

SINOOVA S1

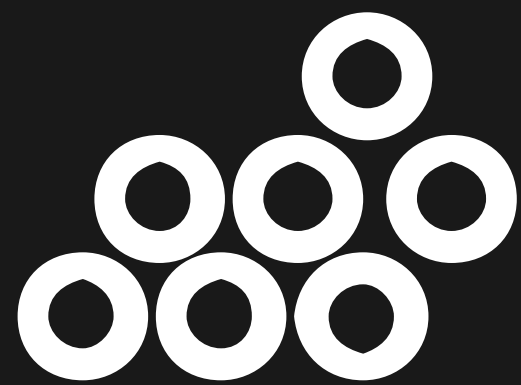
Controlled Texture
Crafted in Every Cup



Coffee • Dairy • Tea



Multi-Foam Beverage Brewer



Defining a New Standard for Foam

Better Results
Consistent Performance

PLUS

Thick-Film Heating with NTC Sensing

Rapid Heating for Faster Service

112_{CUP/H}

Built for Continuous Operation

Built for Continuous Operation

FDA

Clean and Safe by Design

A Reliable Choice for Professional Use

Every Adjustment Precisely Applied

Three Parameters
The Result You Expect

- 01** Time
Control Output
Volume
- 02** Temperature
Defines the
Application
- 03** Foam
Shapes the Texture



- Add**
Adjustable Icon Names
- Button Lock**
Prevents Accidental Touch
- Rinse**
Manual or Automatic



