



Sielissimo

der vollendete Genuss!



TABLE TOP hot drinks

Perfection in technology and enjoyment



The Connoisseur Concept

Enjoyment is a part of life. Regardless of where people happen to meet. Be it while travelling or at work, in hotels, restaurants or conference halls: everything is much more relaxed with a good, hot drink in your hand. So provide your guests, employees and visitors with a high quality cup of coffee while you talk.

Speciality coffees for sheer indulgence

The Sielissimo Table Top coffee machines dispense your favourite beverage in a stylish and exciting manner: in instant, fresh brew and espresso variations. Entirely in the spirit of "variatio delectat" - or, as we say, variety is the spice of life.

Based on the proven technology of our freestanding hot drink machines, three exciting new models have been developed to meet the highest standards in flavour and technology demanded by our customers.

For we have taken and combined only the best: besides an exclusive, stylish new design and the right selection of beverages, perfect technology and user friendliness assure maximum enjoyment at the simple press of a button - for the real taste of "dolce vita".

Perfect technology makes life easier

Our ingenious new water system and the in-house development of particularly rugged and durable brewers assures maximum longevity, thus saving time and money.

For, after all, you too deserve a break - and, of course, a delicious cup of coffee.

SIELAFF TABLE TOP COFFEE MACHINES
German Technology

Sielissimo
der vollendete Genuss!



The Sielissimo Instant

Multiple temptation



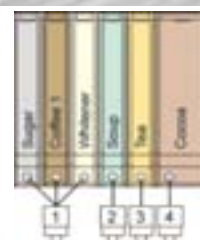
When considering the benefits of the Sielissimo Instant version, many of its features rate highly.

Regardless of the selection chosen, Sielissimo Instant immediately dispenses the right mix from up to 7 instant products. What's behind it all? Years of experience and perfected technology.

For this elegant model is extremely easy to operate, with 12 freely programmable selection buttons. Whether the demand is for great-tasting straight coffee or one of the popular speciality drinks, its strength lies in its ability to meet individual site requirements and satisfy customer choice.

Instant sector technology:

- Pinch valves with platinum strengthened hoses
- Peristaltic pump for accurate dosing and inhibited scale
- Mixer motors max. 17000 rpm
- 24 V DC system (regulatable and current-monitored) for motors and valves
- Boiler heater 2800 W (opt. 2000 W)
- Hygienic and service-friendly thanks to closable ingredient delivery nozzle



Variant 6404

6 product containers
4 mixer units



Variant 7404

7 product containers
4 mixer units



Sielissimo

The Sielissimo Fresh Brew

Always hot and classically fresh



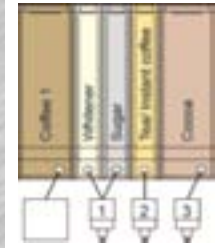
The Sielissimo Fresh Brew version assures the finest of flavours produced under gentle pressure. The machine features a pneumatic brewing system that permits an optimum brewing process with an innovative mono-brewer specially designed by Sielaff.

Since individual tastes vary, the dispense programmes are designed to be flexible to meet specific customer requirements.

Tea instead of coffee? That's no problem either - a quick adjustment and the brewer can also be easily set for leaf tea.

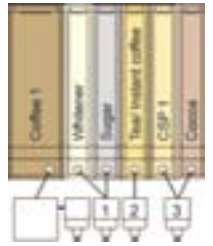
The benefits of the Fresh Brew version:

- Service-friendly
- Constant brewing parameters
- Compact design provides more space for instant containers
- Parts requiring cleaning are easy to remove without tools
- Automatic water and electricity shut-off on removal of the brewer
- High extraction from the same quantity of coffee compared with conventional technology
- Pinch valves with platinum strengthened hoses
- Peristaltic pump for accurate dosing and reduced scale
- Maximum drink volume: 250 ccm; Maximum coffee dosing: 16 g



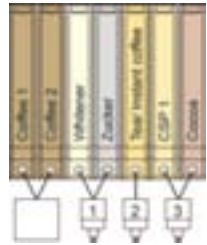
Variant 5306

5 product containers
3 mixer units



Variant 6305

6 product containers
3 mixer units



Variant 7302

7 product containers
3 mixer units



The Sielissimo Espresso

Simply great: small and strong.



