	16/19 gr	17/20 gr
B652TH32/ONE	h. 32 mm	18/21 gr	20/23 gr	22/25 gr

CAFÉ CRÈME

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B652TH27/ONE	h. 27 mm	17 gr	19 gr	20 gr
B652TH32/ONE	h. 32 mm	20 gr	22 gr	24 gr

BREWING

CODE	HEIGHT	CAPACITY
		LIGHT
B652TH27/ONE	h. 27 mm	11/13 gr
B652TH32/ONE	h. 32 mm	13/16 gr

The ALL IN ONE filter can be used also for CASCARA or THE infusion.

B652TH27.5M

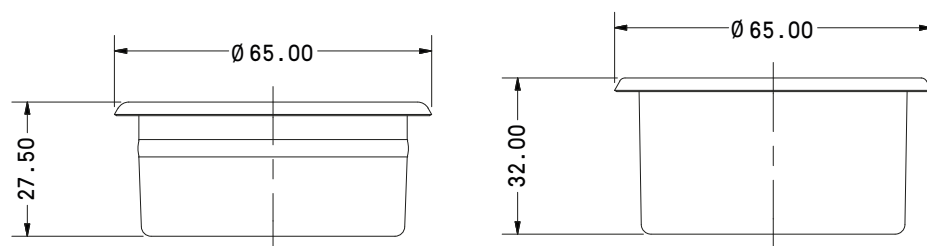


B652TH32M



The filters in this group are designed to obtain the best performance in relation to the coffee machine on which they are mounted, taking into account the combined effect of the filter shape and type of perforation.

CODE	RIDGE	HEIGHT	CAPACITY		
			DARK	MEDIUM	LIGHT
B652TH27.5M	External	h. 27.5 mm	15/17 gr	16/19 gr	17/20 gr
B652TH32M	Ridgeless	h. 32 mm	18/21 gr	20/23 gr	22/25 gr



FOR TAMPER 53 mm

BORDER: Ø 65 mm (B65)

BODY: Ø 54 mm INTERNAL

NUMBER OF HOLES: 641 M pattern in Ø 44 mm



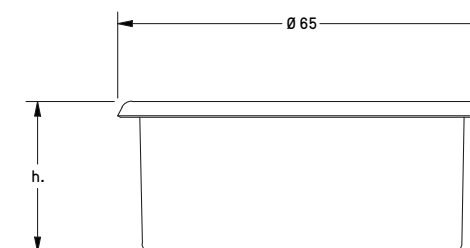
BIG BANG
BY VMS

B652TFH27.BB

B652TFH31.5BB

The BIG BANG filter basket exalts the sweet note of the coffee. The extraction is very uniform, so it softens the acidity and gives a silky sense to the body. It exalts also the more basic coffee, offering a very balanced cup.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B652TFH27.BB	h. 27 mm	15/17 gr	16/19 gr	17/20 gr
B652TFH31.5BB	h. 31.5 mm	18/21 gr	20/23 gr	22/25 gr



FOR TAMPER 53 mm

BORDER: Ø 65 mm

BODY: Ø 54 mm INTERNAL

RIDGE: ridgeless

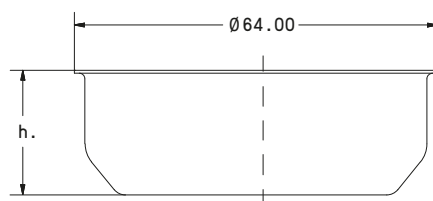
NUMBER OF HOLES: 497 BB hole pattern in Ø 44 mm



B642TH19.5N
B642TH22N

Cylindrical filter with a troncated-cone base. This shape allows to work with less grams into the filter maintaining the same height for the coffee pod. The result is a coffee with a good crema and body.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B642TH19.5N	h. 19.5 mm	11.5/13.5 gr	12.5/14.5 gr	15/17.5 gr
B642TH22N	h. 22 mm	13.5/15.5 gr	14.5/16.5 gr	17/19.5 gr



FOR TAMPER 57 mm

BORDER: Ø 64 mm

BODY: Ø 58 mm INTERNAL

RIDGE: ridgeless

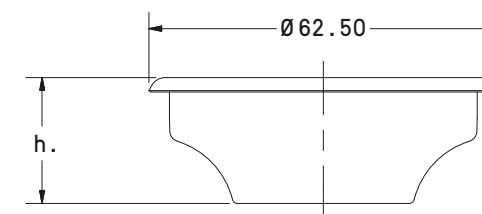
NUMBER OF HOLES: 349 N pattern in Ø 44 mm



B62.51TH23E

Shaft shape that can accomodate a higher coffee puck, similar to the one for 2 cups, thanks to the curvature radius that reduces its capacity.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B62.51TH23M	h. 23 mm	8/10 gr	9/11 gr	10/12.5 gr



FOR TAMPER 53/53.4 mm

BORDER: Ø 62.5 mm

BODY: Ø 54 mm INTERNAL

RIDGE: ridgeless

NUMBER OF HOLES: 253 E pattern in Ø 30 mm



B62.51TH22/ONE
B62.51TH25/ONE

The main characteristic of the ALL IN ONE filter is the ability to make different recipes using the same filter. It is necessary to have an espresso machine with pressure profiles to adapt the extraction according to your taste. The ALL IN ONE filter can make espresso, brewing, infusion and café crème extractions.

ESPRESSO

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B62.51TH22/ONE	h. 22 mm	7/9 gr	8/10 gr	9/11 gr
B62.51TH25/ONE	h. 25 mm	9/11 gr	10/12 gr	11/13 gr

CAFÉ CRÈME

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B62.51TH22/ONE	h. 22 mm	8 gr	9 gr	10 gr
B62.51TH25/ONE	h. 25 mm	10 gr	11 gr	12 gr

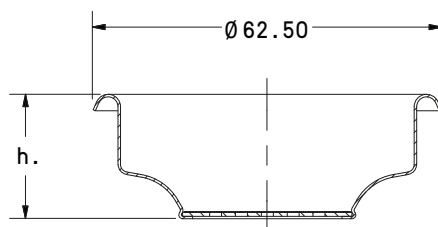
FOR TAMPER 53/53.4 mm

BORDER: Ø 62.5 mm (B62.5)

BODY: Ø 54 mm INTERNAL

RIDGE: ridgeless

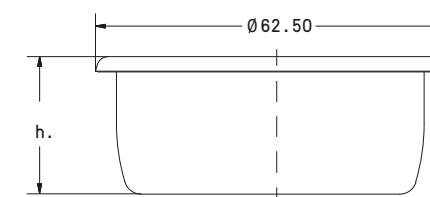
NUMBER OF HOLES: ALL IN ONE hole pattern - 85 holes in combination with photoetched membrane of 150 micron filtering power.



B62.52TH22E
B62.52TH24E
B62.52TH26E
B62.52TH28E

Cylindrical filter with a narrowing at the base. This shape creates a compact coffee pod which allows the coffee to get a better extraction and space for the coffee volume.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B62.52TH22E	h. 22 mm	12/14.5 gr.	13/15 gr.	14/16 gr.
B62.52TH24E	h. 24 mm	14/17 gr.	15.5/18 gr.	17.5/20 gr.
B62.52TH26E	h. 26 mm	17/19.5 gr.	18/21 gr.	18/20.5 gr.
B62.52TH28E	h. 28 mm	18/22 gr.	18.5/22.5 gr.	20/23 gr.



FOR TAMPER 53/53.4 mm

BORDER: Ø 62.5 mm

BODY: Ø 54 mm INTERNAL

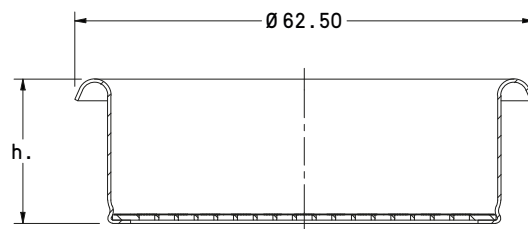
RIDGE: ridgeless

NUMBER OF HOLES: 583 E pattern in Ø 44 mm



B62.52TH22/ONE
B62.52TH25/ONE
B62.52TH28/ONE

The main characteristic of the ALL IN ONE filter is the ability to make different recipes using the same filter. It is necessary to have an espresso machine with pressure profiles to adapt the extraction according to your taste. The ALL IN ONE filter can make espresso, brewing, infusion and café crème extractions.



