



SYNESSO



**WELCOME TO THE NEXT GENERATION
OF ESPRESSO PROFILING AND CONSISTENCY**

Synesso was born of the desire to bring the most temperature stable commercial espresso machine to the market. This drive to innovate has never stopped. Owner and designer Mark Barnett's ability to listen and take action is a great strength, and this has become the backbone of the Synesso identity.

It is most evident in his designs and the many advances that Synesso continues to make. Our equipment literally gets better every day. Synesso have continued to wisely mete out growth and ensure that Synesso is both a company and a product that is respected throughout the world.

While we do not chase trends for their own sake, we listen acutely & respond to the needs of our customers. Staying on the cutting edge of research and development, we work tirelessly to produce the most barista friendly, dependable, and responsive equipment on the market. Each machine is hand crafted to order by every member of the team. Originating with the customer request, a machine moves through sub-assembly, manufacturing, testing, and finishing with quality checks at each stage. Our goal is to continually achieve unsurpassed excellence. A well made espresso machine is the foundation of any great coffee experience at your local cafe.



THE SYNESSO STANDARD

Synesso is a reliable company that produces a reliable product. Respectively, our stainless steel frames, group tops, trays, steam and brew tanks are all cut, formed and welded by a local dedicated team of artisans. Sub-assembly, build, test, and fit & finish all happen here at our facility. Beyond the control we maintain over manufacturing of our machines, we strive to continually develop sophisticated, cutting-edge innovations while making sure we offer a fluid and intuitive interface. This process of hand crafting and continual research and development is all motivated by one goal – to give every customer the very best we have to offer. This never becomes a fixed state where we rest on our laurels. As we develop new and better technologies, systems and solutions, we adopt and share them as soon as they are adequately tested.

MVP

Synesso knows that reliable repeatability is the essential need for all espresso machine owners and users. We are driven to continually search for better ways to make that vision a reality.

Our MVP technology (patent pending) now provides incomparable tools that allow you to dial in your espresso recipes, save those parameters in seconds, and then perfectly repeat them on any group as many times as desired.

- MVP provides universal functionality that can be changed at any time from full Manual Mode (M) to Manual Program Mode (MP), to Volumetric Mode (VP) at the group top level. Everyone can have a volumetric machine without sacrificing the ability to manually set various coffees to their specifications. You no longer have to choose between control and repeatability. You can get it all from one machine.
- MVP offers the ability to save 6 available program positions per group, with the ability to enable as many or as few as you like.
- The new, larger timer display is no longer just a digital shot timer. It now shows which brew mode you are in (M, MP, or VP), which of the 6 available programs you are running, and where you are at each pressure stage of your shot via our new brew graph.
- Our machines are now built with 4 magnet flow meters allowing better than double the water flow precision than previous volumetric machines. Further, our advanced software gives you the ability to add or subtract the water output to meet your needs.

MODELS

MVP

- Interchangeable Brew Function - M, MP, & VP
- New standard Shot Timers with Program Markers, and Brew Graph
 - New Low Profile Brew Handles
- Separate Lower Side Panel for Easy Access
 - Individual Brew Boilers
- Programmable Temperature per Group
- Programmable Preinfusion per Group
 - Adjustable Total Water Count
- Group tops with NO WEAR PARTS- Now With Hall Effect Switch
 - New Piezo Hot Water Button
 - Simultaneous Auto Back Flush
 - Power Save Mode
 - Cool Touch Steam Wands
 - Removable Heat Exchangers
- Polished and Brushed Stainless Steel with MVP Trim

MVP HYDRA

- Individual Pump and Motor per Group
 - 4 Stage Pressure Ramping
- Interchangeable Brew Function - M, MP, & VP
- New standard Shot Timers with Program Markers, and Brew Graph
 - New Low Profile Brew Handles
- Separate Lower Side Panel for Easy Access
 - Individual Brew Boilers
- Programmable Temperature per Group
- Programmable Preinfusion per Group
 - Adjustable Total Water Count
- Group tops with NO WEAR PARTS- Now With Hall Effect Switch
 - New Piezo Hot Water Button
 - Simultaneous Auto Back Flush
 - Power Save Mode
 - Cool Touch Steam Wands
 - Removable Heat Exchangers
- Polished and Brushed Stainless Steel with Black Nickel Accents, and MVP HYDRA Trim

S200

Our fourth and newest model espresso machine, the S200 is built with reliability and accessibility in mind.