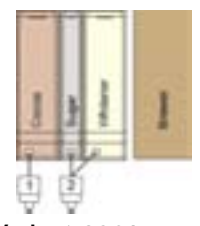
The Sielissimo Espresso hot drink machine goes for the right mix: with the combination of whole beans and instant products you immediately sense that "piazza" atmosphere.

This stylish machine serves delicious freshly ground bean-to-cup coffee to professional quality standards. With its durable metal espresso brewer, highly reliable technology and ease of operation, this small, robust coffee maestro is a source of sheer delight.



Espresso sector technology:

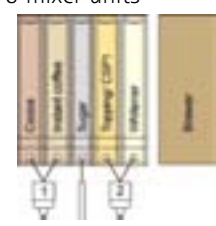
- A vane pump conveys cold water under high pressure (10 bar) to the boiler; exact measuring of the water quantity via flow meter
- Extremely rugged "stay clean" metal brewer for coffee throws from 6 - 13 grams
- Quick-change brewer filters and sealing rings means minimum down time
- Coffee grinder: quality manufacture with practically unlimited service life; quiet precision grinding discs and fine threading permit precision grinder settings
- Bean container with 1.7 kg capacity



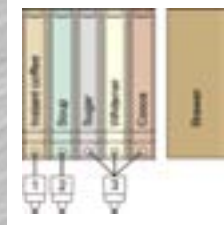
Variant 3201
3 product containers
2 mixer units



Variant 4301
4 product containers
3 mixer units



Variant 5201 TZ
5 product containers
2 mixer units



Variant 5304
5 product containers
3 mixer units

Selection keypad

The 12 freely programmable selection buttons may be allocated as required with the following options or drinks:

Options

- Drink strenght
- Extra whitener
- Extra sugar
- Mocca
- Large/small portion
- Pot

Drink

- Coffee
- Coffee with sugar
- Coffee with whitener
- Coffee with sugar + whitener
- Espresso
- Espresso with sugar
- Espresso Choco
- Espresso Macchiato

- Cappuccino
- Cappuccino with sugar
- Cappuccino Spezial (CSP)
- Café au lait
- Café au lait with sugar
- Decaffeinated coffee
- Latte Macchiato
- Chocolate

- Choco Creme
- Tea
- Soup
- Hot water (optional)
- Still cold water (optional)
- Carbonated cold water (optional)

The examples illustrate only a few of the numerous individual choices, preselections or options that you may select - depending on the model type to meet specific customer requirements.



Sielissimo XL-Versions

When you really do need beverages in volume.



You can expect a lot from the XL-Version. The advantage of the 100 mm taller housing is obvious: The coffee vendor in the XL-Version enables you to dispense and serve good quality coffee by the pot. That makes it not only suitable for hotels and restaurants, but also for office meetings or training seminars.

You can please all of your customers with a choice of hot, speciality drinks readily dispensed using the 14-button selection panel. For heavy footfall locations the CVT-XL Espresso-Version is the optimum choice with its 2.4 kg bean hopper and high capacity waste bin. The multi-function operator panel is factory-prepared for the optional installation of a cashless payment system.



Advantages at a glance:

- Taller housing to take pots (pots up to 220 mm high, 150 mm diameter)
- 14-selection keypad as standard
- Multi-function panel above the display; Alternatively, it may be used for additional options, such as coin insert, coin return button, key switch or cashless payment card insert slot.
- Espresso-version CVT-XL with a bean hopper for 2.4 kg and a larger waste bin.



Sielissimo | CIT | CFT | CVT

Perfection in technology and enjoyment

Operator panel

- Stainless steel operator panel
- Illuminated, convex poster, easy to change
- Back-lit, 4-line display with IR interface
- Cover options: glass bean display, plain black or alternatively with illuminated lettering

Housing

- Powder-coated metal parts, decorative plastic in-fills are spray-painted with two coats
- Internal fittings are made, predominantly from stainless steel
- High performance steam extraction through stainless steel flow plate inserts - easy to clean in a dishwasher

Control system

- Control board with Flash EPROM
- Software upload without data loss
- 8 product and 4 pre-selection buttons with lighting to guide the user, 14 selection buttons as standard in the XL Version
- Beverage names may be edited individually
- Easy cup content adjustment
- Quick access programmes for rinsing and obtaining statistics
- SIELECTOR-software for PC-supported programming on Windows basis and duplication of settings (adapter cable available as an option)

