

FRANKE



VIVA  
barista

Enjoyment  
at the touch of a button.





## The art of loving caffè

There is something in the air.  
The aroma of freshly ground  
coffee beans, the familiar  
hissing sound, the rattle of cups.  
The man at the coffee  
machine is humming the tune.  
The enjoyment that keeps us  
awake is on the counter in front  
of us. Fresh, hot, with thick  
crema. Fine sugar dances on  
the top before sinking into the  
depths, carrying all our hopes  
with it. Suddenly, all the world  
is contained in one small cup.  
Spoonng milk foam, the Barista  
produces an excellent cappuccino  
while making smiling compliments.

Now the day tastes better.



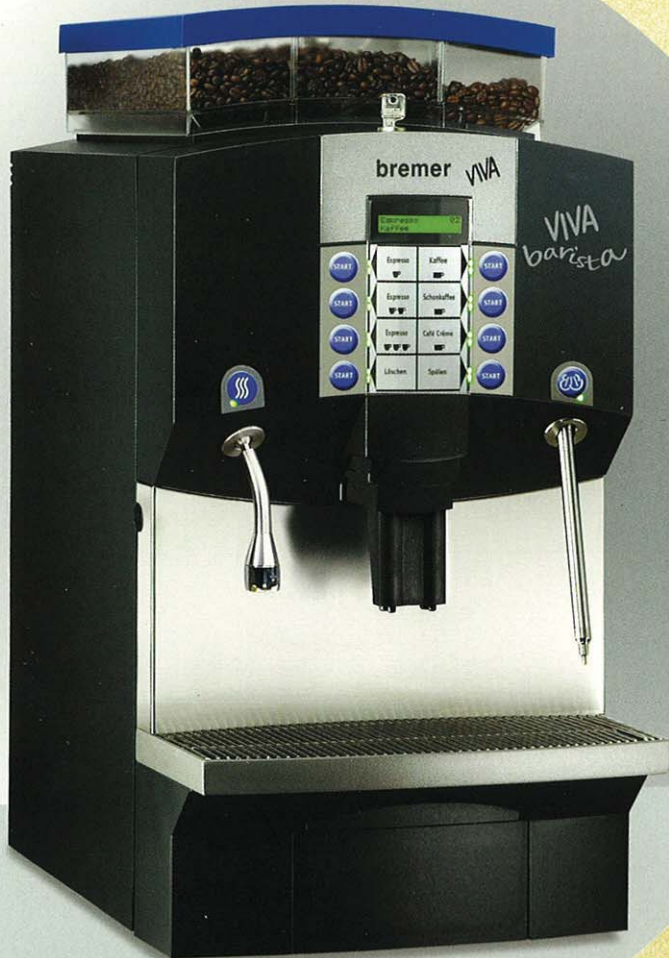
Entertainer and espresso king: Barista produces the ultimate coffee sensation in every coffee shop – incomparably sensitive, professional... and now fully automatic, too.

Making milk foam: it takes real flair...





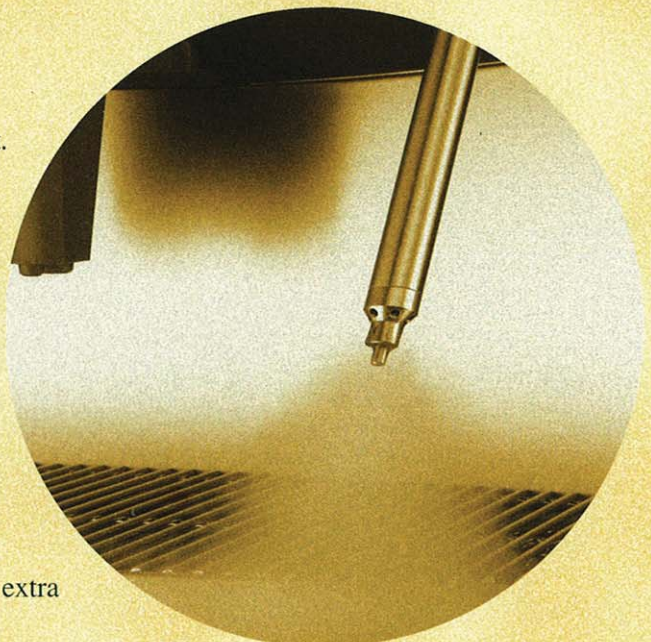
# Barista – viva Espresso!



