RENEKA INTERNATIONAL

POINÇON DE GARANTIE
RENEKA

French manufacturer of professional coffee machines since 1932

WE SELL SOLUTIONS

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 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

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.

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.

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.

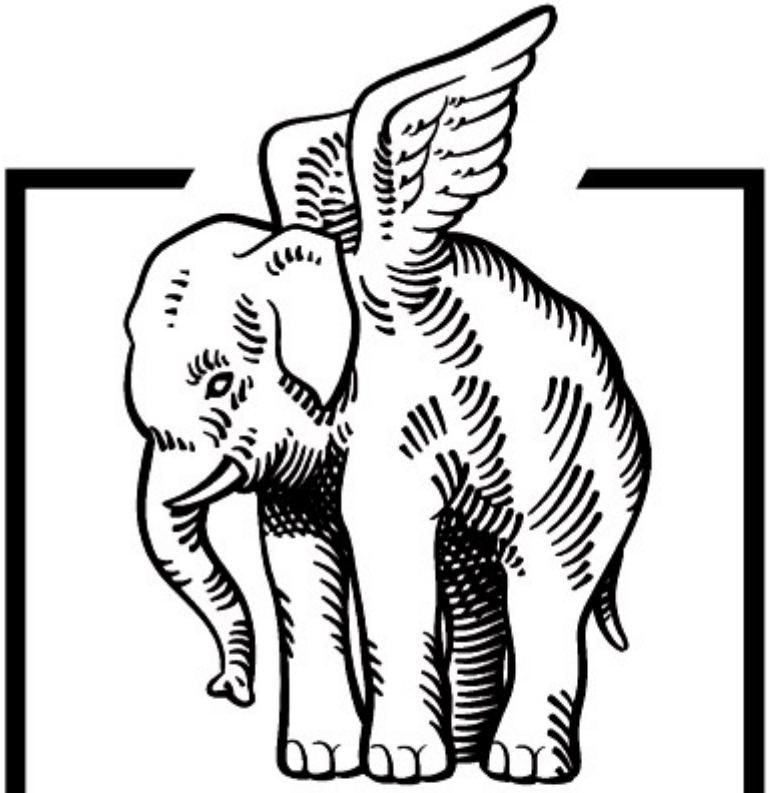
The results are astounding:
Deeper Extraction: The Micro Sieve technology ensures that every last bit of flavor is extracted from your coffee, providing a richer and more satisfying experience.

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.

MADE IN ALSACE



POINÇON DE GARANTIE

RENEKA

Reference : EN 9200852

RENEKA International Sarl.
Parc d'Activités du Rosenmeer
3 rue Jean-Marie Lehn
67560 Rosheim
+ 33 (0) 388 494 050
info@reneka.com
www.reneka.com