



The Coffee Experts

CIS/CVS coffee machines



Benefit from our strengths

The finest coffee at the touch of a button

Hot beverage machines from Sielaff are designed to give you great tasting coffee and reliable vending. Sielaff uses only top quality components to ensure maximum performance and longevity of key parts, such as brewer and grinder.

Sielaff machines produces the finest recipes, perfect and individually adjustable to suit all tastes. You can be sure that the high expectations of your customers will always be met – whether it be a Latte Macchiato, famous Viennese Melange or traditional extra short Italian Espresso.

Promote sales with this range of classic vendors, which is not only simple to use but also conforms to the strictest hygiene standards.

Something to suit all tastes

Excellent quality coffee is down to the product variety. The range offers two different ways of preparing high quality beverages to satisfy your customers at the touch of a button – whether by using freshly ground coffee or high-quality instant products.

User friendly

The stylish RB-design with operating panel to match the door colour (RAL) and the classic EB-design with stainless steel operating panel (optional) are genuine stand-out features for every location – including 14 illuminated, metal direct selection buttons.

Success at every location

Thanks to our vending machines' low maintenance operation, profitability is guaranteed wherever the site.

Quality components produce quality beverages

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

Versatility to suit individual requirements

There are various variants with different container configurations to suit everybody.

Easy to transport and install

The CIS and CVS machines can be moved on site with a palette jack, they stand firmly on their own height adjustable feet. As soon as it arrives, the machine is ready to generate turnover almost immediately.



Perfect and individually adjustable to suit different tastes



Excellent coffee quality and wide product diversity

Approx. container width	67 mm	78 mm	137 mm
Approx. 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 / Topping	2,500 g	3,000 g	-
Chocolate	-	3,500 g	6,000 g
Tea	4,500 g	5,500 g	-
Soup	3,500 g	4,500 g	-
Special Cappuccino	2,500 g	3,000 g	5,000 g
Bean coffee	4,500 g bean hopper		

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 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.

Talent and Technology

General information

- Advertising panels can be personalised
- Simple integration of different types of payment systems
- All user features are wheelchair accessible
- Can be incorporated into a vending line
- Modular construction – easy to service and recycle

Cabinet

- Internal metal components are powder-coated or made from stainless steel, plastic decorative parts are two-component coated
- Internal illumination with door contact switch as standard
- Service socket as standard with space for water filter

Technology

- Pinch valves with platinum strengthened hoses on the inside
- Closable product chutes made from anti-static material
- Product dispense using swivel arm technology
- Light bar cup/pot recognition
- Hot water circulation up to the valve
- Optional: Switch for filling coffee pot

Recipes

- Depending on the machine variant: up to 50 freely programmable drink recipes
- Freely adjustable drink sizes up to a max. of 300 ml portions
- 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

Sales / Service data

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

Product variants

- CIS:
 - 1 or 2 types of coffee and up to 6 instant containers
- CVS:
 - 1 large bean hopper and 5 or 6 instant containers
- High Security features: Coin insert slide and coin return drum, reinforced locking-lever protection
- Optional:
 - High security frame with additional side lock



Wide range of container layouts



Attractive appearance, with simple ergonomic operation are focal points

Variants

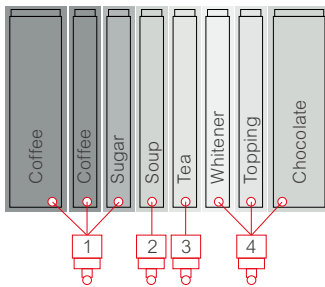
CIS

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

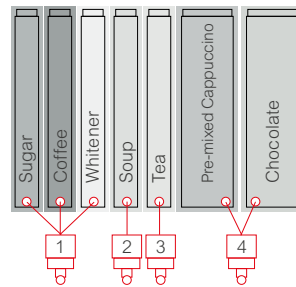
Up to 8 different product containers and a maximum of 5 mixing bowls ensure the correct mix of individual products.