Preparing espresso is a real art. And so that the Barista can always concentrate on the important parts of his job, professional support is now available: VIVA Barista, the compact, fully automatic machine for consistently high espresso quality at the touch of a button. Preselect, dispense, ready to serve. And nothing foams milk as perfectly as the Barista's skill...

## Have you tried it?

- Espresso in three different sizes – the basis for cappuccino & co. – as well as café crème, filter coffee, decaffeinated coffee! All at your fingertips with the flexible bremer needle filter brewing system.
- Variety and freshness: 6 basic products with up to three integrated coffee grinders plus a manual dosing facility.
- Consistently high quality through fully automatic grinding, brewing, dispensing and cleaning. The milk is heated and foamed manually – the atmospheric plus with typical flair.
- Handling couldn't be simpler and control more perfect – optimal pre-conditions for every coffee shop: clear LC display, preselection of up to 99 products, separate button to cancel order entries.
- Measured dispensing in cups, glasses and mugs of different sizes through variable double outlet. Addition on request: hot water dispenser.
- Steam tap which cuts out automatically upon reaching the optimum temperature (72 °C) – so that your foamed milk has the perfect consistency.
- Safe and clean: a drawer for grounds right under the drip tray – no need to 'knock out' the filter holder.
- Perfect espresso from the first cup onwards: the system is pre-heated with hot water by means of an extra rinsing function.





## Proven technology and an international service network

Fast, reliable on-site service and the proven quality of all bremer's coffee-making systems are strengths that our customers particularly appreciate. That is why every sector of the catering industry relies on the professional competence of our staff and partners, and their comprehensive, one-source after-sales service.



## Open to the future

The VIVA Barista can be upgraded to a full hot drinks station at any time with the VIVA side units or the fully automatic filter coffee machine VIVA XXL. You will also find further information on the full range of bremer products, the versatile VIVA family and the latest VIVA trends on the Internet. [www.franke-cs.com](http://www.franke-cs.com)



### Technical information

#### VIVA Barista

|                                  |                                                                                                                  |                                                                                                      |
|----------------------------------|------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------|
| Features/capacity                | 1, 2 or 3 grinders plus a manual dosing facility and integrated milk-frother with automatic temperature control. |                                                                                                      |
|                                  | <ul style="list-style-type: none"> <li>● Espresso in 3 different quantities (single, double, triple)</li> </ul>  | <ul style="list-style-type: none"> <li>● Coffee</li> <li>● Filter-Coffee</li> <li>● Decaf</li> </ul> |
| Brewing Performance              | 270 shots espresso/h<br>120 glasses hot water for tea/h                                                          |                                                                                                      |
| Electrical Data                  | US Version                                                                                                       |                                                                                                      |
| Power requirement                | 400V, AC, 3N, 50/60Hz                                                                                            | 220V, 2AC, 60Hz                                                                                      |
| Connected load                   | 9,5 kW                                                                                                           | 5,8 kW                                                                                               |
| Fuse                             | 3 x 16 A                                                                                                         | 25 A                                                                                                 |
| Water requirement                | R 3/4" DN 20                                                                                                     | R 3/8"                                                                                               |
| Weight in kg                     | 50 (55*, 60**)                                                                                                   | 50 (55*)                                                                                             |
| Dimensions in mm (BxTxH)/(WxDxH) | 360 x 560 x 690                                                                                                  | 360 x 560 x 690                                                                                      |

We reserve the right to make technical alterations.  
\* with 2 grinders  
\*\* with 3 grinders