



The Coffee Expert

Sielissimo TableTop series

Hot
drinks
vending machine





Herzlichen
Willkommen
bei
Jura

Extra Zucker
Extra Weibler
Getranke Starke
Mocca



Kaffee
schwarz
Cafe au lait
Cappuccino
Spezial
MoccaChoco
kakaohaltiges
Getrank
ChocoCreme
Tee
Suppe



Your advantages at a glance

Endless pleasure

Pleasure is a way of life. No matter where people meet, whether it be whilst travelling or at work, in hotels, restaurants or conference halls, all would agree that there is nothing better for that “feel good factor” than to have a hot drink in their hand.

The Sielissimo Table Top series provides both you and your customers with your favourite, tasty drinks: available in instant and espresso versions.

Based on the tried and tested technology of our floor-standing coffee machines, these two vivacious machine types meet the highest demands of your customers both in taste and reliability.

Our combination focuses on “The Best”: A discerning design promotes calm ambiance offering a suitable selection of drinks as well as technology perfection and ease of operation – a complete pleasurable experience at the touch of a button.

Or put another way: Enjoy a taste of the “dolce vita”.

Something to suit all tastes

Excellent quality coffee is down to the product range. Choose from two different ways to prepare your high quality beverages. Spoil yourself and your customers with delicious hot speciality drinks by simply pressing a button: Whether you choose freshly ground coffee or high-quality instant products, the finest taste is guaranteed.

Two designs – numerous benefits

The Sielissimo Table Top is available in two different designs. Depending on your particular requirements there is the standard variant and standing alongside is the XL-version. With its 100 mm taller cabinet, the XL can accommodate coffee pots up to 220 mm high.

Fingertip control: So easy to use

The Sielissimo Table Top offers 12 (standard) or 14 (XL) freely-programmable, illuminated metal selection buttons, designed to meet all needs and to ensure user-friendly operation.

Enjoyment is founded on quality components

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.

Be safe with Sielaff “Made in Germany”

With every Sielaff product comes our promise of quality: In the case of the Sielissimo Table Top series this does not just come down to the finest, reliable components and technology, but also a design which focuses on hygiene and ease of servicing.



Talent & Technology

General Information

- Advertising panels can be personalised and are easy to change
- Simple integration of different types of payment systems, especially in the XL-version
- Modular construction which makes it particularly service-friendly and easy to recycle
- Energy-saving mode

Technology

- Pinch valves with platinum-strengthened hoses
- Closable product chutes made from anti-static material
- Hot water circulation up to the valve
- Optional:
 - switch for filling coffee pot
 - Light bar for cup recognition
 - Cup dispenser

Vending Machine Controller (VMC)

- VMC-board with flash EPROM
- Free selection programming (direct selection, pre-selection, individual mixing)
- Drink names can be easily edited
- Cup volumes are simple to adjust
- Automatic cleaning programme
- Short programme for rinsing, statistics and cup dispense
- Short-circuit proof construction

Payment systems (optional)

- Prepared for the fitting of standard MDB-payment systems – BDV or Executive also available
- Optional: Preparation for, or fitting of, cashless payment systems

Sales / Service Data

- Complies with EVA-DTS standard
- Data transfer using mobile data capture unit (IR-interface)
- Telemetry enabled
- Selector software for configuring and reading out machine data

Dosage

- Depending upon the machine variant: up to 50 freely programmable drink recipes
- Freely adjustable drink sizes up to a max. of 300 ml portions
- Rotation and run-time of the dosing motors can be freely adjusted
- Filter counter
- “Happy Hour” function

Product variants

- Sielissimo CIT:
 - 1 or 2 coffee containers and up to 6 additional instant containers
- Sielissimo CVT:
 - 1 large bean hopper and 3 to 5 instant containers



Approximate container width	43 mm	67 mm	137 mm
Approximate container volume	1,500 ccm	2,100 ccm	4,500 ccm
Instant coffee	-	500 g	-
Sugar	1,200 g	1,700 g	-
Whitener / topping	-	1,000 g	2,000 g
Chocolate	-	1,500 g	2,700 g
Tea	-	2,000 g	-
Soup	-	1,000 g	-
Special Cappuccino	-	1,000 g	-
Bean coffee	1,700 g bean hopper (standard) 2,400 g bean hopper (XL)		

Sielissimo Table Top XL-design

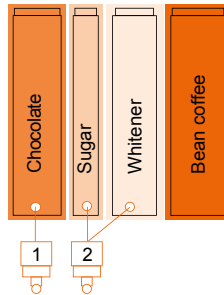
- Tall cabinet for coffee pots up to 220 mm
- 14 illuminated, metal selection buttons
- Multi-functional panel to accommodate cashless payment systems
- CVT XL:
 - extra large bean hopper holds 2.4 kg of coffee
 - extra large grout bin



