



# A work of art

The Siamonie Series

Coffee  
machine



*Siamonie Touch*



Advantage: You configure your Siamonie unit as you want it to be.

# Your advantages at a glance

## A taste experience for a connoisseur.

As a leading manufacturer of outstanding coffee machines, Sielaff has managed to capture the secrets of an Italian barista in unity with German engineering. The Siamonie is truly an icon to the art of fine coffee.

High value components made from stainless steel ensure that only delicious coffees are served every time. Eye-catching illumination and innovative technology to make operating and cleaning simple will ensure a high degree of customer satisfaction.

Perfect for the hotel, restaurant and catering outlets, the Siamonie Series means that the finest international selection of speciality coffees from ristretto up to XXL-coffees can be created time and time again.

## Aesthetically pleasing but also practical.

No corners and edges, Siamonie is simply perfection. Even its cleaning programme is quick and easy. Stylish matching modules compliment the uniformity of the range.

## No compromise to quality.

The Siamonie range is manufactured with the same high-value components as used in the HoReCa sector, such as brewer, boiler and grinders to ensure that drinks are delivered to barista standards.

## Sielaff sets time-saving standards.

Clean shapes and service-friendly components ensure that the Siamonie is always clean and hygienic. Thanks to its fully-automatic, quick and easy cleaning programme, the whole cleaning process takes less than 12 minutes – including sanitising components.

## Easy to use: always a priority.

Sielaff always takes the customer's perspective into consideration when designing a machine. Ten large direct selection keys or touch screen offering numerous opportunities for personalisation with excellent picture quality.

## High tech means coffee delight.

The horizontal PEEK-brewer for coffee throws from 6 g to 14 g uses an insulated stainless steel brewing chamber, hydraulically-inflatable seals for hard wear and fine micro filters. Sielaff's pre-infusion technology enables free adjustment for all beverages.

## The range of speciality coffees is endless.

The Siamonie Series serves drinks from a 30 ml ristretto up to a 500 ml XXL coffees. Thirty four freely-programmable drinks selections – using fresh or granular milk.

## Standard colours



Jet black (RAL 9005),  
Sky blue (RAL 5015)



Pure white (RAL 9003),  
Zinc yellow (RAL 1018)



Pure white (RAL 9003),  
Traffic orange (RAL 2009)



Jet black (RAL 9005),  
Telemagenta (RAL 4010)



Pure white (RAL 9003),  
Yellow green (RAL 6018)

*The door is also available in other RAL-colours.*

# Talent & Technology

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## Operator panel (valid for all versions)

- Straightforward product selection
- Customer-friendly
- Short menu can be accessed by service personnel from outside the machine

## Siamonie operator panel

- 10 large selection keys
- Choice of symbol or text labelling
- 4-line display

## Siamonie Touch operator panel

- 7"-touch display behind 4 mm safety glass
- High quality touch display with clear picture definition and colour quality
- 10 picture selection keys with 2 levels for refinement. Two additional levels are available for espresso specialities such as ristretto, lungo and doppio etc.
- Ingredient information
- Direct choice of language
- Individually programmable screen using SiDesigner

## Siamonie Touch SiDesigner

- Free choice of pictures for product selections and slide show
- Product names and text are easy to edit
- Changing languages is simple
- Pictures can be automatically converted
- Simple drag and drop facility
- Designs can be exported on a USB-stick

## Dosage

- 34 freely-programmable drink selections available with fresh or milk granules
- Further refinements can be programmed for each drink via the direct selection keys
- Drink variations can be individually programmed
- Freely adjustable drink portions up to a maximum of 300 ml
- By pass for large coffee drinks up to 500 ml (e.g. Americano)
- Freely programmable dispensing motor speed and run times
- Freely adjustable mixer speed
- "Milk-empty" recognition
- Coffee pots can also be programmed into the filling details
- Time-controlled disabling of individual products
- Automatic switching between fresh milk and granular when either is empty (Duo 2102)
- Easy-clean milk system
- Filter and service counter

## Boiler

- Boiler rating 2.7 kW (2 kW optional)
- Insulated stainless steel boiler
- Capacity 500 ml
- Temperature can be set up to 98 °C
- Programmable heating times

## Steam boiler

- For fresh milk variants
- Boiler rating 1.2 kW
- Steam volume 150 ml
- Steam temperature to 120 °C
- Desalination filter

## Brewer

- Horizontal high-tech PEEK-brewer (HTP-brewer)
- Coffee throws from 6 g–14 g
- Hydraulically inflatable brewer seals
- Insulated stainless steel brewing chamber
- Plastic valves
- Complete flushing of brewing system after a drink is served
- Pressure freely adjustable for each product
- Sielaff pre-infusion technology enables free adjustment for all beverages
- Fine micro-filters
- Water level monitoring
- Brewing pressure indicator



### Grinder

- 1 (Mono) or 2 (Duo) high performance, horizontal grinders
- Performance: 4 g/sec.
- Tempered grinding discs
- The grind can be varied from espresso to French Press
- Thermal monitoring to prevent foreign particles
- For Duo models: Automatic switch over from one grinder to another when bean hopper becomes empty

