

# Synesso™ Cyncra™ Espresso Machines

Blending Artistry, Understanding and Engineering

| Features  | Benefits   |
|---|--|
| DigiZone™ Control<br>(A Custom PID Electronics System)                                      | <ul style="list-style-type: none"> <li>• Easily adjusts brew &amp; steam tank temperatures</li> <li>• LED readout for easy viewing of settings and current temperature readings (in Celsius or Fahrenheit)</li> <li>• Intuitive and user friendly</li> <li>• Very thermally stable brewing temperatures with PID controlled element switching</li> <li>• Adjustable in 1/10<sup>th</sup> degree Fahrenheit increments</li> </ul>   |
| Dual heating elements in the steam tanks ( 2 & 3 group machines only)                       | <ul style="list-style-type: none"> <li>• Flexibility allows each element to function independently</li> <li>• One element can be turned off if necessary</li> <li>• Larger heating surface for quick recuperation time and better heat dispersion</li> </ul>   |
| Incoloy & Stainless Steel heating elements, superior to the Copper & Brass heating elements | <ul style="list-style-type: none"> <li>• This element can withstand much higher temperatures and is lead free</li> <li>• Reduces overheating and element failure if machines are started without water</li> </ul>  |
| Solid State relays used on all heating element circuits                                     | <ul style="list-style-type: none"> <li>• Increased longevity of the relays</li> <li>• Fewer EM emissions</li> <li>• More on/off cycles without damaging the relay</li> <li>• Improved thermal stability</li> </ul>   |
| Electronics box is isolated from heat and water   | <ul style="list-style-type: none"> <li>• Increases the life of the electronics</li> <li>• Reduces possibility of an accidental failure</li> </ul>  |
| Heat sink on the electronics box  | <ul style="list-style-type: none"> <li>• Efficient cooling increases the life of the electronics</li> </ul>  |
| Independently heated and controlled brew groups   | <ul style="list-style-type: none"> <li>• Ability to set each brew group to a different temperature to accommodate different roasting styles or decaf beans</li> <li>• Great for roasters to test the ideal brewing temperature of their beans</li> <li>• Extra level of security: if one group has an issue, the other groups can still function</li> <li>• No loss of business from down time</li> <li>• A group can be turned off for power savings. Great for tradeshow power limitations or outdoor catering challenges</li> </ul> |
| High speed thermal probe replaces the traditional mechanical thermostat                     | <ul style="list-style-type: none"> <li>• Improved thermal stability</li> <li>• Eliminates mechanical failure and costly replacement</li> <li>• Easy to adjust with digital controls</li> <li>• The probe is a single machined part designed to increase sensitivity and reliability</li> </ul>   |
| Low level probe   | <ul style="list-style-type: none"> <li>• Protects the steam tank element from lack of water</li> <li>• Audible alert notifies user of low water level</li> </ul>   |
| Innovative engineering on the steam and brew tanks  | <ul style="list-style-type: none"> <li>• Allows a skilled user or service technician to easily remove scale from the inside of the tanks without using any special tools</li> </ul>  |
| The element gaskets are Teflon and all other seals are industry standard                    | <ul style="list-style-type: none"> <li>• Teflon is reusable, durable and very resistant to heat</li> <li>• Readily available and easily to replace</li> </ul>  |
| Stainless Steel frame and body  | <ul style="list-style-type: none"> <li>• Great looking, durable, corrosion free &amp; easy to clean</li> </ul>   |
| Stainless Steel bayonet rings   | <ul style="list-style-type: none"> <li>• Super long life</li> </ul>  |

