

NUOVA SIMONELLI · PRODUCT SHEET

Appia Viva

The road that keeps moving forward.

Versions: XT | Standard

Groups: 1 | 2 | 3

Since 2005, Appia has been much more than an espresso machine: it's a way to make great coffee with ease. Created to offer quality, simplicity, and reliability, Appia has connected people, places, and cultures around the world over time, accompanying baristas and customers on their daily journey.

Today a new chapter begins: Appia Viva, the new generation of Appia. A project that renews a tradition, with a more dynamic design, a new user experience, and performance ready to bring energy and style to every coffee shop.

Every detail is designed to improve the barista's workflow, improve ease of use, and increase precision. A machine conceived, developed, and built in Italy to offer true value to coffee professionals.



Standard features

SIS - Soft Infusion System

Controlled pre-infusion that compensates tamping for even extractions and richer crema.

Insulated boiler

Insulated boiler with innovative materials for maximum efficiency.

Ease of use

New steam levers, new ergonomic keyboard and color-coded buttons.

Easy maintenance

Easy-access internal components and adjustable cleaning programs compatible with various detergents.

Volumetric dosing

XT AND VOLUMETRIC

Volumetric version with 5 preset doses for each group.

Automatic cleaning program

XT AND VOLUMETRIC

Automatic cleaning program.

Hot water dosage

XT AND VOLUMETRIC

Hot water dosage.

Multifunction display

XT ONLY

Intuitive touchscreen display to manage shots, doses, and diagnostics.

PID and digital pressostat

XT ONLY

PID control and digital pressostat.

Eco mode and scheduling

XT ONLY

Weekly on/off programming for automated management and standby mode.

Special order

E-Milk

XT AND VOLUMETRIC

Automatic frothing of dairy and plant-based milk, up to 4 recipes by time or temperature.

C-Automation

XT ONLY

Connects the machine and Viva Grinder via cable, with real-time extraction analysis and operator guide for grind adjustment.

Cool touch steam wand

Double-wall cool-touch steam wand.

Group display (shot time)

XT AND VOLUMETRIC

Group display with shot time.

LED lighting

LED lighting for the work area.

Electric cup warmer

Electric cup warmer (not available on 1 group).

Low or raised groups

Low or raised groups.

Telemetry kit

XT AND VOLUMETRIC

Telemetry kit.

Economizer

Hot water economizer.

Technical specifications

	1 GROUP	COMPACT (2 GR.)	2 GROUPS	3 GROUPS
Versions	S, V	S, V	XT, S, V	XT, V
Width (cm)	42.4	57.4	80.4	103.4
Depth (cm)	54.5	54.5	54.4	54.4
Height (cm)	49.8	49.8	50	50
Net / gross weight (kg)	32.5 / 41	42.5 / 52.5	54 / 66	72 / 85
Steam boiler (l)	5	7.5	11	15
Maximum power (W)	1900	2900	3350	5400
Voltage	110 / 220 V	110 / 220 V	220 / 380 V	220 / 380 V

Power supply: 1 group and Compact: 110 or 220 V. 2 and 3 groups: 220 or 380 V.