

**nuova  
SIMONELLI**



**APPIA**  
**VIVA**

# Appria is our way forward.

Since 2005, Appria has been more than just an espresso machine — it's been a road to make great coffee in an easy way. Born to deliver quality, simplicity, and reliability, Appria took its name from the ancient Roman road that connected people, places, and cultures. And just like that road, for the past twenty years Appria has brought baristas and customers together across the globe — supporting the journey of small cafés, roasters, chains, restaurants and hotels.

Now, a new chapter begins: the next generation of Appria is here: Appria Viva.



# Appia Viva: the road that keeps moving forward

"Viva" encapsulates the idea of a tradition capable of continuous renewal. The result is a machine that has a lively approach thanks to a redesigned UX and a dynamic relationship with baristas. Ready to bring energy, style, and performance to coffee shops across the globe.

#### **Conscious evolution**

Appia Viva represents the consistent evolution of an iconic machine, aligned with today's professional needs.

#### **Italian soul**

A machine conceived, developed, and built in Italy to offer true value to coffee professionals.

# The Smoothest Workflow

Appia Viva is designed to enhance cup quality, simplify operations, and optimize the workflow for medium-volume venues. Every feature is developed to meet coffee professionals' needs: productivity and ease of use.



### E-Milk

Appia Viva's E-Milk system enables automatic frothing of both dairy and plant-based milk. Recipes can be pre-set and customized for every drink need.

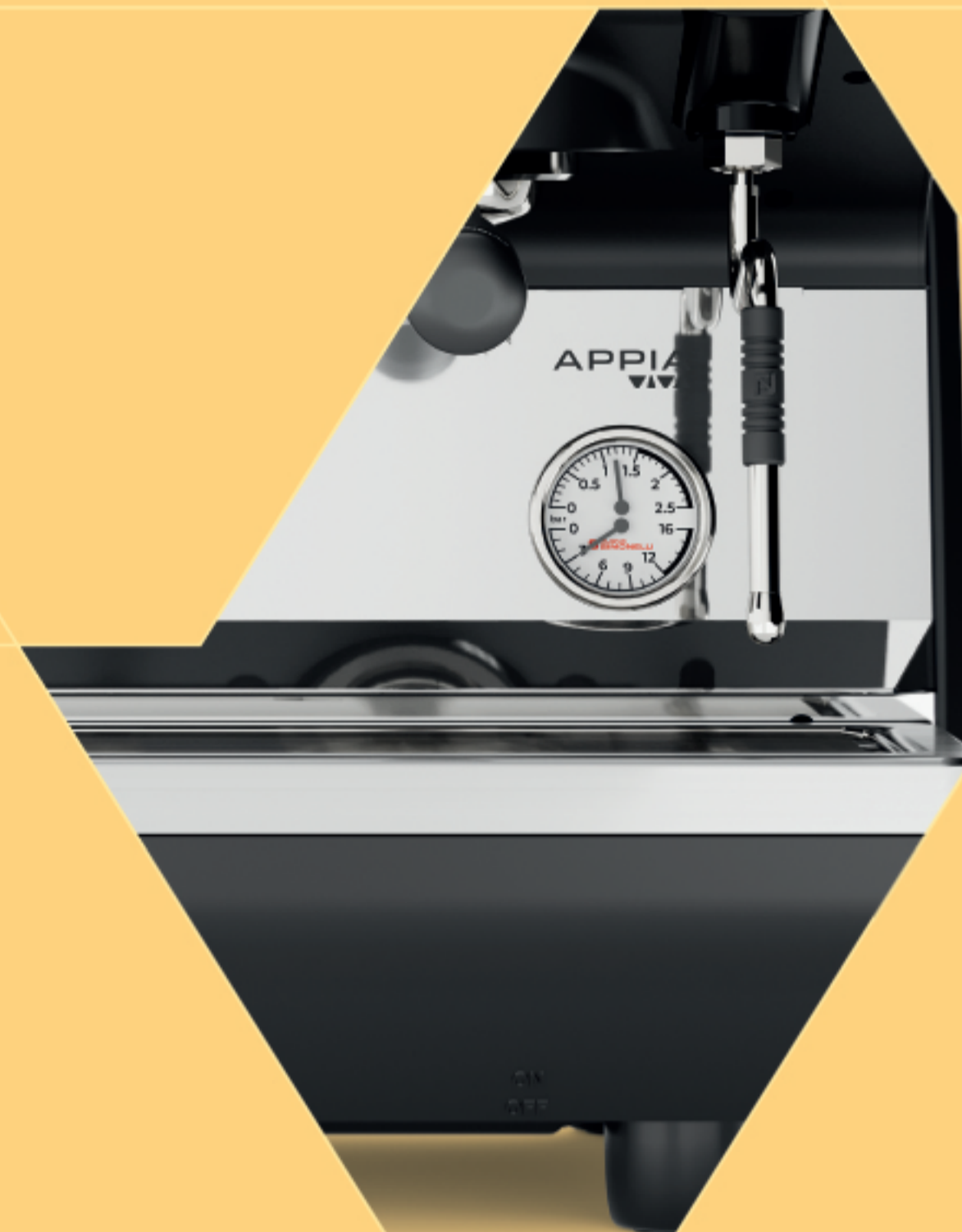
- Double-wall cool-touch steam wand
- E-Milk can be set by time or temperature, allowing for improved consistency and repeatability in milk-based recipes
- Stores up to 4 recipes

