

# PRODUCT DATA SHEET

## CERVINO ProfessionalPremium



PASSION FOR  
COFFEE  
TECHNOLOGY

## Premium fully automatic coffee machine Top performance meets consistently high quality

The CERVINO fully automatic coffee machine sets the standard in hot beverage making. Unique, patented technologies offer ease of use and premium quality coffee. The new active heated, speed controlled brewing unit guarantees perfect extraction quality every time. The brand new 7" TouchScreen Display makes it very easy to operate. The modular design and quality components and tech-

nologies guarantee low maintenance and service costs. Its impressive list of standard features and wide range of services make CERVINO the perfect machine for meeting the highest demands on the quality and quantity of beverages.

### Extensive standard equipment

- Actively heated, speed controlled LongLife Brewing Unit
- High-performance rotary pump
- HeatExchange Boiler
- Integrated, electronically controlled milk pump
- Comfort MultiFlow spout (143 mm adjustment range)
- 7" i-TouchScreen Display
- Steam wand
- Gauge set (temperature and pressure indication)
- Steam wand

### Further features

- Configure up to 24 beverage specialties
- Dispense two products at a time, even ones that combine coffee and chocolate, for example
- Parallel dispensing of coffee/hot water/steam
- Simple, fast spout adjustment using the elegantly designed slide bar
- Active beans monitoring
- Custom product names and icons
- Custom product names and icons, for example „Julias Coffee“
- Powder bin lid for manual refilling
- PerfectBrewHead Technology
- ECO mode
- Optional remote diagnosis
- IQ Coffee Technology
- Coffee bean container 1 kg capacity, expandable to 3 kg



Available upgrades:  
**SILENCE, NATURE,  
Barista or D - Series,  
also in combination.**



MACCHIAVALLEY

PASSION FOR  
COFFEE  
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### Accessories and optional equipment

#### ■ SILENCE range

- Makes less noise due to coutchouc supported mills, a reduction in the case vibration, specialized grinding discs and professional soundproofing adopted from the auto industry.

#### ■ NATURE range

**100 % fresh milk**  
- plus Nature configuration for organic coffee: The brewing time is ideally extended and the brewing chamber is opened to ensure the best organic coffee aroma.

#### ■ D range

-Prepare up to 4 different hot beverages simultaneously with our CERVINO D series

#### ■ BARISTA range

-Automatic Barista froth at its best: Active temperature control, from fluffy to dense, handfrothed but automatically monitored, simultaneous production of milk froth and coffee, and much more besides!

#### ■ ChokoMilkSet

for Chocolate with 100% fresh milk

#### ■ Milk cooler:

##### Milk&Cool 5.0D

- Compressor refrigerator with adjustable temperature  
- 5 l reservoir

##### ■ Milk&Cool 7.0

- 7 l for fresh milk

#### ■ Milk cooler with cup warmer:

##### Cup&Milk 5.0D

- Compressor refrigerator with adjustable temperature  
- 2 heated layers  
- 5 l reservoir  
- Digital temperature control

#### ■ Cup warmer:

##### Cup&Warm

3 active heated layers

#### ■ Bean/powder container extension kit

to 3 kg capacity

#### ■ Coffee grounds

##### ejection kit

(stainless steel)

#### ■ Choco module

Stand-alone choco module or as perfect complement to the coffee machine

### Model overview

Model	Ref. no.	Grinders	Product bin	Integrated Premium milk pump	Connection	Weight (kg)	Width (mm)	Height (mm)	Depth (mm)
<b>1M</b>	1401045	1	-	-	400 V / 4600 W	approx. 55	350	880	566
<b>1M/MP</b>	1402045	1	-	yes	400 V / 4600 W	approx. 55	350	880	566
<b>1M/1P</b>	1404000	1	1	-	400 V / 4600 W	approx. 55	350	880	566
<b>1M/1P/MP</b>	1408045	1	1	yes	400 V / 4600 W	approx. 55	350	880	566
<b>2M</b>	1403045	2	-	-	400 V / 4600 W	approx. 60	350	880	566
<b>2M/MP</b>	1405045	2	-	yes	400 V / 4600 W	approx. 60	350	880	566
<b>2M/1P</b>	1406045	2	1	-	400 V / 4600 W	approx. 60	350	880	566
<b>2M/1P/MP</b>	1407000	2	1	yes	400 V / 4600 W	approx. 60	350	880	566

M = Grinder MP = Milk pump P = Product bin

Water connection 3/4 inch

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**SILENCE, NATURE, D or BARISTA** - range order upon!