COMMERCIAL ESPRESSO MACHINE · 1, 2 OR 3 GROUP

APPIA LIFE

A straightforward, hard-wearing commercial espresso machine that is simple for staff to run and to maintain. It comes in 1 to 3 groups, including a 2-group compact, and the XT version adds an automatic steam wand for consistent milk.



Made by Nuova Simonelli
Belforte del Chienti, Italy

404 mm	15 L	13 %	4
wide in the 1 group version	boiler in the 3 group	less energy than the Appia II	Easy Cream milk settings (XT)

Figures published by Nuova Simonelli. The energy figure is the manufacturer's comparison with the Appia II.

WHAT IT DOES WELL

01

Soft Infusion System

SIS pre-wets the coffee puck gently before full pressure, which helps even extraction and gives a fuller, more forgiving shot.

02

Easy Cream on XT

The XT's automatic steam wand froths dairy and plant-based milk to a set temperature, with up to four stored milk settings.

03

Push-pull steam levers

Steam is opened and closed with a simple lever, and the stainless steel wand is quick for staff to learn and wipe clean.

04

Drytex insulation

Insulation around the boiler cuts heat loss, which Nuova Simonelli says reduces energy use compared with the older Appia II.

05

Display and counters

A display shows shot times, dose adjustments, cleaning prompts and drink counters, which helps with consistency and service planning.

06

Sizes for most counters

Choose from 1 group, 2 group compact, 2 group or 3 group, with raised groups available for taller takeaway cups.

WELL SUITED TO Independent cafés, restaurants, pubs, hotels and takeaway counters that want a dependable, easy-to-run espresso machine.

APPIA LIFE — SITE REQUIREMENTS

Most installation delays come from power, water or drainage not being ready. Share this page with your fit-out contractor.

MACHINE

Width	1 gr 404 mm · 2 gr compact 554 mm · 2 gr 784 mm · 3 gr 1014 mm
Depth × height	545 × 498 mm (all versions)
Weight (net)	1 gr 32.5 kg · 2 gr compact 42.5 kg · 2 gr 54–55 kg · 3 gr 72 kg
Boiler	1 gr 5 L · 2 gr compact 7.5 L · 2 gr 11 L · 3 gr 15 L
Milk	Stainless steel steam wand, push-pull lever · Easy Cream wand on XT

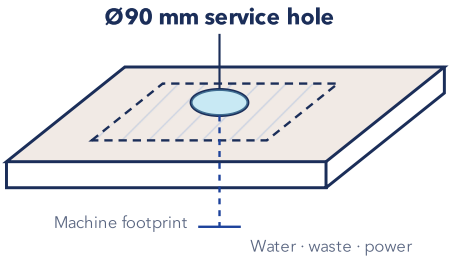
ELECTRICAL

Power	1 gr 1,900 W · compact 2,900 W · 2 gr 3,150–3,350 W · 3 gr 5,200–5,400 W
1 gr and 2 gr compact	220–240 V single phase · 13 A plug (inferred from power draw)
2 group and XT 2 group	220–240 V single phase · 16 A blue commando (inferred)
3 group and XT 3 group	230 V single phase, 32 A blue commando (inferred) · confirm at survey

WATER & DRAINAGE

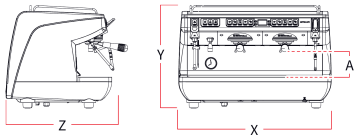
Water supply	Mains cold feed, 2–4 bar · minimum flow 200 L per hour
Water treatment	Filter or softener required, sized to your water at survey
Drain	50 mm drain

COUNTER PREPARATION



Water, waste and power usually come up through one **90 mm hole** beneath the machine. Its position comes from Nuova Simonelli's installation drawing and matters: too far over and the pipes and cables won't line up. We mark it on your counter at survey, so please don't cut in advance.

FRONT & SIDE ELEVATIONS · 2 & 3 GROUP



Gruppi / Groups / Groupes		2	3
Dimensioni / Dimensions / Dimensions			
X	mm	784	1014
	inch	30.87"	39.92"
Y	mm	500	
	inch	19.69"	
Z	mm	544	
	inch	21.42"	

Drawing: Nuova Simonelli Appia Life manual

BEFORE YOUR SITE SURVEY

- [ ] Socket to suit the version: 13 A (1 gr, compact) or blue commando (2–3 gr)
- [ ] Cold water feed at 2–4 bar with isolation valve
- [ ] 50 mm drain below the counter
- [ ] Counter 545 mm deep, width to suit the version chosen
- [ ] Counter at least 900 mm high, rated for the machine weight

SUPPLIED, INSTALLED AND LOOKED AFTER BY MSS

Installation & commissioning

Our engineers survey your site, install and commission the equipment, set up water treatment and show your team how to use it.

Bronze, Silver & Gold service plans

Planned preventative maintenance, with labour included on every plan. You choose the level of cover that matches your trading hours.

Warranty & ongoing support

New equipment comes with a 12-month parts and labour warranty, subject to manufacturer terms. After that, we look after it for as long as you have it.

BOOK A FREE SITE SURVEY

T 01279 452110 **E** support@modernstandardservice.com **W** modernstandardservice.com

SCAN TO VIEW THIS MACHINE ONLINE