FOR TAMPER 53/53.4 mm

BORDER: Ø 62.5 mm (B62.5)

BODY: Ø 54 mm INTERNAL

RIDGE: ridgeless

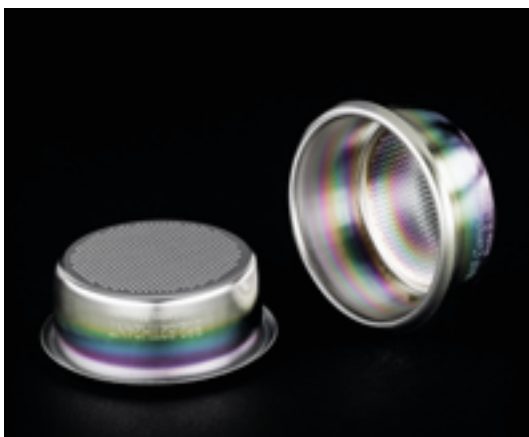
NUMBER OF HOLES: ALL IN ONE hole pattern - 199 holes in combination with photoetched membrane of 150 micron filtering power.

ESPRESSO

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B62.52TH22/ONE	h. 22 mm	12/14.5 gr	13/15 gr	14/16 gr
B62.52TH25/ONE	h. 25 mm	15.5/18 gr	16.5/19.5 gr	18/20 gr
B62.52TH28/ONE	h. 28 mm	18/22 gr	18.5/22.5 gr	20/23 gr

CAFÉ CRÈME

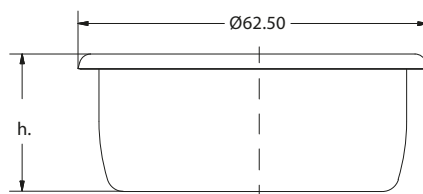
CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B62.52TH22/ONE	h. 22 mm	13 gr	14 gr	15 gr
B62.52TH25/ONE	h. 25 mm	17 gr	18 gr	19 gr
B62.52TH28/ONE	h. 28 mm	20 gr	21 gr	22 gr



B62.52TH22NT
B62.52TH24NT
B62.52TH26NT
B62.52TH28NT

Cylindrical filter with a narrowing at the base and nanotech coating. This shape creates a compact coffee pod which allows the coffee to get a better extraction and space for the coffee volume.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B62.52TH22NT	h. 22 mm	12/14.5 gr.	13/15 gr.	14/16 gr.
B62.52TH24NT	h. 24 mm	14/17 gr.	15.5/18 gr.	17.5/20 gr.
B62.52TH26NT	h. 26 mm	17/19.5 gr.	17.5/21 gr.	18/20.5 gr.
B62.52TH28NT	h. 28 mm	18/22 gr.	18.5/22.5 gr.	20/23 gr.



FOR TAMPER 53/53.4 mm

BORDER: Ø 62.5 mm

BODY: Ø 54 mm INTERNAL

RIDGE: ridgeless

NUMBER OF HOLES: 583 E pattern in Ø 44 mm

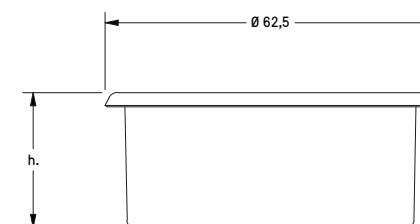


BIG BANG
 BY VMS

B62.52TFH21.5BB
B62.52TFH23.5BB
B62.52TFH25.5BB
B62.52TFH27.5BB

The BIG BANG filter basket exalts the sweet note of the coffee. The extraction is very uniform, so it softens the acidity and gives a silky sense to the body. It exalts also the more basic coffee, offering a very balanced cup.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B62.52TFH21.5BB	h. 21.5 mm	12/14.5 gr	13/15 gr.	14/16 gr.
B62.52TFH23.5BB	h. 23.5 mm	14/17 gr	15.5/18 gr	17.5/20 gr
B62.52TFH25.5BB	h. 25.5 mm	17/19.5 gr	18/21 gr	18/20.5 gr
B62.52TFH27.5BB	h. 27.5 mm	18/22 gr	18.5/22.5 gr	20/23 gr



FOR TAMPER 53/53.4 mm

BORDER: Ø 62.5 mm

BODY: Ø 54 mm INTERNAL

RIDGE: ridgeless

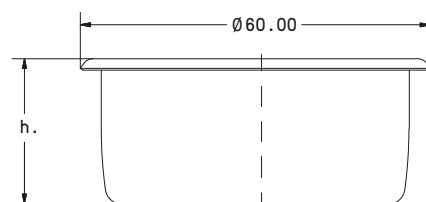
NUMBER OF HOLES: 497 BB hole pattern in Ø 44 mm



B602TH25E B602TH29E

Cylindrical shape which allows to get an homogeneous extraction with higher definition in the flavours.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B602TH25E	h. 25 mm	14/16 gr	15.5/18.5 gr	18/20 gr
B602TH29E	h. 29 mm	16.5/18 gr	18/20.5 gr	20/23 gr



FOR TAMPER 51 mm

BORDER: Ø 60 mm

BODY: Ø 52 mm INTERNAL

RIDGE: ridgeless

NUMBER OF HOLES: 583 E pattern in Ø 44 mm



ALL IN ONE E&B
L A B
MADE IN ITALY

B602TH24/ONE B602TH26/ONE B602TH28/ONE

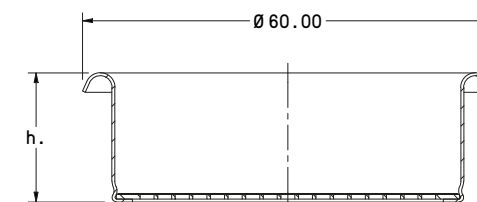
The main characteristic of the ALL IN ONE filter is the ability to make different recipes using the same filter. It is necessary to have an espresso machine with pressure profiles to adapt the extraction according to your taste. The ALL IN ONE filter can make espresso, brewing, infusion and café crème extractions.

ESPRESSO

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B602TH24/ONE	h. 24 mm	13/15 gr	14.5/17.5 gr	17/19 gr
B602TH26/ONE	h. 26 mm	15/17 gr	16.5/19.5 gr	18/20 gr
B602TH28/ONE	h. 28 mm	16/18 gr	17.5/20.5 gr	19.5/21 gr

CAFÉ CRÈME

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
B602TH24/ONE	h. 24 mm	14 gr	16 gr	18 gr
B602TH26/ONE	h. 26 mm	16 gr	18 gr	19 gr
B602TH28/ONE	h. 28 mm	17 gr	19 gr	20 gr



FOR TAMPER 51 mm

BORDER: Ø 60 mm (B60)

BODY: Ø 52 mm INTERNAL

RIDGE: ridgeless

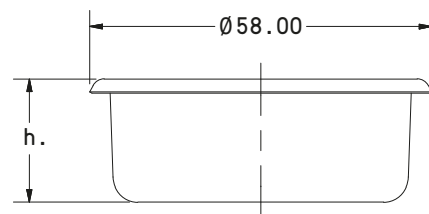
NUMBER OF HOLES: ALL IN ONE hole pattern - 199 holes in combination with photoetched membrane of 150 micron filtering power.



B582TH22N
B582TH29E

Cylindrical shape which allows to get an homogeneous extraction with higher definition in the flavours.

CODE	HEIGHT	PERFORATION	CAPACITY		
			DARK	MEDIUM	LIGHT
B582TH22N	h. 22 mm	N 293 holes	11/13 gr	12.5/15 gr	14.5/18 gr
B582TH29E	h. 29 mm	E 493 holes	16/17.5 gr	17.5/20 gr	19.5/22.5 gr



FOR TAMPER 49 mm

BORDER: Ø 58 mm

BODY: Ø 49 mm INTERNAL

RIDGE: ridgeless

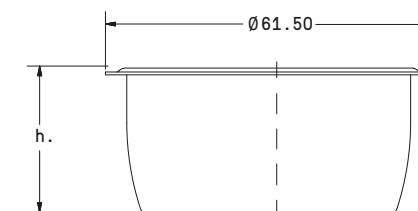
HOLE AREA: Ø 40 mm



DL2TH22E
DL2TH24E
DL2TH26E
DL3TH32E

Cylindrical filter with a narrowing at the base. This shape creates a compact coffee pod which allows the coffee to get a better extraction and space for the coffee volume.

