

The company was founded in 1919 and established the Reneka brand in 1927 under the leadership of Mr. René Kauss, aiming to enter the silverware market with a focus on the restaurant industry. In 1932, Reneka introduced its first coffee machine to the restaurant sector. This wall-mounted coffee machine was made entirely of chrome and developed based on a steam filter system.

Reneka has continuously developed coffee machines that deliver improved performance, leveraging the latest technologies. By the late 1950s, Reneka introduced its 1–4 group machines. People were impressed by the ease of preparing personalized coffee thanks to the new hydraulic piston system. The Hydrauto, GAVD, and DV models became the first fully electronic coffee machines on the market.

With the thermo-regulated injection concept, coffee extraction quality reached exceptional levels while reducing maintenance needs to a minimum — further strengthening the brand's reputation. Reneka launched the Viva model by enhancing the thermo-regulation system. The pump and pressure modulator adjustment systems were redesigned and integrated, allowing direct access to pump settings and pressure values, making preventive maintenance significantly easier.

As a specialist manufacturer, Reneka's corporate culture prioritizes customer satisfaction above all else.



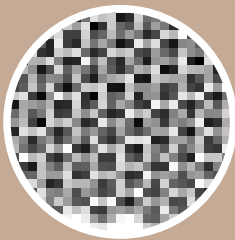
Reneka Technology



AROMA PERFECT



Reneka is redefining technological standards with its Aroma Perfect system. The patented Aroma Perfect brewing unit guarantees the optimal tamping pressure of 16 kg. Thanks to this technology, the brewing head automatically adjusts to the coffee dose, maintaining the ideal tamping pressure for each cup to ensure a perfect espresso, while compensating for variations in dosage.



MICROSIEVE



To deliver a richer coffee aroma and achieve deeper extraction, Reneka has developed the patented Micro Sieve technology. This innovation ensures that no coffee grounds remain in the cup, allows for easier filter cleaning, and — most importantly — enhances the full expression of the coffee's aroma.

While a standard portafilter basket features holes with a thickness of 350 micrometers and contains approximately 563 holes, the Micro Sieve technology offers ultra-fine filtration with 170-micrometer hole thickness and an impressive 15,000 micro-perforations. This advanced technology enables the espresso to be extracted with exceptional flavor clarity, richness, and body.



Aroma Perfect



Microsieve



Barista Steam



Latte Art



Multicoffee System



Sensitive Brewing

Reneka Technology



GRINDER CONNECTION



Grinder Connection technology ensures flawless results in every cup through seamless integration between the grinder and the coffee machine. This advanced connection enables precise control at every stage of the grinding and brewing process, ensuring consistent and error-free coffee preparation from start to finish.



LATTE ART



With its automatic milk frothing feature for Latte Art, perfect latte art milk foam can be achieved more quickly and effortlessly. For optimal results, the milk foam must have a fine and glossy texture — and this technology delivers just that at the touch of a button.

The result: Electronic control enables milk to be dispensed at the desired temperature, while the thickness of the foam can be precisely adjusted.

Reneka Technology



MULTICOFFEE SYSTEM



The Multi Coffee System filters are designed exclusively to work with the Aroma Perfect system, offering the user maximum flexibility in coffee preparation and enhancing the overall experience significantly.

The result: Thanks to the Aroma Perfect brewing head, which adapts to any coffee format — from freshly ground coffee to coffee capsules and more — the same Reneka espresso machine can accommodate a wide range of preferences with ease.



SENSITIVE BREWING



Cold Water Mixer

The cold water mixer allows for precise adjustments across key steps to optimize steam power and brewing temperature.

Heavy-Duty Brewing Head – 2.6 KG Chromed

The weight of the brewing head ensures excellent thermal stability, effectively compensating for temperature fluctuations.

PID – Precise Boiler Regulation

No matter how much water is drawn, the PID system makes accurate adjustments with minimal delay, ensuring consistent temperature control.

Soft Pre-Infusion

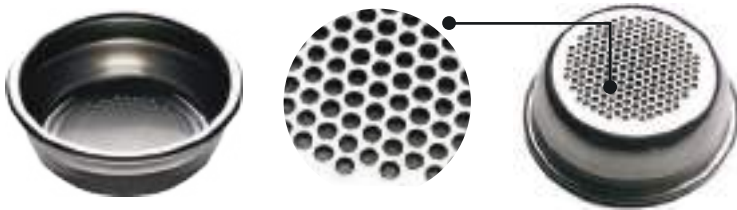
Provides gentle pre-wetting of the coffee grounds, allowing aromas to be released smoothly and evenly.

