

renea

espresso machine since 1932



Instruction of use for renea espresso machines

Reference: 9200800– Update: January 2008

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INTRODUCTION

Thank you for choosing a reneka coffee machine! We are sure that your new machine will meet with your satisfaction. The **reneka** machines are designed and manufactured to the most up-to-date processes in compliance with stringent quality standards in order to provide reliable and durable service.

Please read the instructions for use contained in this brochure very carefully. By following them, you will be able to take advantage of all the capacities of your machine, and ensure that it has a long and trouble-free working life.

Lastly, we would like to remind you that the **reneka** network is at your disposal for any information you might need and for the maintenance of your **reneka** coffee machine

TECHNOLOGY

Our aim

We have used the best materials and processes to ensure customer satisfaction.

Heat exchange system

The system for instant heating of the cold water with which the coffee is made uses a special process which guarantees quality and reliability.

Internal design

The machine is continuously ventilated, regardless of the number of cups on the cup tray. It provides thermal protection to the electronic system and the pump unit.

Electronic

The electronic system performs most of the controls.

Only **RENEKA's After Sales Service** and that of its distributor are authorised to carry out the servicing of **RENEKA** coffee machines.

Please post this notice next to your machine. It will thus be readily available for consultation by users as need be. **RENEKA** International declines all responsibility for any damage that may arise as a result of failure to maintain the machines as need be, of inappropriate operations on the machine, or from the use of non-**RENEKA** parts.

RENEKA reserves the right to carry out any desirable modification without notice so as to update the product to meet market requirements or make technical improvements.

SECURITY

- ⚠ The machine should be placed on a horizontal surface which is stable and sturdy enough to bear its weight, in a sufficiently ventilated atmosphere, so that there is no danger from the humidity caused by the machine.
- ⚠ Leave enough space around the machine so that air circulates around it.
- ⚠ Air admission louvers of the machine should not be obstructed by towels etc.
- ⚠ The supply cable should not be in contact with the source of heat nor should it be hanging from the surface on which the machine is placed nor be crushed by the machine.
- ⚠ Do not immerse all or even part of the machine.
- ⚠ Do not place the machine in an area where there may be projections.
- ⚠ Set the ON/OFF machine on "O" (Off) before moving the machine and before plugging it out.
- ⚠ Leave the machine to cool down and plug it out before taking on any repairs on the machine.
- ⚠ Do not use the machine for any other use except for that for which it is meant.
- ⚠ Avoid all contact with the hot zones (cup tray, brewhead, hot water and steam outlets)
- ⚠ Avoid exposure to steam and hot water projections.
- ⚠ Do not use the machine if there are children in the vicinity.
- ⚠ The machine should not be used by children.

USE OF SOFTENED WATER

Whatever water treatment method is used, it is important that the coffee machine operates on a permanent basis with water at a maximum of 7 °TH (resin softener) or 3° KH (Brita system).

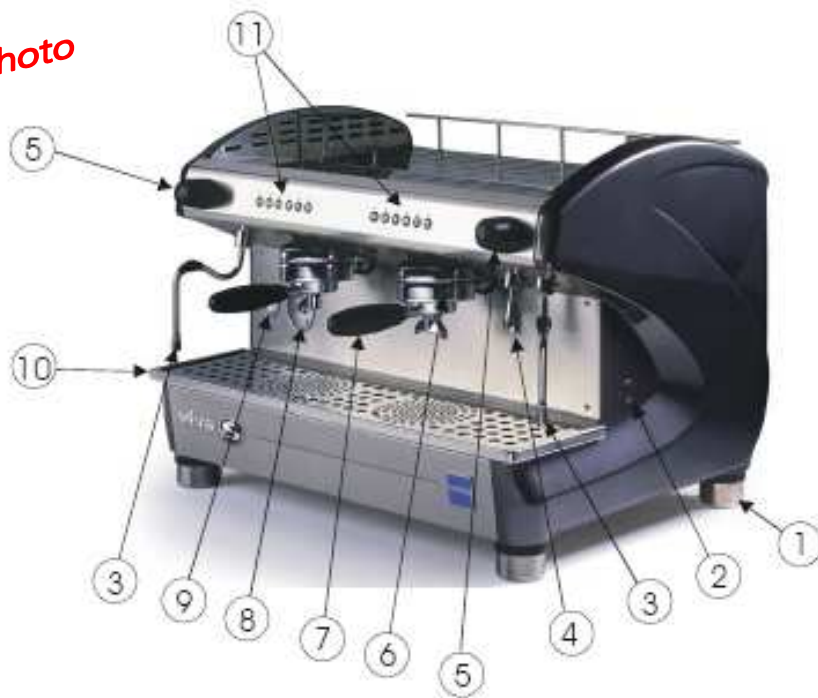
Lime scaling, whether due to poor functioning or bad maintenance of the water treatment systems, gradually limits the performance of the machine and the quality of the coffee obtained while increasing the exploitation costs and the technical risks.

IMPORTANT

Problems connected with scaling are not covered by the guarantee and/or the maintenance contracts. It is therefore important to regenerate your softener every 2 weeks, in the case of a resin softener. In the case of Brita-type water treatments, refer to the instructions of your installer.

