

esferiko®

The art of spherification,
in just one click.

The esferiko Pro.



A new culinary language.



The esferiko Pro is a patented professional system that transforms any sauce, juice or liquid preparation into perfect spheres — esferikos — at the touch of a button. From a closely-guarded secret of avant-garde cuisine to an essential tool in professional kitchens around the world.

Through inverse spherification, the esferiko Pro encapsulates pure flavour inside a delicate membrane with a liquid heart. The result is a unique sensation you can reproduce, identically, any time you want — with maximum speed and precision, and market-fresh ingredients.

An experience for all the senses.



A burst of flavour

Each esferiko concentrates pure, intense flavour that bursts in the mouth, releasing its liquid heart in a single bite.



A feast for the eyes

Glossy, jewel-like spheres in five sizes and three skins elevate every plate with a refined, contemporary signature.



A delicate texture

A fine, almost imperceptible membrane and a fluid centre create a clean, elegant and unmistakable mouthfeel.

One system. Infinite applications.



From cocktails, starters and tapas to mains and desserts: olive-oil pearls, mozzarella spheres, mushroom, beetroot, lobster bisque, fruit... The esferiko Pro adapts to your creativity and guarantees a flawless result, every single time.

Inspiring recipes

Discover dozens of recipes created with CXC at www.esferiko.com

Spheres that turn a dish into a statement.

Three steps to the perfect sphere.

Spherification has never been so simple. Whatever you want to create, the esferiko Pro gets you to a flawless, repeatable result in just three steps.



Mix & dose

Prepare your sauce or liquid with the esferikoMIX dosing system and load the beaker.



Calibrate

Choose size and skin directly on the touchscreen, or let AUTO mode do it for you.



Spherify & serve

Perfect esferikos, ready for service or mise en place, in a matter of seconds.

A technological leap.
The esferiko Pro.



Total control, on screen.



AUTO · ASSISTED · MANUAL

Three working modes: let the machine decide, get guided step by step, or take full manual control.

SIZE — 5 sizes

Choose the exact calibre of your esferikos, from fine pearls to large spheres.

SKIN — 3 skins

Adjust membrane thickness to match each recipe and texture.

Live feedback

An animated interface guides every step: processing, checking and vacuuming.



Intelligent, safe and simple.



Guided calibration

On-screen assistance walks you through calibrating each batch for a consistent result.

Large touchscreen

An intuitive, animated interface designed for the demands of a professional kitchen.

Recipe memory

Save and load your favourite settings to standardise every service.

Connected

Wi-Fi connectivity for diagnostics, updates and remote support.

Easy cleaning

A simple, fast cleaning routine keeps the esferiko Pro always ready to use.

Accessories & consumables.

The right accessories are key to achieving consistent, top-quality esferikos and to expanding what your esferiko Pro can do.



The esferiko beaker

Graduated beaker with integrated blade and calibration marks (25° / 30° / 40°) for precise, repeatable spherification.



esferikoMIX system

The dosing spiral and filter that prepare and dose the perfect base for flawless esferikos.



Processing chamber & cup

Robust processing chamber and dosing cup, engineered specifically for the esferiko Pro.

More information

Discover all accessories at www.esferiko.com

What esferiko stands for.



Limitless creativity

unique dishes that are unmistakably yours



Flawless consistency

perfect, repeatable spheres every time



Efficient workflows

results in seconds, ready for service



Profitable investment

premium plating with a fast return



Fresh & natural

pure flavour from market-fresh ingredients



Total flexibility

prepared in advance, ready when you need it

esferiko[®]

Join the art of spherification.

Become part of a growing community of chefs who turn every sauce into a perfect sphere. Immerse yourself in the world of esferiko.

www.esferiko.com

ESFERIKO PROFESSIONAL COOKING SL

Avenida Diagonal 421, ático · 08008 Barcelona · España

info@esferiko.com · www.esferiko.com

Instagram [@esferiko_official](https://www.instagram.com/esferiko_official) · LinkedIn [/esferiko](https://www.linkedin.com/company/esferiko)

esferiko[®] · THE ART OF SPHERIFICATION