

viva



RENEKA
ESSENTIAL COFFEE

Instruction of use espresso machine

Document reference : 9200804 – 12/2012



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



RENEKA INTERNATIONAL

La Société
The company
Die Firma
Le sociedad

Essential Coffee
AUS - 1300 324 111
NZ - 0800 324 111

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

MOSAIC BISTRO
VIVA 1, VIVA 2, VIVA 3
LIFE 1, LIFE 2, LIFE 3
LIFE HIGH CUP 2, LIFE HIGH CUP 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 01/01/2009

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 2.6 bar, 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 bestätigen 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, 1 Januar 2009

Gérant
Managing Director
Geschäftsführer



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's 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.

RECOMMENDATIONS

Only reneka's After Sales Service or its distributor are authorized 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

- ⚠ During installation of the machine, check that the cup holder is at a minimum height of 1,20 meter above the ground
- ⚠ The machine should be placed on a horizontal surface, enough stable and sturdy 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.
- ⚠ If the power cord is damaged, it must be replaced by our after-sales service or persons with similar qualifications, to avoid a potential danger.



- ⚠ Use the machine for the purpose it is intended .
- ⚠ Room temperature should be between 5°C and 45°C to allow proper operation of the machine.
- ⚠ Avoid all contact with the hot zones (cup tray, brewheads, hot water and steam outlets).
- ⚠ The machine should not be exposed to freezing, in case of danger of frost, place the machine away from freezing area.
- ⚠ The sound pressure level is less than 70 dB.
- ⚠ Avoid exposure to steam and hot water projections.
- ⚠ The machine is not suitable for outdoor use.
- ⚠ The machine should not be cleaned by water jet.
- ⚠ Do not use the machine if there are children nearby.
- ⚠ The machine should not be used by children.

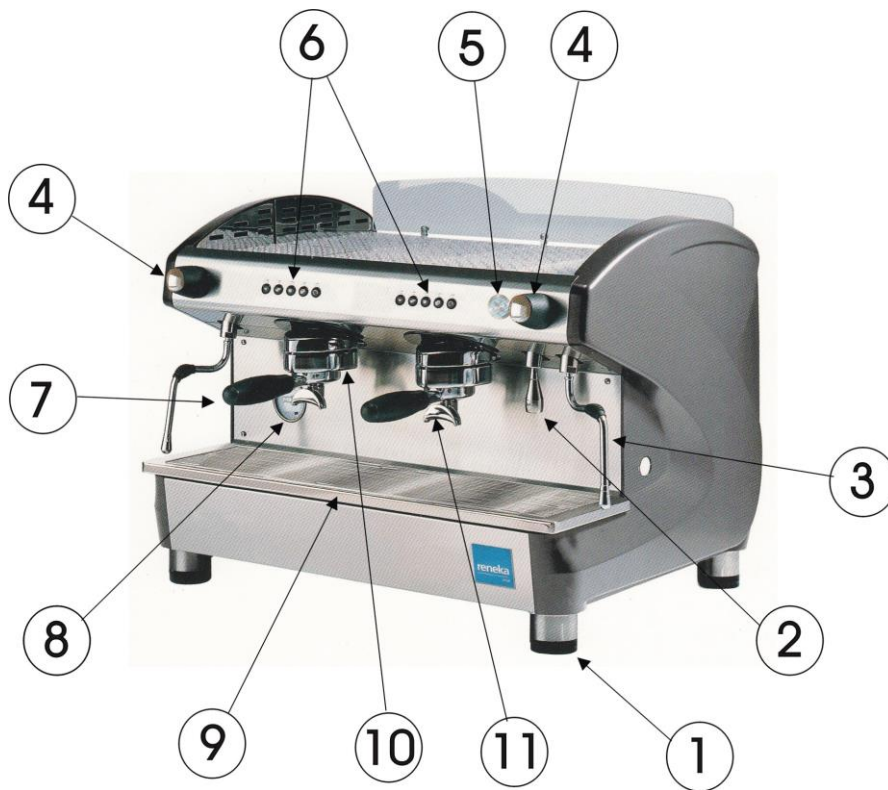
USE OF SOFTENED WATER

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 (Water and More).

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 Water & More water treatments, refer to the instructions of your installer.