### Pump

- Vane pump
- Capacity up to 100 l/hour
- Adjustable bypass
- Water dispense per product is monitored electronically

### Milk pump

- Peristaltic pump
- Adjustable pump speed to ensure optimal temperature
- Very hygienic (no contact with mechanical parts)
- Low maintenance
- Milk can be drawn up to the machine from the cabinet below

### Hot water outlet

- Separate hot water outlet for tea
- Dispense quantity is fully adjustable up to 300 ml
- Stop function

### Cup table

- Double cup holder
- Suitable for cups or glasses with a height from 70 to 160 mm
- Height is freely adjustable
- Can be removed for filling coffee pots (maximum pot height 170 mm)

### Grounds container

- Capacity 100 x 9 g portions
- Container size 5 l
- Container full indicator

### Drip container

- Size of container 2.5 l

### Drip tray

- Container size 1.5 l
- Drip tray level monitoring

### Cleaning

- Quick and easy cleaning process
- Complete clean in under 12 minutes
- The machine is hygienically cleaned and components sanitised

### Milk fridge module

- Matching design
- Glass-finish on upper and front panels
- High-performance, insulated compressor fridge
- Programmable chilling temperature
- Digital temperature display
- 5.0 l milk container
- Lockable front door

### Payment module

- Matching design
- For coin mechanism, banknote reader or cashless payment systems
- Free-dispense switch

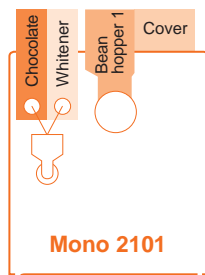
### Cup warmer

- Matching design
- Four heated levels with glass plates (4 mm safety glass with heating element)
- Double-walled housing for optimised and energy efficient heating
- Temperature of surface glass 70 °C as per DIN
- Indirect LED-illumination for selected shelves
- Two separate switches so that shelves can be switched on and off independently of each other
- Storage capacity of 3 shelves: Approx. 15 coffee cups, 15 latte macchiato glasses or 25 espresso cups per shelf. Storage on the top of the unit for approx. 12 cups



# Product variants

## Siamonie Mono

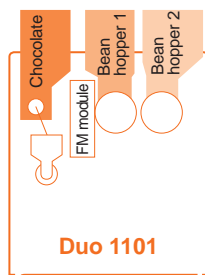


A single hopper holding 1.2 kg of beans (subsequent fills 1 kg)

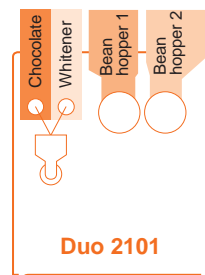
Variant 2101:  
Two instant containers each holding 1.2 kg of product



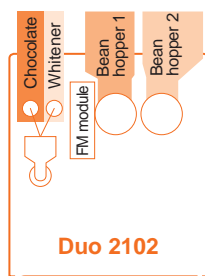
## Siamonie/ Siamonie Touch Duo



Variant 1101:  
One instant container holding 2.2 kg of product and a fresh milk module



Variant 2101:  
Two instant containers, each holding 1.2 kg of product



Variant 2102:  
Two instant containers, holding 0.9 kg and 1.2 kg of product and a fresh milk module

Two hoppers each holding 1.2 kg of coffee beans



#### Siamonie/Siamonie Touch

- 710 x 450 x 570 mm (height x width x depth)
- 68 kg
- Dispense time: Up to 250 cups/hour (depending on product and settings)

#### Milk fridge module

- 600 x 215 x 425 mm (height x width x depth)
- 25 kg

#### Payment module

- 600 x 175 x 425 mm (height x width x depth)
- 11 kg
- May be installed right or left of the Siamonie

#### Cup warmer

- 600 x 330 x 425 mm (height x width x depth)
- 26 kg

#### Electrical data

- 230 V/50 Hz/16 A (10 A optional)

#### Power input

- 2.9 kW (2.2 kW optional)

#### Sound pressure level

- < 55 dB(A) (varies depending on the product)

#### Water connection

- 3/8" internal screw thread



**Sielaff GmbH & Co. KG**

Automatenbau  
Münchener Str. 20  
91567 Herrieden  
Germany

Telephone: +49 (0) 98 25 18-0

Fax: +49 (0) 98 25 18-155

E-Mail: [export@sielaff.de](mailto:export@sielaff.de)

Web: [www.sielaff.com](http://www.sielaff.com)

**Sielaff UK Ltd.**

Unit 1 Westgate Trading Estate  
Westgate, Altridge  
Walsall, West Midlands  
WS9 8 EX  
United Kingdom

Telephone: +44 (0) 19 22 743-010

Fax: +44 (0) 19 22 743-659

E-Mail: [info@sielaff.co.uk](mailto:info@sielaff.co.uk)

Web: [www.sielaff.com](http://www.sielaff.com)