



The Coffee Specialist

SiVend HG 15 TT



Benefit from our strengths

Complete indulgence

The SiVend HG 15 TT will delight coffee connoisseurs wherever the location. Combining the delivery of the finest speciality coffees with state-of-the-art technology, the SiVend HG 15 TT takes centre stage.

Incredible variety for all tastes

Excellent coffee quality meets product diversity. Selections, tailored to the individual, can be dispensed by using different preparation variants to treat your customers to a gastronomic experience at the push of a button. Whether using freshly-ground coffee or delicious instant products – the finest taste is guaranteed.

Fingertip operation

Fifteen illuminated, capacitive buttons behind a glass cover make customer selection straightforward. They are quick to clean and hygienic. Easy to navigate and in high-resolution the customer is invited to select the speciality drinks on offer. Experience the delight of freshly-ground coffee, creamy cappuccino, the finest espresso or high-quality instant drinks.

Coffee pleasure begins with quality in the detail

Top quality components such as high-performance HTP-brewer with hydraulically inflated brewer seals excels in operation and quality. Clever use of illumination displays the progression of the product being dispensed using status lights (optional) – serving drinks to barista standards.

Sielaff: Most definitely “Made in Germany”

This is our quality promise for every machine supplied by our company: The SiVend HG 15 TT captivates with its high-value and robust components, functional technology as well as hygienic and service-friendly design.



Sophisticated design for elegant ambience



Reflex light barrier (standard) and status lights (optional)



Top-quality technology – the quality is in the detail

For that special feeling

Enjoyment is part of life. Wherever people meet up – whilst travelling, at work, in a hotel, restaurant or conference room – they look forward to relaxing with a satisfying hot drink.

Or in other words:
Experiencing the “dolce vita”.

The SiVend HG 15 TT delivers favourite drinks to you and your customers in a stylish and appealing manner, in both espresso and instant variations.

Using well-proven technology for our hot drinks solutions, the SiVend HG 15 TT will satisfy your customers' highest demands for both taste and technology.

We have combined the best: Superior design to provide a stylish ambience, appropriate drinks selection, perfect technology and ease of operation to provide a pleasurable experience at the touch of a button.



Talent and Technology

General information

- High value materials and well-proven components as used in the hot drinks and HoReCa portfolio
- Large, easy-to-read, backlit selection buttons
- SiVend HG 15 TT Espresso or Instant versions offer a variety of products
- Advertising panel can be exchanged and customised
- Lockable product slides made from anti-static material
- Modular design to facilitate servicing and recycling
- Service flap to provide access at the rear of the machine
- Multi-function panel:
Different types of payment systems can be easily integrated
- Energy-saving mode
- Optional:
 - Switch to pot mode (for pots up to 220 mm)
 - Cup dispense mechanism (up to 170 cup capacity)
 - Height-adjustable cup table
 - Hot water valve
 - Americano bypass

Control panel

- 15 large illuminated decals behind glass
- All-over glass panel made from safety glass, easy to clean
- Visual feedback:
Selected product key flashes
- 4-line display

Product variants

- SiVend HG 15 TT Instant:
1 coffee plus 6 other instant containers
- SiVend HG 15 TT Espresso:
1 large bean container (2.5 kg capacity) plus 3 to 5 instant containers

Dosage

- 50 freely-programmable drink recipes
- Freely-adjustable drink sizes up to a maximum of 300 ml per serving
- Freely-adjustable mixer speed per drink (up to a maximum of 17,000 rev./min.)
- Freely-programmable motor speed and run time
- Excellent frothing
- Time-controlled locking of individual products available
- Hot water outlet available

Product dispense area

- Well-lit and spacious dispense area
- Reflex light barrier for cup recognition
- Suitable for re-usable To-Go-Cups and own cups. This machine is designed around sustainability and perfect for the environmentally conscious



SiVend HG 15 TT with base cabinet



Large bean container with 2.5 kg capacity



Variant 5304: 1 large bean container, 5 product containers, 3 mixer units

SiVend HG 15 TT Instant

However short your breaktime, do not go without your favourite drink. The SiVend HG 15 TT as an Instant version offers numerous delicious options.

Boiler

- Pressure boiler
- Boiler heating element 2.7 kW
- 0.5 litre capacity

Pump

- 230 V vane pump
- Flow rate 100 litres/hour
- Amount of water dispensed per product is monitored electronically

Mixer

- Freely-adjustable mixer speed per drink (up to a max. of 17,000 rev./min.)

