



vending catalogue



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**Naturally dynamic
in the search for new leadership possibilities**



The Group

Leadership

Saeco is a byword for excellence in the world of coffee; whether at home, at work or in the bar, Saeco is the epitome of top quality coffee.

Saeco International Group draws on its 25 years of leadership in the Consumer segment to embark upon a new challenge:
to become a leader on the Vending and Professional markets as well.

Saeco has invested in research, product development and production in order to achieve this goal.



All Saeco's activities are consumer-oriented and based on quality, team work and a positive attitude.

Our baseline policy is to respond to the motto "Espresso Feeling" by continuing to develop innovative ideas and by increasing our product quality to ensure maximum customer satisfaction.

Philosophy

Mission

**Ensuring perfectly
continuous operation**



After-Sales Service

Rational design

The importance that Saeco gives to the After-Sales aspect stems from its knowledge of customer requirements.
(One hour of machine downtime means a loss of *** euro!)

Designing ever more rational machines that are easy and quick to maintain properly is therefore a precise commitment for us.

On-line aid

A Reserved Area in the website www.saeco.com will be entirely dedicated to all the technical documentation for the Saeco Vending and Professional machines.

It will be possible to refer to and download the user guides, as well as the list of the various spare parts for each model of machine.



A section will also be dedicated to information regarding changes and technical updates, with the possibility of accessing detailed change notices. All technical information will therefore be direct and accessible at any time.

**The enthusiasm for working
in harmony with nature**



Developments by Saeco will be ...

Eco sustainable

Sustainable development is a form of development which does not compromise the ability of future generations to improve their lifestyle while preserving the quality and quantity of the natural heritage and resources.

The aim is to achieve economic development that is compatible with social equity and therefore working in conditions of environmental equilibrium.



Saeco works to the standards:

- RoHS (Restriction of Hazardous Substances Directive) compatibility.
- WEEE (Waste Electrical and Electronic Equipment): compliance with the policies of electronic waste disposal in Europe.

Regulations

Saeco certificates:

- VDE, IMQ, Demko, UL, CSA, NSF, ISO 9001 and ISO 14001 guarantee quality and market satisfaction.

Certificates

To beat competition





Technological innovations

**Inventing solutions
to simplify work**



Technological innovations

Saeco is fully conversant with the requirements of the Vending market:

- easy maintenance
- high safety standards to European directives
- never-failing quality of the coffee

and has therefore introduced some important new technological features.

Saeco Tilting Plate



The **1st technological innovation** is exclusive to Saeco and is called the Saeco Tilting Plate.

All the main parts can be easily accessed from the front of the machine by tilting the plate and removing just a few elements, with consequent saving of time and money.

Used in the freestanding hot Cristallo 400 and 600.



This concept has evolved into the **2nd technological innovation**: the Saeco Rotating Plate used in the freestanding hot Atlante, which was awarded the **Innovation Trophy** at Vending Paris 2008.

This important innovation allows direct front access to the main parts of the machine.

The main plate is simply turned 180°, which makes all servicing work much easier with consequent saving of time and money.

Saeco Rotating Plate
(European patent)



**A system
for raising quality standards**



Quality dualism

State-of-the-art espresso coffee as well as fresh brew paperless coffee.

The new Saeco TTT TwinTasteTech system is the **3rd technological innovation** whereby both fresh brew paperless coffee and espresso coffee can be obtained directly from the ground coffee or the beans without having to make any prior software or mechanical setting. You choose by simply pressing the button on the direct access keypad.

Saeco TTT





The doser can be adjusted to dispense between 6 and 10 gr ground coffee to brew up to 10 oz (296 ml). The coffee brewing unit has 2 separate water circuits: one at high pressure for espresso coffee and one at low pressure for fresh brew paperless.

Features

The new Saeco TTT brewing system is used in the table-top Phedra and Rubino 200 and on the freestanding Cristallo 600.

**Three ideas
for rewarding continuity**



Consistently good coffee

Saeco Power Boost

The new preheating system Saeco Power Boost is the **4th technological innovation** that ensures a first-rate coffee at any time of day. It is used in all Espresso version vending machines.

This system comes in three versions:



HS1 (300 cc boiler)



HS2 (600 cc boiler)



HS3 (600 cc boiler + steam boiler)



When a beverage is selected after a period of inactivity, the machine starts the unit preheating process.

The brewing unit goes into the closed position; a mixture of hot water and steam is taken from the top section of the boiler and injected into the brewing unit.

After a few seconds the unit returns to stand-by and at the same time the new evacuation system ensures complete emptying of the brewer; thus avoiding stagnation of liquids that could affect the quality of the next coffee.

The preheating system does not delay dispensing – the above steps are carried out at the same time as other operations, e.g. cup and sugar dispensing.