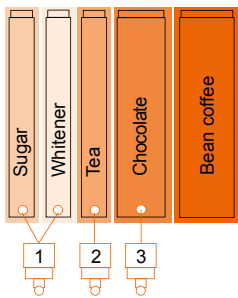
*Sielissimo Table Top
XL-design on base cabinet
with integrated cup dispenser*

Variant

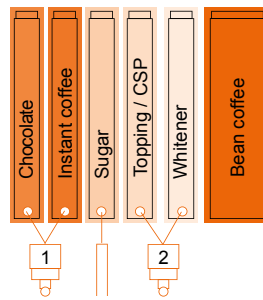
Sielissimo Table Top CVT



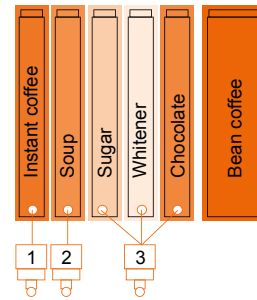
Variant 3201
1 large bean container
3 instant product containers, 2 mixing bowls



Variant 4301
1 large bean container
4 instant product containers, 3 mixing bowls



Variant 5201 TZ
1 large bean container
5 instant product containers, 2 mixing bowls
Dry sugar



Variant 5304
1 large bean container
5 instant product containers, 3 mixing bowls

The CVT offers a combination of whole beans and instant products, freshly prepared to deliver a taste experience.

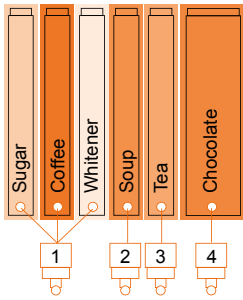
The robust metal brewer and “Made in Germany” technology guarantee reliability combined with coffee culture at the highest level. Whether it be a typical espresso with perfect crema, cappuccino or trendy speciality coffees such as Latte Macchiato – the machine delivers every drink to connoisseur quality.

The versatility of the CVT as well as the quality and design of this fully automatic vending machine enables it to cope with diverse requirements of any location.

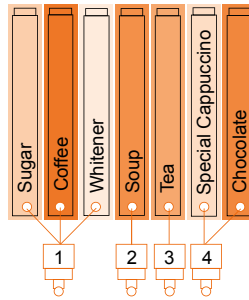
Technology

- Extremely robust metal brewer for coffee throws from 6-12 g
- Grinder with quiet precision grinding discs and fine threading
- 1.7 kg bean container
- Boiler: 2.7 kW (2kW opt.)
- Boiler volumes:
Instant 3 litres, Espresso 0.5 litres

Sielissimo Table Top CIT



Variant 6404
6 instant product containers, 4 mixing bowls



Variant 7404
7 instant product containers, 4 mixing bowls

Don't let your "me time" pass by without your favourite hot drink. The CIT instant version 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 button customers can serve themselves a delicious hot speciality drink.

Up to 7 different instant product containers and a maximum of 4 mixing bowls ensure the correct mix of individual products.

Technology

- Peristaltic pump for accurate dosing and reduced scale
- Pinch valves with platinum strengthened hoses
- Adjustable mixer speed to suit individual drinks (up to a max. of 17,000 revolutions per minute)
- 2.8 kW boiler (2kW available as an option)
- 3 litres boiler volume



Design variants



Design A
Standard



Design B



Design C



Design D



Dimensions

Sielissimo TableTop

■ 835 (935*) x 516 x 571 mm
(height x width x depth)

Matching cupboard

■ 760 x 500 x 552 mm
(height x width x depth)

Grout bin capacity

■ 150 (250*)
portions of 9 g

Weight

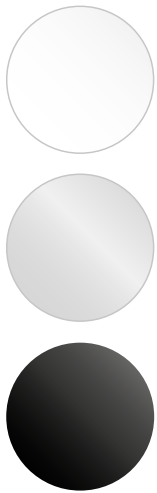
■ 70 - 96 kg (+5 kg*)
(depending on variant and optional accessories)

Electrical Data

■ 230 V / 50 Hz / 16 A
(optional 10 A)

Power Input

■ 2.9 kW



Housing available in Pure white (RAL 9003),
White aluminium (RAL 9006) and jet black
(RAL 9005)
Door is available in stainless steel as an
option (Sielissimo TableTop XL)

* Sielissimo TableTop XL



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