



Franke Coffee Systems

The art of excellent coffeemaking

bremer Fully Automatic Coffee Machine VIVA Barista

Microprocessor-controlled, fully automatic coffee machine for producing coffee specialities such as: espresso (in 3 different quantities), cappuccino and caffè crème as well as filtered coffee (brewed coffee). It has 3 grinders, 1 manual input, and 1 steam pipe with integrated sensor and hot water.

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 and equipped 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 and caffè crème are produced with 8 bar.

The coffee bean container has a large capacity of 3.5 kg in total. 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. The coffee machine has 6 programmable product buttons. By means of the pre-selection function, up to 9 subsequent brewings of the concerned product can be selected and served.

Hot water (metered / unmetered) can be drawn using the button switch. 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 allows you to simultaneously fill two cups at a time. The maximum positioning height is 185 mm and thus accommodates a commercially available glass pot with a capacity of about 1 litre for filtered coffee.

Frothing milk and milk froth are reliable thanks to sensor-controlled steam nozzles and automatic switchoff when the optimal temperature is reached.

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.

Hourly performance:

120 cups of filtered coffee (brewed coffee)

270 cups of espresso

160 cups of caffè crème

120 glasses of hot water

Overall serving performance: 390 cups / hr.

Technical data:

Connection values: 9.5 kW 400 V 3 N AC 50 Hz

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

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