



Continuing to work

**MAGRINI**

Viva Espresso Machine



## Viva Espresso Machine

The range of Magrini Viva espresso machines combine the reliability of well-built equipment with state-of-the-art technology and innovation.

After a period of consultation with leading U.K. operators, Magrini determined that the key requirements for serving a speciality coffee menu are consistency, speed of dispense, 'theatre' and operational reliability.

In short, a coffee machine with the reliability of an espresso machine and with the ease of use of a bean-to-cup system.

The solution is the Magrini Viva espresso machine.

With the Magrini Viva espresso system you can:

- Consistently produce milk to the correct texture and temperature for all coffee drinks.  
The milk autofrother is pre-programmed to texture milk in the jug and cut out at the correct temperature.

- Ensure that the espresso, the base of every drink, is of the highest quality.  
The specially manufactured GID coffee group manages the coffee temperature whilst the PID boiler control ensures that water temperature is accurate for every shot.  
Programmable pre-infusion further improves the finished product by ensuring the correct amount of water is used at every stage of the brewing process.
- Make high quality coffee in very little time with no waste.  
By accepting single and double pods, the machine can produce multiple coffees simultaneously without waste.
- Benefit from low capital expenditure and reduced service costs, shortening the return on investment.  
As the system is based around a conventional espresso machine, initial purchase costs and ongoing maintenance are significantly lower than a bean-to-cup system. The Magrini Viva also has an Eco-Mode where the machine can be programmed to enter a stand-by mode during non operational periods, significantly saving energy.

# Magrini Viva System - Coffee making in three simple steps



## Step 1

Insert coffee pod into handle and pour the required amount of milk into the foaming jug.

step  
one



## Step 2

Simultaneously press the brew button and autofrother start button

step  
two





**Step 3**  
Pour the milk into the  
espresso to produce  
the perfect drink!

**step  
three**



### **Magrini Viva S standard range**

Automatic range of machines in 1, 2 and 3 group variants. The 1 group model comes with one steam wand and manual water tap, all others with two steam wands and programmable water.

### **Magrini Viva S with milk autofrother**

Automatic range of machines in 1, 2 and 3 group variants. The 1 group model comes with one milk autofrother and manual water tap, all others with one manual steam wand and one milk autofrother and programmable water.

### **Magrini Viva S with milk autofrother and ESE pods**

Automatic range of machines in 1, 2 and 3 group variants. The 1 group model comes with one milk autofrother and manual water tap, all others with one manual steam wand and one milk autofrother and programmable water. Coffee brewing group and handles are specifically designed to work with coffee pods.



### **Mazzer Grinder**

Timer controlled espresso grinder with micro adjustment and telescopic tamper.



### **Mahlkonig Grinder**

Automatic, programmable, single and double shot, grind on demand espresso grinder.

	Magrini Viva 1 Group	Magrini Viva 2 Group	Magrini Viva 3 Group
<b>Dimensions W x D x H (mm)</b>	430 x 510 x 510	710 x 510 x 510	940 x 510 x 510
<b>Power Requirement</b>	2100 w	3100 w	4000 w
<b>Boiler Size</b>	5.8 litre	10 litre	16.5 litre
<b>Weight</b>	42Kg	60Kg	80Kg
<b>Milk Autofrother Option</b>	Yes	Yes	Yes
<b>ESE Pod option</b>	Yes	Yes	Yes
<b>Colour options</b>	Dark Grey, Light Grey, Red, Light Blue, Orange, Pink	Dark Grey, Light Grey, Red, Light Blue, Orange, Pink	Dark Grey, Light Grey, Red, Light Blue, Orange, Pink



Magrini reserves the right to make changes to prices and specifications without notice.

Please confirm details at time of ordering



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