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
DL2TH22E	h. 22 mm	11/13.5 gr.	11.5/14 gr.	12/14.5 gr.
DL2TH24E	h. 24 mm	13/16 gr.	14/16.5 gr.	15/17.5 gr.
DL2TH26E	h. 26 mm	15/19 gr.	15.5/19.5 gr.	15.5/20 gr.
DL3TH32E	h. 32 mm	19/24 gr.	20/25 gr.	20/26 gr.



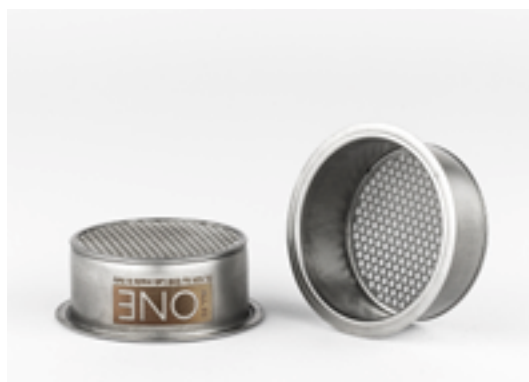
FOR TAMPER 51 mm

BORDER: Ø 61.5 mm

BODY: Ø 51.5 mm INTERNAL

RIDGE: ridgeless

NUMBER OF HOLES: 499 E pattern in Ø 40 mm



DL2TH24/ONE DL2TH28/ONE

The main characteristic of the ALL IN ONE filter is the ability to make different recipes using the same filter. It is necessary to have an espresso machine with pressure profiles to adapt the extraction according to your taste. The ALL IN ONE filter can make espresso, brewing, infusion and café crème extractions.

ESPRESSO

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
DL2TH24/ONE	h. 24 mm	13/16 gr	14/16.5 gr	15/17.5 gr
DL2TH28/ONE	h. 28 mm	15/20 gr	17/21 gr	18/23 gr

CAFÉ CRÈME

CODE	HEIGHT	CAPACITY		
		DARK	MEDIUM	LIGHT
DL2TH24/ONE	h. 24 mm	14 gr	15 gr	16 gr
DL2TH28/ONE	h. 28 mm	18 gr	20 gr	21 gr

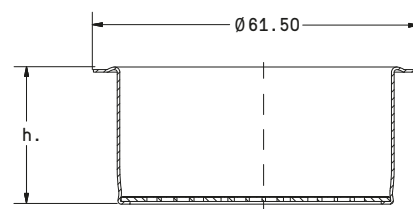
FOR TAMPER 51 mm

BORDER: Ø 61.5 mm

BODY: Ø 51.5 mm INTERNAL

RIDGE: ridgeless

NUMBER OF HOLES: ALL IN ONE hole pattern, 199 holes in combination with photoetched membrane of 150 micron filtering power.



COMPETITION SHOWERS

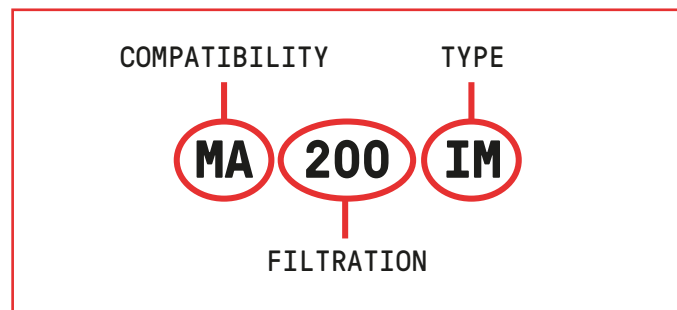
IMS develops competition showers to improve the distribution of water during the coffee extraction process, by applying the most advanced technologies and innovating the design of the shower.

The application of filtering membranes with varying characteristics and levels of filtering distinguishes competition showers between themselves.



SHOWER CODE

The descriptive product code of competition showers summarizes their main characteristics.



COMPATIBILITY
MA 200IM

The showers are classified according to compatibility with the brewing group:

MA - Marzocco, Synesso, Slayer

E61 - Faema, SANREMO, Kees van der Westen, Wega, VBM, Expobar, Bezzera, BFC, Bianchi, Brasilia, D.I.D. L'Orchestrale, ECM, Fiorenzato, Grimac, Iberital, La Nuova Era, La Scala, Quality Espresso, Rocket, Royal First, SV - SAB, VFA, Bellezza, Lelit.

RA - Rancilio, Promac

SI - Nuova Simonelli, Victoria Arduino, Mavam

SR - Nuova Simonelli, Rancilio

CI - La Cimbali, Astoria, Elektra, Brasilia, Breville/Sage (The Oracle)

GA - Gaggia

SM - La San Marco, Astoria and Wega with small group

SP - La Spaziale

PA - La Pavoni

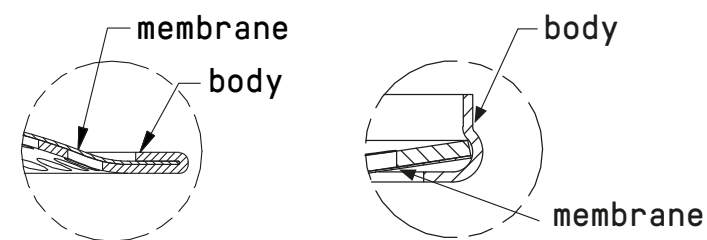
BV - Breville/Sage, Solis

The most common products of each manufacturer are compatible as indicated, but there may be models that use different components which may not always fit some models of home espresso machines.

WIRE MEMBRANE MA35 WM

WIRE MEMBRANE SHOWER SCREEN: The shower is made up of a membrane of woven stainless steel wires that is applied to the shower assembly by means of a caulking process: the body of the shower is folded over the mesh to lock it in place without resorting to any welding.

CAULKING



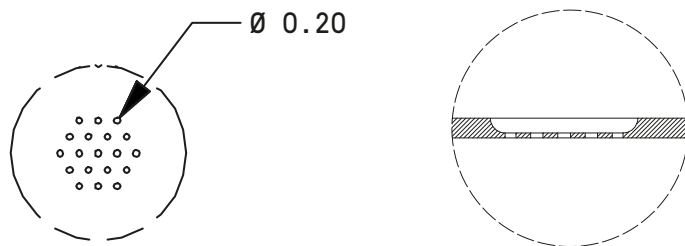
Its main feature is its very high filtering power of 35 µm that guarantees a homogeneous distribution of water on the coffee pod and blocks the passage of extraction residue during the drying process. This helps to maintain the group as clean and efficient as when it was new. In addition, it protects both the group and the solenoid valve from deterioration caused by dirt.



INTEGRATED MEMBRANE MA200 IM

INTEGRATED MEMBRANE SHOWER SCREEN: The integrated membrane shower screen is made of a single filtering part in stainless steel obtained through a process of photo-etching: special micro perforations are made inside the thickness of the shower to obtain a filtering power of 200 µm.

MEMBRANE DETAILS

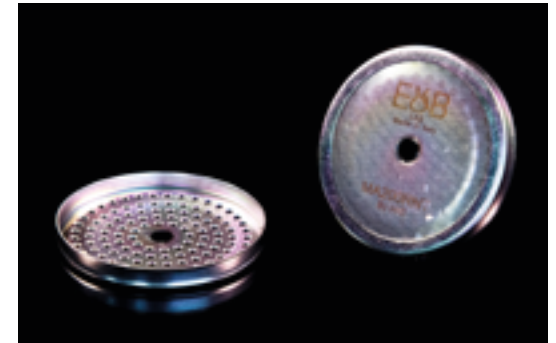


Its main characteristic is the exclusive design of its perforations, which, in addition to guaranteeing better distribution, makes this product last longer and easy to clean. Indeed, being made out of a single part, the shower body is more resistant and its surface is totally smooth and free from rough spots where dirt can deposit and accumulate.

