

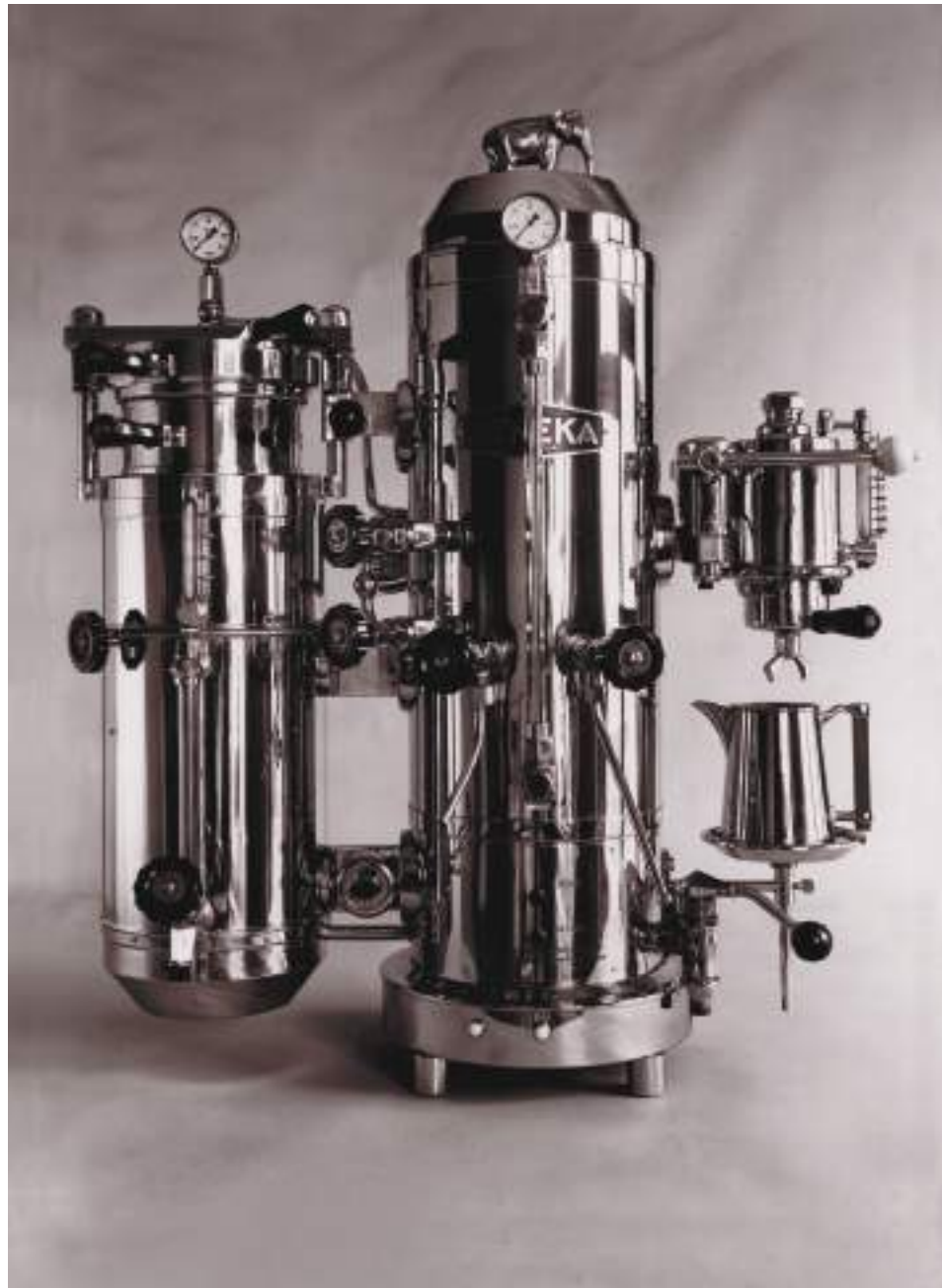
RENEKA INTERNATIONAL



French manufacturer of professional coffee machines since 1932

WE SELL SOLUTIONS





EXPERIENCE
QUALITY
INNOVATION
ADAPTABILITY

OUR HISTORY

Out there in the region of Alsace in France, in a small town named Rosheim, lay the workshop of Reneka. We have existed since 1919, and have been making professional coffee machines, fully by hand, since 1932.