GENERAL LAYOUT

Uncontractual photo

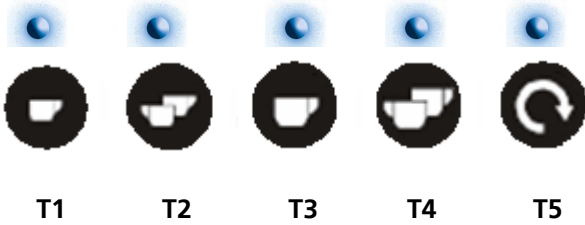


- ① Adjustable Feet
- ② Pump adjustment
- ③ Steam arm and nozzle
- ④ Hot water nozzle
- ⑤ Steam tap
- ⑥ Coffee outlet
- ⑦ Filter-holder
- ⑧ Boiler pressure gauge and pump pressure gauge
- ⑨ General mainswitch
- ⑩ Drip tray
- ⑪ Keyboard

		VIVA S			
		1 group	2 groups	2 groups 710	3 groups 940
Electrical features	Voltage	230V / 50Hz	230V / 50Hz	230V / 50Hz 400V / 50Hz	230V / 50Hz 400V / 50Hz
	Heating element power (230 V mono)	2100W	3100W	3100W	4000W
	Heating element power (400 V 3 phases)	X	X	3800W	5500W
	Max installed power (230 V mono)	2300W 10,5 Amp	3300W 14,5 Amp	3300W 14,5 Amp	4300W 18,5 Amp
	Max installed power (400 V tri)	X	X	4100W 6,5 Amp / phase	5800W 9 Amp / phase
	Connection	Line Cord 230 V with plug	Line Cord 230 V with plug	Line Cord 230 V (mono) Cable 5x2,5 mm ² (3 phases)	Cable 5x2,5 mm ²
Volumes	Total boiler volume	5,8 L	10 L	10 L	16,5 L
	Hot water volume	4,8 L	7,5 L	7,5 L	12 L
	Steam volume	1 L	2,5 L	2,5 L	4,5 L
Dimensions	Length (mm)	440	600	710	940
	Depth (mm)	510	510	510	510
	Height (mm)	510	510	510	510
	Weight (kg)	42	54	60	70
Specific features	GTV	OPTION	OPTION	OPTION	OPTION
	Mixed hot water + automatic drain	YES	YES	YES	YES
	Cappuccino	OPTION	OPTION	OPTION	OPTION
	ECO mode	YES	YES	YES	YES
	Timer function Programmable ECO mode with a timer	YES	YES	YES	YES
Flow per hour	Hot water	7 L	10 L	15 L	15 to 20 L
	Coffee	120 cups	240 cups	240 cups	360 cups

VIVA S

1. Keyboard :



- B1 = 1 short coffee button
- B2 = 2 short coffees button
- B3 = 1 long coffee button
- B4 = 2 long coffees button
- B5 = 'Continuous' button

2. Producing coffee :

1



- Put the appropriate dose of coffee into the filter

2



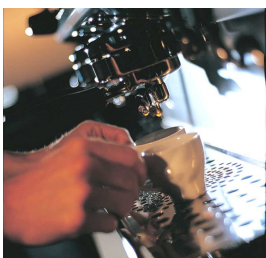
- Press the ground coffee and remove any possible traces of coffee powder from the edge of the filter with the palm of the hand

3



- Connect the filter holder to the brewhead

4



- Place the (the) cup(s) under the pouring spouts

5



- Select the desired dose

Note : To clean the brewhead, please refers to page 29.

3. Producing hot water:


1



- Place the (the) cup(s)
under the water outlet

2



- Press the button 
to start the cycle
It stops automatically



The button is now located underneath the hot water arm
Specific button with 2 programmable volumes:

- short press (<1sec) → 1 quantity
- long press (>1sec) → 2 quantities

Note: To clean the brewhead, please refer to page 29.

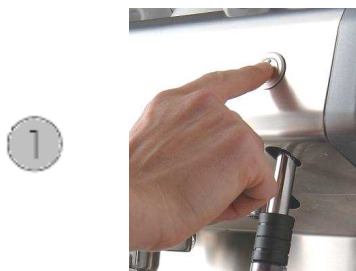
4. GTV procedure (emulsion/steam) :

For optimal operation of the reneka GTV system, we advise you to use fresh milk at the ideal temperature of 41 °F (5°C)

- 1) The reneka GTV system is set by the factory for the production of a maximum volume of consistent foam.
- 2) You may obtain finer and more consistent foam by removing the red o-ring (ref 9208065) from the accelerating coat

To restore the initial conditions, just replace the red o-ring

4.1 Emulsion mode



- Press the GTV button to flush out the nozzle (It stops automatically)



- Place a container with cold milk (between 2 and 7°C) under the emulsifier



- Push the GTV button to start the cycle. It stop automatically when the milk reaches the right temperature

4.2 Steam mode



- Remove the emulsifier tube from the GTV nozzle



- Press the GTV button to flush out the GTV nozzle (it stops automatically)



- Place the container under the GTV nozzle



2 x

- Press the GTV button twice to switch to the steam mode



- Put back the emulsifier tube

Note: To clean the GTV nozzle, please refer to page 27.