### SIS - Soft Infusion System

The Soft Infusion System ensures controlled pre-infusion that compensates for tamping inconsistencies. It produces richer cream and more reliable extractions across different conditions. All for a consistent in-cup high quality.

### Improved Cleaning

- Screen lock for the external cleaning of the machine
- Color-coded buttons to distinguish between different functions
- Adjustable cleaning programs compatible with various detergents



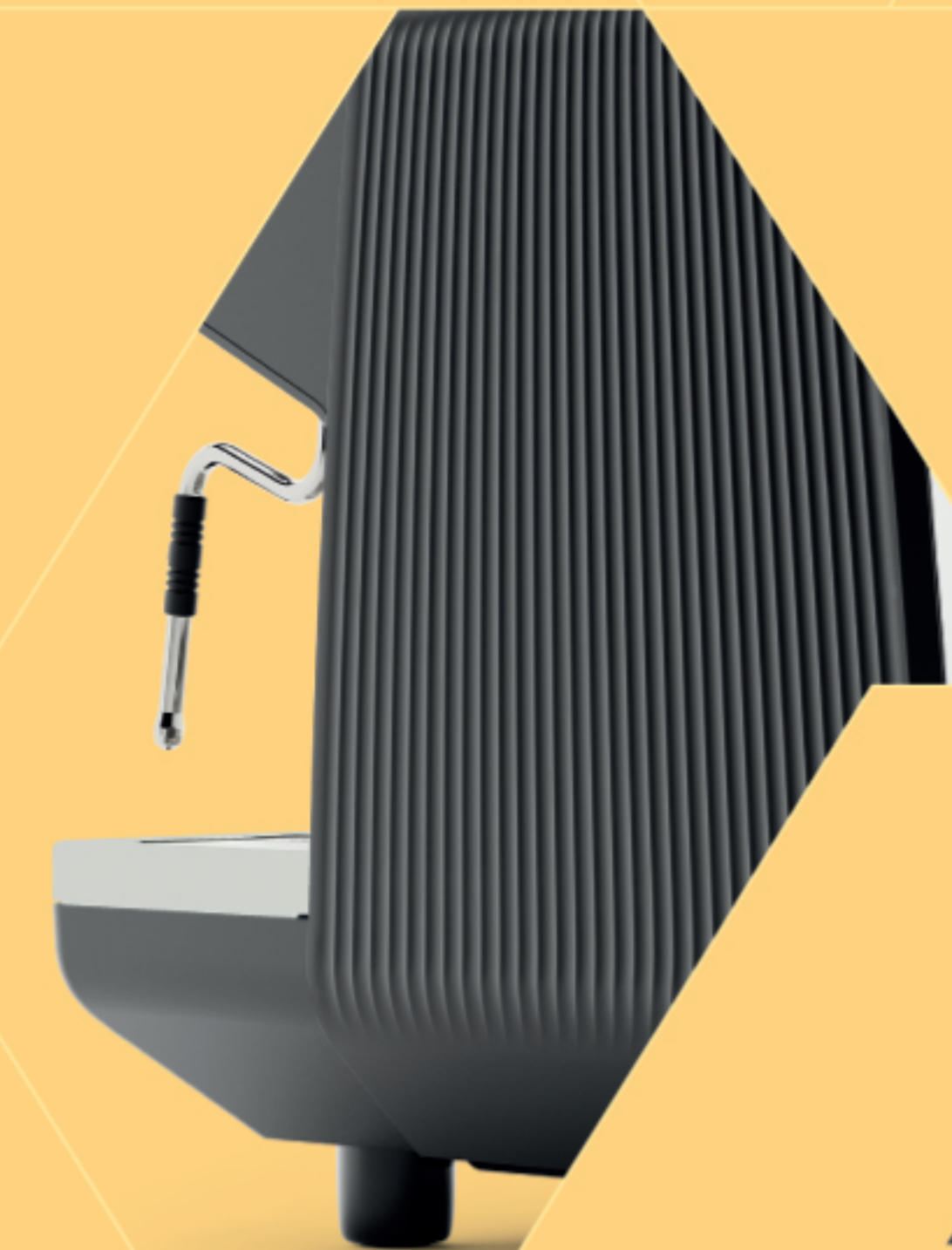
### Multifunction Display

An intuitive interface (XT version only) for baristas and technicians, giving direct access to performance and consistency control.