Automated Cleaning Program



Multiple Cleaning Modes

Delayed Auto Cleaning

After-Use Cleaning

Standby Cleaning

Scheduled Daily Deep Cleaning

**Rapid
Rinse**

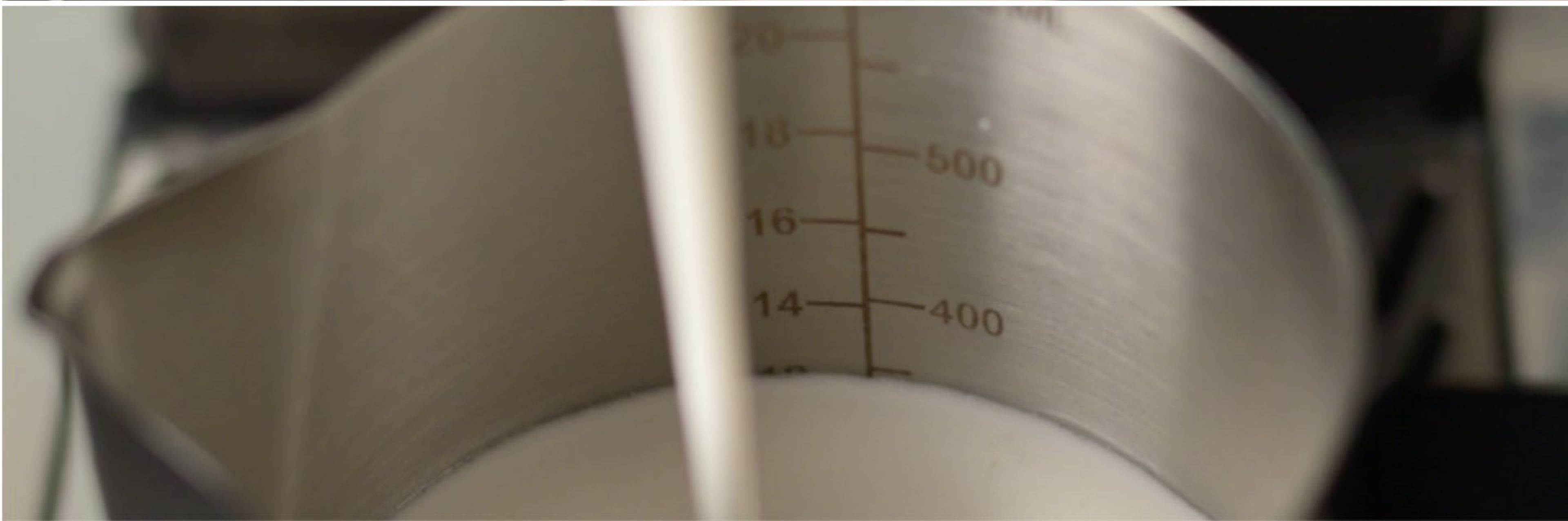
Keeps Every
Drink Consistent

**DEEP
CLEAN**

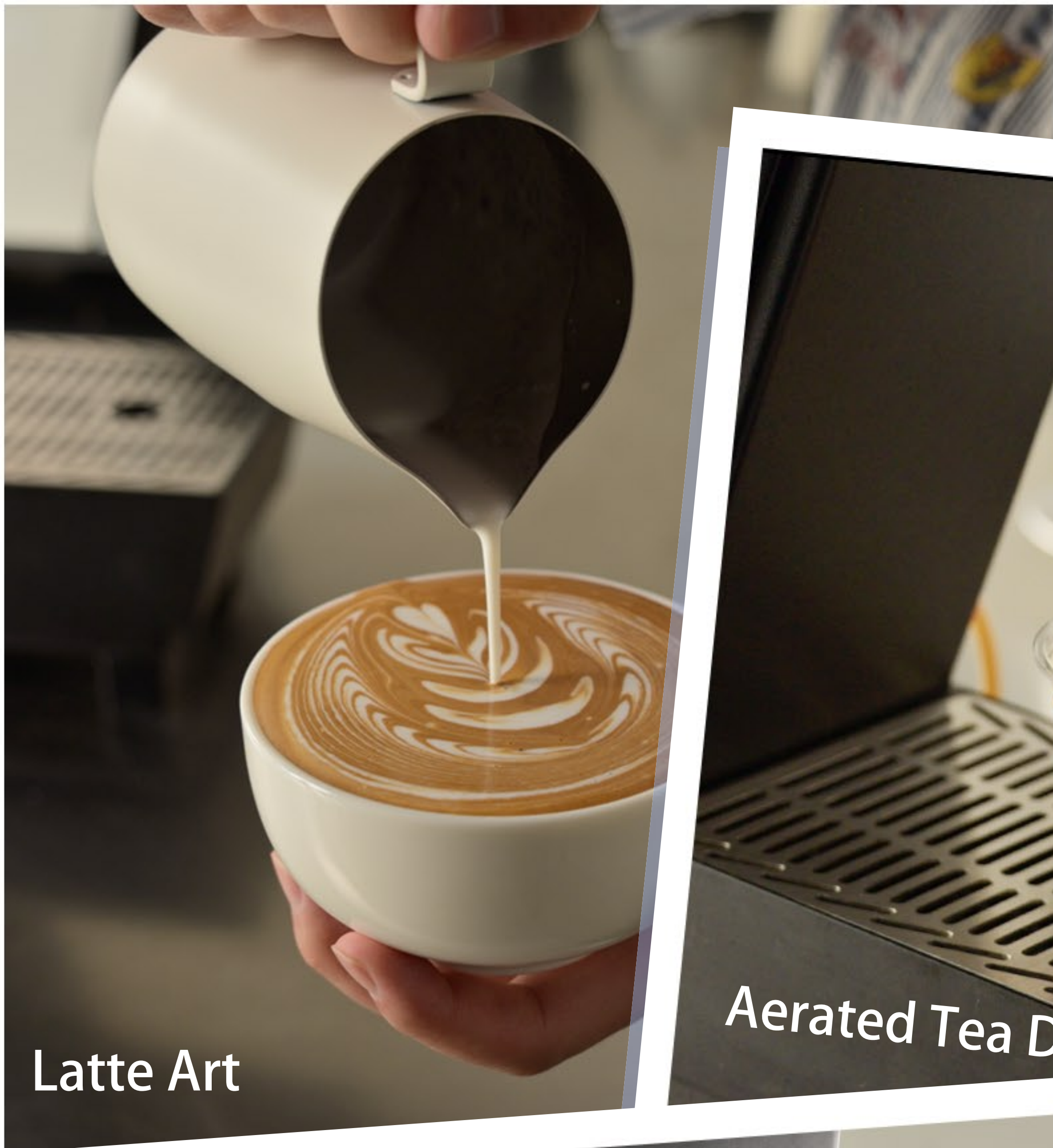
Keeps the System
Performing Like New

**Keeps the System
Performing Like New**

Define Your Recipe Recreate It with One Touch