5. ECO mode

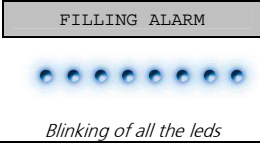
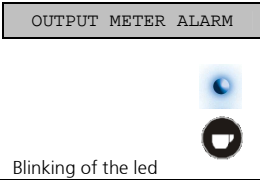
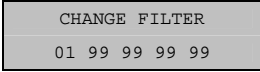
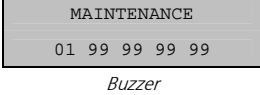
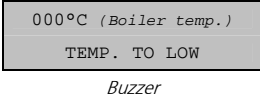
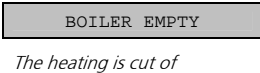

- Your RENEKA coffee machine is equipped with a button to go into ECO mode (on the right, under the draining rack). This allows it to go on standby and makes the temperature in the boiler go from 117° C to 80° C.
- Note : the setting in ECO mode can start automatically thanks to the machine's programming when it is install.



- **Entering the ECO mode:**
Press the ECO button (square button under the draining rack) for 3 seconds, then release. The ECO mode is indicated by a light on the display and the keyboard LED switching off.
The water temperature goes down to 80° C in the ECO mode, in order to reduce energy consumption and allow the machine's temperature to be restored as quickly as possible.
- **Leaving the ECO mode:**
Press the ECO button, then release.

N.B. The programming of coffee doses is executed by the technician when the machine is installing

VIVA S 710 / VIVA S 940

Type	Signals	Description	Solution
Filling alarm	 <p>FILLING ALARM</p> <p>Blinking of all the leds</p>	The display shows "FILLING ALARM" and all the leds are blinking	Turn the machine off (5 s) then swith it on again
Output meter alarm	 <p>OUTPUT METER ALARM</p> <p>Blinking of the led</p>	The display shows "OUTPUT METER ALARM" and the led of the button blinks	It is possible to use the machine but only by manual operation on the brewed in question Get information with your after-sales service
Filter alarm	 <p>CHANGE FILTER</p> <p>01 99 99 99 99</p>	The filter reaches a remaining capacity of 100 l A buzzer is set off The display shows "CHANGE FILTER" and the after-sales service telephone number appears	Get information with your after-sales service
Maintenance alarm	 <p>MAINTENANCE</p> <p>01 99 99 99 99</p> <p>Buzzer</p>	Settinf off of a buzzer during the coffee cycle every 250 cycles. The display shows "MAINTENANCE " and the after-sales service telephone number appears	Get information with your after-sales service
Boiler temperature alarm	 <p>000°C (Boiler temp.)</p> <p>TEMP. TO LOW</p> <p>Buzzer</p>	The boiler's temperature drops below 108°C The display shows the temperature and "TEMP. TO LOW" A buzzer is set off (5 bips of 1 second)	The boiler reaches the temperature automatically If not, get information with your after-sales service
Boiler water level alarm	 <p>BOILER EMPTY</p> <p>The heating is cut of</p>	The water level in the boiler drops below the safety line The display shows "BOILER EMPTY"	The boiler fills automatically If not, get information with your after-sales service
Temperature probe alarm	 <p>PROBE CUT</p> <p>Buzzer</p>	A buzzer engages and the display shows "PROBE CUT"	Get information with your after-sales service

GENERAL LAYOUT



- ① Adjustable Feet
- ② Pump adjustment
- ③ Steam arm and nozzle
- ④ Hot water nozzle
- ⑤ Steam tap
- ⑥ Coffee outlet
- ⑦ Filter-holder
- ⑧ Boiler pressure gauge and pump pressure gauge
- ⑨ General mainswitch
- ⑩ Drip tray
- ⑪ Keyboard

		VIVA E			
		1 group	2 groups	2 groups 710	3 groups 940
Electrical features	Voltage	230V / 50Hz	230V / 50Hz	230V / 50Hz 400V / 50Hz	230V / 50Hz 400V / 50Hz
	Heating element power (230 V mono)	2100W	3100W	3100W	4000W
	Heating element power (400 V 3 phases)	X	X	3800W	5500W
	Max installed power (230 V mono)	2300W 10,5 Amp	3300W 14,5 Amp	3300W 14,5 Amp	4300W 18,5 Amp
	Max installed power (400 V tri)	X	X	4100W 6,5 Amp / phase	5800W 9 Amp / phase
	Connection	Line Cord 230 V with plug	Line Cord 230 V with plug	Line Cord 230 V (mono) Cable 5x2,5 mm ² (3 phases)	Cable 5x2,5 mm ²
Volumes	Total boiler volume	5,8 L	10 L	10 L	16,5 L
	Hot water volume	4,8 L	7,5 L	7,5 L	12 L
	Steam volume	1 L	2,5 L	2,5 L	4,5 L
Dimensions	Length (mm)	440	600	710	940
	Depth (mm)	510	510	510	510
	Height (mm)	510	510	510	510
	Weight (kg)	42	54	60	70
Flow per hour	Hot water	7L	10L	15L	15 L to 20L
	Coffee	120 cups	240 cups	240 cups	360 cups

VIVA e 1/ Viva e 2/ Viva e 710/ Viva e 940

1. Keyboards :

Viva e 1 / Viva e 2



B 1 B 2 B 3 B 4 B 5

- B1 = 1 short coffee button
- B2 = 2 short coffees button
- B3 = 1 long coffee button
- B4 = 2 long coffees button
- B5 = 'Continuous' button

