

PRODUCT DATA SHEET

FUEGO ProfessionalPremium



PASSION FOR
IN COFFEE
TECHNOLOGY

Premium fully automatic coffee machine for quality-conscious users

FUEGO offers convincing performance thanks to its unique, patented technologies, excellent coffee, ease of use, a wide selection of products, economy and uncompromising quality. The active heated, speed controlled brewing unit guarantees perfect extraction quality every time. The 7" TouchScreen Display makes it very

easy to operate. The modular design and quality components and technologies guarantee low maintenance and service costs. Its impressive list of standard features and wide range of services make FUEGO the perfect fully automatic coffee machine for daily professional coffee making needs.

Extensive standard equipment

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

Further features

- Configure up to 24 beverage specialties
- Dispense two products at a time, even ones that combine coffee and chocolate, for example
- Simple, fast spout adjustment using the elegantly designed slide bar
- Active beans monitoring
- 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 and **NATURE** Series

PRODUCT DATA SHEET

FUEGO ProfessionalPremium



MACCHIAVALLEY

PASSION FOR
COFFEE
TECHNOLOGY

Accessories and optional equipment

- SILENCE range**
 - Makes less noise due to cutchouc 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.
- ChokoMilkSet**
 - for Chocolate with 100% fresh milk
- Milk cooler HP with Hygiene Perfect**
 - HygienePerfect fully automatic milk cleaning system with dynamically controlled cleaning and disinfection process. Perfect milk cleaning system complying with HACCP
 - Compressor refrigerator with adjustable temperature
 - RFID scanner
 - 5 l milk reservoir
- 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)
1M	1301000	1	-	-	230 V / 2600 W	approx. 55	350	880	566
1M/MP	1302000	1	-	yes	230 V / 2600 W	approx. 55	350	880	566
1M/1P	1304000	1	1	-	230 V / 2600 W	approx. 55	350	880	566
1M/1P/MP	1308000	1	1	yes	230 V / 2600 W	approx. 55	350	880	566
2M	1303000	2	-	-	230 V / 2600 W	approx. 60	350	880	566
2M/MP	1305000	2	-	yes	230 V / 2600 W	approx. 60	350	880	566
2M/1P	1306000	2	1	-	230 V / 2600 W	approx. 60	350	880	566
2M/1P/MP	1307000	2	1	yes	230 V / 2600 W	approx. 60	350	880	566

M = Grinder **MP** = Milk pump **P** = Product bin
SILENCE or **NATURE** -range order upon!

Water connection 3/4 inch

mv-t GmbH

Im Tal 3
 82490 Farchant GERMANY
 Tel: +49 (0) 88 21/727 348-0
 Fax: +49 (0) 88 21/727 348-20
 Email: info@mv-t.eu
 www.mv-t.eu www.mv-t.com
 www.macchiavalley.com