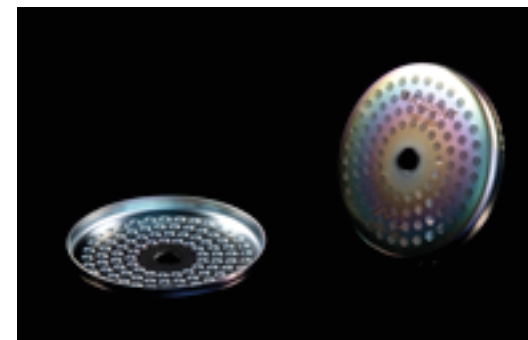


REINFORCED MEMBRANE SHOWER MA200 R NT

REINFORCED MEMBRANE SHOWER SCREEN: This shower screen is made out of a 0.8 mm thick, highly hardened steel supporting disk, in combination with a photo-etched membrane with a filtering power of 200 µm. The smooth and easy to clean membrane and reinforced disk form a perfectly flat unit. This enables homogeneous distribution of water. In addition, the reinforced disk guarantees greater resistance even in the case of intensive use or over dosage.



NANOTECH MA200 NT



COATING: In order to improve the percolation process, IMS offers a high quality coating using quartz nanotechnology, the NANOTECH coating, for integrated and reinforced membrane shower screens. The advantage of this technology is its hydro-

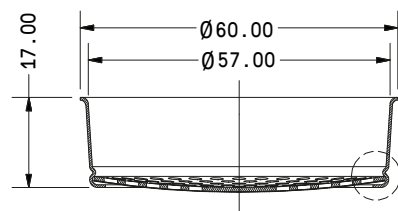
repellent effect. Water comes down in a shower of tiny drops that are uniformly distributed over the whole surface of the showerhead, saturating the coffee homogeneously. Furthermore, thanks to its high adherence, this coating makes it easier to remove used coffee pods, and it also makes it easier to clean thereby rendering the antibacterial nature of the surfaces extremely effective.