Viva e 710 / Viva e 940



B 1 B 2 B 3 B 4 B 5 B 6

- B1 = 1 short coffee button
- B2 = 2 short coffees button
- B3 = 1 long coffee button
- B4 = 2 long coffees button
- B5 = 'Continuous' button
- B6 = Hot water button

2. Producing coffee :

1



- Put the appropriate dose of coffee into the filter

2



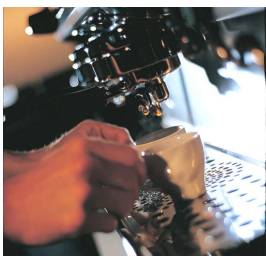
- Press the ground coffee and remove any possible traces of coffee powder from the edge of the filter with the palm of the hand

3



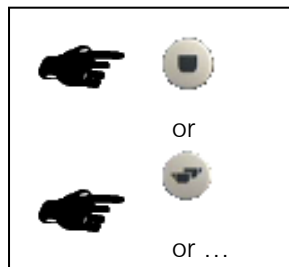
- Connect the filter holder to the brewhead

4



- Place the (the) cup(s) under the pouring spouts

5



- Select the desired dose

3. Producing hot water :

1



- Place the (the) cup(s) under the water outlet

2



- Press the button to start the cycle. It stops automatically.

Note: To clean the brewhead, please refer to page 28.

PALLAS

GENERAL LAYOUT



- ① Adjustable Feet
- ③ Steam arm and nozzle
- ④ Hot water nozzle
- ⑤ Steam tap
- ⑥ Coffee outlet
- ⑦ Filter-holder
- ⑧ Boiler pressure gauge and pump pressure gauge
- ⑨ General mainswitch
- ⑩ Drip tray
- ⑪ Keyboard

		Pallas		
		2 groups	3 groups	4 groups
Electrical features	Voltage	400V / 50Hz	400V / 50Hz	400V / 50Hz
	Heating element power (400 V 3 phases)	3800	5500	5500
	Max installed power (400 V tri)	4100W 6,5 Amp / phase	5800W 9 Amp / phase	5800W 9 Amp / phase
	Connection	Cable 5x2,5 mm ² without plug	Cable 5x2,5 mm ² without plug	Cable 5x2,5 mm ² without plug
Volumes	Total boiler volume	10 L	16,5 L	23,5 L
	Hot water volume	7,5 L	12 L	16,5 L
	Steam volume	2,5 L	4,5 L	7 L
Dimensions	Length (mm)	720	940	1160
	Depth (mm)	510	510	510
	Height (mm)	510	510	510
	Weight (kg)	80	100	115
Specific features	Cappuccino	NON	NON	NON
	Mixed hot water + automatic drain	On serie	On serie	On serie
Flow per hour	Hot water	15 L	20 L	25 L
	Coffee	240 cups	360 cups	480 cups

1. Keyboards :



B 1 B 2 B 3 B 4 B 5 B 6

- B1 = 1 short coffee button
- B2 = 2 short coffees button
- B3 = 1 long coffee button
- B4 = 2 long coffees button
- B5 = 'Continuous' button
- B6 = Hot water button

2. Producing coffee :

1



- Put the appropriate dose of coffee into the filter

2



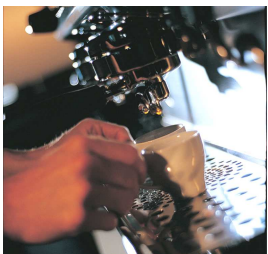
- Press the ground coffee and remove any possible traces of coffee powder from the edge of the filter with the palm of the hand

3



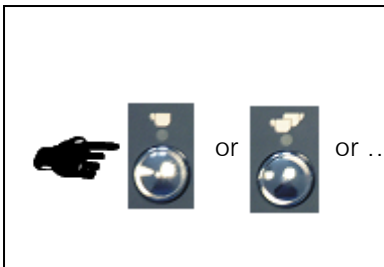
- Connect the filter holder to the brewhead

4



- Place the (the) cup(s) under the pouring spouts

5



- Select the desired dose

3. Producing hot water :

1



- Place the (the) cup(s) under the water outlet

2



- Press the button to start the cycle



Note : To clean the brewhead, please refer to page 28.

LC-V/LC-M

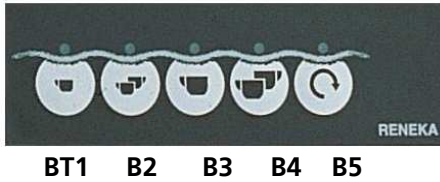
GENERAL LAYOUT



- ① Adjustable Feet
- ③ Steam arm and nozzle
- ④ Hot water nozzle
- ⑤ Steam tap
- ⑥ Coffee outlet
- ⑦ Filter-holder
- ⑧ Boiler pressure gauge and pump pressure gauge
- ⑨ General mainswitch
- ⑩ Drip tray
- ⑪ Keyboard

