



RENEKA

Fabricant de machines à café professionnelles

VIVA

Simply elegant and efficient, VIVA is the marriage between manufacturing quality and ease of use.



- Programmable mixed hot water outlet with electronic control
- Manual steam outlet with tap
- Mechanical rotary pump : 70L/h
- Aroma Perfect: optimal coffee extraction quality and ease of use
- Soft ergonomic handles
- Coffee circuit cleaning program: press buttons 1 and 5 simultaneously to start a cycle.
- Volumetric coffee program : 5 selections per group
- Milk foamer « Latte Art » and « Latte Art Teflon » option : 4 programs : Latte / Hot milk / Cappuccino / Flat white

Side panels colours : ● ○

Machine Finition : Brushed stainless steel

VIVA		1 GROUP	2 GROUPS	3 GROUPS
Steam nozzle		- or 1	1 or 2	1 or 2
Hot water		1	1	1
Latte Art		Available	Available	Available
Boiler capacity		6,2L	11,4L	18,7L
Connection		230V	230/400 V	230/400 V
		50/60 Hz	50/60 Hz	50/60 Hz
Power		2100 W	3100/3800 W	4000/5500 W
Dimension	Weight	42 kg	70kg	89 kg
	Width	430 mm	710 mm	940 mm
	Height	510 mm	510 mm	510 mm
	Depth	510 mm	510 mm	510 mm



Latte Art Teflon option

Non-stick coating

VIVA HIGH CUP

Ergonomics, design and technologies adapted for drinks in high cups.
Retractable drawers allow the height of the worktop to be shortened to work with small cups as well.



Colour options available on Viva and Viva High Cup : Black & White / Black

VIVA HIGH CUP		2 GROUPS
Steam nozzle		1 or 2
Hot water		1
Latte Art		Available
Boiler capacity		11,4L
Connection		230/400 V 50/60 Hz
Power		3100/3800 W
Dimension	Weight	70kg
	Width	710 mm
	Height	570 mm
	Depth	510 mm

ALL OUR MACHINE ARE SOLD :

- 1 standard filter holder 1 cup and filter (7 gr)
- 1 standard filter holder 2 cups (16gr) for each group and filter(s)
- 1 box of 30 cleaning tablets for espresso machine
- 1 cleaning brush and 1 obturator
- 1 metal braid for water supply 3/8"
- 1 flexible plastic tube for water drainage



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www.reneka.com