- Touchscreen display
- Extraction time monitoring
- Simplified diagnostics
- Dose programming
- Real-time operational feedback

### C-Automation

C-Automation (Coffee Automation) provides the right balance between operational efficiency, productivity, and quality in the cup. The technology automates communication between the machine and the grinder. The system controls the flow of coffee output and guide operator for grinding adjustment.







# Energy Saving

Appia Viva is built to lower environmental impact and operational costs, without compromising performance.

Insulated boiler for maximum energy efficiency: 7% energy reduction compared to Appia Life.



Weekly on/off programming for automated management (XT version only).



Standby mode.



# Ease of Use & Ergonomics

Every detail is designed to improve the barista's workflow, improve ease of use, and increase precision.

**New  
steam levers  
and optimized  
buttons**

**Easy-access  
internal  
components  
for maintenance**

**LED  
lighting  
for the work area**

**Easier  
cleaning**

**New ergonomic  
keyboard**



< SETTINGS

-  Doses
-  Temperature
-  Energy Saving
-  Counter

APPRIA  
VIVA



# GRINDER

# The perfect match for a smoother workflow

Appia Viva pairs seamlessly with Viva Grinder. Machine and grinder can be connected automatically via cable, creating a single, coordinated station for an improved workflow with faster and higher performance.

### **Solid and consistent**

With its stainless-steel body, Viva Grinder is a solid and long-lasting grinder. Thanks to the micrometric grinding adjustment, along with the 65mm and 75mm burrs, it guarantees a precise and consistent dose, whilst also reducing waste.

### **Silence**

Silent technology is available in the entire Nuova Simonelli grinders range. It provides a more pleasant setting for both baristas and customers.

### **Superior aesthetic**

Viva Grinder matches Appia Viva's design perfectly, creating a cohesive and professional workstation. Their shared lines and finishes enhance not just functionality but also elevate the barista's space with a clean, modern look.

### **Ease of cleaning**

Viva Grinder is designed for easier and faster cleaning operations and technical assistance. This means maximum reliability and low maintenance costs.



# Efficiency, Quality & Simplicity

## The future of professional coffee

With C-Automation and E-Milk, Appia Viva brings smart automation to coffee chains, roasters, hotels, bars, and restaurants.

These technologies are designed to deliver consistent cup results, cut waste, and simplify daily operations.

### C-Automation

Automation that simplifies extraction, ensuring consistent results and reducing human error.

- **Seamless grinder connection:** cable link with Viva Grinder
- **Real-time extraction analysis:** continuous flow monitoring
- **Operator's guide:** intuitive prompts help operator fine-tune grind settings

### E-Milk

Automatic milk frothing system for consistent texture and quality, whatever the milk type (dairy or plant-based) and drink style (cappuccino, latte, etc.).

- **Up to 4 programmable recipes** by time or by temperature
- **Extra Hot function** for hotter beverages
- **Easy to clean** for everyday practicality

### Your Business Benefits

- **Faster service & consistent quality:** more satisfied customers in less time
- **Reduced waste:** precise dosing of coffee and milk, no excess
- **Lower training costs:** even new staff achieve professional results

**Appia Viva ensures productivity and consistency:** simple to use, ready to scale.





**Appia Viva can be tailored to meet the precise operational needs of coffee chains and roasters, ensuring they invest only in the features that bring value to their workflow: nothing more, nothing less. This modular approach supports efficiency, cost control, and a streamlined user experience.**



## XTSERIES

Appia Viva XT series offers extra technologies for locations that have an average productivity rate but require advanced functions. Appia Viva XT, other than guaranteeing a consistent quality of the drinks thanks to PID, electronically manages power and all performance criteria: the brewing time, the milk recipe settings of the E-Milk steam wand, temperature control, and the boiler pressure command.



VOLUMETRIC  
VERSION  
(5 PRESET DOSES  
FOR EACH GROUP)



2, 3 GROUPS  
AND COMPACT  
VERSIONS



TALL  
OR RAISED  
GROUPS



COFFEE  
PERFECT  
FOR ROASTERS  
AND CHAINS

CHOOSE IT FOR DIGITAL  
CONTROL AND  
ADVANCED FUNCTIONS

## STANDARD SERIES

Appia Viva Standard series grants cup consistency and a great milk-based beverage for medium daily production locations. It's a cost-effective coffee machine able to assure productivity, ease of use, and energy saving.