		LC (volumetric or ON/OFF)		
		1 group	2 groups	3 groups
Electrical features	Voltage	230V / 50Hz	230V / 50Hz	230V / 50Hz 400V / 50Hz
	Heating element power (230 V mono)	2100W	3100W	4000W
	Heating element power (400 V 3 phases)	X	X	5500W
	Max installed power (230 V mono)	2300W 10,5 Amp	3300W 14,5 Amp	4300W 18,5 Amp
	Max installed power (400 V tri)	X	X	5800W 9 Amp / phase
	Connection	Line Cord 230 V with plug	Line Cord 230 V with plug	Cable 5x2,5 mm ² without plug
Volumes	Total boiler volume	5,8 L	10 L	16,5 L
	Hot water volume	4,8 L	7,5 L	12 L
	Steam volume	1 L	2,5 L	4,5 L
Dimensions	Length (mm)	430	650	890
	Depth (mm)	500	500	500
	Height (mm)	480	480	480
	Weight (kg)	40	57	67
Options	2 steam wand	No	OPTION	ON SERIE
Flow per hour				
	Hot water	7L	10L	15L
	Coffee	120 cups	240 cups	360 cups

1. Keyboard :



- B1 = 1 short coffee button
- B2 = 2 short coffees button
- B3 = 1 long coffee button
- B4 = 2 long coffees button
- B5 = 'Continuous' button

2. Producing coffee :

1



- Put the appropriate dose of coffee into the filter

2



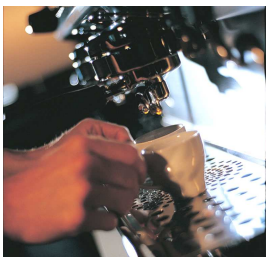
- Press the ground coffee and remove any possible traces of coffee powder from the edge of the filter with the palm of the hand

3



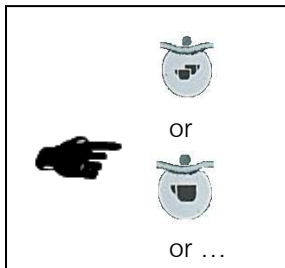
- Connect the filter holder to the brewhead

4



- Place the (the) cup(s) under the pouring spouts

5



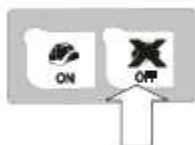
- Select the desired dose

Note : To clean the brewhead, please refer to page 28.

Caution : In the morning, or after a period of prolonged disuse, switch on the steam and hot water taps then perform a cycle while empty on each brewhead in order to stabilize the temperatures and purge the machine.

- **Put the appropriate dose** of coffee into the filter.
- **Pack in the ground coffee.**
- **Remove any possible traces** of coffee powder from the edge of the filter with the palm of the hand.
- **Connect the filter holder** (6) to the brewhead (7).
- **Place the (the) cup(s)** under the pouring spouts.
- **Select the desired dose.**

The cycle can be interrupted at any time. In the case of the models VIVA S, Viva e, PALLAS and volumetric LC: by pressing the selected button.



In the case of the manual LC model: by pressing the button 'Stop'.

It is advisable to leave the filter holder connected to the brewhead (after emptying it) until the next preparation, in order to retain the heat.

HOW TO MAKE A GOOD ESPRESSO

The coffee

2 type of coffee :

- Arabica : Considered as the best coffee, his taste is sweet, acidic and smooth
- Robusta : it's the bitter taste of the coffee

To make a good espresso, you need :

- **A fresh ground coffee**
- **A well-adjusted grinder :**
 - If the ground coffee is too fine, the cream is thin and uneven
 - If the coffee is too coarsely ground, the espresso is too « light »
- **Have the right dose of coffee : 7 grams for 1 cup**

For small doses (POD'S) : use the appropriate sieve

The temperature

The cups must be hot (40° C). Use a cup-bearing tray for the stocker, without covering it with a cloth!

Serve the coffee quickly once it has been made. To obtain a good extraction temperature, the normal pressure range for the boiler is between 0.6 and 0.8 bars (118° C).

This corresponds to a coffee temperature of between 82° C and 88° C on leaving the spout. To adjust to another temperature, contact RENEKA after-sales service.

The thermal exchange system

This preserves the qualities of the water for the coffee by heating it instantly at the time of use.

The rotating taps open progressively. The tubes are made of **solid stainless steel (except in the case of LC)**:

- For better maintenance
- For a better duration over time
- For impeccable hygiene.

Steam

Function

Heating liquids (milk) quickly and making cappuccino.

Handling

- **Guide the steam tube** over the draining rack (10).
- **Open the tap slightly** to allow the condensation to escape.
- **Plunge the steam tube** into the contents and progressively open the tap.

After using the steam spout, it is vital to clean it with a wet sponge and purge it by opening the steam tap.

Hot Water

Function

Distribution of hot water for making hot drinks: tea, chocolate, etc.

- **Coffee flowing too slowly**

Too much ground coffee. Comply with recommended quantities.
Coffee too tightly packed.
Check if the coffee is not ground too fine
Ensure that the showers and filters are clean.

- **Coffee flowing too quickly**

Not enough ground coffee. Comply with recommended quantities.
Coffee not packed down enough.
Check if the coffee is not ground too coarse.

- **Espresso too light**

Temperature too low (insufficient pre-heating, scale).
Not enough coffee, or old or coarse coffee.

- **Espresso bitter**

Too much coffee, temperature too high, dirty filters.

