

RENEKA VIVA 2

2 GROUP BARISTA MACHINE



BENEFITS, FEATURES & TECHNOLOGIES:

- Aroma Perfect self-tamping group head:
 - Aroma perfect ensures optimum extraction quality
 - Eliminates potential errors in coffee preparation
 - Saves maintenance costs
 - Increases staff efficiency
 - Reduces training time
- Latte Art Technology
 - Nozzle with temperature sensor to make your milk foam easily without burning.
 - Perfect Flat White, Latte, Cappuccino and hot milk preparation at the touch of a button
- 2 steam taps / 1 hot water tap (Latte Art option)
- Dual Steam – Automatic & Manual (Optional)
- Pre-infusion on short coffee cycles
- Electronic microprocessor:
 - 5 selections / group
- Copper boiler
- Consistency and quality every time without the need for a trained barista



DIMENSIONS: W = 710mm x D:510mm x H: 510mm (High Cup Height: 570mm)

VOLTAGE: 230V 50/60Hz

POWER: 3100/3800 W

WEIGHT: 70kg

BOILER CAPACITY: 10L

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ESSENTIAL COFFEE