

**nuova
SIMONELLI**



APPIA
VIVA

Appia is our way forward.

Since 2005, Appia 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, Appia took its name from the ancient Roman road that connected people, places, and cultures. And just like that road, for the past twenty years Appia 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 Appia is here: Appia 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.

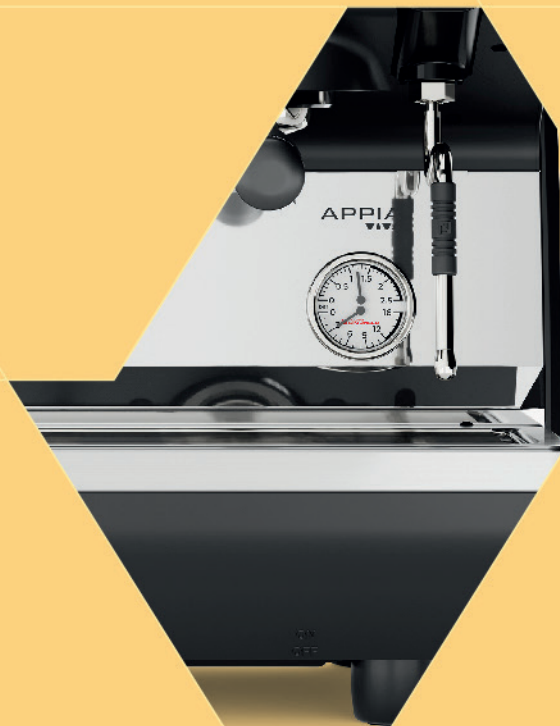
- Double-wall cool-touch steam wand
- E-Milk can be set by time or temperature, allowing for improved consistency and repeatability in milk-based recipes
- Stores up to 4 recipes

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



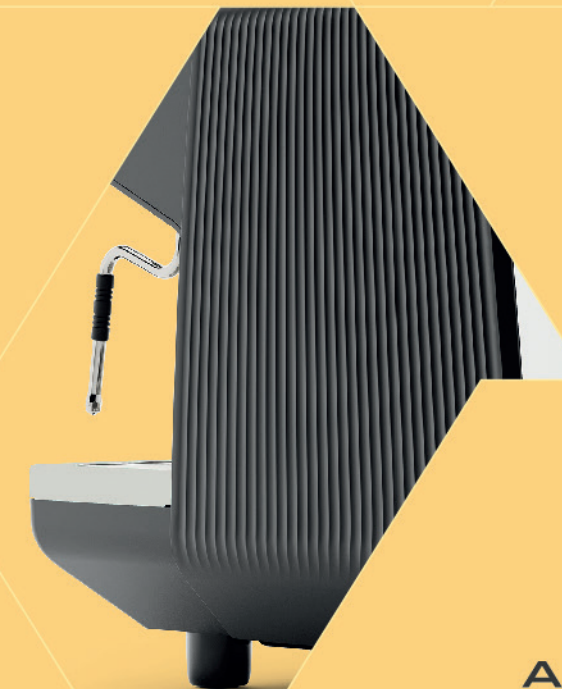
Multifunction Display

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





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 aluminium 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



		XT	STANDARD	
		2-3 GROUPS	1 GROUP	
VERSION		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
	EXTRACTABLE DRIP TRAY	included	included	included
	BACKLIT REAR LOGO	optional	not included	not included
BOILER	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	optional	optional
	HOT WATER DOSAGE	included	not included	included
CUP WARMER	ELECTRIC	optional	not included	optional
ELECTRONIC	DISPLAY TOUCHSCREEN 2,8"	included	not included	not included
	GROUP DISPLAY (SHOT TIME)	optional	not included	optional
	AUTOMATIC CLEANING PROGRAM	included	not included	included
	C-AUTOMATION	optional	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	optional	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	32,5/41
POWER	VOLTAGE	220/380 V	110/220 V	110/220 V
	MAXIMUM POWER	3350-5400W	1900W	1900W

APPIA
STANDARD SERIES



		STANDARD			
		COMPACT		2 GROUPS	2-3 GROUPS
VERSION		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
	EXTRACTABLE DRIP TRAY	included	included	included	included
	BACKLIT REAR LOGO	not included	optional	not included	optional
BOILER	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	ELECTRIC	optional	optional	optional	optional
ELECTRONIC	DISPLAY TOUCHSCREEN 2,8"	not included	not included	not included	not included
	GROUP DISPLAY (SHOT TIME)	not included	optional	not included	optional
	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	optional	optional	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	42,5/52,5	42,5/52,5	54/66 (2gr) 72/85 (3gr)	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



nuovasimonelli.com/appiaviva