MICROSIEVE

To deliver a better and more refined taste experience, Reneka has developed its advanced Micro Sieve technology.

The result: This exclusive coffee basket is designed to work only with Aroma Perfect brewing heads. It leaves no coffee residue and is exceptionally easy to clean.

A filter featuring 15,000 holes at 170 micrometers is compared to a standard filter with 563 holes at 350 micrometers — highlighting the superior precision and extraction capability of Reneka's Micro Sieve.



Standart filter Vs Micro Sieve:

Standart:

Hole Size: 350 μ m

Number of Holes: 563

Open Surface Area: 2.6%

Micro sieve:

Hole Size: 170 μ m

Number of Holes: 15.000

Open Surface Area: 14%



OEM 2 GR

The Reneka OEM espresso machine is a model that delivers excellent solutions in terms of quality, reliability, and value. It features a five-option microprocessor per brewing group and a safety system to prevent the machine from running dry.

Oem 2 GR

Number of Brewing Group Heads	2
Number of Manual Steam Outlets	2
Number of Hot Water Outlets	1
Boiler Capacity (liters)	11
Connection	230V-50/60Hz
Power (W)	3100
Weight (kg)	60
Width (mm)	710
Lenght (mm)	510
Depth (mm)	510



Viva

Latte Art

The elegantly designed Reneka VIVA series represents the best combination of production quality, operational durability, and ease of use, consistently delivering efficient performance with endless dedication. With the electronic control integrated into the Latte Art system, milk can be dispensed at the desired temperature, and the foam thickness required for latte art or cappuccino can be precisely adjusted.

The built-in temperature control system automatically cuts off steam flow at the preset temperature, and thanks to the “Ventury” system, different types of milk can be steamed at their optimal temperature settings.

Latte Art



The automatic milk frothing feature for Latte Art enables faster and easier preparation of latte art as well as cappuccino foam.



Viva

Latte Art

Latte Art: Unlike the traditional barista steam function, it quickly and easily creates creamy milk with two separate buttons.

Button 1: Produces creamy milk for Latte Art and Café Latte.

Button 2: Produces creamy milk for Cappuccino and Latte Macchiato.

Aroma Perfect: Ensures perfect coffee extraction every time and allows easy attachment of the portafilter to the brewing head.

Micro Sieve (Optional): Designed to work with Aroma Perfect brewing heads, it prevents coffee grounds from remaining, is easy to clean, and delivers enhanced flavor.

Multi Coffee (Optional): Engineered to operate with Aroma Perfect, it offers users maximum flexibility in coffee preparation, significantly amplifying the enjoyment.

Sensitive Brewing: Thanks to warm water mixing technology, it maintains a stable temperature in the portafilter heads, preventing coffee from burning at the start of extraction.

Mixed Hot Water Outlet: Provides water output in two different programmable doses. By mixing warm water with hot water, it delivers water at a temperature of 90–93°C.

Manual Steam Tap: Allows manual steam output control.

Electronic Microprocessor: Each group is equipped with a 5-option electronic processor that automatically adjusts the water volume for the espresso to be brewed.

Pre-Infusion Feature: Automatically performs pre-infusion during coffee preparation.

	Viva 1 GR	Viva 2 GR	Viva 3 GR
Manual Steam Outlet	-	1	1
Hot Water Outlet	1	1	1
Number of Latte Art Buttons	2	2	2
Boiler Capacity (liters)	5,8	10	16,5
Connection	230V 50/60Hz	230V/400V 50/60Hz	230V/400V 50/60Hz
Power (W)	2100	3100/3800	4000/5500
Weight (kg)	42	70	89
Width (mm)	430	710	940
Lenght (mm)	510	510	510
Depth (mm)	510	510	510

Viva Latte Art HC

Elegantly designed and consistently delivering efficient performance with unwavering dedication, the Reneka VIVA series represents the best combination of production quality, operational durability, and ease of use. With the electronic control integrated into the Latte Art system, milk can be dispensed at the desired temperature, and the foam thickness required for latte art or cappuccino can be precisely adjusted. The built-in temperature control system automatically cuts off steam flow at the preset temperature, providing automatic shut-off functionality.