GENERAL LAYOUT



- 1** Adjustable feet
- 2** Hot water nozzle
- 3** Steam arm and nozzle
- 4** Steam tap
- 5** Hot water key
- 6** Keyboards
- 7** General main switch
- 8** Double gauge : boiler and pump pressure
- 9** Drip tray
- 10** Coffee outlet
- 11** Filter holder



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TECHNICAL FEATURES

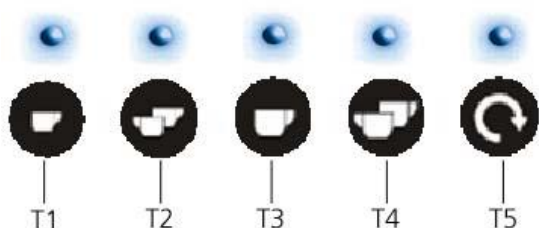
		VIVA		
		1 group	2 groups	3 groups
Electrical features	Voltage	230V / 50Hz	230V / 50Hz 400V / 50Hz	230V / 50Hz 400V / 50Hz
	Heating element power (230 V mono)	2100W	3100W	4000W
	Heating element power (400 V 3 phases)	X	3800W	6000W
	Max installed power (230 V mono)	2300W 10,5 Amp	3300W 14,5 Amp	4200W 18,5 Amp
	Max installed power (400 V tri)	X	4000W 6,5 Amp / phase	6200W 10 Amp / phase
	Connection	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	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)	440	710	940
	Depth (mm)	510	510	510
	Height (mm)	510	510	510
	Weight (kg)	42	60	70
Flow per hour	Hot water	7L	10L to 15L	15L to 20L
	Coffee	120 cups	240 cups	360 cups



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GENERAL FEATURES

1. Keyboards :



T1 = 1 short coffee button
T2 = 2 short coffees button
T3 = 1 long coffee button
T4 = 2 long coffees button
T5 = 'Continuous' button

2. Producing coffee :

HOW TO MAKE A GOOD ESPRESSO

The coffee :

Two types of coffee :

- Arabica : beans are flat, elongated. It has a subtil aroma and a sweet flavor, tasty and perfumed. It is the most common coffee and has a low caffeine rate.
- Robusta : beans are rather convex, rounded. It contains more caffeine, which gives a full-bodied taste to the coffee and provides a thick cream. It contains about twice more caffeine.

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.

The temperature :

- The cups must be hot (40° C). Serve the coffee quickly once it has been made.

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.



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Place the cup(s) under the pouring spouts.



Select the desired dose.

The cycle can be interrupted at any time by pressing the selected button.

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.

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.

PROGRAMMING THE DOSES

Principle :

The left-hand brewhead is the master brewhead. In other words, every coffee dose programmed on the left-hand keyboard will automatically be programmed on the right. After that, it is always possible to re-programme- and alter the doses on the right-hand brewhead(s) by repeating the procedure described below in this respect. The programming operation requires the use of coffee to be precise.

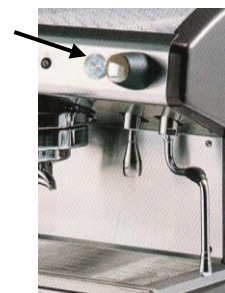
1. PROCEDURE FOR COFFEE

- A. . Prepare the suitable coffee dose and connect the filter holder (11) to the left-hand brewhead (10) put the cup(s) under the spout of the filter holder (11).
- B. Press the continuous button T5 (6) until the LED B5 is "ON" (about 5 sec). Around 5 sec are available to start the dosing cycle you want before the machine comes out of the programming mode.
- C. Press the button corresponding to the dose you want to programme.
- D. As soon as the desired dose is complete, press the selected button to stop the coffee cycle and memorise the dose.
- E. Repeat operations A, C and D to memorise the other coffee doses.
- F. Wait for 5 sec to come out of the programming mode or press button B5.

If you exceed 5 seconds (in programming mode) before starting a dosing cycle, you leave the programming mode. Then repeat operations B, C and D.

2. PROCEDURE FOR HOT WATER

- Place a cup under the hot water exit. Press the button T5 (about 5 seconds) until the LED T5 flashes.
- Press on the « Hot water » button corresponding to the requested dose.
- Once the requested dose is reached, press the selected button again to stop the cycle and memorize the dose.





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3. PROGRAMMING OF TEMPERATURE OF BARISTA STEAM

- Place a container with fresh milk (or water) under the Barista Steam nozzle.
- Immerge the thermometer in the liquid
- Turn the machine OFF, and while pressing on the BARISTA STEAM button turn the machine and wait that there is a “Pscht” coming out from the Barista Steam
- Press the BARISTA STEAM button to start the programming.
- When the liquid reaches the desired temperature (maxi. 65°C), press again the Barista Steam to stop the cycle and memorize the scheduled temperature.
- Turn the machine OFF and ON.



PRODUCING OTHER HOT DRINKS

The rotating taps open progressively. The tubes are made of solid stainless steel for a better maintenance, a better duration over time and impeccable hygiene.

Steam : Function : Heating liquids quickly and making cappuccino.

Manipulation : Open the tap slightly to allow the condensation to escape. Plunge the steam tube into the contents and progressively open the tap.

Hot water preparation :

Put the cup or the pot under the hot water outlet. Press the button hot water to start the cycle. It stops automatically.

