



# Franke Coffee Systems

## The art of excellent coffeemaking

### bremer Fully Automatic Coffee Machine VIVA 400

Microprocessor-controlled, fully automatic coffee machine for producing coffee specialities such as: espresso, caffè crème, cappuccino, white coffee, latte macchiato as well as filtered coffee (brewed coffee). It has 2 grinders, 1 manual input, an integrated milk frother and 1 hot water outlet.

#### Design:

All major parts are made of high-grade stainless steel. Housing parts and bean container are made of easy-care plastic. Non-return valve and VDE safety temperature limit switch. The machine carries the CE mark, is suppressed (shielded) and VDE tested. Modularly designed, with LON Works network standard.

#### Features and equipment:

With the bremer needle filter brewing process, single or double cups of filtered coffee and coffee specialities can be freshly prepared as needed. Filtered coffee is filtered without pump pressure; espresso, caffè crème, cappuccino, white coffee and latte macchiato are produced with a pressure of 8 bar. The milk is frothed by means of the milk frother integrated in the outlet and is served with the coffee in one work process.

The coffee bean container has a large capacity and is divided into two compartments: one with a capacity of 1.1 kg and one with a capacity of 2.4 kg. The coffee beans are freshly ground automatically after pressing a product button. Ground coffee and brewing water quantities can be individually set for each product. Depending on coffee preparation, hot water (metered / unmetered) can be drawn at the push of a button. The coffee machine has 8 programmable product buttons.

By means of the pre-selection function, up to 9 subsequent brewings of the concerned product can be selected and served. Ground mild coffee, decaffeinated coffee and other types can be manually metered via an input chute and prepared. The height-adjustable and backward-fold-down double outlet for coffee and milk froth allows you to prepare cappuccino and latte macchiato in one work process and to fill 2 cups at a time. The maximum positioning height is 185 mm and thus accommodates a commercially available glass pot or a VIVA Thermo Spherical Pot with a filtered coffee capacity of about 1 litre. All served beverages are shown in the display, are registered and can be called up, and are safeguarded with a PIN code in the settings menu.

Dry discharge of the coffee grounds in the large grounds drawer outside the operation area. Cleaning the coffee preparation system is done by adding a cleaning tablet and starting the fully automatic cleaning program that is part of the standard equipment. The milk line and milk frother head are cleaned at the same time.

#### Hourly performance:

120 cups of filtered coffee (brewed coffee)

270 cups of espresso

160 cups of caffè crème

120 cups of cappuccino

120 cups of white coffee

100 glasses of latte macchiato

120 glasses of hot water

Overall serving performance: 390 cups / hr.

#### Technical data:

Connection values: 7.0 kW 400 V 3 N AC 50 Hz

Dimensions: 360 x 560 x 690 mm (W x D x H)

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