The goal with the S200 was to make an approachable, volumetric machine with the quality we are known for. All internal components are Synesso standard as found in our Cyncra, MVP, and MVP Hydra machines. This includes group heads with no wear parts, individual brew boilers, inbuilt digital shot timers, programmable temperature per group head, and cool touch steam wands.

Extraction is controlled by volumetric programming, with two user-defined programs per group. The wired hand held display allows control of total water count and optional preinfusion duration, which can be saved across both group heads.

Additional settings include the programmable hot water tap with mix valve, arcade-inspired group purge buttons, and an auto back flush program.

The steam valves are equipped with ambidextrous actuators that can swivel 180°, allowing both right and left-handed operation for baristas. Use our exclusive 4 or 6-hole steam tips to make the S200 ultimately approachable for individual preference and skill level.

With a height of 17 inches, the S200's low profile design and 3-position height-adjustable drain tray offers greater flexibility for installation. There is an optional in-counter installation for an even lower profile. The S200 is available in an all-white or all-black standard exterior, with additional wood packages available.



IN ADDITION TO THE SYNESSO STANDARD FEATURES, THE S200 INCLUDES:

- NEW COMPACT
- LOW PROFILE DESIGN
- TWO USER DEFINED VOLUMETRIC PROGRAMS PER GROUP
 - ELEVATED DIGITAL TIMER DISPLAYS
- 180° SWIVELING STEAM WAND ACTUATORS FOR RIGHT OR LEFT-HANDED OPERATION
 - PROGRAMMABLE GROUP PURGE BUTTONS
 - 3 POSITION HEIGHT-ADJUSTABLE DRAIN TRAY
- 4 MAGNET FLOW METERS FOR INCREASED ACCURACY
 - ADJUSTABLE TOTAL WATER COUNT
 - 2+ YEAR WARRANTY



MAKE IT YOURS

WOOD PACKAGE OPTIONS

Synesso offers four choices of hand crafted wood accents, compatible with any of our machines. Steam actuators, portafilter handles, brew handles (for manual machines), and a tamper are included in the complete kit. Reg Barber, in nearby Vancouver B.C., carves, shapes and seals these beautiful accessories for us, and they add a warm touch to any stainless steel or powder coated machine. This is one more way to make your machine a perfect fit for your select application.

MAPLE



ZEBRA



DARK WALNUT



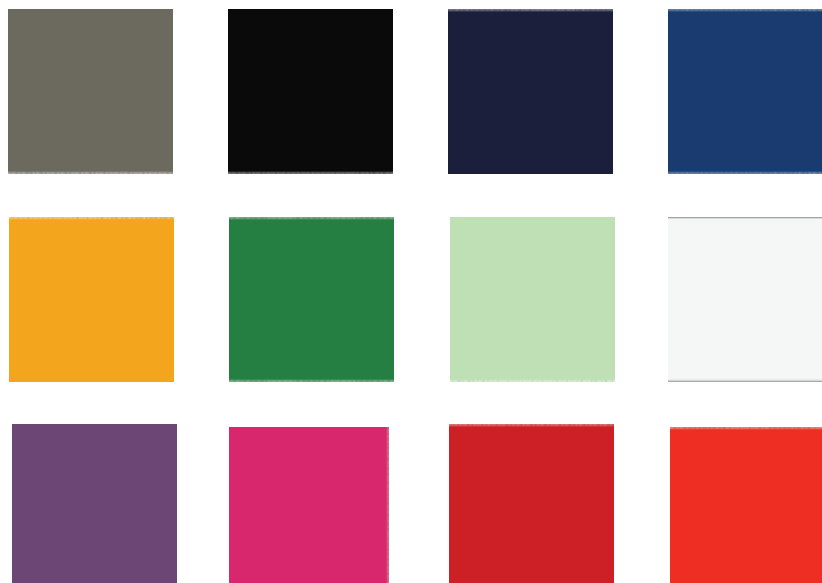
RED BUBINGA



POWDER COAT

If you're looking for a way to further individualize your machine or tie it in more directly with your unique cafe, roastery, or lab design, we have a full spectrum of colors available for powder coating. We partner with a local company who specializes in the technique, and we use RAL values to assist the selection process.

Below are some sample color tiles, and images of machines we have customized in the past, but you can also refer to the full RAL List for more options and inspiration. *Please keep in mind that appearance of colors may differ on various screens/printed brochures*



more options at www.ralcolor.com





Ready when you are...

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