

PRODUCTDATASHEET

RENEKA VIVA

Professional Basic



A compelling combination of functionality and elegance

Description

Functional, reliable and user-friendly. The one-, two- or three-group espresso machine guarantees the reliable and professional preparation of espresso and other coffee specialities in the traditional way.

The VIVA is suitable for the preparation of espresso, coffee, cappuccino, latte macchiato and tea.

Features

- VIVA 1-group: 1 steam tap and 1 hot water tap. VIVA 2- and 3-group: 2 steam taps and 1 hot water tap
- Variable triangular brewhead made from high-quality brass
- Pre-brew function
- Microprocessor-controlled operation with 5 function keys per group
- Copper boiler
- Manual steam control
- Soft pre-infusion

Additional Specifications

- AromaPerfect for individual pressure control and consistently-perfect extraction quality
- Fully-automated Barista Steam with cleaning system or manually-controlled Barista Steam
- MultiCoffeeSystem for pads, pods or capsule systems

Model Overview

Single cup	Double cup	Steam tap	Barista Steam	Boiler volume (L)	Voltage	Performance (watts)	Weight (kg)	Width (mm)	Height (mm)	Depth (mm)	Colour
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VIVA 1/430 - group 1

1	1	1*	-	5,8	230	2.100	42	430	510	510	black-white
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VIVA 2/710 - group 2

1	2	2*	-	10	230	3.100	60	710	510	510	black-white
1	2	2*	-	10	400	3.800	60	710	510	510	black-white

VIVA 3/940 - group 3

1	3	2*	-	16,5	400	5.500	80	940	510	510	black-white
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1* BaristaSteamBasic or BaristaSteamManual are available as an option instead of the steam output.

2* 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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Vers. 04/2018
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