- **Foam too light**

Machine too cold, coffee too coarse, cold cups.

- **Foam too dark**

Machine too hot, coffee too fine, overheated cups (mind any cloths which may block the machine ventilation outlets).

- **Coffee grounds in the cup**

Clean the brewhead and the bayonet.

- **Wet grounds**

Not enough coffee. Comply with recommended quantities.
Check if the coffee is not ground too fine.

Call the after-sales service department for all other problems.

Cleaning schedule

	Steam Tube	GTV	Brewheads	Filter holder	Draining rack	Evacuation dish	Bodywork
After each use	X	X (flush)					
Daily on completion of service		X	X	X	X	X	
once a week							X

Cleaning procedures

Steam tube

After each use:



-Rub a wet cloth over the spout and open the steam tube for 5 sec to purge.

If the tube becomes blocked (more steam on opening the tap), despite taking meticulous care with cleaning, dismount the diffuser and then clean it.

GTV nozzle

After each use: Flush the nozzle by opening the steam for 3 - 4 seconds.

At the end of service



Take off the emulsifier tube



Clean the GTV nozzle with a sponge moistened with detergent for milk. (ref 1011011)

If the nozzle does get clogged up in spite of careful cleaning (no steam when you press the GTV key), take it off and clean it.

Filter holder

- **Clean the whole filter unit and the filter holder** by soaking overnight in hot water with two tablets of **renea** detergent (ref. 1011014). **Do not soak the handles.**
- **Rinse afterwards with warm water.**

Draining rack

- **Dismount and clean the grill and draining rack with clear water** (do not use abrasive products, to avoid scratching the metal).
- **Clean the collector under the draining rack with a sponge** (verify the absence of foreign bodies in the evacuation bend – There is a risk of spillage from the dish).

Bodywork

- **Clean the machine** with a wet sponge then wipe carefully with a dry cloth.

BEWARE: The use of abrasive products ruins the surface of the bodywork. Never plunge the machine into water and never spray it to clean.

Coffee brewhead

RENEKA cleaning kit, ref 9003479 :

Designed to ease and improve the daily upkeep of your RENEKA machine to enable you to make better coffees. The cleaning kit comes with the following accessories:

- A rubber obturator.
- A box of 100 Reneka tablets (*reference 1011014*).
- A cleaning brush.
- Instructions.

⇒ **Cleaning procedure :**

1



Remove the brewhead filter-holder and empty the remains of the previous preparation

2



Place the **obturator** in the two-cup filter-holder

3



Place a tablet of Reneka detergent on the obturator

4



Connect the filter-holder

5



Perform 5 cycles of around 3 seconds each



Wait for 2 minutes to allow the product to act

6



Disconnect and reconnect the filter-holder while performing a long cycle that makes the water spill over

7



Reconnect the filter-holder with the obturator and perform another 5 cycles of 3 seconds each in order to suitably rinse the entire circuit

8



Disconnect the filter-holder and perform the cleaning operation on the joint of the brewhead, using the brush

9



Perform a long cycle to rinse

10



Replace the filter-holder

Restart these operations with all the brewheads which equipped your machine.

⇒ **Specific cleaning procedure for VIVA S :**

1



Remove the brewhead filter-holder and empty the remains of the previous preparation

2



Place the **obturator** in the two-cup filter-holder

3



Place a tablet of Reneka detergent

4




Connect the filter-holder

on the obturator

5



A long press simultaneously on  and 

During the cleaning procedure, the leds are twinkling. A beep and the switch of the leds indicate the end of the cleaning.

6



Disconnect filter- holder and perform the cleaning operation on the joint of the brewhead, using the brush

7



Perform a long cycle to rinse

8



Replace the filter-holder

Reneka Cappuccino System



The renea Cappuccino System is easily attachable on every renea machine. Thanks to the special technique used, the foam is compact and long-lasting, ensuring that your cappuccino looks appealing right up until the moment it is served to your customer

Ref 9207806 for Viva e and Viva S
Ref 9207807 for LC

Reneka Cooler

Reneka Cooler Baby : Capacity of 2 bottles of milk
Dimensions : 23x34x26
Weight : 3,4 kg

Reneka Cooler Classic : Capacity of 4 bottles of milk
Dimensions : 28x44x29
Weight : 4,5 kg

Ref : 9009880 Baby
Ref : 9009881 Classic



Grinder

Reneka B04 : Automatic or manual stop

Ref : 9009695 Manual Stainless steel finishing
Ref : 9009696 Automatic Stainless steel finishing

Bean Hopper Capacity	250 gr
Power	100 W
Rotation speed	1340 t/mn
Production	1 kg/h
Thermic protection of the motor	Yes
Net Weight	6 kg
Dimensions	370 x 280 x 130

Reneka B14-05 : Automatic or manual stop

Ref : 9009693 Manual Color : dark grey
Ref : 9009694 Manual Stainless steel finishing
Ref : 9009691 Automatic Color : dark grey
Ref : 9009692 Automatic Stainless steel finishing

Bean Hopper Capacity	1 kg
Power	250 W
Rotation speed	1400 t/mn
Production	6 kg/h
Thermic protection of the motor	Yes
Net Weight	12 kg
Dimensions	560 x 350 x 180