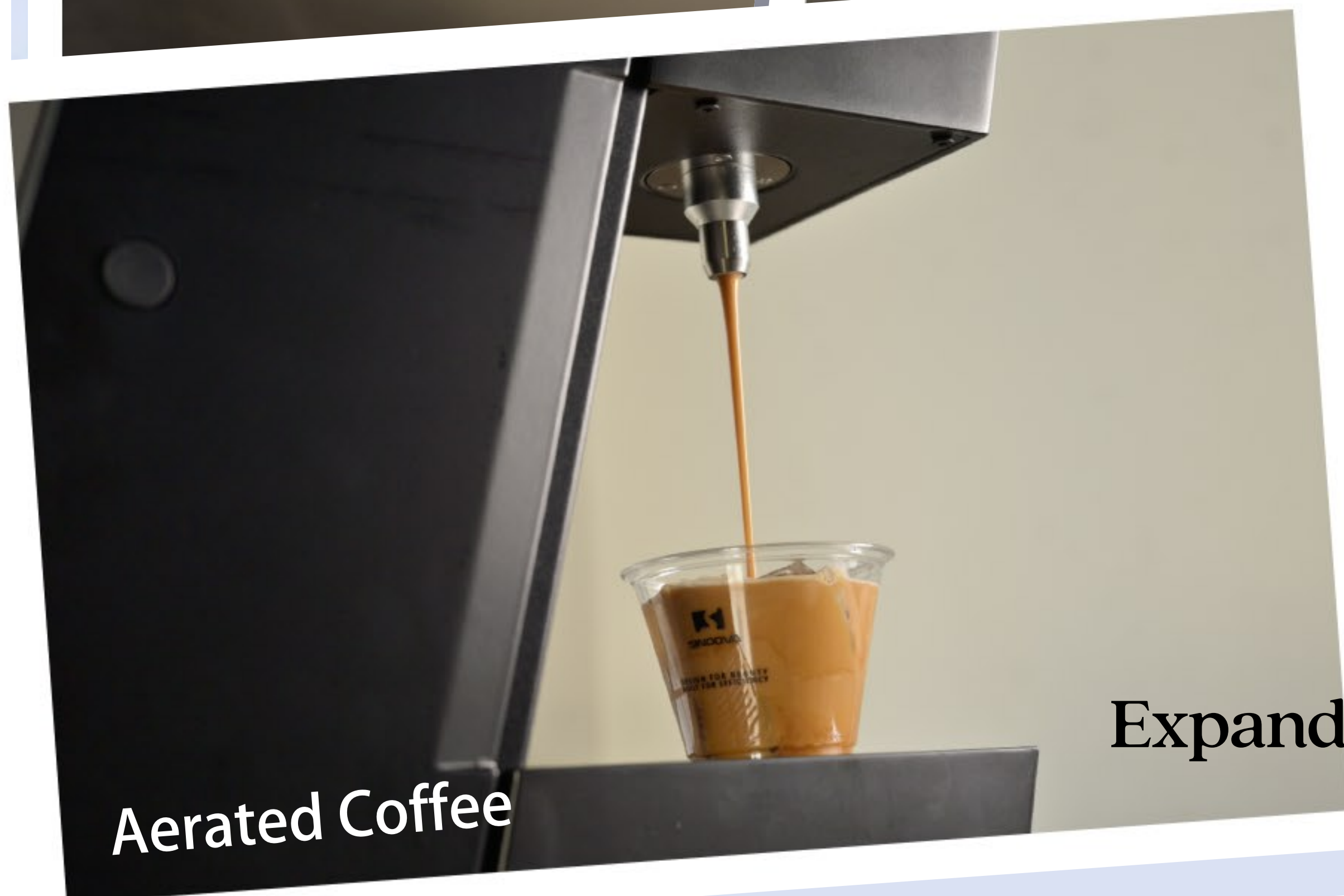
One Machine Multiple Applications



Latte Art



Aerated Tea Drinks



Aerated Coffee

Create aerated coffee
aerated tea and more
Expand your menu with ease.

Shines in Every Setting



Compact. Elegant. Counter-ready

SINOVA S1 takes up minimal space with a clean geometric design that pairs naturally with an espresso machine.

The large touchscreen gives baristas a clear view and makes recipe switching simple.

