



Everyone's favourite Café

SiVend HG 20 Trend

Hot
drinks
vending machine



SiVend HG 20 Trend



Vorwahl
XL groß



Eigene Tasse



Zucker



Kaffee



Kaffee
mit Zucker



Kaffee mit Milch
und Zucker



Milchkaffee



Cappuccino



Cappuccino
mit Zucker



Espresso



Appealing, large capacitive buttons
located behind a complete glass
panel. Easy to use, simple to clean
and hygienic.

Your advantages at a glance

Either from a Barista – or simply from SiVend HG 20 Trend

The innovative SiVend HG 20 Trend hot drinks machine serves real coffee and chocolate speciality drinks to quality barista standards within a few seconds. Whether it be a creamy cappuccino, classic espresso, quality bean or instant product, this machine delivers variety and quality to equal any traditional Italian café.

Easy to use, Sielaff's SiVend HG 20 Trend has something to suit every customer's requirement and personality. The operator panel on the door is available in stainless steel or RAL-colour to match the housing: Your SiVend HG 20 Trend will look just perfect in your business. Another notable feature is the decal design for the advertising panels: The individuality of the SiVend HG20 Trend gives you the competitive edge.

Individual and intuitively effective

20 illuminated selection buttons behind glass for products or pre-selections boast high resolution and exceptional picture quality. The SiVend HG 20 Trend offers pure originality, which delivers only high turnover. Its possibilities are endless.

An attractive proposition to appeal to all

Over 50 pre-defined, freely adaptable recipes as well as up to 40 selection button combinations which can be assigned as required: A variety of drinks that your customers will love, wherever the location.

Flexibility? Capacity? No problem with SiVend HG 20 Trend

The double cup holder offers maximum capacity and absolute flexibility for different cup types and sizes: Technology from Sielaff – always one step ahead.

Coffee pleasure begins with quality in the detail

The machine boasts high performance components from the HoReCa sector such as boiler, brewer and grinder to ensure that drinks are served to barista standards.

Prepared hot and hygienically served time after time

The closed dispense carousel ensures that products are always delivered hot and hygienically to the customer; whether in a vending cup or their own. The ingenious lighting stripes uses an intuitive traffic light system to show the status of the product dispense process.

Easy to transport and install

The SiVend HG 20 Trend stands directly on its own height-adjustable feet. As soon as it arrives, this machine is ready to generate turnover almost immediately.



Talent & Technology

Innovation sets standards

Sometimes it takes a special type of innovation to turn heads. Previously, vending cups had to fulfil specific requirements. This made the cups expensive and “jams” could occur, causing machines to breakdown virtually on an almost daily basis. Sielaff has put an end to this: with its own cup system

(BAM) incl. pre-set cup holders for various cup diameters. The cups are held securely which prevents from jams.

Even humidity, pressure or compression no longer cause inevitable breakdowns.

With sustainability and ecology in mind, programming can also accommodate the customer's own mug or to-go-cup.

Smart technology makes a difference – especially when it is from Sielaff.

SiVend HG 20 Trend operator panel

- 20 large illuminated decals behind glass
- Easy-clean, complete panel made from safety glass
- Easy to replace product decals
- Large area for ingredients list
- 4-line display

Product variants

- SiVend HG 20 Trend Instant:
 - 1 or 2 coffee containers and up to 6 additional instant containers
- SiVend HG 20 Trend Espresso:
 - 1 large bean hopper (holds 4,500 grams) and 5/6 instant containers
- 180° swivelling bean container for ease of filling
- Conveniently located filling table for holding instant containers

Dosage

- 50 freely programmable beverage recipes
- Freely adjustable drink portions of up to a maximum of 300 ml
- Freely adjustable mixer speed per drink (up to 17,000 rev./min.)
- Freely programmable dispensing motor speed and run times
- Exceptional level of product foaming
- Time-controlled disabling of individual products possible
- Hot water outlet also available

Product dispenser

- Closed dispensing carousel made from impact-resistant plastic
- Illuminated product dispense outlet
- Mechanical crush protection with sliding clutch
- Suitable for reusable to-go-cups and customer's own mugs for those environmentally-conscious and sustainable coffee breaks
- Double cup dispenser for identical or different cup sizes
- Selection-related programming of each vending cup dropper
- Capacity of up to 978 cups
- Suitable for almost all types of cups
- Prices can be programmed for different cup types and sizes



Configuration examples	Vending cup diameter	Capacity 4 columns	Capacity 5 columns	Total capacity
A	70 mm 80 mm	439	539	978
B	70 mm 80 mm	286	539	825
C	70 mm 80 mm	439	350	789
D	70 mm 80 mm	286	350	636

SiVend HG 20 Trend Instant boiler

- Plastic boiler, resistant to high temperatures
- Boiler heating element: 2.8 kW (2 kW as an option)
- Holds 3 litres
- Temperature setting
- Easy replacing, emptying and cleaning

Instant pump

- Hose pump, 24 V
- Capacity: 1.2 litres / min.
- Adjustable speed
- High dosage accuracy
- No scale formation