Then as now, we design, develop and assemble our coffee machines in France.

The world of coffee lovers and baristas is a world full of passion and perfectionism.

In order to achieve the full aroma potential of the coffee beans, a lot of knowledge, patience and experience are necessary.

On the other hand, the world of restaurants, hotels and bakeries are characterized by their need for speed, efficiency and rentability.

All this in an environment where, unfortunately, there is a lot of turnover and it is becoming more and more rare to find barista trained team members.

Thanks to the design and rethinking of original and exclusive technological solutions, we have made these standards more accessible than ever.



The preservation of the traditional extraction methods of an Italian espresso machine is necessary to realize the gustatory potential of the coffee.

We are convinced that your customers deserve the highest quality cup of coffee, regardless of who operates the machine.

At Reneka, we strive to be the bridge between these worlds, therefore, we specialize in semi-automatic machines and technologies.

Our quality assurance comes from our machines being manually inspected one by one by a control team. We insist on preserving these working methods since they are the source of our accuracy and reliability, for which we are reputed for.

We are convinced that your customers deserve the highest quality cup of coffee, regardless of who operates the machine.

We believe in closeness and adaptation to our customers, by being true partners in finding solutions for your needs.

Thanks to the knowledge, inventiveness and ingenuity we have developed over **ninety years of experience**, we are sure that our machines can be not only a source of reassurance and peace of mind, but also a significant strategic tool in the prosperity of your business. We are committed to this.

These investments result in one of the most trustworthy and durable coffee machines in the industry.

That's why we get to do what we love. Every day.



Life 1 group LATTE ART



Life 2 groups HIGH CUP & LATTE ART



Life 3 groups HIGH CUP, LATTE ART & DARK EDITION



Life 3 groups LATTE ART

LIFE

STANDARD OR "HIGH CUP"
1 TO 3 GROUPS

Extraction temperature stability and group adjustment of temperatures. LIFE and LIFE HIGH CUP prove their performances whomever the user, the environment and the coffee volume.



Reneka Life 2 groups white side panels HIGH CUP & LATTE ART

Eco mode switch: at night and between services lower the boiler's temperature to 80° C. to save energy and money.

Boiler temperature stability: thanks to an electronic PID control with a 0,5°C precision.

Rotary pump with magnetic coupling: quiet and durable. 120 L/h on 1 and 2 groups, 200 L/h on 3 groups.

Integrated "cold" water mixer tap: adjust independently of each groups temperature thanks to the GiD-R.



Life Touch 2 groups WHITE SERIES & Double LATTE ART

LIFE TOUCH

STANDARD OR “HIGH CUP”
1 TO 3 GROUPS

Offer the best of the coffee art with or top-of-the-range espresso machine.

The Life Touch is equipped with an intuitive and durable touch screen. With its settings menu, it provides a precise display of quantities, all in an user-friendly and personalized interface, for a more pleasant coffee experience.

The connected grinder option simplifies your experience: it communicates directly with the machine, activating the water volume button corresponding to the chosen coffee dose. Get the perfect espresso without worries or complicated calculations.

Stability of the boiler temperature: thanks to an electronic PID regulation with the accuracy of 0.5°C.

Rotary pump with magnetic coupling: quiet and durable. 120 L/h with 1 and 2 groups, 200 L/h with 3 groups.

Integrated “cold” water mixer tap: adjust independently of each groups temperature thanks to the GiD-R.





Viva 1 group



Viva 2 groups HIGH CUP & LATTE ART



Viva 3 groupes



Viva 2 groups BLACK SERIES & LATTE ART

VIVA

STANDARD OR "HIGH CUP"
1 TO 3 GROUPS

The Viva embodies the very essence of RENEKA. Simply elegant and efficient, Viva is the marriage between manufacturing quality and ease of use.

Designed to adapt to establishments that operates at a slower pace, in no way the Viva sacrifices its performance to other machines.

Aroma Perfect group patent by Reneka

510 / 600 mm

Adjustable feet

Pressostatic temperature control

Mechanical rotary pump: 70 / 180 L/h (1 GR / 2-3 GR)

Machine Finishing: Brushed stainless steel



Reneka Viva Standard 2 groups brut black side panels & LATTE ART



Viva Basic 2 groups

VIVA BASIC

2 GROUPS

When simplicity goes with efficiency.
Viva Basic is the perfect balance between
simplicity, quality and reliability.