Ventury System Technology

Thanks to the “Ventury” system, different types of milk can be steamed at their optimal temperature settings with automatic shut-off functionality. The Latte Art system enables easier preparation of latte art and cappuccino foam. Desired temperature and air mixture can be adjusted via the LED display.

Latte Art



The automatic milk frothing feature for Latte Art enables faster and easier preparation of latte art and cappuccino foam. Once the milk is frothed to the preset temperature and desired thickness, the process automatically stops.



High Cup : The adjustable pull-out system allows operation with both regular and tall cups/glasses.

**Fits 16 oz takeaway cups.*

Viva Latte Art HC

Latte Art: Unlike the traditional barista steam function, it quickly and easily transforms milk into creamy froth using two separate buttons.

Button 1: Creates creamy froth for Latte Art and Café Latte.

Button 2: Creates creamy froth for Cappuccino and Latte Macchiato.

Aroma Perfect: Ensures perfect coffee extraction every time and allows easy attachment of the portafilter to the brewing head.

Micro Sieve (Optional): Designed to work with Aroma Perfect brewing heads, it prevents coffee grounds from remaining, is easy to clean, and delivers enhanced flavor.

Multi Coffee (Optional): Engineered to operate with Aroma Perfect, it offers users maximum flexibility in coffee preparation, significantly amplifying the enjoyment.

Sensitive Brewing: Thanks to warm water mixing technology, it maintains a stable temperature in the portafilter heads, preventing coffee from burning at the start of extraction.

Mixed Hot Water Outlet: Provides water output in two programmable doses. By mixing warm water with hot water, it delivers water at a temperature of 90–93°C.

Manual Steam Tap: Offers manual steam output control.

Electronic Microprocessor: Each group is equipped with a 5-option electronic processor that automatically adjusts the water volume for the espresso being brewed.

Pre-Infusion Feature: Automatically performs pre-infusion during coffee preparation.

	Viva 2 GR HC	Viva 3 GR HC
Manual Steam Outlet	1	1
Hot Water Outlet	1	1
Number of Latte Art Buttons	2	2
Boiler Capacity (liters)	10	16,5
Connection	230V/400V 50/60Hz	230V/400V 50/60Hz
Power (W)	3100/3800	4000/5500
Weight (kg)	70	89
Width (mm)	710	940
Lenght (mm)	510	510





Life Latte Art

The Reneka LIFE series combines high-quality design with advanced technology as its core features. Thanks to the built-in LCD display, precise temperature control is available. The electronic control integrated with the Latte Art system allows milk to be dispensed at the desired temperature and enables adjustable foam thickness. The built-in temperature control system automatically cuts off steam flow at the preset temperature, providing automatic shut-off functionality.

Ventury System Technology

Thanks to the “Ventury” system, different types of milk can be steamed at their optimal temperature settings with automatic shut-off functionality. The Latte Art system enables easier preparation of latte art and cappuccino foam. Desired temperature and air mixture can be adjusted via the LED display.

Life Series Features

Cool Touch: Steam output feature available with either a push-button or tap version.

Illuminated Cup Area: The cup area can be illuminated for improved visibility.

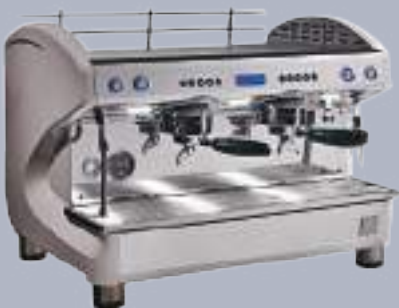
Anti-Scale Boiler: An automatic adjustment system that balances brewing temperature and eliminates the need for preventive cleaning cycles.

GIDR: Temperature control is adjustable for both the boiler and each individual coffee group.

Automatic Cleaning Program: Equipped with automatic cleaning programs for the brewing heads and barista steam wand.

ECO Mode: The machine can be switched to ECO mode when not in use, enabling energy savings.

LCD Display: Features an LCD screen for ease of use.



Latte Art



Life

Latte Art

Latte Art: Unlike the barista steam function, it transforms milk into creamy foam quickly and easily using two separate buttons.

Button 1: Produces milk cream for Latte Art and Café Latte.

Button 2: Produces milk cream for Cappuccino and Latte Macchiato.

Aroma Perfect: Guarantees perfect coffee extraction every time and ensures the portafilter can be easily attached to the brewing head.

