

HOT DRINKS VENDORS



Sielissimo

der vollendete Genuss!





ES-Design



EC-Design

The Concept

The main feature of Sielaff's hot beverage vendors is the ability to dispense drinks to suit individual tastes, attractive styling and true functionality that gives a successful vend time after time.

The range offers three different ways of preparing high quality beverages to satisfy your customers at the touch of a button:

Model CIS 500 is an **instant machine**, which dispenses high-quality instant coffee and other speciality drinks (e.g. tea). The cool-option offers even more variety of hot and cold drinks. The CFS 500 delivers classical premium quality **freshbrew drinks**. Those who prefer **espresso based** speciality coffee freshly ground will opt for the versatility of the CVS 500, which can provide trendy drinks such as latte macchiato by utilizing the optimum combination of freshly-ground coffee with instant products.

Besides this flexibility in drink preparation, the range has a large number of different container combinations to ensure the correct mix and suitable selection of drinks. The Sielissimo range prides itself on being able to dispense a large volume of drinks of consistently high quality.

The three floor-standing machines are available both in ES-design and in the EC-version, all dispensing popular variations of hot beverages.

SIELAFF - Fully automatic hot beverage vendors
Technology - Made in Germany

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The Sielissimo Instant

Spoiled for choice



Don't let your "me time" pass by without your favourite hot drink.

The CIS 500 – the instant version which can provide you with a whole host of delicious beverages.

Alongside its attractive design there is its reliability, operator-friendliness and ease of servicing. At the touch of a single button customers can serve themselves a delicious hot speciality drink. Up to 8 different product containers and 5 mixing bowls ensure the correct mix of individual products.

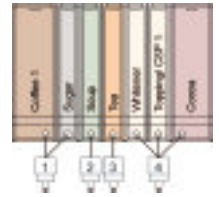
Instant sector technology:

- Mixer motors max. 17000 rpm.
- Boiler heater 2800 W (opt. 2000 W)
- Hygienic and service-friendly thanks to closable ingredient and delivery nozzle



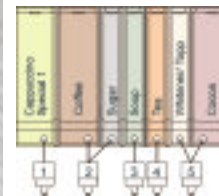
Variant 7401

7 product containers
4 mixer units



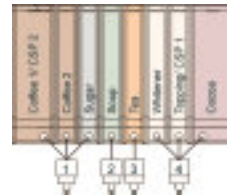
Variant 7403

7 product containers
4 mixer units



Variant 7501 B

7 product containers
5 mixer units



Variant 8401 B

8 product containers
4 mixer units



Variant 8401 S

8 product containers
4 mixer units

EC:

The 14 freely programmable selection buttons can offer the following options*:

Options

- Drink strength
- Extra sugar
- Extra whitener
- Mocca
- Large/small portion
- Pot
- Hot/cold

Drinks

- Coffee
- Coffee with sugar
- Coffee with whitener
- Coffee with sugar+whitener
- Espresso
- Espresso with sugar
- Espresso Choco
- Espresso Macchiato
- Cappuccino
- Cappuccino with sugar
- Cappuccino Special (CSP)
- Latte Macchiato
- Café au lait
- Café au lait with sugar
- Choco
- Choco Creme
- Tea
- Soup
- Hot water (optional)
- Still cold water (opt.)
- Carbonated cold water (opt.)

*) These examples are only a few of the many selection options possible.

Beverage names reflect the individual country. The product ingredients and descriptions are in accordance with food legislation.

The Sielissimo Espresso

Speciality coffees based on espresso!



The CVS 500 is based on a combination of whole beans and instant products.

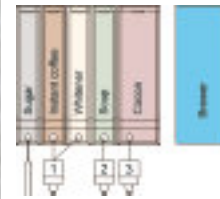
The robust metal brewer and "made in Germany" technology guarantee reliability coupled up with coffee-culture of the highest quality – that's SIELISSIMO.

Whether it's an enjoyable espresso with a perfect 'crema', cappuccino or popular speciality drinks such as latte macchiato – the machine provides a beverage made to the most demanding high standards.

The numerous vend options linked with the quality and design of a fully automatic professional vendor will meet the specification of a broad spectrum of sites.