Mechanical rotary pump: 70 L/h

Machine finish: black brushed stainless steel

Available only in BLACK SERIES



Family Compact 2 groups Inox LATTE ART



Family Compact 2 groups White LATTE ART



Family Compact 2 groups LATTE ART & wood option



Family Compact 1 group Black

FAMILY COMPACT

1 & 2 GROUPS

Reinventing the notion of small format, the Compact is a traditional espresso machine that ingeniously combine space-saving and power. Specially designed to meet the demands of small spaces such as food trucks or other places with a more modest coffee output, it is no less efficient with its compact size.

In a sleek and modern design, this machines brings together all RENEKA patents and technologies. The incorporation of these features makes it an unrivalled coffee solution, making every cup tasty and memorable, despite its small size.

No need to choose between space-saving and coffee quality. The Compact combines these two worlds while delivering RENEKA know-how and innovation in every sip.

Pressostatic temperature control

Mechanical rotary pump: 50 L/h (1/2 GR)

Wood options: wooden side panels, gauges wheel cover and portafilter handles.



PRODUCT DESIGN: SL DESIGN / Alexander Schultztz



Life 2 groups WHITE SERIES & LATTE ART



Life 2 groups BLACK SERIES & LATTE ART



Life 3 groups HIGH CUP & LED backlit plaque



Life 2 groups DARK WHITE, HIGH CUP & LATTE ART

AESTHETICS

COLOR OPTIONS - DESIGN MEETS COFFEE

An inimitable machine just like our unique customers.

Treat yourself to a machine that stands out with our finishing options*:

DARK EDITION: a machine dressed in black and smoked chrome for its elegance and mystery. Its cup holder and red LEDs accentuate its tenebrous side. Available on the LIFE range.

DARK WHITE: the smoked chrome highlights the white body of this machine. Available on the LIFE range.

WHITE SERIES: its bewitching creamy white color will add a touch of romance to your space. Available on the LIFE and VIVA ranges.

BLACK SERIES: an all-black machine for sobriety lovers. Available on the LIFE and VIVA ranges.

Either as a badge or as a backlit LED plaque on the rear, add a touch of uniqueness to your machine with the logo finish of your choice.



*All our color finish option are textured and matte.

Reneka Life 2 Groups LATTE ART & DARK EDITION



Life 2 HIGH CUP & LATTE ART. Custom color: for more information, please contact our sales agents.



HIGH CUP

ERGONOMICS FOR THE FUTURE OF COFFEE

Embrace the future of espresso making with our HIGH CUP machines. Enhance your coffee experience, meet the demands of modern coffee culture and take your business to new levels.

In a world where large drinks and takeaway coffee services are booming, we've developed a solution that combines versatility, efficiency and unrivalled ergonomics.

We can't ignore the growing popularity of these increasingly tall drinks and the demand for coffee to go.

With the HIGH CUP option available on our LIFE, LIFE TOUCH and VIVA espresso machine ranges, you can easily create a wide range of tall cup coffee drinks that meet these trends.

The HIGH CUP option also features retractable drawers offering a flawless stand for small cups.

Baristas can now focus on other tasks. With our HIGH CUP machines, coffee pours effortlessly into large cups. It's a win-win situation: more productivity for people to do other things while the coffee is brewing, and a delicious experience for the consumers.



AROMA PERFECT

PATENTED TECHNOLOGY

Whether you're a coffee enthusiast or a professional barista, Reneka's AROMA PERFECT technology is designed to help you achieve the perfect espresso every time.

At Reneka, we are passionate about coffee and want to share that passion with everyone, from beginners to professional baristas. That's why we've developed our patented AROMA PERFECT technology, which optimizes every espresso extraction, regardless of the user's skill level.

With AROMA PERFECT, inserting the filter holder and tamping the coffee is a breeze. The technology's mechanical principles and water pressure is designed to ensure that the coffee "cake" is perfectly tamped, smooth, and straight. This results in a more even and consistent extraction, which is key to producing high-quality espresso shots.

In addition, the system adapts to changes in the dosage of the grinded coffee, which means that even small differences in grinder settings won't affect the quality of the espresso. This ensures that you can achieve the perfect shot every time, without having to worry about making adjustments to the machine.

But that's not all. AROMA PERFECT also features an integrated stop concept that ensures the brewing unit is closed at the perfect angle every time, making it easy to use and resulting in consistently delicious espresso shots.