Grinder

Coffee grinder MK 10



	MK 10
Voltage	230 V
Rotation speed	1420 t/mn
Bean hopper capacity	1,5 kg
Grinding capacity	3,8 g/sec
Dimension (LxDxH)	24 x 55 x 32
Net Weight	13,5 kg

The MK 10 Grinder is a new developed product, with high performance, silent, cool and long lasting. Every portion is freshly ground thanks to the new technology "grind on demand" without loss of coffee
 Ref : 9009649 Grinder MK 10

Grinder

Coffee grinder SANTOS 40 A



	Santos
Voltage	230 V
Rotation speed	1420 t/mn
Average output	8 kg/h
Bean hopper capacity	2.2 kg
Dimension (LxPxH)	19x 39 x 58
Net Weight	14 kg

Reneka Tamper

For the professional barista or anyone who takes the art of espresso making seriously, a quality espresso coffee tamper is a must.

Wooden handle in brown, black or aluminum handle
 Possibility of customization (minimum 20 units)

Ref : 9009750 Black wooden handle
 Ref : 9009751 Brown wooden handle
 Ref : 9009752 Aluminum handle



Knock boxes drawers

Ref : 9004455 TMI 300 1 drawer (LxHxD : 300 x 105 x 410)
 Ref : 9004452 TMI 500 1 drawer (LxHxD : 500 x 155 x 530)
 Ref : 9004453 TMI 700 2 drawers (LxHxD : 700 x 155 x 530)
 Ref : 9004454 TMI 980 2 drawers (LxHxD : 980 x 155 x 530)



Connection & Management

Gicar counter complete with cable and 15 keys compatible with all renea machines in catalogue

Ref : 9009405

Interface Hartwall (connection to all control system)

Ref : 9002588

**Water treatment Easy-Life EL 50 and EL 100**

A highly effective lime-scale treatment
Elimination of flavour and odours
No need of manual intervention

Ref : 9007885 EL 50

Ref : 9007886 EL 100

Ref : 0004600 Cartridge EL 50

Ref : 0004601 Cartridge EL 100

Water filtration systems Brita**AquaQuell PURITY (300/600/1200 with or without accouter)**

The water quality is improved.

Ref : 0004771 Purity 300 without accouter

Ref : 0004774 Purity 300 with accouter

Ref : 0004772 Purity 600 without accouter

Ref : 0004775 Purity 600 with accouter

Ref : 0004773 Purity 1200 without accouter

Ref : 0004776 Purity 1200 with accouter

Ref : 0004781 Cartridge Purity 300

Ref : 0004782 Cartridge Purity 600

Ref : 0004783 Cartridge Purity 1200

AquaQuell 1.5

4 stage-filtration

Ref : 0004718 AquaQuell 1.5

Ref : 0004719 Cartridge AquaQuell 1.5

AquaQuell 06-BC

AquaQuell technology specifically reduces the carbonate hardness. Ensure the full aroma of hot drinks.

Ref : 0004710 AquaQuell 06-BC

Ref : 0004711 Cartridge AquaQuell 06-BC

AquaVend

AquaVend technology removes impurities from mains water such as chlorine and heavy metals

Ref : 0004715 AquaVend B

Ref : 0004716 Cartridge AquaVend B

Ref : 0004717 Cartridge AquaVend E

Cleaning products**Reneka detergent tablets (box of 100)**

To clean the brewhead

Ref : 1011014 Box of 100 detergent tablets

Ref : 1011013 50 box of 100 detergent tablets

Cleaning set

To clean the brewhead : 100 detergent tablets, 1 obturator and 1 brush

(Complete cleaning set: 4 boxes of 100 detergent tablets, 1 obturator and 1 brush)

Ref : 9003479 Cleaning set

Ref : 9003480 Complete cleaning set

Cleaning product for milk

To clean the Cappuccino system (3 containers of 500 ml each)

Ref : 1011011 cleaning product for milk

1. Guarantee

RENEKA International,

Parc d'activités du Rosenmeer - F - 67560 Rosheim

guarantees all machines and equipment bearing the RENEKA Trademark against manufacturing defects for a period of 12 months from the date of its delivery to the User.

2. Exclusions

The general conditions of the guarantee will not apply to parts subject to normal wear and tear such as tape seals, control pads and o-rings and in general way, against breakdowns related to the presence of lime scale in the machine, as well as the losses and accessories thefts.

3. The Distributor's Obligations

For the guarantee to be valid the Distributor will return the duly completed guarantee form signed by hand by both the User and the Distributor within fifteen days of its installation.

4. Limitations to the Guarantee

The General Conditions will no longer apply in event of:

- Damage to the equipment due to failure to respect the User and/or Standard Maintenance Instructions set out in the Manual;
- Damage following the intervention of persons or organisations not members of or duly authorised by the RENEKA network;
- The use of non-RENEKA replacement parts;
- Damage due to the formation of scale;
- Damage due to external factors such as excess voltage, lightning, flood or fire.

5. Limitations to Liability

RENEKA International will not be held liable in any way, and will have no further obligation in event of any accident of whatever kind that may occur for whatever reason during the preparation or use of the products supplied, or which may occur subsequently but be due to the same cause.