Technology in the instant zone

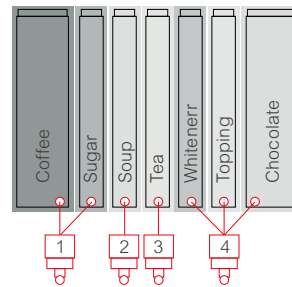
- Peristaltic pump for accurate dosing and reduced scale
- Pinch valves with platinum strengthened hoses
- Adjustable mixer speed to suit individual drinks (up to a max. of 17,000 revolutions per minute)
- 2.8 kW boiler (2 kW available as an option)
- 3 litre boiler volume



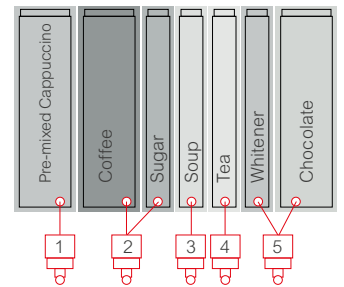
Variant 8401 B
8 product containers,
4 mixer units



Variant 7401
7 product containers,
4 mixer units



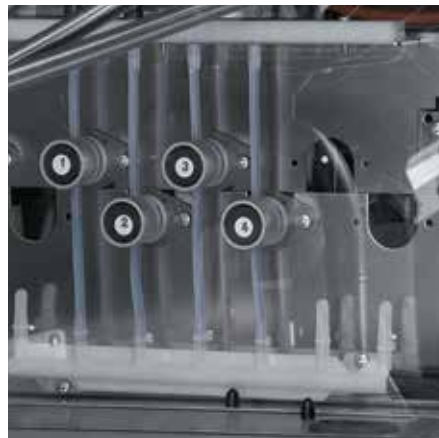
Variant 7403
7 product containers,
4 mixer units



Variant 7501 B
7 product containers,
5 mixer units



High-value components from
the HoReCa-sector



Pinch valves with platinum
strengthened hoses

Variants

CVS

The CVS offers a combination of freshly ground whole coffee beans and instant products, to deliver a taste experience. The High-Tech-Peek-Brewer and "Made in Germany" technology are synonymous with reliability and coffee culture at the highest level. Whether 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 CVS as well as the quality and design of this fully automatic vending machine, enables it to cope with diverse requirements of any location.

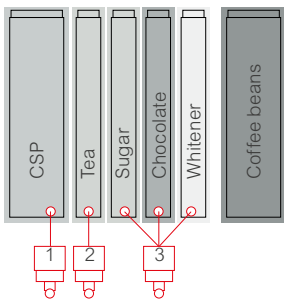
Technology in the Espresso zone: Two machines in one

Espresso side:

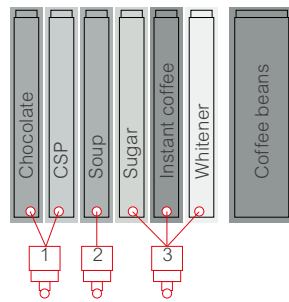
- High-Tech-Peek-Brewer for 6g – 14g portions
- High-performance, horizontal grinder: Grinder made from hardened, 65 mm diameter grinding discs
- 4.5 kg bean container
- 2.7 kW boiler (2 kW opt.)
- Boiler volume: 0.5 litres

Instant side:

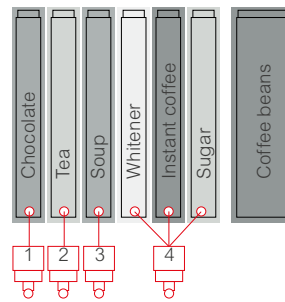
- 5 or 6 product container
- 3 or 4 mixer units
- resistaltic pump and pinch valves
- Boiler volume: 3 litres



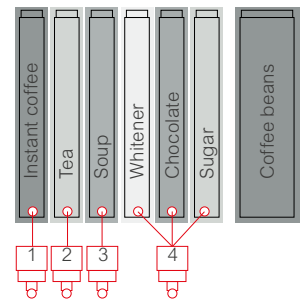
Variant 5305
1 large bean hopper
5 product containers,
3 mixer units



Variant 6301
1 large bean hopper
6 product containers,
3 mixer units



Variant 6402
1 large bean hopper
6 product containers,
4 mixer units



Variant 6405
1 large bean hopper
6 product containers
4 mixer units

Design variants



CIS/CVS 500 RB
Design E
(standard)



CIS/CVS 500 EB
Design E



CIS/CVS 500 RB
Design A



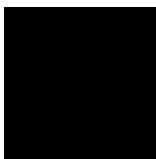
CIS/CVS 500 EB
Design A



CIS/CVS 500 RB
Design B



CIS/CVS 500 EB
Design B



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

* Machine dimensions may vary due to add-on parts and accessories



Dimensions

- 1,830 x 700 x 770 mm (height x width x depth)*

Weight

- 190–240 kg (depends on variant)

Cup output

- Up to 180 cups / hour (depending upon product and settings)

Electrical Data

- 220–230 V / 50/60 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



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company profile video**



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