Additionally, the system's unique design minimizes pressure on the brewing unit seals, which translates into lower maintenance costs and longer-lasting equipment.



ERGONOMICS. USER-FRIENDLY. STABILITY

LATTE ART

PATENTED TECHNOLOGY

At Reneka, we believe that everyone deserves the opportunity to express their artistic side, even in something as seemingly mundane as a cup of coffee. That's why we're proud to introduce our innovation, the "LATTE ART" professional automatic milk foamer steam wand.

With our patented solution, anyone can create beautiful latte art with ease, and most importantly, customers will enjoy the best quality foamed milk in every cup.

Experience the difference with our "LATTE ART" system.
Elevate your coffee game with milk or plant-based milk and impress your customers with a beautiful and high-quality foam every time.





PEEK plastic options: A strong and rigid plastic who works over a wide temperature range and is completely nonstick.



LATTE ART

Whether you prefer a classic cappuccino, a velvety macchiato, or a smooth café latte, our “LATTE ART” system will elevate your coffee experience to new heights.

Our state-of-the-art machine uses compressed air and steam to create the perfect foam, with a built-in pump that allows for precise control of the foam’s density and texture. The temperature is measured by a probe, ensuring optimal heating every time.

With four pre-programmed settings, our system offers unparalleled versatility and customization, allowing users to create their ideal foam for any type of drink.

Quality: Our advanced technology ensures consistent temperature and bubble size, resulting in excellent foam quality every time, regardless of the milk’s initial temperature or quantity.

Creativity: With our system, you no longer need professional barista training to create stunning latte art designs. Impress your customers and colleagues with your newfound skills!

Productivity: Our automatic milk foamer steam wand frees up valuable time for baristas, allowing them to focus on other tasks and provide better customer service.

MICRO SIEVE

PATENTED TECHNOLOGY

Introducing the revolutionary Micro Sieve technology, patented by RENEKA, that allows you to extract the most complex flavors of coffee with ease. Unlike standard filters, which typically contain around 600 holes of 350 micrometers, the Micro Sieve is composed of more than 15,000 holes, each measuring a mere 170 micrometers.

The results are astounding:
Deeper Extraction: The Micro Sieve technology ensures that every last bit of flavor is extracted from your coffee, providing a richer and more satisfying experience.

More Body, Fewer Residues: The unique design of the Micro Sieve creates a fuller-bodied coffee while reducing the amount of leftover grounds.

Easy Cleaning: With fewer grounds left in the basket, cleaning is a breeze, making the Micro Sieve a practical choice for cafes and coffee shops.

Available in a variety of sizes, including 7 gr, 8 gr, 16 gr, 18 gr, and 21 gr, the Micro Sieve technology is the perfect addition to any coffee lover’s collection. Try it today and discover the difference it can make to your coffee experience.



VIVA

LIFE

LIFE / LIFE HIGH CUP		1 GROUP	2 GROUPS	3 GROUPS
Steam Nozzle / Lance Vapeur		1	1 or 2	1 or 2
Hot Water / Sortie eau chaude		1	1	1
Latte Art patent	(+2 kg difference)	Available: 1 system	Available: 1 or 2	Available: 1 or 2
Boiler Capacity / Capacité chaudière		6.2 L	11.4 L	18.7 L
Connection / Branchement		230V 50/60 Hz	230V 50/60Hz / 400V 50/60Hz	230V 50/60Hz / 400V 50/60Hz
Power / Puissance		2100W	3300W / 3800W	4200W / 6200W
Dimensions (proximity)	Weight / Poids	42 kg	60 kg / 76 kg High cup	80 kg / 95 kg High cup
	Width / Largeur	430 mm	710 mm	930 mm
	Height / Hauteur	510 mm	510 mm / 600 mm High cup	510 mm 600 mm High cup
	Depth / Profondeur	510 mm	510 mm	510 mm
VIVA / VIVA HIGH CUP		1 GROUP	2 GROUPS	3 GROUPS
Steam Nozzle / Lance Vapeur		1	1 or 2	1 or 2
Hot Water / Sortie eau chaude		1	1	1
Latte Art patent	(+2 kg de différence)	Not available	Available: 1 system	Available: 1 system
Boiler Capacity / Capacité chaudière		6.2 L	11.4 L	18.7 L
Connection / Branchement		230V 50/60 Hz	230V 50/60Hz / 400V 50/60Hz	230V 50/60 Hz/400V 50/60 Hz
Power / Puissance		2100W	3300W / 3800W	4200W/6200W
Dimensions (proximity)	Weight / Poids	42 kg	60 kg / 76 kg High cup	80 kg/95 kg High Cup
	Width / Largeur	430 mm	710 mm	930 mm
	Height / Hauteur	510 mm	510 mm / 600 mm High cup	510 mm 600 mm High Cup
	Depth / Profondeur	510 mm	510 mm	510 mm