The Buyer will not be entitled to claim any damages or operating expenses whatsoever as a consequence of any defect or delay in repairing the equipment. Expert's fees will be paid by the Buyer.

The provisions set out in this Guarantee are in addition to the legally required guarantee covering latent defects or faults under Articles 1641 et seq. of the Code of Civil Law.

In event of any dispute between the buyer and RENEKA International, only the Strasbourg courts will be deemed competent.

Certificat de conformité CE
EC – Declaration of conformity
EG – Konformitätserklärung
Certificado de conformidad CE



La Société
The company
Die Firma
Le sociedad

RENEKA INTERNATIONAL
Parc d'Activités du Rosenmeer
67560 Rosheim - France

Certifie que le produit
Certifies that the product
Erklärt dass das Produkt
Certifica que el producto

Machine à café expresso
Espresso coffee machine
Espressokaffeemaschine
Cafetera exprés

Avec la désignation
With the type designation
Mit der Typbezeichnung
Con designacion

L.C. 1, L.C. 2, L.C. 3
VIVA S 1, VIVA S 2, VIVA S 2/710, VIVA S 3
VIVA E 1, VIVA E 2, VIVA E 710, VIVA E940
XL PALLAS 2, XL PALLAS 3

Objet ce cette déclaration, est conforme aux directives européennes ci-dessous :
This declaration refers to corresponds with the following EC-directives :
Auf das sich diese Erklärung bezieht, mit den nachfolgenden EG-Richtlinien übereinstimmt :
Objetode la presente declaracion, cumple con las siguientes directivas europeas :

73/23/CEE
98/37/CE
89/336/CEE

Normes appliquées
Applied standards
Angewandte Normen
Normas aplicadas

EN61000-3-2; EN61000-3-3
EN 55 014
EN 55 014-2
EN 60 335-2-63

Rosheim 01/02/2006

Gérant
Managing Director
Geschäftsführer
Gerente

**CONTRÔLE PRESSION CHAUDIERE
WATER PRESSURE TEST
WASSERDRUCKPRUEFUNGSBESCHEINIGUNG**

Nous certifions que la chaudière de cette machine a été testée en pression d'eau à 2.6bar, conformément aux prescriptions du paragraphe 9.4 du TDR 801

We certify that the boiler of this machine has been subjected to water pressure of 2.6 Bar complying with the paragraph 9.4 of TDR 801.

Hiermit bestaetigen wir, dass der Kessel mit Erfolg einer Wasserdruckpruefung von 2.6 Bar entsprechend den Vorschriften von Paragraph 9.4 der TRD 801 unterzogen worden ist.

Rosheim January 1st, 2007

Gérant
Managing Director
Geschäftsführer

FICHE DE CONTRÔLE – CHECKING FORM - PRÜFUNGSSCHEINIGUNG

	Date / Datum
	Type & N°
	V Tension / Voltage / Spannung
	W Puissance / Power / Leistung
	MPa Pression pompe / Pump pressure / Pumpen druck (1bar = 0,1 MPa)
	Pression chaudière / Boiler pressure / Kessel druck
	MPa Mini (1bar = 0,1 MPa)
	MPa Maxi (1bar = 0,1 MPa)
	Température chaudière / Boiler temperature / Kessel temperatur
	°C Mini
	°C Maxi
	Visa de contrôle / Control Visa / Kontrol Visum

ACCESSOIRES – ACCESSORIES – ZUBEHÖR

Désignation	Designation	Bezeichnung	Ref.	Qt
Ens. Coupe 1 tasse - poignée noire	1 cup bayonnet - black	1 Tasse Siebträgerereinheit - Schwartz	9204500	
Ens. Coupe 1 tasse - poignée brune	1 cup bayonnet - brown	1 Tasse Siebträgerereinheit - Braun	9005310	
Ens. Coupe 1 tasse - poignée chromé	1 cup bayonnet - chromium	1 Tasse Siebträgerereinheit - Verchromt	9004855	
Ens. Coupe 2 tasses - poignée noire	2 cups bayonnet - black	2 Tassen Siebträgerereinheit - Schwartz	9204501	
Ens. Coupe 2 tasses - poignée brune	2 cups bayonnet - brown	2 Tassen Siebträgerereinheit - Braun	9005311	
Ens. Coupe 2 tasses - poignée chromé	2 cups bayonnet - chromium	2 Tassen Siebträgerereinheit - Verchromt	9004856	
Ens. Coupe 3 tasses - poignée noire	3 cups bayonnet - black	3 Tassen Siebträgerereinheit - Schwartz	9204502	
Ens. Coupe 3 tasses - poignée brune	3 cups bayonnet - brown	3 Tassen Siebträgerereinheit - Braun	9004883	
Ens. Coupe 3 tasses - poignée chromé	3 cups bayonnet - chromium	3 Tassen Siebträgerereinheit - Verchromt	9004857	
Passoire 6gr	6gr sieve	6gr Sieb	9003961	
Kit de nettoyage	Cleaning set	Reinigungs Set	9003500	
Kit de raccordement hydraulique		Anschluss Set	9010808	
Kit mono pod	Mono pod set	Tab's Satz einfach	/	
Kit double pod	Double pod set	Tab's Satz doppelt	9004940	
Notice d'utilisation	Using manual	Benützer Anleitung	/	