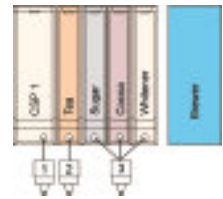
Espresso sector technology:

- 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, easy to clean
- Quick-change brewer filters and sealing rings means minimum down time
- Coffee grinder: high quality manufacture with practically unlimited service life; quiet precision grinding discs and fine threading permit precision grinder settings
- Bean container with 3 kg capacity (4.5 kg optional)
- TZ version including stirrer dispenser



Variant 5301 TZ*

5 product containers
3 mixer units



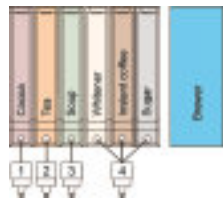
Variant 5305

5 product containers
3 mixer units



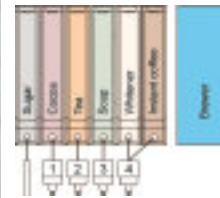
Variant 6301

6 product containers
3 mixer units



Variant 6402

6 product containers
4 mixer units



Variant 6402 TZ*

6 product containers
4 mixer units



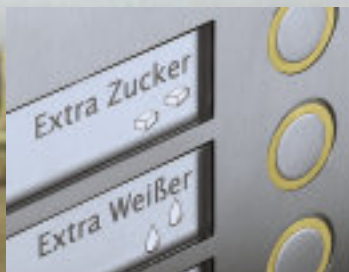
Variant 6405

6 product containers
4 mixer units

*only EC-design available

Selection keypad (EC)

- Keypad with metal selection buttons, illuminated to guide the user



Water system

- Pinch valves with platinum strengthened hoses
- Peristaltic pump as used in the medical profession for accurate dosing and inhibited scale in the instant section



Simple to maintain

- Hygienic and service-friendly thanks to closable ingredient and delivery nozzle



The Sielissimo Fresh Brew

Classically fresh and a heavenly taste

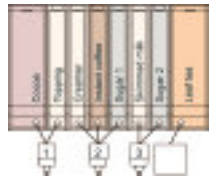


Time after time, the CFS 500 satisfies the most discerning palate with its classical brew method. A pneumatic brewing system, equipped with a newly-developed mono brewer, ensures optimum infusion.

Different tastes demand flexible programmes:

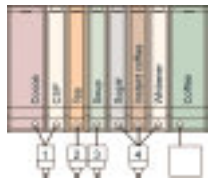
As well as the traditional fresh-brew coffee the machine variations also offer popular speciality drinks by combining instant products.

The brewer can easily be adapted to accommodate leaf tea.



Variant 8301

8 product containers
3 mixer units



Variant 8405

8 product containers
4 mixer units



Variant 8407 EG

8 product containers
4 mixer units

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
- Maximum drink volume: 250 ccm; maximum coffee dosing: 16 g

Rotating Arm

- Product delivery is effected by a rotating arm
- Automatic cleaning programme when the rotating arm is in stand-by-position



Product Delivery

- Automatic cup recognition by sensor
- Suitable for 1 litre pots (diameter: 150 mm, height: 200 mm)
- Easy to clean plastic dispensing area, wall thickness 6 mm
- Optional delivery unit shutter to safeguard against theft and to prevent dirt build-up



Accessories

- Kit for canister operation
- Safety switch
- "Winter pack" comprises heating and insulation (type of protection IP20 - dry places) as well as shutter
- Shutter
- Security options





CIS/CVS/CFS 500 EC/ES

The vending machines comprise a series of notable features and safety components, which are already part of the FK and FS/SÜ range.

- Stainless steel operator panel with integrated locking lever protection and door split cover
- High security frame as an optional extra
- Front kick plate can be selected in RAL-colours or in stainless steel (Side kick plates also available as an option)

Special features of the ES-design:

- Large back-lit selection buttons
- Space for ingredient information



*Coin insert slide**



*Coin return drum**



*High security frame with side lock**

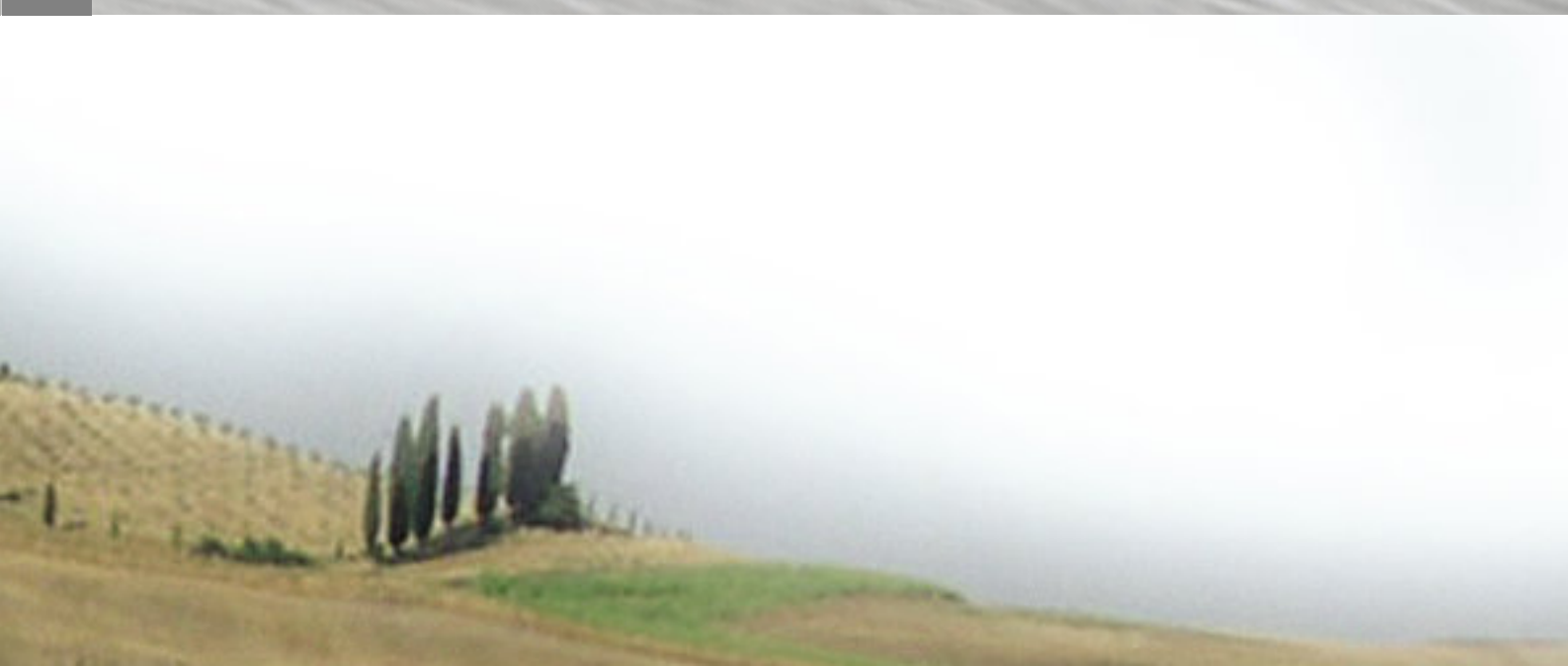


Locking lever protection



Door split cover

** Available as an option at extra cost*



Sielissimo CIS | CFS | CVS

Sets the trend

Operator Panel

- Illuminated, bowed advertising panel, can be easily changed
- Back-lit, multi-product display with IR-Interface
- POS window for advertising, which can alternatively be used for cashless payment systems
- All user features are wheelchair accessible

Housing

- Powder-coated metal parts, decorative plastic in-fills are spray-painted with two coats.
- Internal fittings are made predominantly from stainless steel
- Internal illumination with door contact switch as standard
- Service socket as standard
- High performance steam suction through stainless steel flow plate inserts - easy to clean in a dishwasher

Control System

- VMC-board with flash EPROM
- Software upload without data loss
- Selection programmings available for up to 14 drinks (direct selection, pre-selection, individual mix)
- Drink names can be edited
- Cup volume easy to change at constant taste
- Auto-clean hygiene cycle
- Short program for cleaning, statistics, cup dispense
- Construction protected against short-circuiting

Electrics

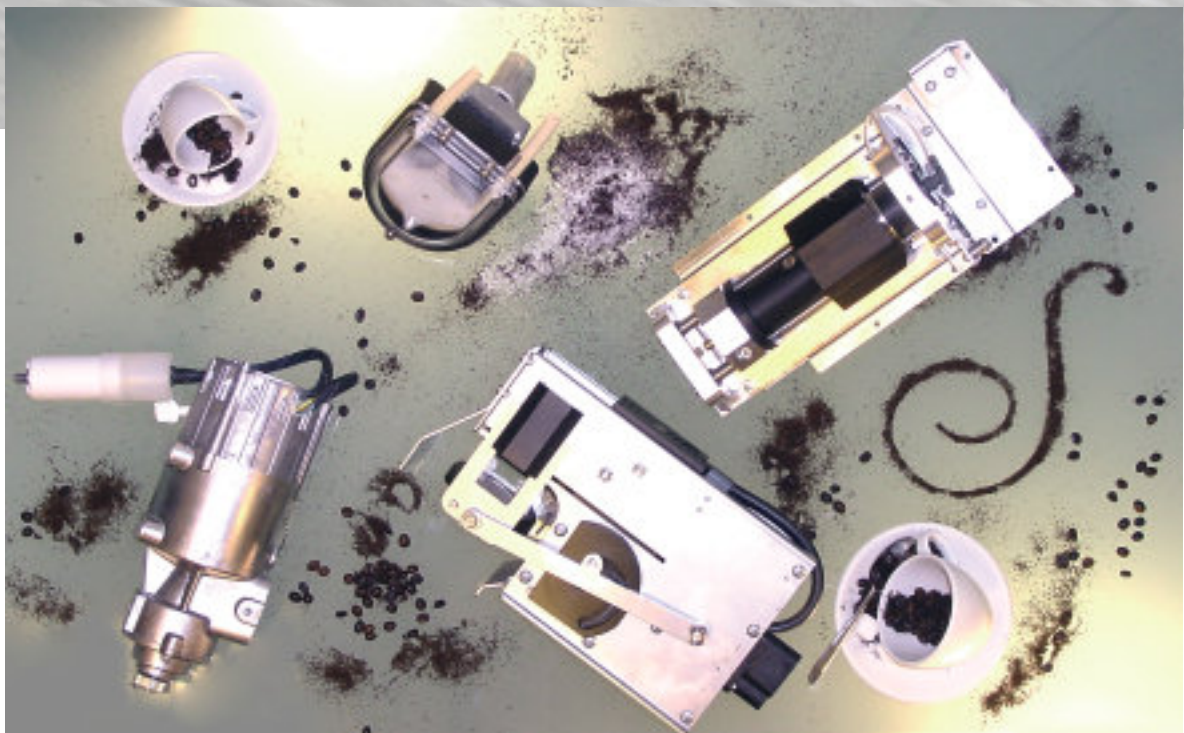
- Hot water circulation up to the valve. Guaranteed hot beverages every time, from the very first cup!
- 24 V - DC motor and valve technology (controllable, power monitored)