E6135WM

Wire membrane shower screen - passage of 35 μm



BODY DIAMETER: 57 mm
BORDER DIAMETER: 60 mm
WALL HEIGHT: 17 mm EXTERNAL

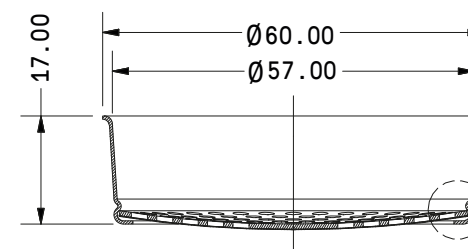


E61200RNT

Reinforced membrane shower screen - passage of 200 μm NANOTECH



BODY DIAMETER: 57 mm
BORDER DIAMETER: 60 mm
WALL HEIGHT: 17 mm EXTERNAL



E61200IM / E61200NT

Integrated membrane shower screen - passage of 200 μm

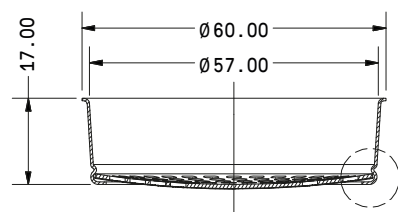


E61200IM



E61200NT
NANOTECH

BODY DIAMETER: 57 mm
BORDER DIAMETER: 60 mm
WALL HEIGHT: 17 mm EXTERNAL

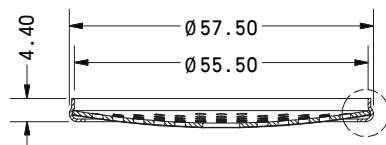


MA35WM

Wire membrane shower screen - passage of 35 μ m

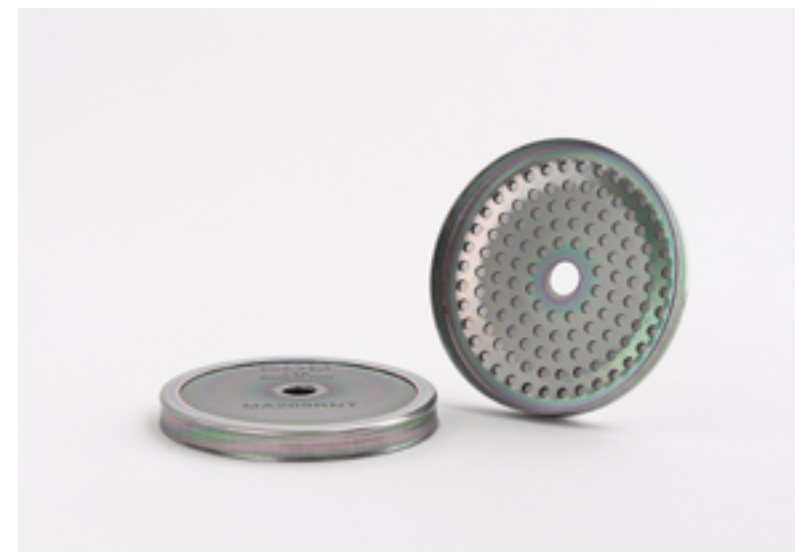


EXTERNAL DIAMETER: 57.5 mm
INTERNAL DIAMETER: 55.5 mm
WALL HEIGHT: 4.4 mm
CENTRAL HOLE: 7 mm

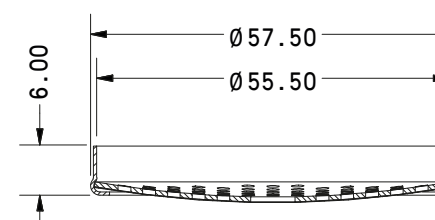


MA200RNT

Reinforced membrane shower - passage of 200 μ m NANOTECH



EXTERNAL DIAMETER: 57.5 mm
INTERNAL DIAMETER: 55.5 mm
WALL HEIGHT: 6.6 mm
CENTRAL HOLE: 7 mm

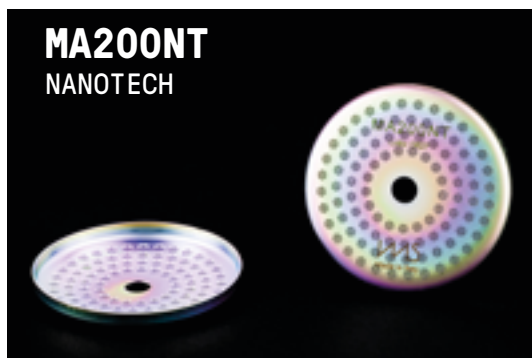


MA200IM / MA200NT

Integrated membrane shower screen - passage of 200 μ m

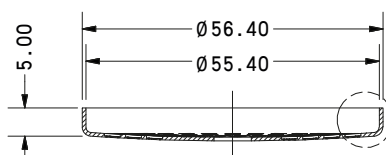


MA200IM



MA200NT
NANOTECH

EXTERNAL DIAMETER: 56.4 mm
INTERNAL DIAMETER: 55.4 mm
WALL HEIGHT: 5 mm
CENTRAL HOLE: 7 mm

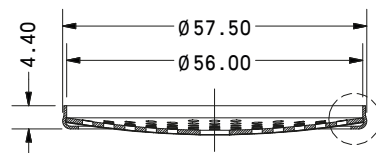


RA35WM

Wire membrane shower screen - passage of 35 μ m

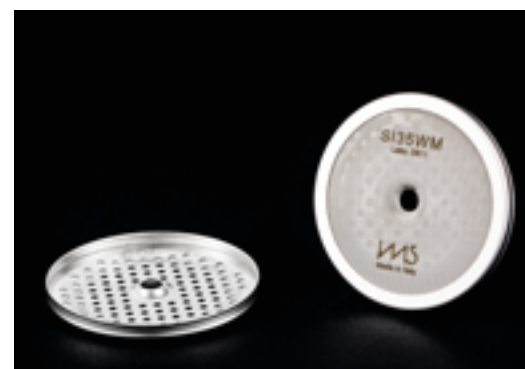


EXTERNAL DIAMETER: 57.5 mm
INTERNAL DIAMETER: 56 mm
WALL HEIGHT: 4.4 mm
CENTRAL HOLE: 5.5 mm

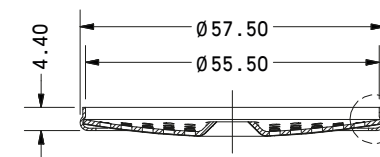


SI35WM

Wire membrane shower screen - passage of 35 μ m



EXTERNAL DIAMETER: 57.5 mm
INTERNAL DIAMETER: 55.5 mm
WALL HEIGHT: 4.4 mm
CENTRAL HOLE: M6



RA200IM / RA200NT

Integrated membrane shower screen - passage of 200 μ m

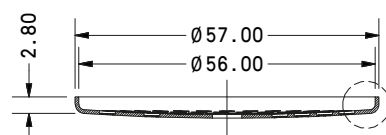


RA200IM



RA200NT
NANOTECH

EXTERNAL DIAMETER: 57 mm
INTERNAL DIAMETER: 56 mm
WALL HEIGHT: 2.8 mm
CENTRAL HOLE: 5.5 mm



SI200IM / SI200NT

Integrated membrane shower screen - passage of 200 μ m

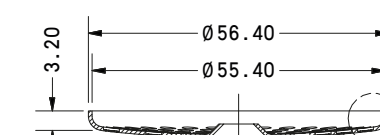


SI200IM



SI200NT
NANOTECH

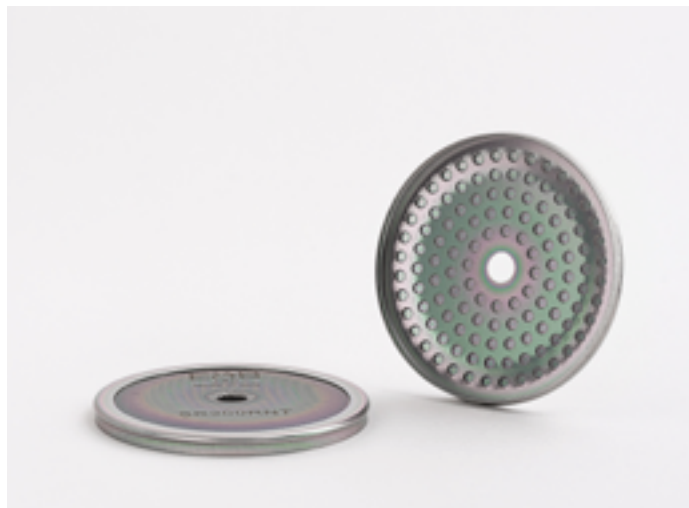
EXTERNAL DIAMETER: 56.4 mm
INTERNAL DIAMETER: 55.4 mm
WALL HEIGHT: 3.2 mm
CENTRAL HOLE: M6



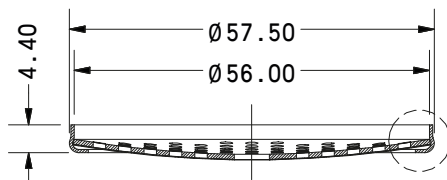


SR200RNT

Reinforced membrane shower - passage of 200 µm NANOTECH

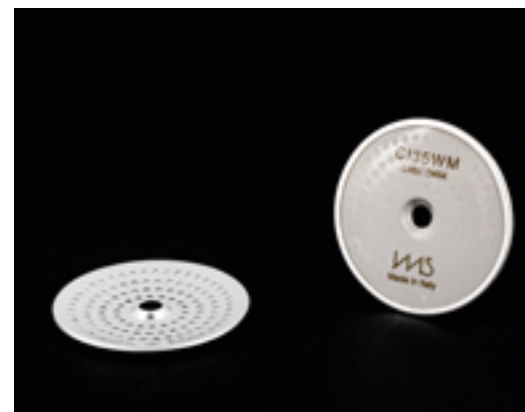


EXTERNAL DIAMETER: 57.5 mm
INTERNAL DIAMETER: 56 mm
WALL HEIGHT: 4.4 mm
CENTRAL HOLE: 6 mm

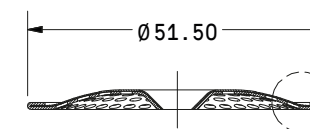


CI35WM

Wire membrane shower screen - passage of 35 µm



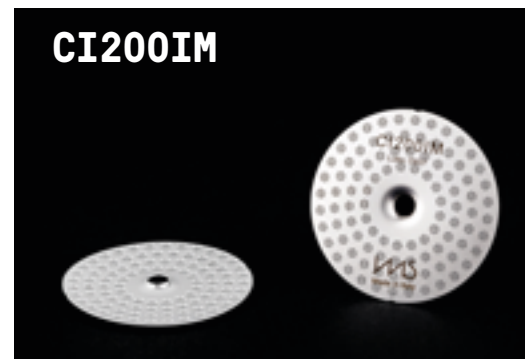
EXTERNAL DIAMETER: 51.5 mm
CENTRAL HOLE: M5