COMPACT

FAMILY COMPACT		1 GROUP	2 GROUPS
Hot Water / Sortie eau chaude		1	1
Latte Art patent	Default with COMPACT range Par défaut avec la gamme COMPACT	Available: 1 system	Available: 1 system
Boiler Capacity / Capacité chaudière		3 L	5,2 L
Connection / Branchement		230V 50	230V 50
Power / Puissance		2300W	3100W
Dimensions (proximity)	Weight / Poids	37 kg	47 kg
	Width / Largeur	345 mm	565 mm
	Height / Hauteur	435 mm	435 mm
	Depth / Profondeur	470 mm	470 mm

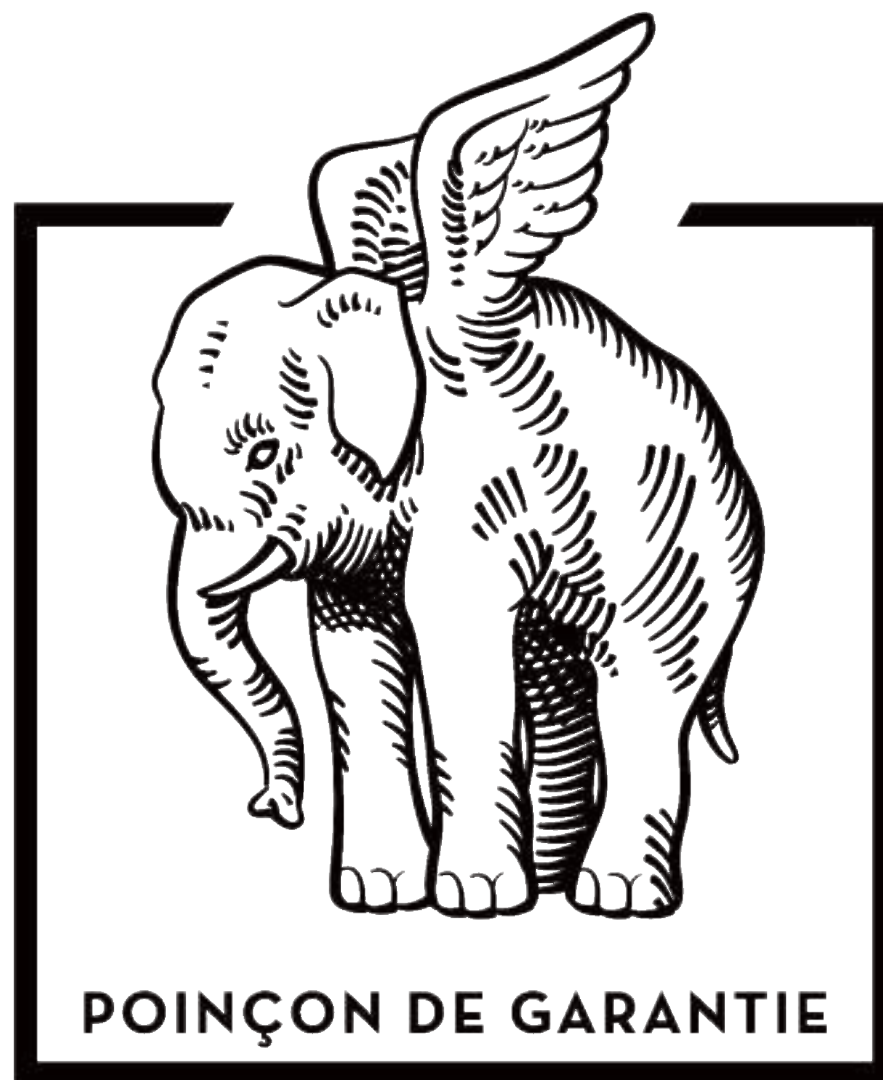




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RENEKA