



**VIPER™**

[www.vipersteamer.com.au](http://www.vipersteamer.com.au)

**REINVENTING STEAM.  
IT'S A REVOLUTION.**



## Exporting to the World

It is not just in Melbourne or Australia that Viper has seen its success, however it is also in a global arena where we currently export globally to the USA, UK, UAE, Singapore and Germany, with inroads being made into Asia and Europe.



## Reinventing Steam. It's a Revolution.

The last decade has seen an explosion and evolution in the development of coffee consumption in the world's coffee capital, Melbourne, Australia. We have been at the forefront of the development, evolution, innovation and creation of new systems and technologies to accommodate the ever increasing demand in coffee.

## Australian Made and Designed



Viper was not only designed, created and manufactured in Australia, but it has also taken out awards where it has been declared the Winner of the Fine Foods Australia Most Innovative New Australian Product Award 2015.

It is hand made and manufactured to precision in Melbourne where the product has evolved and has now been seen as a necessity.





## What is the Viper?

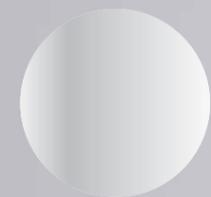
The Viper is an independent steamer which is separate from the coffee machine, it gives flexibility and increases the output by allowing the Viper to constantly steam milk, with its dedicated under bench boiler, eliminating the necessity for another big bulky coffee machine on the bench.

The Viper ensures that pressure is not taken away from the coffee machine, ensuring the perfect extractions, allowing any single boiler heat exchange machine to be used. **(In high volume cases.)**

The Viper is customisable with a range of standard finishes and colours, just like a coffee machine it can be coloured to suit your brand or fit out.

It is not just the large scale QSR's, or boutique coffee roasters, franchises that use this, but any business that demands the very best from its equipment and strives for success.

### Available In:



Polished Silver



Silver



Black



## Why Viper?

The weakest point in the coffee making workflow was the steaming of the milk. Milk based coffee's make up the majority of coffee consumption in Australia, the demand for steam has seen an increase in bigger coffee machines.

It has been apparent that the production of steamed milk is unable to keep up with the amount of doses of coffee that are extracted. This causes a bottle neck in the workflow, at the same time making it very uncomfortable and inefficient for multiple people to work on a coffee machine at once.

Traditional coffee machines were not designed to produce the sheer volume of milk based coffees that are consumed in Australia. Peoples demand for their morning and afternoon coffee can often see a large rush which sees even the biggest machines struggle to keep up with the production of milk based coffees.

The close research and development with hundreds of businesses, understanding their existing workflows and the deficiencies saw the Viper emerge in 2012. Since then it has been patented and developed into different sizes to accommodate different businesses, it is now a key piece of equipment in any successful coffee shop.



**VIPER™**





## The Workflow

Coffee is no longer a luxury, but now a necessity.



### GRIND

Grinders have had to evolve to accommodate beans being ground on demand, speed and flexibility.



### EXTRACT

To keep up with the demand there has been an increase in three and four group machines which allow for more coffee's to be extracted. These machines draw more energy and require more bench space than their earlier predecessors.



### STEAM

The steam requires large amounts of power which has also seen it as the most volatile and problematic part of the coffee machine. To accommodate the increased demand in steam, the evolution of the twin boiler was born which saw a dedicated boiler for steam and coffee.



### POUR

As the coffee culture has evolved so has the Latte art which has seen coffee art as a normality.

**MELBOURNE HAS BECOME OBSESSED WITH THE PURSUIT FOR THAT PERFECT COFFEE**



## ► Milk Jug Stand

A Viper milk jug stand is an adjustable working platform that allows for the milk jug to be adjustable to your cafe bench.

Compatible with most coffee machines, this little platform allows busy barista's a hands free approach to milk frothing.



## ► Milk Jug Rinser

A Viper Milk Jug Rinser allows baristas to efficiently cleanse milk jugs during service. Rinsing milk jugs between each use is a sanitary preparation practice and ensures a consistent quality of frothed milk.

The Viper Milk Jug Rinser is available in an above bench or in bench design. Manufactured in both a Left or Right hand operation, Viper Milk Jug Rinsers add simplicity too all coffee making work spaces.