|  |  |
|--|--|
|  | <ul style="list-style-type: none"> <li>• Saves on replacement time and costs</li> </ul>  |
| Stainless Steel diffusers  | <ul style="list-style-type: none"> <li>• Easy to clean</li> <li>• Increased thermal stability</li> </ul>   |
| Stainless steel flow restrictors on brew valves                          | <ul style="list-style-type: none"> <li>• Easy to access for cleaning or replacement</li> </ul>   |
| Cool Touch steam wands   | <ul style="list-style-type: none"> <li>• Greatly reduces the chance of contact burns</li> <li>• Doesn't scald the milk on the steam wand, making it more sanitary and easier to clean</li> <li>• Eliminates the need for a burn clip</li> </ul>  |
| Omni Directional steam wands   | <ul style="list-style-type: none"> <li>• Barista flexibility on positioning</li> </ul>   |
| Side mounted, steam lever actuators                                      | <ul style="list-style-type: none"> <li>• No twisting is required – reduces potential carpal tunnel issues</li> <li>• Variable steaming pressure</li> </ul>   |
| Two styles of steam wand tips available                                  | <ul style="list-style-type: none"> <li>• High pressure, low flow tip allows for tighter control with smaller volumes</li> <li>• High flow tip allows for quick heating of larger volumes</li> </ul>  |
| Pre-infusion function on the brew groups                                 | <ul style="list-style-type: none"> <li>• This will swell the coffee puck evenly before the brew pressure is applied and create a more thorough extraction</li> </ul>   |
| A thermal probe controls the steam pressure, replacing the pressure stat | <ul style="list-style-type: none"> <li>• No costly annual replacement or maintenance on the rubber diaphragm</li> <li>• Not a wearing part</li> <li>• The probe is a single machined unit and is highly reliable</li> </ul>  |
| Welded brew groups to brew tanks   | <ul style="list-style-type: none"> <li>• Removes possibility of leakage</li> <li>• Improves thermal stability</li> </ul>   |
| Brew water tubing never leaves the saturated group                       | <ul style="list-style-type: none"> <li>• Optimal brew temperature is immediately available</li> <li>• Eliminates the need to "surf" for optimum brewing temperatures</li> </ul>  |
| Preheated water to brew groups   | <ul style="list-style-type: none"> <li>• Aids in thermal stability</li> </ul>  |
| Dual hose water inlet  | <ul style="list-style-type: none"> <li>• Prevents brew pressure drops while the steam boiler is filling</li> </ul>   |
| Steam valve is easily serviced and has an isolation valve in line        | <ul style="list-style-type: none"> <li>• Allows users to quickly replace wearable rubber parts, saving time and money</li> </ul>   |
| Easily removable drip tray   | <ul style="list-style-type: none"> <li>• Easy cleaning of the machine and surrounding areas</li> <li>• Provides quick and easy access to the control panel</li> </ul>  |
| Mix valve on hot water system  | <ul style="list-style-type: none"> <li>• Eliminates vapor spray from the overheated water in the steam tank</li> <li>• Ability to set the Americano or tea water to optimal temperatures</li> </ul>  |
| Aerator on the hot water spout   | <ul style="list-style-type: none"> <li>• Delivers a smooth and even flow of water</li> </ul>   |
| Thick and pliable portafilter gaskets                                    | <ul style="list-style-type: none"> <li>• Easier to engage the portafilter, results in less stress on the barista's wrists</li> <li>• Industry standard, long lasting gasket that is readily available and cost effective</li> <li>• Grooved edges allow for air and water release, and make installation easier</li> </ul> |
| 15° angle to the portafilter handle                                      | <ul style="list-style-type: none"> <li>• The more natural angle reduces stress on the barista's wrist and helps prevent injuries</li> </ul>  |
| Low profile design   | <ul style="list-style-type: none"> <li>• Allows the barista to engage the customer</li> <li>• Lets the customer experience the theater of the brewing process</li> </ul>   |

**Cyncra™ Models:**

3 Group – 220V

2 Group – 220V

1 Group – 220V & 110V

**Synesso™, Inc**

309 S. Cloverdale

Suite C41

Seattle, WA 98108

Tel: 206-764-0600

Fax: 206-764-0601

Email: [info@synesso.com](mailto:info@synesso.com)

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