Credit System (optional)

- Fitted with MDB interface as standard (BDV or Executive also available); optional preparation or installation of cashless payment systems.

Sales/Service Data

- Conforms to EVA-DTS-Standard. Data transmission via mobile data collection equipment (infra-red interface)
- Suitable for telemetry solutions
- SIELECTOR, Sielaff's own PC-software enables configuration and offers statistical readout from the vending machine. Software upgrades can also be performed using this programme. Four methods of sending and receiving data are possible: MDB-USB, ISDN, GSM or infrared



Technical Data:



EC/ES-Design: Whole machine: RAL 9005 black
 Front panel: Stainless steel

Dimensions/Weight: Height 1,830 mm, Width 700 mm, Depth 770 mm, Weight approx. 190 - 240 kg

Water connection: 3/8" Internal thread, flexible water hose with metallic mesh cover, 2 metres long, 1 - 5 bar

Voltage/Frequency: 230 V / 50 Hz

Current: 16 A / opt. 10 A

Output: CIS/CFS 500: max 3.5 KW (boiler 2.8 KW); 2.3 KW (opt. 2 KW)
 CVS 500: Espresso boiler: 2.7 KW opt. 2.0 KW, Instant boiler: 2.8 KW (opt. 2.0 KW)

Boiler volume: CIS: approx. 3.0 l CVS: Instant 3.0 l - Espresso 0.5 l CFS: approx. 3.0 l incl. pre-dosing

Product containers:

Container width	67 mm	78 mm	137 mm
Container volume	4.900 ccm	5.800 ccm	10.000 ccm
Instant coffee	1,000 g	1,250 g	-
Sugar	4,000 g	5,000 g	-
Whitener	2,500 g	3,000 g	-
Chocolate	-	3,500 g	6,000 g
Tea	4,500 g	5,500 g	-
Vegetable soup	3,500 g	4,500 g	-
Cappuccino special	2,500 g	3,000 g	5,000 g
Freshbrew coffee	1,500 g	-	-
Bean coffee	Bean hopper 3,000 g (opt. 4,000 g)		

The quoted fill weights are approximate

3,000 g

Cup holder: Capacity: 500 cups, Fill volume 150/180 ccm, diameter 70 mm,
 Other diameter cup dispenser available upon request (73 + 78 mm)
 800 cup capacity available as an option

Pump: 24 V DC, 1 Litre/minute

Vane pump: 230 V / 120 W adjustable pressure, 15 bar max.

Grinder: 230 V / 160 W; grinder diameter 54 mm

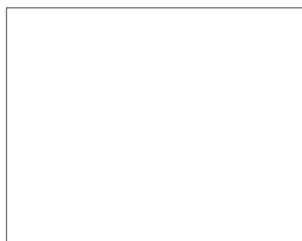
Options: Lockable delivery pocket shutter protects against theft and dirt
 Various safety components
 Kit for canister operation
 Key switch
 Hot water valve
 Safety switch
 „Winter pack“ comprises heater and insulation (IP 20) + shutter
 Cleaning kit (to suit machine type)
 Telemetry connection; Online-Vending possible
 Large bean hopper for CVS
 Carbonated/still cold water

All weights, capacities and dimensions are approximate and serve as guidelines only.

For installation information, please refer to the technical manual.

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

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