## Product Range

We offer a range of custom options to suit your needs. Our units can be selected with one of the following: A Traditional styled steam wand mounted from below, a modern styled steam wand, able to rotate 360 degrees for a left or right hand operation. A specialised nozzle for dedicated Hot Water or a PID Controlled Steamer for automatic steam temperature cutoff and frothing.



Square Manual Below Steamer



Square Manual Above Steamer



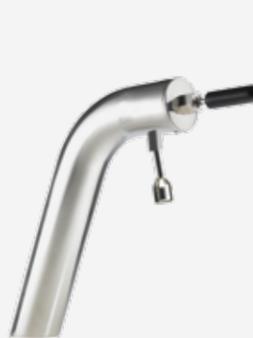
Square Manual Hot Water



PID Controlled Auto Steamer



Round Manual Above Steamer



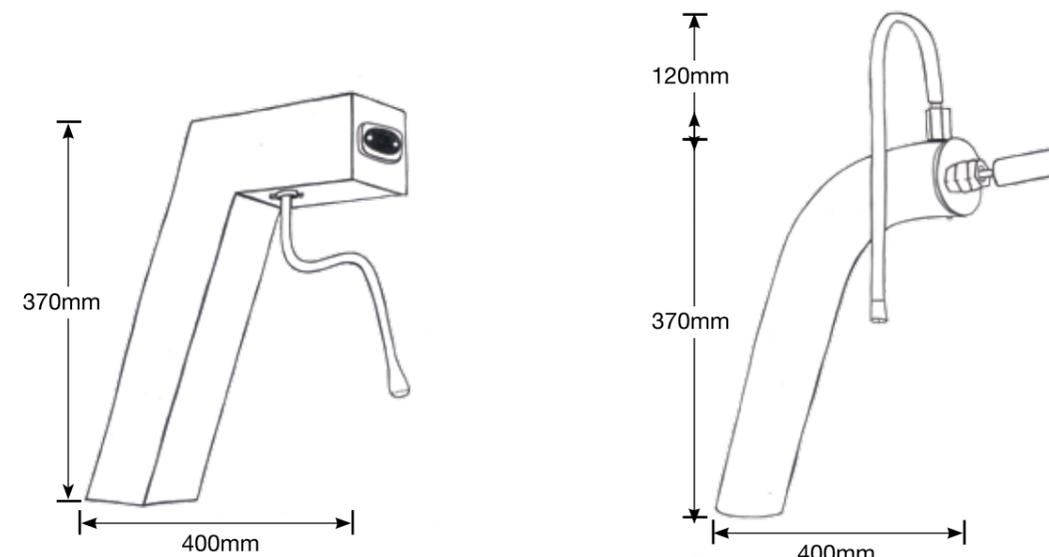
Round Manual Hot Water



Round Manual Below Steamer

The Viper Steamer offers different finishes and power coat colours for the cafes that want to stand out. Ask in store about the many different colours and finishes available.

## Technical Specifications



## Boiler



|         | 5 Liter Boiler Capacity | 10 Liter Boiler Capacity | 15 Liter Boiler Capacity |
|---------|-------------------------|--------------------------|--------------------------|
| Voltage | 240v                    | 240v                     | 240v                     |
| Element | 2400w                   | 4000w                    | 6000w                    |
| AMPS    | 10AMPS                  | 20AMPS                   | 25AMPS                   |
| Height  | 400mm                   | 400mm                    | 400mm                    |
| Width   | 280mm                   | 540mm                    | 740mm                    |
| Depth   | 280mm                   | 280mm                    | 280mm                    |
| Weight  | 12kg                    | 20kg                     | 25kg                     |

## ► Did You Know?

### UNIQUE DESIGN

The ultimate solution for professional coffee making needs.

### UNIQUE PRODUCT

Revolutionary product. Australian made. Australian owned.

### INSULATED BOILERS

State of the art energy saving water temperature regulating technology.

### INSULATED TEFLON HOSES

Heat insulating hoses that ensures personal safety during use.

### ERGONOMIC DESIGN

Intuitive design for ease and efficiency of use.

### ECONOMICAL SPACE REQUIREMENTS

Sleek and elegant design that takes up minimal work bench space.

### AFFORDABLE

Optimised productivity at reasonable cost.





[www.vipersteamer.com.au](http://www.vipersteamer.com.au)

Manufactured by

*coffee machine technologies*  
*specialising in all makes and models*

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