





RELY
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SYNESSO

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Synesso is known for creating machines of unparalleled thermal stability, user-friendliness and reliability.

Based in Seattle, Synesso was born of the desire to bring the most temperature stable espresso machine to the market. Owner and designer Mark Barnett's unwavering drive to innovate is evident in the many advances that Synesso continues to make.

The Synesso team works tirelessly to produce the most barista friendly, dependable and versatile equipment on the market, hand crafting each machine to order. After all, a well-made espresso machine is the foundation of a great coffee experience.

THE PERFECT PARTNERSHIP

Matthew Algie is the official UK, Ireland and European distributor of Synesso.

"The team at Matthew Algie share our passion for great tasting coffee and are committed to providing customers with the best possible service. Their longstanding industry expertise and ability to maintain the highest levels of operational excellence make them the ideal distribution partner".

Mark Barnett – Designer and Founder, Synesso



SYNESSO MVP & MVP HYDRA

Consistency. It's the Holy Grail for serious baristas – but not always easy to achieve. Synesso's MVP technology enables you to set and save recipe parameters in seconds – then perfectly repeat them time and time again.

Prefer a manual setting? No problem. Each group head on the MVP can be set to manual mode, manual programme mode or volumetric mode – to suit the desires of any given user.

This caters for volume-specific dosing in cafés where speed and consistency are of the essence, without sacrificing the ability to manually set various coffees to exact specifications. You no longer need to choose between control and repeatability. You can get it all from one machine.

KEY FEATURES

- **Consistency.** Dial in and save recipes that can be repeated to perfection every time. Up to 6 unique programme positions per group head.
- **Temperature Control.** Individually PID temperature controlled group heads.
- **Pressure profiling.** 4 stage pressure ramping (MVP Hydra model).
- **Flexibility.** Switch from manual mode (M) to manual programme mode (MP) to volumetric mode (VP) to suit a wide range of users.
- **Information.** The digital display on each group head tells you the brew mode, the programme being used the shot time – and the pressure stage via a brew graph.
- **Water flow precision.** 4 magnet flow meters double the water precision and advanced software allow you to increase or reduce total water volume to meet your needs.
- **Reliability.** Synesso machines are known for their industry-leading reliability and superior build quality.



TECHNICAL SPECIFICATIONS



MVP

(available as 1, 2 or 3 group)

- 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

(available as 1, 2 or 3 group)

- Individual pump and motor per group
- 3 stage pressure ramping (4 on MVP Hydra)
- 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

INSTALLATION DATA

	MVP2 / MVP2 Hydra	MVP3 / MVP3 Hydra
Power single phase (ampage)	28	36
Height (mm)	534	534
Width (mm)	762	1042
Depth (mm)	610	610
Weight (kgs empty)	70	86
Steam tank capacity (l)	7.7	12.3
Brew tank capacity (l)	1.9x2	1.9 x 3
Water & Waste	Requires 15mm supply (minimum pressure 3 bar) and 32mm plumbed drain directly below counter.	

Check our Installation Data Sheets for all the technical details before ordering your machine. In some areas of the UK, hard water can damage your machine. To limit this, we provide a free Brita Filter unit with your machine under the service rental contract. Replacement cartridges for the Brita Filter unit can be purchased from Matthew Algie.

Find out more at matthewalgie.com

SERVICE & MAINTENANCE

Probably the most robust, stable and reliable machine on the market, its unlikely you'll ever need to see an engineer after installation. But just to set your mind at rest, our Field Service Engineers are stationed across the UK & Ireland, including a crack team of Synesso specialists. After all, coffee tastes better from well tuned and maintained machines.

TAILORED TRAINING

Shiny new equipment can be daunting. We provide exactly the training your team needs, right there in your premises.

We also offer a number of SCA training courses in London, Dublin and Glasgow, which count towards an SCA Coffee Diploma. All free to qualifying Matthew Algie customers.

CUSTOMISATION

The MVP range can be customised with a choice of wood finishes, coloured powder coating and logo panels. Contact us to discuss the possibilities.