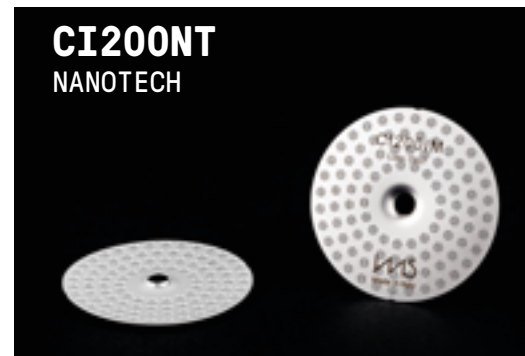
CI200IM / CI200NT

Integrated membrane shower screen - passage of 200 µm

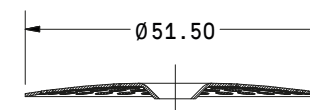
CI200IM



CI200NT NANOTECH

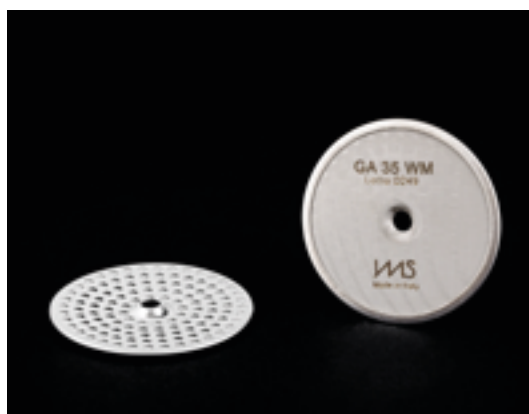


EXTERNAL DIAMETER: 51.5 mm
CENTRAL HOLE: M5

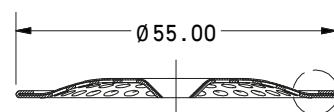


GA35WM

Wire membrane shower screen - passage of 35 µm



EXTERNAL DIAMETER: 55 mm
CENTRAL HOLE: M5

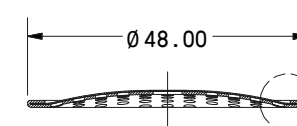


SM35WM

Wire membrane shower screen - passage of 35 µm

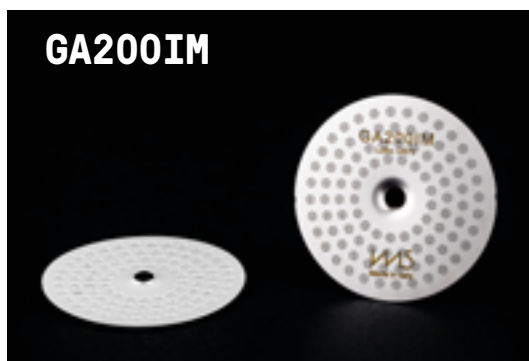


EXTERNAL DIAMETER: 48 mm
CENTRAL HOLE: 5 mm

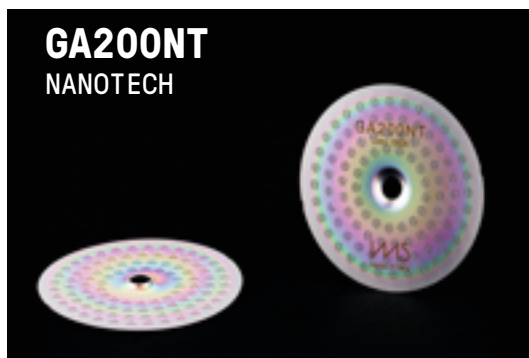


GA200IM / GA200NT

Integrated membrane shower screen - passage of 200 µm

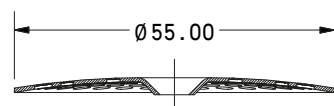


GA200IM



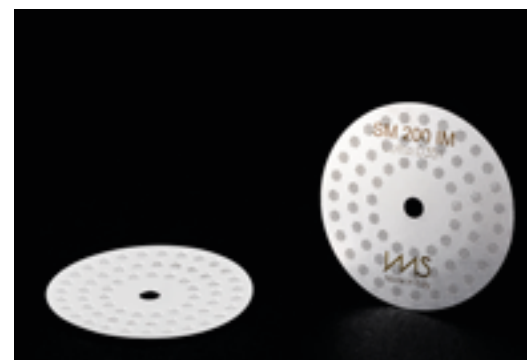
GA200NT
NANOTECH

EXTERNAL DIAMETER: 55 mm
CENTRAL HOLE: M5

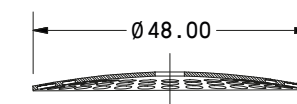


SM200IM

Integrated membrane shower screen - passage of 200 µm



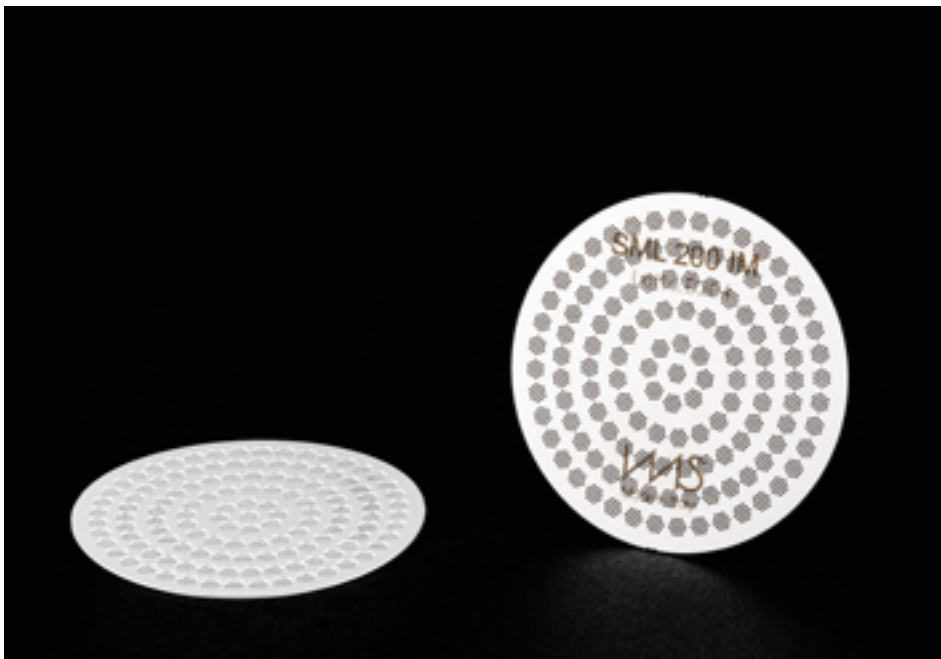
EXTERNAL DIAMETER: 48 mm
CENTRAL HOLE: 5 mm



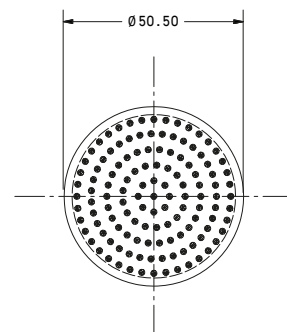
Shower Screen for LEVER group machines

SML200IM

Integrated membrane shower screen - passage of 200 µm



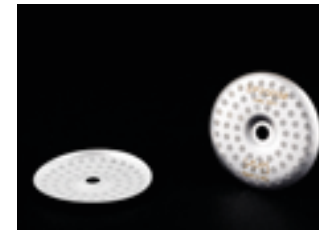
DISK DIAMETER: 50.5 mm



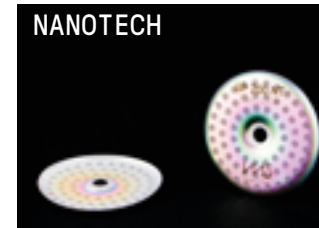
Double Shower Screens

SP200IM / SP200NT

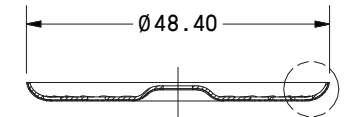
Integrated membrane shower screen - passage of 200 µm



NANOTECH

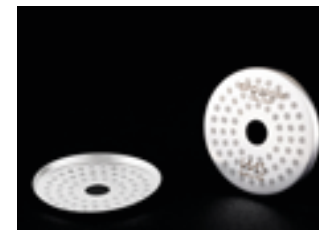


EXTERNAL DIAMETER: 48.4 mm
CENTRAL HOLE: 5 mm

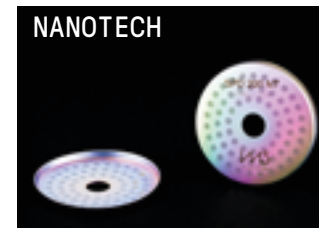


SPD200IM / SPD200NT

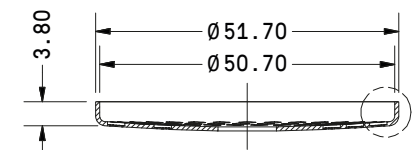
Integrated membrane shower screen - passage of 200 µm



NANOTECH



EXTERNAL DIAMETER: 51.7 mm
INTERNAL DIAMETER: 50.7 mm
WALL HEIGHT: 3.8 mm
CENTRAL HOLE: 10 mm



The SPD200IM/SPD200NT can only be used combined
with the SP200IM/SP200NT

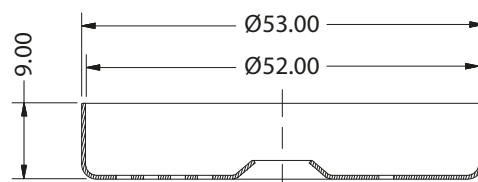
Shower Screens for domestic machines

BV200IM / BV200NT

Integrated membrane shower screen - passage of 200 µm

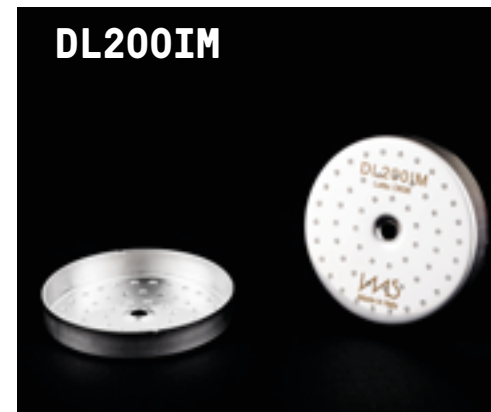


EXTERNAL DIAMETER: 52 mm
INTERNAL DIAMETER: 53 mm
WALL HEIGHT: 9 mm
CENTRAL HOLE: 7.2 mm

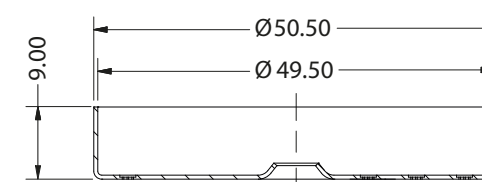


DL200IM / DL200NT

Integrated membrane shower screen - passage of 200 µm



EXTERNAL DIAMETER: 50.5 mm
INTERNAL DIAMETER: 49.5 mm
WALL HEIGHT: 9 mm
CENTRALE HOLE: 5.3 mm

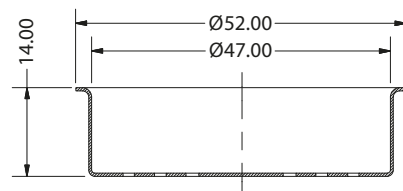


PA200IM52

Integrated membrane shower screen - passage of 200 μ m



EXTERNAL DIAMETER: 52 mm
INTERNAL DIAMETER: 47 mm
WALL HEIGHT: 14 mm

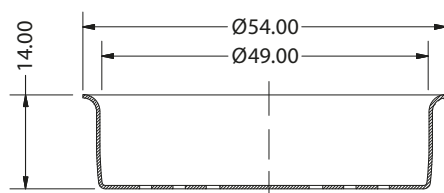


PA200IM54

Integrated membrane shower screen - passage of 200 μ m



EXTERNAL DIAMETER: 54 mm
INTERNAL DIAMETER: 49 mm
WALL HEIGHT: 14 mm



E&B LAB LINE

E&B Lab is the creative laboratory of IMS where ideas are experimented, new products are designed and produced with an artisanal approach and care for details and materials. The E&B Lab's purpose in designing and developing new products is to distinguish them from the most common and standardized ones, with the ultimate aim to establish a direct connection with natural materials through the abilities of its craftsmanship.



