



Designed - Developed & produced in Denmark

# VENEZIA II

scanomat®



## Venezia II

Zero watt at standby. New technology ensures that the brewer switches to standby when it is not active. At the touch of one of the selection buttons the brewer becomes active and ready to brew within 45 seconds.

A superb cup of coffee is the result of the best of ingredients: freshly grinded top quality coffee beans, precise grinding, and correct tamper pressure as well as correct water pressure.

We only use the best quality components when we manufacture the Scanomat Venezia II.

The Scanomat Venezia II brewer combined with one of our own much recognized Amokka coffees results in a very tasty, excellent cup of black coffee – or a rich espresso with the characteristic crema on top.

Fresh milk? The Venezia II is available with our patented milk system which adjusts the milk foam to the coffee drink selected. The Scanomatic milk clean system flushes all hoses with clean water after each cup ensuring freshness and excellent hygiene.

Instant system for hot chocolate and instant coffee is also built in the brewer. The technology is well-known and proven in our instant machines through out the past 25 years.

Choose the Venezia II configuration that suits your purpose - and experience a coffee brewer that may compete with leading Baristas.

The Venezia II will fit restaurants, medium-sized offices and will be perfect for self service at the hotel buffet.

## Venezia II brew units

The Scanomat Venezia II professional are made from extruded aluminium on a stainless steel frame. The coffee brewer is simply a piece of art.

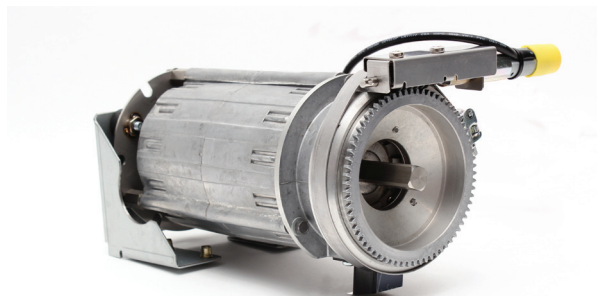
The technology of the brewer ensures a very precise tamper pressure (from 0-30 kilos) of the coffee before the actual brewing takes place and ensures the correct brew time, whether black coffee or espresso is the choice. Our newly developed flash-technology enables the brewer to heat fresh water to the perfect brew temperature – quick as lightning.

We only use the best quality components in our machines.





*Professional rotary vane pump for high volume coffee brewing. Ensures the perfect espresso every time*



*Professional stainless steel disc grinder. The perfect grind in just 1 second. Electronically adjustments are made for wear to secure the best possible grind. The grinder automatically adjusts the discs between fine or raw beans.*



*Solid stainless steel brew piston*



## Top Quality Coffee

- 1 self-adjustable professional grinder
- Always exact tamper pressure
- Always exact ingredient throw
- Heats fresh water to correct brew temperature
- Foams the milk and secures correct temperature
- Increases the coffee utilization by 10-15%

## Environment & Energy Consumption

- 0 (zero) watt at standby
- Energy saving
- 45 seconds from standby to brew
- Recyclable materials - stainless steel and aluminium

## Maintenance

- Scanomatic milk clean system. Cleans all hoses with water after each cup
- Only 5 minutes of maintenance each day
- Automatic cleaning program

## Why Choose Venezia II?

- Spectacular, fast brewing, compact table unit
- A perfect cup of coffee – each time / consistent quality
- Instant system available – for chocolate, topping and/or instant coffee
- Smartphone compatible
- Does not require special trained staff
- Ideal for self service





**Venezia I**



**Venezia II**



**Venezia III**

Professional aluminium brewer	yes	yes	yes
Zero watt standby function	No	Yes	yes
Ultra-low energy consumption	yes	yes	yes
Works with iPhone	Yes*	Yes*	Yes*
Filter coffee in 15 sec.	Yes	Yes	yes
Professional espresso in 25 sec.s	Yes	Yes	Yes*
Fresh milk function	Yes*	Yes*	Yes*
Scanomatic milk clean system	Yes*	Yes*	Yes*
Carafe function	Yes	No	no
Number of professional grinders	1-2*	1	1
Grinding time	1 sec.	1 sec.	1 sec.
Automatic, adjustable grinder	Yes	Yes	yes
Adjustable tamper pressure	0-30 kg	0-30 kg	0-30 kg
Instant system	Yes (up to 4 products)	Yes (up to 2 products)	no
Water tank	5 litres	No	no
Professional flash heater	1	2-3	1-2
Automatic cleaning programme	Yes	Yes	yes
WiFi and Bluetooth interface with off-site support	Yes	Yes	yes



**Venezia I**



**Venezia II**



**Venezia III**

Optional coin mechanism	Yes	No	no
Optional MDB card interface	Yes	Yes	yes
Power supply	208-240 VAC, 10-13 Amp, 1 phase, 2-2.6 kW or 400 VAC 2/3 phases, 5.4-7.7 kW	208-240 VAC, 10-18-30 Amp, 1 fase, 2 – 7,7 kW.	208-240 VAC, 10-13 Amp, 1 phase, 2-2.5 kW
Dimensions	Height: 67 cm Width: 43.7 cm Depth: 61 cm	Height: 69,5 cm Width: 32 cm Depth: 52 cm	Height: 69.5 cm Width: 23 cm Depth: 52 cm
Ingredient bins	Coffee beans: 2 x 1300 grams or 2600 grams. Instant coffee: 530 grams Chocolate: 3700 grams	Coffee beans:: 2600 grams Milk powder: 2000 g / 1000 g Chocolate: 2600 g / 1300 g	Coffee beans: 2600 grams
Weight:	Gross: 64 kg Nett: 61 kg	Gross: 57 kg Nett: 54 kg	Gross: 49 kg Nett: 47 kg
Water pressure:	200 kPa (2 bar) – 600 kPa (6 bar)	200 kPa (2 Bar) – 600 kPa (6 Bar)	200 kPa (2 bar) – 600 kPa (6 bar)
Conditions on installation site:	Temperature: 10-40 degrees C Air humidity: max. 90% RH Storage temperature minimum 1 degree C	Temperature: 10-40 degrees C Air humidity: max. 90% RH Storage temperature minimum 1 degree C	Temperature: 10-40 degrees C Air humidity: max. 90% RH Storage temperature minimum 1 degree C

\* *Optional item*

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