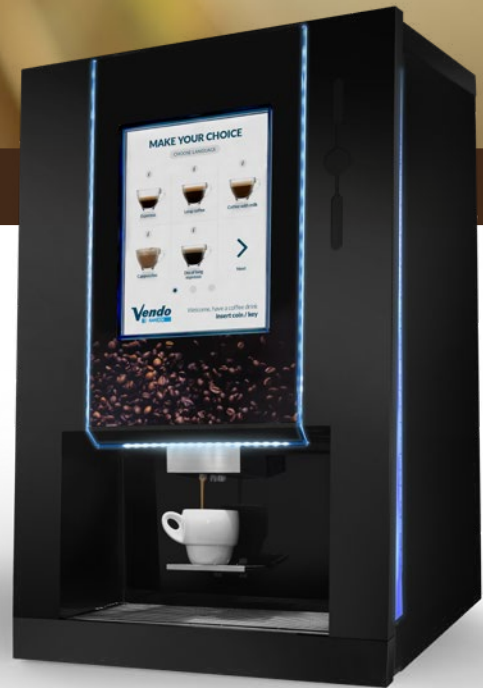




Vendo
SANDEN



Caffèuno

Something new, something different.



Caffè uno

Welcome to versatility

Let's start with the fundamentals.

Our new concept of versatility: something new, something different from what is commonly used or known in the market by presenting a unique and authentic creation.



ADVANTAGES & BEST FEATURES

SandenVendo carefully observed the behaviour of coffee machines, studied optimization of the energy consumption and identified the root causes of chronic problems.

The challenge to create a trouble-free machine is, to say the least, big and can only be accomplished by looking at the design from a different perspective.

This is where our new concept of versatility steps in: something new, something different from what is commonly used or known in the market by presenting a unique and authentic creation: **Caffèuno**

2 TYPES OF INTERFACE AND PERSONALIZATION

Choose the interface according to the needs of locations. The interface panel can be replaced easily and panel can be personalized.



TOUCH

An elegant 10 inch TOUCH screen provides an intuitive icon menu on your fingertip!



DIRECT SELECTION

Casual and quick serving solution by choosing the drink menu directly





New SandenVendo brewer

The new SandenVendo espresso brewer excels at providing an authentic Italian taste.

The brewer is available in 2 sizes of infusion chamber; v-36 for the authentic Italian type Espresso and v-42 for European style longer coffee.

- » v-36 Italian Espresso* (6-9 g)
- » v-42 Large European Espresso (10 - 15 g)

The chamber size can also be optimized with an adjusting key.

*Pre-heating Brewer is a novel system which warms up the infusion chamber using external hot water circulation.



v-Injection system for mixer

v-Injection is a unique valve-less system, designed to overcome the need for troublesome electric valves.

Horizontal movement of the water injection nozzle will distribute hot water to the mixer selected, thus eliminating the need for individual electric valves for each mixer.

The injector is easily removed for cleaning, rather than disassembling the whole system. This single injector provides hot water for all mixers with a simple "plotter" configuration in the horizontal axis.

To keep the injector trouble-free, there is no valve between injector and the heater.

This lean system greatly reduces the maintenance time, and keeping the machine clean becomes effortless and less time consuming.



Flexible heating system

An innovative Temperature Management with Instant Heater technology.

The light weight instant heater is an energy efficient design with very low thermal mass. There are 3 different levels of thermal protection including a one-time thermal fuse.

Thanks to the fast water flow within the system, it minimizes the formation of lime scale, and always uses fresh water in the precise amount required for each drink.

Espresso Version

1x 1800w instant heater circuit for espresso brewer and 3200w instant heater circuit for mixer selections

Instant Version

1x 3200w instant heater, allowing combined operation for longer drinks such as tea, chocolate

No Stand-by mode required.



New design ingredient canister

A unique design of *open/close knob* is easy to operate when canister is removed, eliminating waste and mess.

The canister is designed to optimize constant powder distribution when dispensing and overcomes the problem of powder hardening.

High volume

CaffèUNO is ideal for small-to-medium volume locations with an average requirement of 85 cups/hour.*

Instant heater allows a continuous drink preparation without interruption.

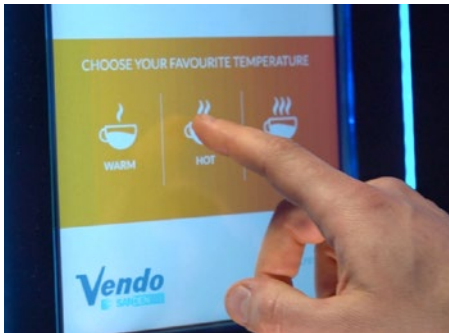
Espresso is brewed to perfection, and various other hot drinks can also be served.

Output temperature for instant drinks are guaranteed.

*data available on request



85
CUPS/h



Temperature management

One cup, one temperature

Individual drink temperature settings are possible. For example, Espresso is ideally served at 85-94°C, while tea typically requires a higher temperature of 95-100°C.

Customize-able drink temperature

Users can adjust the temperature of their drinks on the touch screen.

Precise temperature management

Output temperature can be controlled within +/- 1°C.

More advantages

Automatic cleaning channel is available to sanitize all water circuits by using a cleaning tablet (eliminating calcium), which can be inserted directly through a port at the rear of the machine.