Consistent Fine Foam Built for Professional Use

4 Thick-Film Heating System with NTC Temperature Control

A larger heating plate delivers faster heat-up
and more precise temperature control



3

112 Cups per Hour
Built for Heavy-
Duty Operation

Thick-Film Heating Plate
Smooth Hot and Cold
Foam Switching

2 Upstream Solenoid Valve

Precise Dosing

Instant heating makes S1 ready from start-up helping deliver faster and more efficient service



1

DGD PRO

Direct-Drive Gear Pump

10 bar / 145 psi

2800 rpm

High-pressure mixing
for fine stable foam



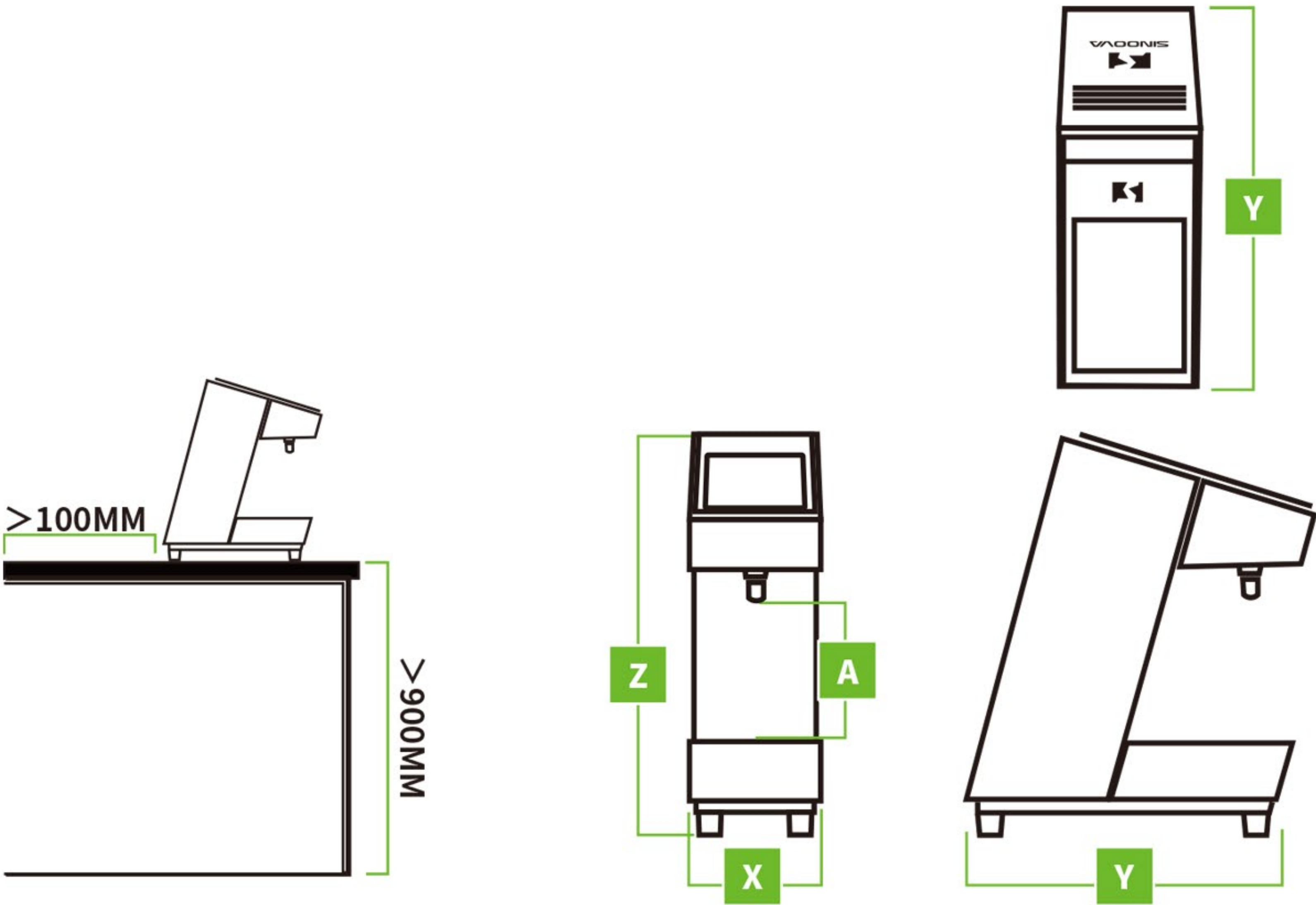


Width mm(W)	Depth mm(D)	Height mm(H)	Voltage V	Power W	Weight KG
150	460	450	220-240	3600	10.8

01	Hardware Configuration	Heating Component	Heating Component Imported Thick-Film Heater with NTC Temperature Control
		Fluid Components	Italian Direct-Drive Gear Pump
		Maximum Cup Output	Up to 200 cups per hour
		Colour	Black / White
02	System Features	Control Method	Control Method Custom Recipe Mode + Control Panel
		Rinse & Cleaning	Rinse & Cleaning Automatic Cleaning Program