Barista Steam (emulsion):

For an optimal system Barista Steam use, it is advisable to use fresh milk at the ideal temperature of 5 ° C.

How to adjust the density of the foam

It is possible to adjust the density of the foam by acting on the adjusting screw (see photo).

If you turn the adjustment screw clockwise : finer foam.

If you turn the adjustment screw counterclockwise : thicker foam.



ADVISES

Coffee flowing too slowly

- Too much ground coffee. Comply with recommended quantities.
- Coffee too tightly packed.
- Check if the coffee is not grounded 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.



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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.

Cream too light

- Machine too cold, coffee too coarse, cold cups.

Cream 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 AND MAINTENANCE

CAUTION : THE MACHINE SHOULD NOT BE CLEANED BY WATER JET

Cleaning schedule

	Steam Tube	Brewheads	Filter holder	Barista Steam	Evacuation	Body	Shower
After each use	X			X			
Daily on completion of service		X	X	X	X		X
Once a week						X	

Cleaning procedures

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.

⇒ **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

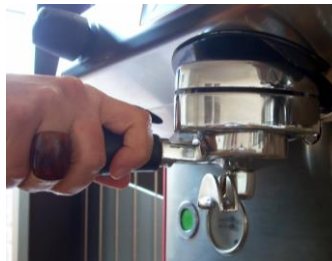


Perform 5 cycles of around 3 seconds



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.

Filter holder :

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

Shower :

⇒ **Cleaning procedure :**



With a screwdriver, remove the shower and the shower holder.

Put these two elements in a container which contains water and two detergent tablets (*ref 9003479*). Leave it overnight and clean these parts with a brush to remove all grease of coffee and assemble them back on the brewhead.



Caution : Assemble the shower back properly by placing the hole's shower in the notch of the holder shower (positioned towards the back of the group)

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.

Barista Steam: The nozzle is purged **automatically** after each use. **At the end of service:** start a cleaning cycle.

Cleaning cycle

- Cleaning the Barista Steam (about 3 minutes) at the end of the service and before turning off the machine.
- The cleaning solution must be cold (maximum temperature: 25 ° C)
- Once started, the only way out of the cleaning cycle is to turn off then on the machine.
- Follow directions on the display during the cleaning phase.



1
Put the cleaner (for milk) in a pitcher.
Place the pitcher under the BS with the arm submerged in the cleaning solution.



2
Start the cleaning cycle by pressing the button T5 right of the keyboard and the button on the B.S. (push button T5 first). The cycle starts automatically after 3 seconds.



3
After about 2 minutes the cleaning cycle stops (indicated by the buzzer). Fill the pitcher and rinse it with water (max T: 25 ° C)
Place the pitcher under the B.S. with the lance submerged in water.



4
Start again the cleaning cycle by pressing the B. S. button.
Wait the end of the cycle (about 1 minute).
The end is indicated by the buzzer and the indication on the display.



5
Remove by unscrewing the stainless steel part et clean with a humid towel the arm.



Evacuation :

- Dismount and clean the grill and draining rack with clear water (do not use abrasive products, to avoids 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).

Body :

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

CAUTION : Use of abrasive products damages body surface. Never plunge the machine under water and never spray to wash it.



GENERAL CONDITIONS / RENEKA

1. Guarantee :

Essential Coffee Pty Ltd 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 organizations not members of or duly authorized 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 and or Essential Coffee 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.



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FICHE DE CONTRÔLE – CHECKING FORM - TYPPRUFBESCHEINIGUNG

	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.	Qtt
Ens. Coupe 1 tasse - poignée noire	1 cup bayonnet - black	1 Tasse Siebträgerinheit - Schwarz	9204500	
Ens. Coupe 1 tasse - poignée chromé	1 cup bayonnet - chromium	1 Tasse Siebträgerinheit - Verchromt	9004855	
Ens. Coupe AromaPerfect 1 tasse	1 cup bayonnet AromaPerfect	1 Tasse Siebträgerinheit AromaPerfect	9454941	
Ens. Coupe 2 tasses - poignée noire	2 cups bayonnet - black	2 Tassen Siebträgerinheit - Schwarz	9204501	
Ens. Coupe 2 tasses - poignée chromé	2 cups bayonnet - chromium	2 Tassen Siebträgerinheit - Verchromt	9004856	
Ens. Coupe AromaPerfect 2 tasses	2 cups bayonnet AromaPerfect	2 Tassen Siebträgerinheit AromaPerfect	9454942	
Passoire 6 gr	6 gr sieve	6 gr Sieb	9003961	
Kit de nettoyage	Cleaning set	Reinigungs Set	9003500	
Kit de raccordement hydraulique	Hydraulic Kit	Hydraulik-kit	9010808	
Notice d'utilisation	Using manual	Benützer Anleitung	/	

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 NZ - 0800 324 111