SiVend HG 15 TT Espresso

The SiVend HG 15 TT Espresso boasts a combination of whole coffee beans and instant products. The variety and possibilities offered fulfil all requirements whatever the location.

Espresso Grinder

- High-performance horizontal grinder
- Low noise, high grinding efficiency
- Tempered, robust 65mm diameter grinding discs
- The grind can be accurately adjusted from Espresso to French Press
- Thermal monitoring to prevent damage caused by foreign particles
- The ground beans are transferred directly from grinder to brewer via a funnel

Espresso brewer

- High-tech-PEEK-brewer
- Coffee servings from 6 -14 grams
- Insulated stainless steel brewing chamber
- Long-life, hydraulically inflatable brewer seals
- Double press
- Microfilters for best crema
- Brewing pressure can be adjusted for each product
- Sielaff pre-infusion technology adjustable for each drink
- Software-controlled water level monitoring

Innovation sets standards

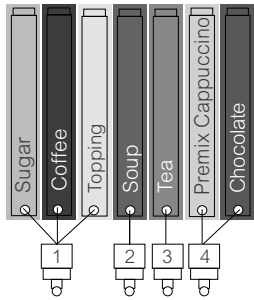
The design of our sophisticated water system and in-house development of an extremely robust and durable High-tech-PEEK-brewers ensures reliability and savings in both time and money.

An opening in the rear panel enables full accessibility of all components.

The well-thought-out technology, both internally and externally creates a delicious cup of coffee for every breaktime.

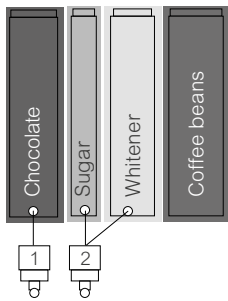
Product variants

SiVend HG 15 TT Instant

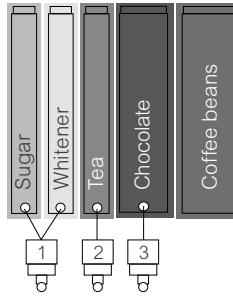


Variant 7404
7 instant product
containers,
4 mixing bowls

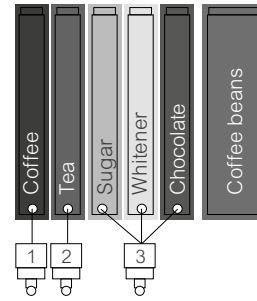
SiVend HG 15 TT Espresso



Variant 3201
1 large bean
container
3 instant product
containers,
2 mixing bowls



Variant 4301
1 large bean
container
4 instant product
containers,
3 mixing bowls



Variant 5304
1 large bean
container
5 instant product
containers,
3 mixing bowls

Approximate container width	43 mm	64 mm	137 mm
Approximate container volume	1,500 ccm	2,100 ccm	4,500 ccm
Instant coffee	-	500 g	-
Sugar	1,200 g	1,700 g	-
Whitener / topping	-	1,000 g	2,000 g
Tea	-	2,000 g	-
Soup	-	1,000 g	-
Chocolate	-	1,500 g	2,700 g
Coffee beans	2,500 g bean hopper		

Design variants:

The SiVend HG 15 TT is available in the following standard designs:

- Design A: Coloured steam
- Design B: Red coffee cup
- Design C: Sunrise



Design A: Coloured steam

Design B: Red coffee cup

Design C: Sunrise

Product containers:

Bean container

- 2.5 kg 6.5 litre

Instant containers

- 43 mm approx. 1.5 litre
- 64 mm approx. 2.1 litre
- 137 mm approx. 4.5 litre

Grounds container

- Approx. 195 coffee cakes

Cup dispense mechanism

- Up to 170 cups

To-go cup or own cup

- Maximum height 140 mm with cup table
- Maximum height 220 mm without cup table



Door available in jet black
(RAL 9005)

Dimensions

- 934 x 512 x 520 mm
(Depth with drip tray 557 mm)
(height x width x depth)*

Base cabinet

- 760 x 512 x 520 mm
(height x width x depth)*

Weight

- Approx. 95 kg with full specifications
(Espresso variant)

Electrical Data

- 220-230 V/50/60 Hz/16 A

Power Input

- 2.9 kW

Water Connection

- 3/4"

* Machine dimensions may vary due
to add-on parts and accessories



Sielaff GmbH & Co. KG
Automatenbau Herrieden
Münchener Str. 20
91567 Herrieden
Germany

Telephone: +49 9825 18-0
Telefax: +49 9825 18-311155
info@sielaff.de
www.sielaff.com

■ MADE
■ IN
■ GERMANY