



Franke Coffee Systems The art of excellent coffeemaking

bremer Fully Automatic Coffee Machine VIVA au lait

Microprocessor-controlled fully automatic coffee machine for producing coffee specialities such as espresso, caffè crème, cappuccino, white coffee, and filtered coffee (brewed coffee). It has 3 grinders, 1 manual input, integrated milk frother, hot water outlet, and a milk fridge (9-litre capacity) with a milk pump and milk shortage monitoring.

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 as well as coffee specialities and hot milk can be freshly prepared as needed. Filtered coffee is filtered without pump pressure; espresso and caffè crème are produced with 8 bar.

The milk is heated or frothed by means of the milk frother integrated in the outlet and served with the coffee in one work process. Hot milk is also served by means of the milk frother integrated in the coffee outlet.

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. Hot water (metered / unmetered) can be selected using button switches and output at the same time as coffee. 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 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 or a VIVA Thermo Spherical Pot with a filtered coffee capacity of about 1 litre. The milk fridge that goes with the machine contains a plastic container with a capacity of 9 litres.

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

150 glasses of latte macchiato

120 glasses of hot water

Overall serving performance: 390 cups / hr.

Technical data:

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

Fridge: 0.5 kW 230 V 1 N AC 50 Hz

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

Fridge: 240 x 460 x 600 mm (W x D x H)

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