We only use high quality materials combined with high technology, putting together the beauty and the functionality of products. The idea is to expand the range of accessories by considering the needs of the baristas and their best ideas. All the products are entirely Made in Italy.



MOKA FILTER



FILTERMOKA1T
FILTERMOKA2T
FILTERMOKA3T
FILTERMOKA6T

The idea of the Competition Moka filter has been created to enhance the coffee extraction of the Moka pot.

E&B Lab developed a filter with smaller holes (0.2 mm diameter) than the fewer and larger traditional ones ($\approx 0,8$ mm diameter) that allows a perfect extraction by avoiding high pressured water that could damage the coffee cake.

A cleaner beverage is obtained thanks to the reduction of the fine particles in the cup, in this way the acidity is emphasized and the bitterness reduced.

TECHNICAL DETAILS

Hole dimension: $\emptyset 0.2$ mm

Available: 1 cup - 2 cups - 3 cups - 6 cups

Check the dimension of our Moka filter to make sure that fits your Moka pot.

CODE	CUPS	EXTERNAL DIAMETER	INTERNAL DIAMETER
FILTERMOKA1T	1 cup	46 mm	39 mm
FILTERMOKA2T	2 cups	48,5 mm	42 mm
FILTERMOKA3T	3 cups	57 mm	49,2 mm
FILTERMOKA6T	6 cups	66,25 mm	55 mm



AEROPRESS FILTER



D62FI20

External diameter: 62 mm
Thickness: 0.15 mm
Hole diameter: $\emptyset 0,20$ mm
Hole number: 16'437
Total open area: 16%



D62SF15

External diameter: 62 mm
Thickness: 0.10 mm
Hole diameter: $\emptyset 0,15$ mm
Hole number: 39'780
Total open area: 28%



D63UF3.5

External diameter: 63 mm
Thickness: 0.30 mm - 0.90 mm
Filtration: Woven Wire Inox Membrane
Double protective Inox ring

PUCK DIFFUSER SCREEN BIG BANG PERFORATION

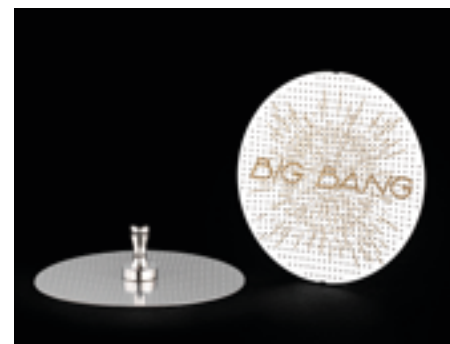
The IMS Puck Diffuser Screen - Big Bang perforation is crafted with:

- Single-piece stainless steel with Big Bang filter perforation with holes concentrated from the edges to the center
- A hydrodynamic design that prevents water from striking the coffee puck too aggressively, reducing channeling and improving consistency
- A self-cleaning surface that minimizes coffee buildup, making maintenance easier

This ultra-thin Puck Diffuser does three things:

1. Distributes water evenly before it hits the coffee.
2. Prevents aggressive water impact, reducing channeling
3. Keeps your machine cleaner.

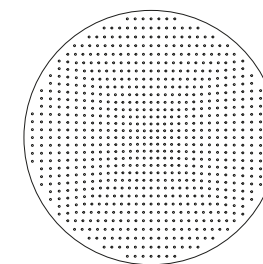
TIP: The IMS Puck Diffuser Screen with Big Bang perforation is so thin that you don't need to adjust the dose of your recipe



DS58.58BB

TECHNICAL DETAILS

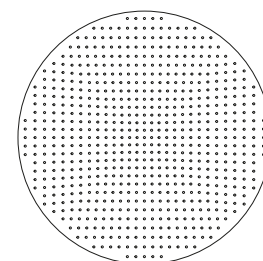
Hole dimension: 761 holes
with Big Bang hole pattern in Ø 44 mm



DS53.5BB

TECHNICAL DETAILS

Hole dimension: 657 holes
with Big Bang hole pattern in Ø 44 mm





PUCK DIFFUSER SCREEN E&B LAB LINE

The puck diffuser screen is studying to better distributed the water over the coffee pod, thanks to the new IMS technology that combines a hole area with a 150-micron filtering power photo-etched membrane. Thank to this, the screen can be easily clean and the coffee residues wash away.

It can also be used with the E&B Lab ALL-IN-ONE filter to better distribute the water over the coffee puck for brewing and infusion extractions and get the best result.

DS58.5



Compatible with filter baskets for 58/58.4 mm tampers.

TECHNICAL DETAILS

Hole dimension: Ø 2.4 mm

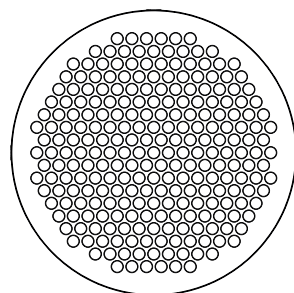
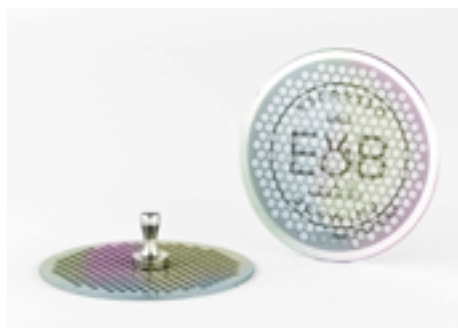
Number of holes: 253

In combination with a AISI 301 photo-etched membrane

with a filtering power of 150 micron.

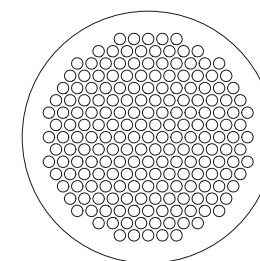
Also available in the Nanotech version

DS58.5NT



DS53.3

Compatible with filter baskets for 54.4/54/53.4/53 mm tampers.



TECHNICAL DETAILS

Hole dimension: Ø 2.4 mm

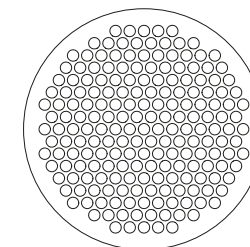
Number of holes: 199

In combination with a AISI 301 photo-etched membrane with a filtering power of 150 micron.



DS51

Compatible with filter baskets for 51 mm tampers.



TECHNICAL DETAILS

Hole dimension: Ø 2.4 mm

Number of holes: 199

In combination with a AISI 301 photo-etched membrane with a filtering power of 150 micron.



A NEW KIND OF INFUSION. ESPRESSO. BOTANICAL. REVOLUTIONARY



Herbpress blends technology, tradition, and sustainability to create an infusion experience that honors the pure essence of herbs, elevating them through an innovative process that respects the planet

The first patented system that transforms espresso machines into tools for professional botanical infusions. Herbpress was born from a challenge: how can we bring the precision of espresso into the world of botanical infusions?

A patented technology developed in collaboration with Wilden Herbals designed to turn a classic espresso machine into an innovative tool for extracting herbal teas and plant-based beverages. In less than 60 seconds, the infusion is ready: aromatic, intense, and authentic. All the flavor of herbs, at the speed of espresso.



Created to make infusions more accessible, faster, and suitable for professional environments, Herbpress brings the botanical world into cafés, hotels, offices, and hybrid spaces with the precision of technology and the natural power of herbs.

HERBPRESS technology is specifically engineered to extract herbal infusions and teas using an espresso machine filter, introducing a new approach that combines precision with speed. In under a minute, HERBPRESS delivers the full intensity and complexity of a traditionally brewed herbal tea.



herbpress

HERBPRESS 1
HERBPRESS 2
HERBPRESS 3
HERBPRESS 4
HERBPRESS 5

The filter resembles a standard espresso machine basket with a single outlet hole at the bottom. This design allows for precise control of the water flow and ensures consistent pressure throughout the entire infusion chamber.

