

VIVA

ESSENTIAL COFFEE

EXPERIENCE THE NEW EXTRACTION TECHNOLOGY



RENEKA

VIVA RANGE THE USEFUL ELEGANCE

Simply elegant, efficient without superfluous attributes, always performing and with an endless dedication, VIVA is the best marriage of manufacturing quality, operating sturdiness and ease of use.



Colors: Dark grey / Piano Black / Piano White – Available in 1, 2 and 3 groups

Steam outlet	Hot water outlet	Barista Steam	Boiler (L) capacity	Connections	Power (W)	Weight (kg)	Width (mm)	Height (mm)	Depth (mm)
VIVA 1 GROUP									
1	1	-	5,8	230V 50/60 Hz	2100	42	430	510	510
-	1	1	5,8	230V 50/60 Hz	2100	42	430	510	510
VIVA 2 GROUPS									
2	1	-	10	230/400V 50/60 Hz	3100/3800	70	710	510	510
1	1	1	10	230/400V 50/60 Hz	3100/3800	70	710	510	510
VIVA 3 GROUPS									
2	1	-	16,5	230/400V 50/60 Hz	4000/5500	89	940	510	510
1	1	1	16,5	230/400V 50/60 Hz	4000/5500	89	940	510	510

FEATURES

- Steam tap outlet
- Hot water outlet (programmable volume)
- Pre-infusion on 1 and 2 cups
- Electronic microprocessor 5 selections per group
- Aroma Perfect (option): for perfect coffee extraction every time, and easy insertion of the filter holder into the brewhead
- Delivered with 1 filter holder 1 cup per machine and 1 filter holder 2 cups per group

VIVA

TECHNOLOGY

AROMA PERFECT PATENTED TECHNOLOGY N° 2973994

With Aroma Perfect, Reneka completely redefines the technology standards! The patented Aroma Perfect brewing unit guarantees optimum tamping pressure. Thanks to its technology, the brewhead automatically adapts to the amount of coffee and support changes in dosage to ensure a perfect tamp pressure for a perfect extraction cup after cup.

Result: full coffee aroma while preventing under or over-extraction.

Ergonomy: easy insertion of the filter holder for a perfect fit. An integrated stop concept closes the brewing unit in the accurate angle every time. Patented technology minimizes the pressure on the brewing unit seals - which translates into less wear and lower maintenance costs.



MICRO SIEVE PATENT PENDING

High reproducible micro-etch technology. Body and coffee flavors enhanced!

To offer a deeper extraction, enriched flavor and body, Reneka developed the patented "Micro Sieve".

Result: no coffee residues, more body, much more complex flavors and very easy cleaning. This exclusive Reneka Micro Sieve basket is dedicated to the Aroma Perfect brewhead. A filter with 15.000 holes, 170 micrometers, compared to 563 holes of 350 micrometers on standard coffee sieve.



BARISTA STEAM

Automatic milk steamer. This exclusive system produces fast and easy preparation of milk frothing for a creamy, shiny and tasteful result!

Result: the milk is effortlessly emulsified through the steam tip. The built-in temperature control system cuts off the steam flow at the pre-set temperature and thanks to its Ventury system, every type of milk can have his own setting. Two functions possible (without removing any parts): Steaming milk or heating milk. Automatic cleaning system program on LIFE/LIFE HIGH CUP ranges.



AROMA PERFECT

- Ensures optimum extraction quality and best quality in the cup
- Reduces training time
- Eliminates potential errors in coffee preparation
- Increases staff efficiency
- Saves maintenance costs

MULTICOFFEE SYSTEM

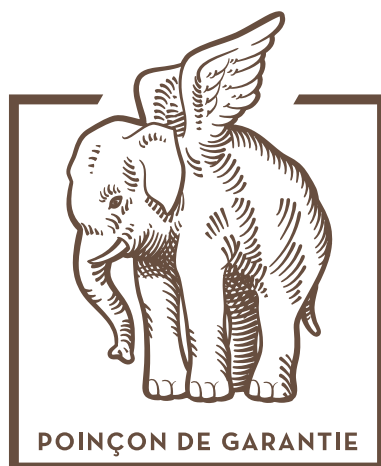
Diversity for tenfold pleasure. The Multicoffee System filter holder- used exclusively on Aroma Perfect - offers the operator maximum flexibility in the preparation of coffee.

Result: freshly ground coffee, common capsules, pads and pods can be used on the same Reneka espresso machine thanks to a patented Aroma Perfect brewhead that adapts to any type of coffee format.



VIVA

EXPERIENCE THE NEW EXTRACTION TECHNOLOGY



RENEKA

ESSENTIAL COFFEE

Australia

P: 1300 324 111

E: sales@ebg.com.au

F: 1300 783 977

W: essentialcoffee.com.au

New Zealand

P: 0800 324 111

E: info@essentialbrands.co.nz

F: 0800 102 834

W: essentialcoffee.co.nz