

# Espresso Magazine

News from omaneo

Dear espresso friends,

there is this moment in the morning when the home is still quiet. You press a button. A pump hums. Crema flows golden into the cup. Thirty seconds in which nothing else matters.

We built the omaneo.GUDRUN for exactly these moments. It brews and steams at the same time — without the premium price of a dual-boiler machine, and without its typical waiting time when switching. Inside: a two-circuit system with three heating systems, two pumps (15 bar Ulka plus 5 bar secondary pump), PID temperature control and touch operation. That makes her ready in seconds — and thermally stable enough for demanding home use. 799 €.

We call her GUDRUN because we think of the quality our mothers once trusted us with: honest, reliable, no frills. Anyone using GUDRUN doesn't make a trendy espresso — they make a good one.

## When is GUDRUN actually warm?

We say it openly: after just under two minutes the machine is technically ready. The brew water is at temperature, the pumps are active. But the portafilter is still cold. If you run water through it now, it cools at the metal — and your espresso ends up a few degrees too lukewarm in the cup. Two paths lead to the optimum:

Wait. After about eight minutes the portafilter has also warmed through.

Flash. Pros briefly flush the portafilter with hot water. Then it is at temperature immediately.

This is not a flaw of GUDRUN — this is the espresso reality of every portafilter machine. We tell you upfront so that your first espresso is a good one.

*"A good espresso is not chance — it is the sum of bean, machine and patience."*

## It is not about one feature. It is about the combination.

The market for espresso machines is evolving. Individual features — PID control, touch operation, higher pump power — can now also be found in cheaper devices.

What makes GUDRUN special is the bundle:

- Two-circuit system with three heating systems for simultaneous brewing and steaming
- 15 bar Ulka main pump, 5 bar secondary pump
- PID temperature control for constant temperature
- Touch operation for precise settings

- 3000 W power
- 58 mm professional portafilter in stainless steel
- High-grade stainless steel housing

This combination in one machine at 799 € — that is what we build.

## What is not in the box: anonymity.

You can also order espresso machines from Asia directly. Cheaper, perhaps. But if anything goes wrong, you write an email to a shop whose language you don't speak, and wait for a reply that may or may not come.

At omaneo it is different. If you have questions, call. If you need advice, write to us. If something goes wrong, we take care of it. Personally. From Germany.

## Our launch offer

Launch offer for the omaneo.GUDRUN. Valid until end of 2026: only 699 €.

You save when ordering by year-end — no code search, no fine print.

Just apply at checkout. Now to omaneo.GUDRUN →