At the bottom, a laser-welded, photo-etched membrane with a 150-micron filtration capacity is permanently affixed using a mechanical riveting process. This essential component prevents plant residues from reaching the cup while maintaining exceptional cleanliness and extraction accuracy.

Enhancing the system is a puck screen diffuser with a precisely engineered perforation pattern. Its critical role is to direct water more effectively toward the centre, ensuring even distribution across the plant material and helping to create a closed system that operates entirely under pressure.

CODE	PRODUCT	HEIGHT	TAMPER (FOR COMPATIBILITY)
HERBPRESS 1	FILTER B70 + PUCK SCREEN 1	25 mm	58/58.4 mm
HERBPRESS 2	FILTER B66 + PUCK SCREEN 2-3-4	25 mm	54/54.4 mm
HERBPRESS 3	FILTER B65 + PUCK SCREEN 2-3-4	25 mm	53 mm
HERBPRESS 4	FILTER B62.5 + PUCK SCREEN 2-3-4	25 mm	53/53.4 mm
HERBPRESS 5	FILTER DL + PUCK SCREEN 5	25 mm	51 mm

SUGGESTED RECIPE

GRAMS IN from 1,5g to 2g depending on the grind size of the plant

PRESSURE between 8 and 9 bar depending on the machine's pump calibration

TIME about 60 seconds

ML OUT about 150-180 ml of infusion

TECHNICAL DETAILS

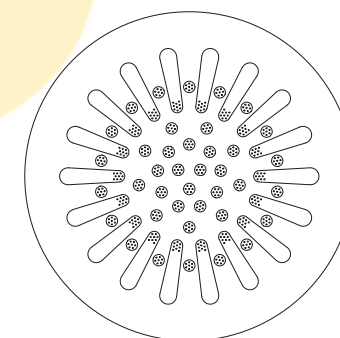
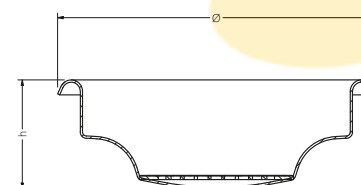
The filter HERBPRESS is electropolished in stainless steel 304, its membrana is cold-worked AISI 301.

RIDGE: Ridgeless

NUMBER OF HOLES: 1 hole one the bottom Ø 0,30 mm

FILTER MEMBRANA: 85 holes in combination with photoetched membrane of 150-micron filtering power

The PUCK DIFFUSER is raw AISI 301 stainless steel, code 04



REMOVERS

The espresso machine cleanness becomes finally a routine with the Shower Screen and filter basket Removers created by IMS. Due to their characteristics they give to baristas and technicians the opportunity to operate on the group head without getting burnt, wet or dirty.

The two shower screen remover models allow to take off the shower screen fixed by either slotted or nut screws in an extremely easy and safety way.

They are entirely in stainless steel and have a specific shower screen container developed to protect hands from the heat of the group head and the hot water drops.

Their unique shape makes them self-centering and practical to reassemble as they contain both the screw and the shower screen to reinsert everything in one easy move.



The filter basket remover helps to take off the basket and clean the portafilter in the simplest way possible. It's made of work hardened stainless steel 301 that makes the remover stronger despite its thickness of 1 mm.

On the top of the remover there is a small step that helps the remover to fit under the border of the filter basket and remove it easily.

Simple to use, high quality and safety are the characteristics of the new IMS's products.

REMOVER01



HEIGHT: 90 mm

WEIGHT: 183 gr.

COMPATIBILITY: Dalla Corte, La Spaziale, La San Marco.

REMOVER02



HEIGHT: 93 mm

WEIGHT: 191 gr.

COMPATIBILITY: La Cimbali, La Marzocco, Synesso, Slayer, Nuova Simonelli, Victoria Arduino, Rancilio Specialty, Astoria, Elektra, Mavam, Brasilia.

FILTER BASKET REMOVER



HEIGHT: 77 mm

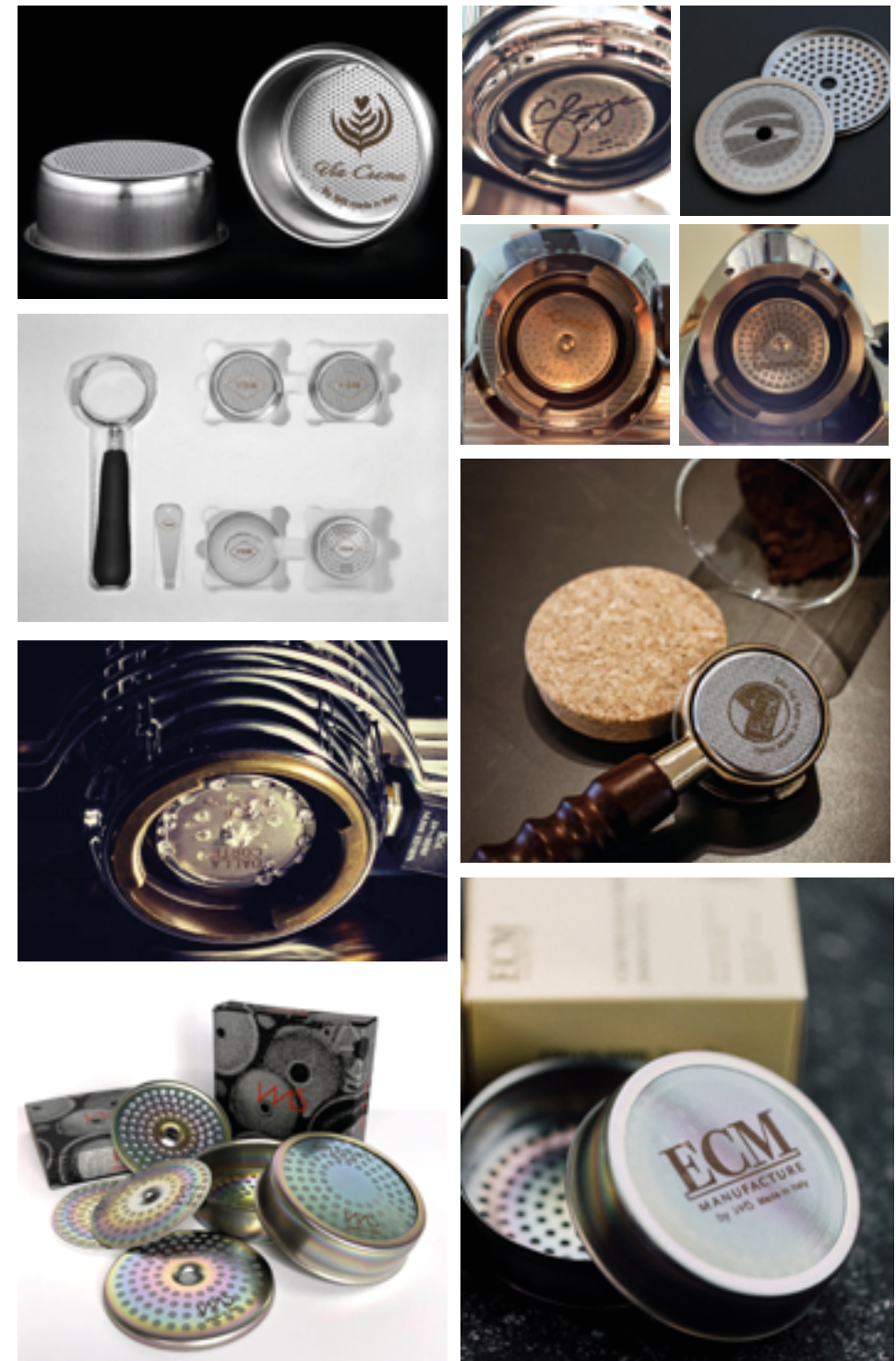
THICKNESS: 1 mm

WEIGHT: 10.3 gr.

The filter baskets remover is compatible with all the espresso machines.

CUSTOMIZATIONS

In partnership with its customers IMS has created a number of variants to satisfy each requirements. From laser markings to special perforation patterns, from new shapes to the application of different membranes, all is manufactured to create better performances over time.



OUR PARTNERS

BARISTA
ATTITUDE

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ESPRESSO MACHINE

DALLA
CORTE



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coffee starts here



wilden.herbals



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