Customer user-interface (Front panel) is interchangeable to suit budget or the needs of site. (entry level, elegant, or touch panel).

New electronic control package and software based on Linux platform.

v-Flexi menu is a set of prepared menus available in the machine.

Time is a key element for a successful business operation. In order to save time when setting drinks menus, a set of commonly used drink labels and pre-set drink menus are pre-installed. All that is needed is to combine the selection and menu. The individual drink menus are easily adjustable to your preferred taste.



The state-of-the-art
Coffee Server by
SandenVendo makes
the coffee-making and
serving ritual a very
special experience.



The SandenVendo **CaffèUNO**
coffee server is ideal for hotels
and restaurants that take pride in
offering a high level of service and
seek to provide guests with a
high-class experience in every
moment of their stay.

It is equally suitable for office
locations where coffee break is
considered as a precious and restful
moment of a hard working day.

Preparing a high-quality coffee
should also be easy and enjoyable
as much as tasting it.

This is where the SandenVendo
CaffèUNO comes into play;
it makes the coffee-making and
serving ritual a unique experience.







CAFFÈUNO "PRO"
ESPRESSO w/ hopper semiautomatic
TSC

CAFFÈUNO
ESPRESSO semiautomatic
TSE

CAFFÈUNO
INSTANT semiautomatic
TSH

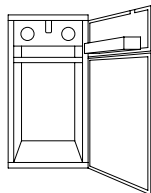
DIMENSIONS H x W x D	770 x 420 x 530 mm	660 x 420 x 530 mm	660 x 420 x 530 mm
WEIGHT (NET - Standard machine without options)	35 Kg	35 Kg	35 Kg
COFFEE BEANS CONTAINER	2,4 kg (hopper)	1,2 kg	///
POWDER CANISTER	2 Large 1 Small	2 Large 1 Small	2 Large 2 Medium 1 Small
GRINDER	Professional conical burr	Professional conical burr	///
INTERFACE	TOUCH	10" Touch screen	10" Touch screen
	DIRECT SELECTION	5" Display with direct push button	5" Display with direct push button
WATER FITTING CONNECTION	G 3/4" 2 - 8 Bar (0.2 Mpa - 0.8 Mpa)	G 3/4" 2 - 8 Bar (0.2 Mpa - 0.8 Mpa)	G 3/4" 2 - 8 Bar (0.2 Mpa - 0.8 Mpa)
THERMO FUSE	16A	16A	16A
PAYMENT SYSTEM PROTOCOL [OPTIONAL]	MDB / Executive	MDB / Executive	MDB / Executive
POWER SUPPLY	220/240 V - 50/60 Hz	220/240 V - 50/60 Hz	220/240 V - 50/60 Hz
ENERGY CONSUMPTION*	134 Wh/L	134 Wh/L	134 Wh/L

*Energy consumption in Wh per liter of Espresso dispensed

BASE CABINET

DIMENSIONS H x W x D

WEIGHT

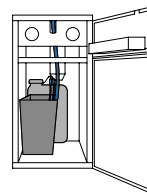


STANDARD

T1841/1 Black | T1841/2 White

820 x 420 x 515 mm

21,4 Kg



TOP*

P/N T1841/3 Black | P/N T1841/4 White

820 x 420 x 515 mm

21,4 Kg

*BASE CABINET TOP requires KIT 145222 Water Tank 20 litre KIT, Clip, Bucket and tubes and cables

PRODUCT	CANISTER SIZE		
	SMALL	MEDIUM	LARGE
POWDER MILK	0.3 Kg	0.7 Kg	1.0 Kg
CHOCOLATE	0.8 Kg	1.5 Kg	2.2 Kg
LEMON TEA	1.0 Kg	2.0 Kg	3.0 Kg
GINSENG TEA	0.5 Kg	1.0 Kg	1.5 Kg
INSTANT COFFEE	0.3 Kg	0.6 Kg	0.9 Kg
BARLEY COFFEE	0.2 Kg	0.4 Kg	0.6 Kg



OPTION LIST

- Touch screen 10"
- Large Espresso brewer
- Special coded lock (Rielda)
- External water tank kit (20 l) fitted with base cabinet
- Water softener (filter) external fitting
- Customized cabinet/front panel color
- Cup sensor
- Validator kit
- Box cabinet with waste bin, cold water supply, tank kit
- Payment Tower Module



MAINTENANCE

- SW update through USB
- Easy regular maintenance via 4 function keys
- 24V DC devices (except heater, grinder & pump)
- Color coded materials by maintenance period
- Maintenance message on display

STANDARD COLOURS

Black ● | White ○



Who we are

Sanden's high-quality and innovative solutions improve the daily lives of consumers and professionals worldwide.

Since its creation, Sanden has been committed to providing environmentally friendly solutions. Finished products and manufacturing processes are designed with the respect for future generations' needs in mind. For example, the Sanden Forest Akagi Plant (Japan) has been hailed as one of the top seven sustainable manufacturing sites worldwide by the Organisation for Economic Cooperation and Development.

Today, Sanden offers HoReCa professionals a wide range of versatile solutions, allowing them to deliver the best possible customer service while achieving high energy savings.

Sanden delivers global excellence, reliability, quality and ecology that the HoReCa professionals can pass on to their guests.

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