

## Brew system PressoBean



Whole, freshly roasted beans are ground in the coffee grinder (steel-disc grinder) and brewed with hot water at 92°C, for a short time and in the espresso way. Our modern micro brewer dissolves extremely fine acids and aromas at 9 bar pressure and produces – as if by magic – a clear and fine cream.

Our patented SpeedMix system provides your Cappuccino with a cap that is as light as the air and creates a very creamy chocolate.

## Brew system SpeedMix



A special, patented, rheavendors coffee mix procedure. Freeze-dried coffee is brewed with hot water and its aroma boosted with oxygen from a cylinder at 16,000 revolutions. Milk powder (liquefied again with water at 85°C) is changed into a much-loved creamy milk foam if processed in

the SpeedMix system. You can forget elaborate steam nozzles and the efforts made to clean them will become a thing of the past.

## MoccaCino®



This inimitable composition consisting of strong mocha, bittersweet chocolate and creamy milk delights hundreds of thousands fans of coffee specialities. Exclusive and available only in rheavendors coffee machines.

## User-friendly technique



Press the selection buttons to set up prices (coin slot), products and water quantities in the dialogue system. The customisable cleaning and flushing programme makes the clean service even easier, just as our dishwasher-safe mixing bowls.

## Technical data

Brew system	SpeedMix	PressoBean
Possible selections	8	8
<b>Drink menu:</b>		
Latte Macchiato	•	•
Cappuccino	•	•
MoccaCino®	•	•
Coffee black	•	•
Coffee white	•	•
Espresso	•	•
Espresso Macchiato	•	•
Chocolate	•	•

Technical data		
Height in mm	550	550
Width in mm	285	285
Depth in mm	450	450
Net weight in kg	20	25
Electrical supply in V	230	230
Power consumption in watt	1400	1200
Number of product canisters	3	3
Number of mixers	2	1
Connection with fixed water supply		•
Water tank 2,1L	•	
Dispensing height in mm	140	140
Casing: RAL 9005 black		
Door: plastic silver / black		

Capacities		
Coffee portions	up to 150	up to 75
Chocolate portions	up to 45	up to 45
Milk portions	up to 45	up to 120

Optional		
Coin mechanism		
Connection with fixed water supply at SM		
Base cabinet with cup dispenser and drawer		

Technique		
Display for operator guidance		
Flash-Card technology		

Technical data base cabinet		
Height in mm		920
Width in mm		285
Depth in mm		450
Cups capacity		ca. 80
Net weight in kg		18

Information can be subject to any change in technical features and design without prior notice.  
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## Maximum functionality

xx can be fitted with a base cabinet with a drawer for sugar and stirrers, and a cup holder: an optimal space to store products. Everything always at hand!



xx + base cabinet

## OCS XX

the smart Coffeshop the  
professional coffee supply you  
can afford

VendingStar  awarded



Perfect coffee and a great deal of specialities  
for your pleasure, for you, your customers,  
guests and employees

## Remote maintenance by telemetry

The extended "telemagic" service system tm-on® (optional) enables you to have any trouble and error message immediately checked online by your service partner. Since your machine is connected online round the clock, your service partner can promptly provide for a new set up or modify your dosing values (drink menu) without having to reach you on site. tm-on® is an ingenious remote maintenance system by telemetry.



**xx**  
**Pleasure at a high level with Trend and Tradition**

The know-how of the worldwide market leader for dispensing machines for coffee specialties has enabled us to develop a completely new, space-saving concept for coffee machines that can fulfil a min. 15-cup requirement per day. The XX CoffeeShops are more user-friendly than fully automatic machines for commercial use, but they can still offer a stable professional technique at an unbelievably attractive price.



**Pleasure, lifestyle and image**

Italian coffee specialties are an everyday delight and pleasure. XX, the smart CoffeeShop, can store traditional and trendy original recipes and guarantee the "Made in Milano" coffee quality. With the simple touch of a finger you will be able to pamper your customers, guests and employees. A sure and constant delight, cup after cup.

**Unique:**  
 The creamy powerful taste experience – the original exclusive and only from rheavendors.



**Small models with 8 selections**  
**xx with 2 brew systems in the 2 family feeling colours**



**PressoBean**

Brew system with whole beans.

Whole, freshly roasted beans are ground in the coffee grinder (steel-disc grinder) and brewed with hot water at 92°C, for a short time and in the espresso way. Our modern micro brewer dissolves extremely fine acids and aromas at 9 bar pressure and produces – as if by magic – a clear and fine cream. Our patented SpeedMix system provides your Cappuccino with a cap that is as light as the air and conveys a very creamy taste for cocoa.

**SpeedMix**

Brew system with instant coffee.

A special, patented, rheavendors coffee mix procedure. Freeze-dried coffee is brewed with hot water and its aroma boosted with oxygen from a cylinder at 16,000 revolutions. Milk powder (liquefied again with water at 85°C) is changed into a much-loved creamy milk foam & processed in the SpeedMix system. You can forget elaborate steam nozzles and the efforts made to clean them will become a thing of the past.

**Each Cappuccino**  
**anyone can do it at any time**



**Dreamlike foam**

The foam of our milk drinks is wonderfully creamy and dense. Milk powder becomes a creamy milk foam experience thanks to our patented SpeedMix system, which is using freshly filtered hot water at 85°C.



Unique and Patented since 1987



**At offices and in factories**

"Our milk powder system reduces operating and cleaning efforts, while guaranteeing high availability at the same time. This version is the top and safe in terms of milk hygiene above all in self-service areas (offices, waiting and break rooms), where the "bar staff" are not available to supply coffee. Milk topping saves us a lot of work time and trouble."



**Simple, rapid and good**

70% of all coffee specialties contain foamed hot milk. For instance, 2/3 of a Cappuccino consists of milk, Latte Macchiato even by 80%. This means that milk must always be ready for use. Milk topping makes it easy, rapid and good. 1 bag milk topping corresponds to 10 packages of liquid milk. A cost/benefit ratio of 1:10.