Credit System (optional)

- Preparation for integration of standardised MDB coin slot devices (BDV or Executive upon request)

Sales/Service Data

- Recording to EVA-DTS standard; data transmission via portable data capture device (IR interface)

Sielissimo Options:

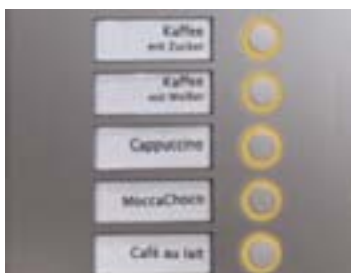
We offer appropriate accessories for the most varied of situations:

- Key-operated switch
- Hot water valve
- Cup unit for approx. 150 cups
- Side-mounted cup dispenser
- Pot option XL
- Preparation for payment system
- Floor-standing cabinet (alternatively with cup dispenser or waste run-off)
- Water container
- Cold water



Selection keypad

- 12 (standard) or 14 (XL-Version) freely programmable metal selection buttons, illuminated to guide the user



Water system

- Pinch valves and platinum strengthened hoses
- Peristaltic pump for accurate dosing and inhibited scale in the instant section



Simple to maintain

- Hygienic and easy to service using closeable anti-static product chutes





Technical data

Housing colour:	P7 FS/matt (black with metallic glitter effect)
Door:	Stainless steel
Dimensions:	Height: 833 mm, cover opened 1,077 mm Height incl. floor cabinet: 1,593 ... 1,613 mm Width: 516 mm, Depth: 571 mm
Dimensions - XL:	Height: 933 mm, cover opened 1,177 mm Height incl. floor cabinet: 1,693 ... 1,713 mm Width: 516 mm, Depth: 571 mm
Weight:	approx. 70 kg CIT, approx. 83 kg CFT, approx. 96 kg CVT + je 5 kg XL
Water connection:	3/8" internal screw thread, flexible water hose with woven metal sheath, 1-5 bar
Voltage:	230 V / 50 Hz
Current:	16 A
Output:	max. 3,500 W (Boiler heater 2,800 W) optional 2,300 W (Boiler heater 2,000 W)
Boiler volumes:	approx. 3,000 ccm CIT + CFT or approx. 500 ccm CVT

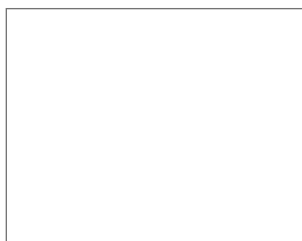
Product container:	Container Width	43 mm	67 mm	137 mm	Beans-
	Container volumes	1,500 ccm	2,100 ccm	4,500 ccm	container
	Instant coffee	-	500 g	-	-
	Freshly brewed coffee / tea*	-	2x 600 g	-	-
	Coffee beans*	-	-	-	1,700 g
	Coffee beans XL	-	-	-	2,400 g
	Sugar	1,200 g	1,700 g	-	-
	Whitener/topping	750 g	1,000 g	2,000 g	-
	Chocolate	-	1,500 g	2,700 g	-
	Tea	-	2,000 g	-	-
	Vegetable soup	-	1,000 g	-	-
	Cappuccino special	-	1,000 g	-	-

*) In conjunction with a floor cabinet, a bean container with a capacity of 2,400 g is available.

Quantity specifications depend on the density of the product.
All weights, capacities and dimensions are approximate and are for general information only.
The operator's manual applies for installation instructions.

Sielaff reserve the right to make changes to the technical information contained in this brochure without prior notice.

Date: 11/2008



Sielaff UK Ltd
Unit 1 Westgate Trading Estate
Aldridge
Walsall, West Midlands
GB-WS9 8EX
Telephone: +44 1922 743010
Telefax: +44 1922 743659
E-Mail: info@sielaff.co.uk

Sielaff GmbH & Co. KG
Automatenbau
Münchener Str. 20
D-91567 Herrieden
Telephone: +49 98 25 / 18-0
Fax: +49 98 25 / 18-155
E-Mail: export@sielaff.de
Internet: www.sielaff.com