Micro Sieve (Optional): Designed to work exclusively with Aroma Perfect brewing heads. It leaves no coffee residue, is extremely easy to clean, and enhances overall flavor quality.

Multi Coffee (Optional): Developed to operate with the Aroma Perfect system, it offers users maximum flexibility during preparation and significantly increases the enjoyment of the coffee experience.

Sensitive Brewing: Thanks to the warm water mixing technology, it maintains a stable temperature in the portafilter heads, preventing the espresso from burning at the beginning of the extraction process.

Mixed Hot Water Outlet: Provides two programmable water dosage options. By blending cold water into the hot water outlet, it delivers hot water at a stable temperature of 90–93°C.

Steam Tap Outlet: Offers manual steam output through a classic steam tap.

Electronic Microprocessor: Each group head is equipped with a 5-option electronic microprocessor that automatically regulates the water volume for espresso extraction.

Pre-Infusion Feature: Automatically performs pre-infusion during the coffee preparation process, ensuring optimal extraction.

	Life 1 GR	Life 2 GR	Life 3 GR
Manual Steam Outlet	1	1	1
Hot Water Outlet	1	1	1
Number of Latte Art Buttons	2	2	2
Boiler Capacity (liters)	5,8	10	16,5
Connection	230V 50/60Hz	230V/400V 50/60Hz	230V/400V 50/60Hz
Power (W)	2100	3100/3800	4000/5500
Weight (kg)	42	70	89
Width (mm)	430	710	940
Length (mm)	510	510	510
Depth (mm)	510	510	510

Life High Cup Latte Art

In the Reneka LIFE series, high-quality design is seamlessly integrated with advanced technology.

The built-in LCD screen allows precise temperature control.

With the Latte Art system's electronic control, milk can be steamed at the desired temperature and foam density can be adjusted accordingly.

The integrated temperature control system automatically stops the steam flow once the pre-set temperature is reached, ensuring safety and consistency.

Ventury System Technology

Thanks to the "Ventury" system, different types of milk can be steamed at their optimal temperature settings with automatic shut-off functionality. The Latte Art system enables easier preparation of latte art and cappuccino foam. Desired temperature and air mixture can be adjusted via the LED display.

Life Series Features

Cool Touch: Steam output feature available with either a push-button or tap version.

Illuminated Cup Area: The cup area can be illuminated to provide better visibility.

Anti-Pics Boiler: An automatic adjustment system that stabilizes brewing temperature, eliminating the need for a preventive rinsing cycle.

GIDR: Temperature control is adjustable for both the boiler and each individual coffee group.

Automatic Cleaning Program: Equipped with automatic cleaning programs for the brewing heads and barista steam wand.

ECO Mode: The machine can be switched to ECO mode when not in use, enabling energy savings.

LCD Display: Features an LCD screen for ease of use.



High Cup : The adjustable pull-out system allows operation with both regular and tall cups/glasses.

**Fits 16 oz takeaway cups.*

Latte Art



Life High Cup Latte Art

Latte Art: Unlike the barista steam feature, it quickly and easily creams milk with two separate buttons.

1st button: Creates Cafe Latte cream for Latte Art.

2nd button: Creates cream for Cappuccino and Latte Macchiato.

Aroma Perfect: Ensures perfect coffee extraction every time and allows the filter holder to be easily attached to the brewing head.

Microsieve (Optional): Designed to work with Aroma Perfect brewing heads, it leaves no coffee residue, is very easy to clean, and offers a better taste.

Multi Coffee (Optional): Designed to work with Aroma Perfect, it provides the user with maximum flexibility while preparing their coffee, increasing the enjoyment tenfold.

Sensitive Brewing: Thanks to the warm water mixing technology, it keeps the temperature of the portafilter heads constant, preventing the espresso from burning at the start of brewing.

Hot Water Outlet: Provides water output in 2 different programmable dosages. By mixing warm water with the hot water outlet, it ensures the hot water is output at 90-93 degrees.

Steam Outlet with Faucet: Manual steam output is available.

Electronic Microprocessor: There is a 5-choice electronic processor per group. It automatically adjusts the water amount for the espresso to be brewed.

Pre-Infusion Feature: Automatically performs pre-infusion while preparing the coffee.