SiVend HG 20 Trend Espresso grinder

- High-performance horizontal grinder
- Low-noise, high grinding efficiency
- Tempered, robust grinding discs (Ø 65mm)
- The grind can be accurately varied from Espresso to French Press
- Thermal monitoring to prevent from damages by foreign particles
- The ground beans are transferred directly from grinder to brewer via a funnel

Espresso boiler

- Pressure boiler
- Boiler heating element: 2.7 kW (2 kW as an option)
- Capacity: 0.5 litres

Espresso pump

- Vane pump, 230 V
- Flow rate: 100 litres / hour
- Water dispense per product is monitored electronically

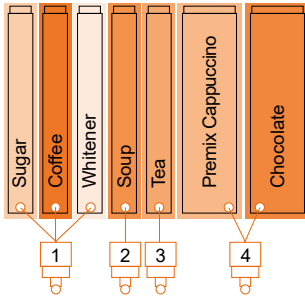
Espresso brewer

- High-tech PEEK-brewer
- Coffee throws from 6 to 14 grams
- Insulated stainless steel brewing chamber
- Long-life, hydraulically inflatable seal
- Double press
- Microfilters for best crema
- Brewing pressure can be freely adjusted for each product
- Sielaff pre-infusion technology freely available for all beverages
- Software-controlled water level monitoring

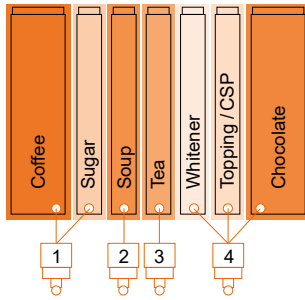


Product variants

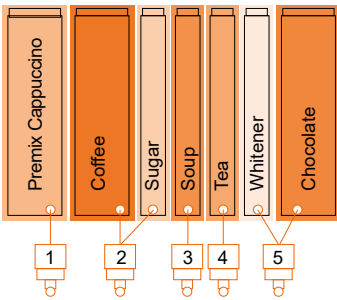
SiVend HG 20 Trend Instant



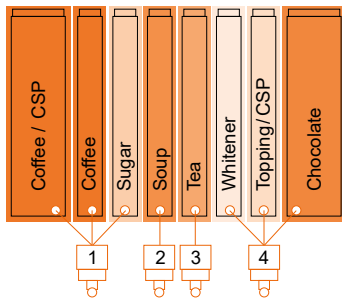
Variant 7401



Variant 7403

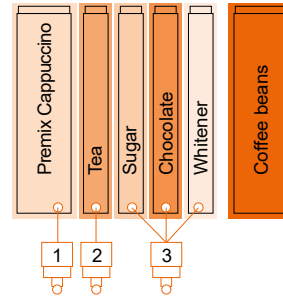


Variant 7501 B

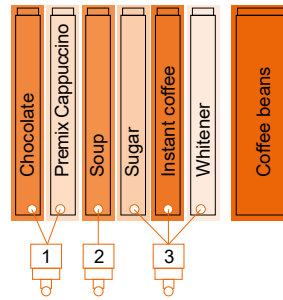


Variant 8401 B

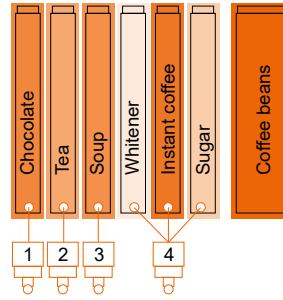
SiVend HG 20 Trend Espresso



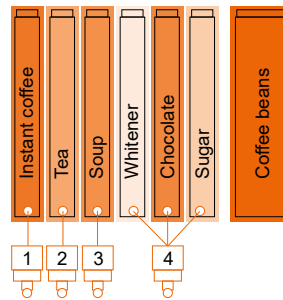
Variant 5305



Variant 6301



Variant 6402



Variant 6405



Product containers:

Bean container

– 4.5 kg 13 Liter

Instant containers

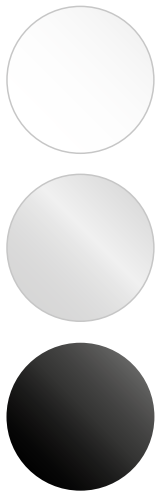
- 67 mm 4.9 Liter
- 78 mm 5.8 Liter
- 137 mm 10.0 Liter

Grounds container

– Approx. 550 coffee cakes

Cup dispense mechanism

– up to 978 cups



Housing available in
pure white (RAL 9010),
white aluminium (RAL 9006)
and jet black (RAL 9005)



Dimensions

■ 1,831 x 700 x 755 mm
(height x width x depth)

Weight

■ 210 kg
(featuring all optional
accessories)

Capacity

■ Can dispense up to
180 cups per hour
(may vary depending on
product selected and settings)

Electrical Data

■ 230 V/50 Hz/16 A
(10 A as an option)

Power Input

■ 3 kW (2.2 kW as an option)

Water Connection

■ 3/8" internal screw thread

Design variants:

All design variants are available
with the following operator panels:

SiVend HG20 Trend EB
(stainless steel operator panel)

SiVend HG 20 Trend RB
(RAL-painted operator panel)



Design A "Latte Art"
as standard



Design B "four cups"



Design C "red cup"

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