



SYNESSO

HANDCRAFTED IN SEATTLE



Introducing the New Generation of Espresso Machines



Synesso offers machines full of Standards, not Options. We believe our customers deserve the best. We incorporate greater flexibility while maintaining exacting precision and dedication to the craft of making excellent espresso machines. While the classic lines of machines are preserved from our benchmark Cyncra™ machine, advanced electronics and innovative engineering work behind the scenes to produce superior quality drinks.

Baristas, cafe owners, and espresso connoisseurs have expressed their wishes and ideas and Synesso has responded. Integrated, rails, a handheld controller for programming and an energy conservation mode are some of the new features standard with all machines.

Customer specific enhancements digital shot timers are also available upon request. The Hydra features additional options including 4 stage Pressure Ramping and variable group head configurations.

Come and experience the difference of superior engineering and manufacturing.

Enjoy your espresso the way it was meant to taste.



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GCC PARTNERS
SPECIALTY BATCH COFFEE
DUBAI, UNITED ARAB EMIRATES

FUNCTION AND INNOVATION

Meeting, exceeding and anticipating the needs of the specialty coffee industry

Features

Benefits

Piezo hot water switch located on the top surface of the upper panel. (Pressure activates the Piezo crystal that converts this pressure to an electrical signal to activate the switch)	No moving parts yields a highly reliable and longer life switch. Sealed switch is more resistant to moisture. No external power source required
Programmable hot water dispensing by Time on all models	More efficient use of barista's time and better water management.
Shot timing ability integrated into electronics, optional bright and ease to read timers will be available for purchase	Digital timer showing brew length. Aids in consistency of pouring time.
Preinfuse timers integrated into the software - allowing for programmable preinfusion time	Preinfusing helps to fully saturate puck before brewing. Using a timer creates consistency and smoother work flow for the barista
Straight and removable heat exchangers in the steam tank	Easier to descale and clean for areas with hard water issues
Mechanical roller switches are replaced by Reed switches on Cyncra group tops; Magnetic detents replaces actuator	Improved lifespan up to 10 times longer, increases reliability. Magnetic detents - better feel, more adjustable, no wearing parts
Timed shutoff safety feature on all solenoid valves and pump relays after 5 minutes of continuous "on" signal.	Reduces service issues, protects against valve and pump motor failure due to improper use or insufficient water supply
First screen on the electronics will show all temperatures	Quick and easy overview of all brew groups and the steam tank
Electronics are expandable to include programming for a 4 group machine	Potential of a 4 group machine if the marketplace demand is sufficient. A 4th group could also be used to run an auxiliary item
Field upgradeable software	Existing machines could be updated and be kept more current
Software is programmed to work with optional bypass valves. This feature only available on our Hydra models.	Allows additional pressure contouring at the beginning and ending of the shot.
Volumetric dosing features are integrated on new electronics platform	Eliminates the need for 2 sets of electronics on a Sabre. Economy of design aids in performance and cost control.
Programmable in both Fahrenheit and Celsius	More user friendly for the global marketplace
Real time clock with day, date and time in 24hr mode	Allows for timing features
Error log easily available with over 18 different codes	Quicker diagnostics and service.
Pre-programmed backflush cycle	Faster, easier and more consistent cleaning of the brew system
Drip tray stand to raise the height of the cup, 1 1/2" or 38 mm	Accommodates small cup sizes
Power Saving Mode, programmed ability to lower temperature in all tanks during off use hours	Conserve energy, lower operating costs

STATE OF THE ART ELECTRONICS PACKAGE

- ✓ Wired Handheld Controller and Display with Programmable Screens
- ✓ Integrated and programmable pump delay (preinfusion) timers
- ✓ Programmable hot water tap
- ✓ Automatic Backflush cycle
- ✓ Energy Conservation Mode
- ✓ Programmable in both Fahrenheit and Celsius
- ✓ Automatic shut off after 5 minutes of being held open on all solenoid valves and relays
- ✓ USB port for software upgrades
- ✓ Component built electronics for modular repair
- ✓ Hybrid option (mix of manual & volumetric groups) on Hydra machines only



Synesso Standards

- Individual brew tanks
- Stainless Steel frame, tanks, body panels
- Integrated Safari Rack
- Programmable Piezo hot water switch
- Preinfusion (pump delay) timers
- Wired handheld controller
- Precision temperature control
- Cool Touch steam wands
- Energy conservation mode
- Preprogrammed back flush cycle
- Easy to remove drip pan
- Removable heat exchangers
- Field upgradable software

CYNCRA

Benchmark Design

- Manual brew groups
- Stainless steel tanks
- Preinfusion timers
- Industry leader in temperature stability
- Dual loop steam tank elements
- Internal brew tank tubing
- Mix valve on hot water spout
- Available in 2 or 3 group models

SABRE

Volumetric Dispensing

- Programmable shot volumes
- User friendly controls
- Maintains standard features of the Cyncra
- Available in 2 or 3 group models

HYDRA

Superb Control

- Individual pump and motor on each group
- Independant pressure control
- Optional bypass feature for 4 Stage Pressure Ramping System
- Available in 1, 2 or 3 group models

HYBRID

Industry Original

- Available only on Hydra models
- Manual and/or volumetric groups on a single machine
- Ideal for busy cafes and training
- No additional cost
- Available in 2 or 3 group models



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