	Life 1 GR	Life 2 GR	Life 3 GR
Manual Steam Outlet	-	1	1
Hot Water Outlet	1	1	1
Number of Latte Art Buttons	2	2	2
Boiler Capacity (liters)	5,8	10	16,5
Connection	230V 50/60Hz	230V/400V 50/60Hz	230V/400V 50/60Hz
Power (W)	2100	3100/3800	4000/5500
Weight (kg)	42	70	89
Width (mm)	430	710	940
Lenght (mm)	510	510	510
Depth (mm)	510	510	510

Life Touch

3 High Cup

In the Reneka LIFE series, high-quality design and technology are combined with fundamental features. Thanks to the existing LCD screen, there is the possibility of temperature control. With the electronic control that comes with the Latte Art system, milk can be dispensed at the desired temperature and the thickness of the foam can be adjusted. The built-in temperature control system cuts off the steam flow at a pre-set temperature and provides automatic stopping.

Ventury System Technology

Thanks to the “Ventury” system, different types of milk can be steamed at their optimal temperature settings with automatic shut-off functionality. The Latte Art system enables easier preparation of latte art and cappuccino foam. Desired temperature and air mixture can be adjusted via the LED display.

Life Series Features

Cool Touch: Steam output feature available with either a push-button or tap version.

Illuminated Cup Area: The cup area can be illuminated to provide better visibility.

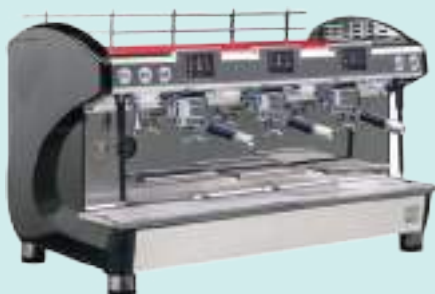
Anti-Pics Boiler: An automatic adjustment system that stabilizes brewing temperature, eliminating the need for a preventive rinsing cycle.

GIDR: Temperature control is adjustable for both the boiler and each individual coffee group.

Automatic Cleaning Program: Equipped with automatic cleaning programs for the brewing heads and barista steam wand.

ECO Mode: The machine can be switched to ECO mode when not in use, enabling energy savings.

LCD Display: Features an LCD screen for ease of use.



High Cup : The adjustable pull-out system allows operation with both regular and tall cups/glasses.

**Fits 16 oz takeaway cups.*

Life Touch 2 High Cup

TECHNICAL SPECIFICATIONS

Ergonomics, design, and technologies adapted for drinks in tall glasses. Retractable drawers make it possible to lower the counter height to work with small glasses in the same way. RGB LED backlit logo

Dress your machine elegantly if the back is visible.

RGB LEDs, Touch screens, Water consumption measurement...

This ultra-modern series redefines the reliability and durability of your espresso machine.

LIFE DIGITAL 2 GROUP

Steam Output - 1 or 2

Hot Water Output - 1

Latte Art - Available

Boiler(L) Capacity - 11.4

Connection - 230V-50/60 Hz / 400V-50/60 Hz

Power (W) - 3300/ 3800

Weight (kg) - 60

Width (mm) - 710

Height (mm) - 510

Depth (mm) - 510

Grinder Integration

Allows you to produce products with zero error by fully integrating with the Dienes Baron grinder.







Atalante Elegance

Inspired by the search for history and originality, the Reneka Atalante is the perfect blend of elegance, tradition, and durability. This machine promises professional baristas a true manual coffee preparation experience. The Elegance model, on the other hand, combines manual espresso making with technology. While doing so, it has maintained its essence without losing its roots.

Atalante Series Features

Illuminated Cup Area: The cup area can be illuminated to provide better visibility.

Anti-Pics Boiler: An automatic adjustment system that stabilizes brewing temperature, eliminating the need for a preventive rinsing cycle.

GIDR: Temperature control is adjustable for both the boiler and each individual coffee group.

LCD Display: Features an LCD screen for ease of use.



High Cup : The adjustable pull-out system allows operation with both regular and tall cups/glasses.

**Fits 16 oz takeaway cups.*

Atalante Elegance

Aroma Perfect: Ensures perfect coffee extraction every time and allows the filter holder to easily attach to the brewing head.

Microsieve (Optional): Designed to work with Aroma Perfect brewing heads, it leaves no coffee residue, is very easy to clean, and offers a better taste.

Multi Coffee (Optional): Designed to work with Aroma Perfect, it provides the user with maximum flexibility when preparing coffee, increasing the enjoyment tenfold.

