

PRODUCTDATASHEET

RENEKA LIFE N

Professional Premium



A premium espresso machine using the latest in technology

Description

The espresso machine LIFE H is equipped with the latest technologies Aroma Perfect and Multi Coffee System and offers consistent perfect extraction quality as well as flexibility and high standards during the preparation of the coffee. A stable brewing temperature, individually adjustable group head components, LC-Display, Barista-Steam and rotation pump with magnetic coupling are some of the highlights. Thanks to the Multi Coffee System the LIFE H can also be equipped with a special attachment for pads, capsules or pods. All capsule systems currently on the market are available on request.

The model "Latte Art" enables the production of perfect "Crema di Latte", where milk is combined with steam under pressure. The LIFE H is available as a 2- and 3-group espresso machine for the preparation of espresso, coffee, cappuccino, latte macchiato and tea.

Features

- LIFE 1-group: 1 steam lever and one hot water tap (electric controlled); LIFE 2- and 3-group: 2 steam levers and one hot water tap (electric-controlled)
- Pre-brewing function
- Microprocessor-managed usage with 5 choices per group
- Aroma Perfekt brewhead
- Perfect extraction quality thanks to automatic adjustment of the ground coffee amount in the microsieve
- AromaPerfect Ergonomy
- Easy connection of the sieve holder without jamming
- Energy Save System – automatic regulation of the boiler temperature
- ECO-Function Standby
- LC display
- Output height Life 8 cm
- Sensitive Brewing – individual regulation of the output temperature per group
- MultiCoffeeSystem – special sieve holder for use of pads, pods or capsule systems; all current market capsule systems are available on request
- Copper boiler
- All models available with Barista Steam on request (in place of a second steam outlet)
- IQ-Coffee technology
- Available in the following colours:
- Black | White

Additional features

- Barista Steam
- MicroSieve
- Latte Art

Model Overview

| Groups | Single cup | Double cup | Steam tap | Barista Steam | Boiler volume (L) | Voltage | Performance (watts) | Weight (kg) | Width (mm) | Height (mm) | Depth (mm) |
|--------|------------|------------|-----------|---------------|-------------------|---------|---------------------|-------------|------------|-------------|------------|
| 1 | 1 | 1 | 1 | - | 5,8 | 230 | 2.100 | 42 | 430 | 540 | 510 |
| 1 | 1 | 1 | - | * | 5,8 | 230 | 2.100 | 42 | 430 | 540 | 510 |
| 2 | 1 | 2 | 2 | - | 10 | 400 | 3.800 | 60 | 710 | 540 | 510 |
| 2 | 1 | 2 | 1 | * | 10 | 400 | 3.800 | 60 | 710 | 540 | 510 |
| 3 | 1 | 3 | 2 | - | 16,5 | 400 | 5.500 | 80 | 940 | 540 | 510 |
| 3 | 1 | 3 | 1 | * | 16,5 | 400 | 5.500 | 80 | 940 | 540 | 510 |

* BaristaSteamPremium available as an option instead of the second steam output.

The machines provided without alteration in components are suitable for a one- or three-phase connection.

When a particular connection is not specified in the order, the machines will be delivered with 400 V/3 phase connection.

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 errors and omissions excepted