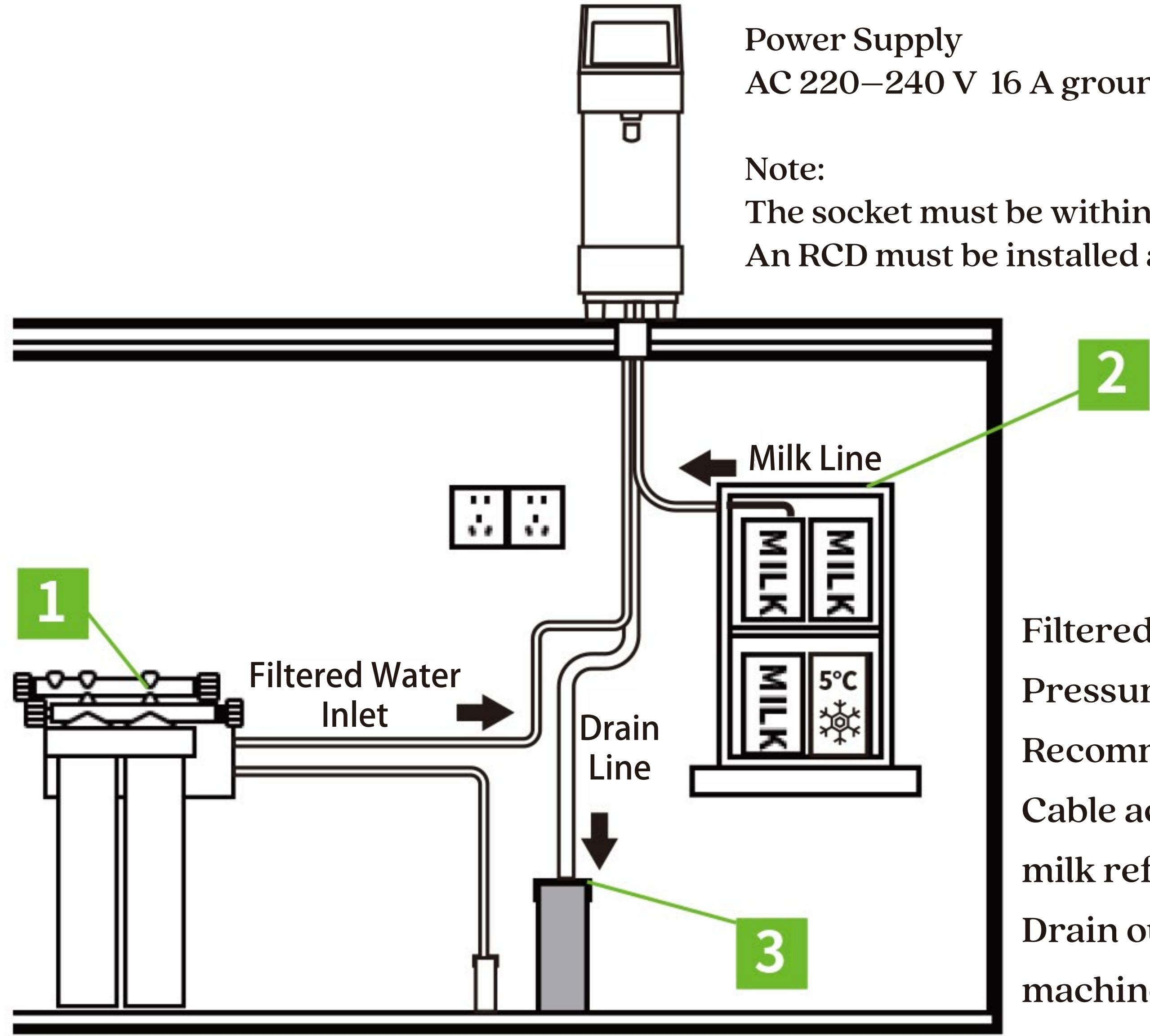
FDA-Compliant Food Contact Materials
Clean and Safe by Design



Cut-Out Diameter ● ≥80mm

Power Supply
AC 220–240 V 16 A grounded socket must be provided

Note:
The socket must be within 1.2 m of the machine
An RCD must be installed at the main power supply



Filtered Water
Pressure below 0.3 MPa / 3 bar
Recommended TDS: 80–100 ppm
Cable access required when using a milk refrigerator
Drain outlet within 1.5 m of the machine