VOLUMETRIC OR  
SEMI-AUTOMATIC  
VERSIONS



1, 2, 3 GROUPS  
AND COMPACT  
VERSIONS



TALL  
OR RAISED  
GROUPS



COFFEE  
SUITABLE FOR  
TRADITIONAL BARS,  
SMALL RESTAURANTS,  
AND HOTELS

CHOOSE IT FOR TRUSTED  
APPIA RELIABILITY  
IN ITS MOST ESSENTIAL,  
BUT PERFORMATIVE FORM

APPIA  
Garnet



APPIA  
White



APPIA  
Black



APPIA  
XT SERIES



VERSION	XT		STANDARD	
	2-3 GROUPS		1 GROUP	
MODEL		Volumetric	Semi-automatic	Volumetric
BODY	MATERIAL	stainless steel with ABS	stainless steel with ABS	stainless steel with ABS
	COLOR	garnet, white, black	garnet, white, black	garnet, white, black
BOILER	EXTRACTABLE DRIP TRAY	included	included	included
	STEAM BOILER CAPACITY	11/15 l	5 l	5 l
	INSULATION	included	included	included
	PRESSOSTAT	digital	manual	manual
	COOL TOUCH STEAM WAND	optional	optional	optional
GROUP	E-MILK	optional	not included	optional
	SIS SOFT INFUSION SYSTEM	included	included	included
	GROUPS HEIGHT	low or raised	raised	raised
	LED LIGHTS	optional	optional	optional
HOT WATER	ECONOMIZER	optional	not included	not included
	HOT WATER DOSAGE	included	not included	included
CUP WARMER ELECTRONIC	ON/OFF ELECTRIC	optional	not included	not included
	DISPLAY TOUCHSCREEN 2,8"	included	not included	not included
	GROUP DISPLAY (SHOT TIME)	not included	not included	not included
	AUTOMATIC CLEANING PROGRAM	included	not included	included
	C-AUTOMATION	not included	not included	not included
	PID	included	not included	not included
	TELEMETRY KIT	optional	not included	optional
	ECOMODE	included	not included	not included
CUP WARMER RAIL	included	not included	not included	
DIMENSION	W x D x H mm	804x544x500 (2gr) 1034x544x500 (3gr)	424 x 545 x 498	424 x 545 x 498
	WEIGHT	NET/GROS Kg	54/66 (2gr) 72/85 (3gr)	32,5/41
POWER	VOLTAGE	220/380 V	110/220 V	110/220 V
	MAXIMUM POWER	3350-5400W	1900W	1900W

APPIA  
STANDARD SERIES



VERSION	STANDARD				
	COMPACT		2-3 GROUPS		
MODEL		Semi-automatic	Volumetric	Semi-automatic	Volumetric
BODY	MATERIAL	stainless steel with ABS	stainless steel with ABS	stainless steel with ABS	stainless steel with ABS
	COLOR	garnet, white, black	garnet, white, black	garnet, white, black	garnet, white, black
BOILER	EXTRACTABLE DRIP TRAY	included	included	included	included
	STEAM BOILER CAPACITY	7,5 l	7,5 l	11/15 l	11/15 l
	INSULATION	included	included	included	included
	PRESSOSTAT	manual	manual	manual	manual
	COOL TOUCH STEAM WAND	optional	optional	optional	optional
GROUP	E-MILK	not included	optional	not included	optional
	SIS SOFT INFUSION SYSTEM	included	included	included	included
	GROUPS HEIGHT	low or raised	low or raised	low or raised	low or raised
	LED LIGHTS	optional	optional	optional	optional
HOT WATER	ECONOMIZER	optional	optional	optional	optional
	HOT WATER DOSAGE	not included	included	not included	included
CUP WARMER ELECTRONIC	ON/OFF ELECTRIC	optional	optional	optional	optional
	DISPLAY TOUCHSCREEN 2,8"	not included	not included	not included	not included
	GROUP DISPLAY (SHOT TIME)	not included	not included	not included	not included
	AUTOMATIC CLEANING PROGRAM	not included	included	not included	included
	C-AUTOMATION	not included	not included	not included	not included
	PID	not included	not included	not included	not included
	TELEMETRY KIT	not included	optional	not included	optional
	ECOMODE	not included	not included	not included	not included
CUP WARMER RAIL	not included	not included	optional	optional	
DIMENSION	W x D x H mm	574 x 545 x 498	574 x 545 x 498	804x544x500 (2gr) 1034x544x500 (3gr)	804x544x500 (2gr) 1034x544x500 (3gr)
	WEIGHT	NET/GROS Kg	42,5/52,5	42,5/52,5	54/66 (2gr) 72/85 (3gr)
POWER	VOLTAGE	110/220 V	110/220 V	220/380 V	220/380 V
	MAXIMUM POWER	2900W	2900W	3350-5400W	3350-5400W

**Coffee  
by everyone  
Coffee  
for anyone**



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[nuovasimonelli.com/appiaviva](https://nuovasimonelli.com/appiaviva)