Sensitive Brewing: Thanks to the lukewarm water mixing technology, it keeps the temperature of the portafilter heads constant, preventing the espresso from burning at the start of brewing.

Latte Art (Optional): Unlike the barista steam feature, it quickly and easily creams milk with two separate buttons.

Button 1: Creates Cafe Latte cream for Latte Art.

Button 2: Creates cream for Cappuccino and Latte Macchiato.

Water and Steam Output: There are 2 steam outputs and 1 hot water output.

Rotary Pump: There is a rotary pump with a pumping capacity of 100 liters per hour.

Copper Boiler: Steam and hot water are produced with an 11-liter capacity copper boiler.

Automatic Boiler Filling: Boiler filling is done automatically with safety monitoring against water shortage.

Atalante Elegance 2 GR

Latte Art Steam Wand (Optional)	2
Hot Water Outlet	1
Boiler Capacity (liters)	1
Connection	110V/230V/400V - 50/60Hz
Power (W)	Single Phase 2600 / Three Phase 4500
Weight (kg)	84
Width (mm)	760(front) 715(back)
Lenght (mm)	600
Depth (mm)	580



RENEKA



FAMILY HOME



Reneka "FAMILY", stands out in every setting, not only with its eye-catching colors but also with its exceptional technology.



Family Home

Manual Steam Outlet	1
Hot Water Outlet	1
Boiler Capacity (liters)	5,8
Connection	230V - 50/60Hz
Power (W)	Single Phase 2600
Weight (kg)	35
Width (mm)	38
Lenght (mm)	46
Depth (mm)	48

Aroma Perfect: Ensures perfect coffee extraction every time and allows the filter holder to easily attach to the brewing head.

Microsieve (Optional): Designed to work with Aroma Perfect brewing heads, it leaves no coffee residue, is very easy to clean, and offers a better taste.

Multi Coffee (Optional): Designed to work with Aroma Perfect, it provides the user with maximum flexibility when preparing their coffee, increasing the enjoyment tenfold.



FAMILY COMPACT

A product of advanced technology and retro design, the **Reneka "FAMILY" Compact** espresso machine appeals to both the eyes and the taste buds of coffee lovers.

Reneka



Family Compact

Manual Steam Outlet	1
Latte Art Steam Wand (Optional)	2
Number of Latte Art Buttons	2
Hot Water Outlet	1
Boiler Capacity (liters)	5,8
Connection	230V - 50/60Hz
Power (W)	Single Phase 2600
Weight (kg)	35
Width (mm)	38
Lenght (mm)	46
Depth (mm)	48

Aroma Perfect: Ensures perfect coffee extraction every time and allows the filter holder to easily attach to the brewing head.

Microsieve (Optional): Designed to work with Aroma Perfect brewing heads, it leaves no coffee residue, is very easy to clean, and offers a better taste.

Multi Coffee (Optional): Designed to work with Aroma Perfect, it provides the user with maximum flexibility when preparing their coffee, increasing the enjoyment tenfold.

Latte Art (Optional): Unlike the barista steam function, it transforms milk into creamy foam quickly and easily using two separate buttons.

Button 1: Produces milk cream for Latte Art and Café Latte.

Button 2: Produces milk cream for Cappuccino and Latte Macchiato.



Compact





BARON GRINDER

Baron Grinder is your silent partner. The redesigned grind adjuster is built to meet the needs of every coffee shop, hotel, and barista. The new ventilation system ensures low heat retention, even in demanding environments. Baron delivers each coffee portion freshly ground on demand.

SILENT GRINDING, PRECISE GRINDING ADJUSTMENT, LOW HEAT RETENTION

- Silent Grinding
- Lockable, precise grinding adjustment
- Digital touch screen
- Low heat retention due to adequate ventilation
- Constant grinding which assures crema and coffee aroma
- Precise dosing by electronic control, to assure constant shots
- Individually adjustable single and double dose selector
- Daily doses, Total doses and Working hours track counter
- Easy cleaning and maintaining system
- Slide stop lid

TECHNICAL SPECIFICATIONS	BARON GRINDER
Voltage / Frequency	220-230V / 50-60 Hz
Motor power	0,68kW
Grinding disc diameter	68 mm
Average grinding capacity	4,1 g/ sec
Fan air volume flow rate	28.9 m3
Hopper capacity	1300 g
Net weight	12 kg
Dimensions	220*280*550
Standard colour	Black
Optionals	Tamper