Operation



Dispensing of powders

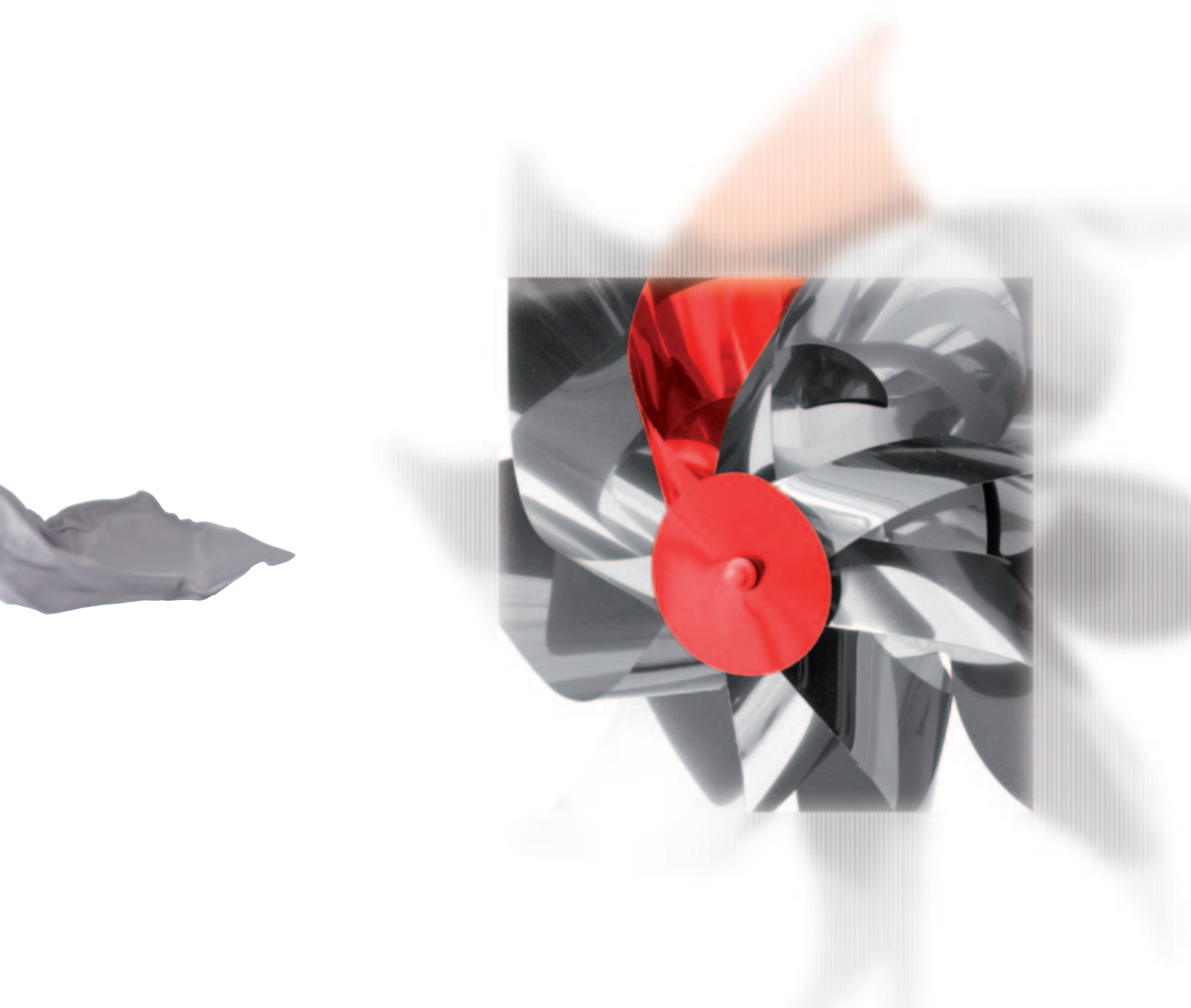
Traditional System

The traditional powder dispensing system has been used and well tried and tested in **instant coffee technology** for many years.

The powder, driven by an auger towards the dispensing outlet, falls due to gravity into the mixer bowl.

A sliding valve on the dispensing outlet stops the powders from coming out only when the operator has to remove the canister.

There is nothing to prevent humidity rising and powders falling.



Saeco Easy Dry, the new Saeco powder dispensing system is the **5th technological innovation**, which prevents product quality from being altered, reduces maintenance work and therefore servicing costs.

It consists of a fan integrated into the feed auger, which prevents humidity from entering the canister and powder from accidentally falling into the mixer.

This is because the fan works as a valve: it rotates with the screw and therefore allows the powder to fall.

When the fan stops, it creates a barrier to the passage of both incoming (humidity) and outgoing material (powder), even when the machine is not dispensing products.

New system
Saeco Easy Dry







Product catalogue



Description

For its user-friendliness, Ambra is the ideal coffee machine for small offices.

It guarantees the finest quality espresso and dispenses hot water for tea and herbal tea.

Thanks to the brewing unit, boiler and grinder derived from vending applications, it is a heavy-duty machine that has great reliability, resistance to wear and is easy to clean. Available with co-ordinated cabinet.

Accessories

- Cabinet with cups, stirrers, sugar containers and height-adjustable feet (w x h x d 445 x 915 x 460 mm, 18 kg)
- Cabinet with cups, stirrers, sugar containers, equipped with a hopper to discard the coffee grounds and with height-adjustable feet (w x h x d 445 x 915 x 460 mm, 18 kg)
- Coin box with lock suitable for standard 12 V DC parallel validators, cashless MDB systems or token acceptor
- Water filter

Main features

- Saeco Brewing Unit: top quality espresso, easy cleaning and maintenance
- Hot water dispenser
- Water tank and coffee dispensing unit with central lock
- 6-digit password to protect programming functions
- Resettable and separated counters for coffee and water (not resettable for total coffee and total water)
- Customisable settings

User interface

- Direct access 3-button keypad
- 2-line, 15-character alphanumeric display

Technical data**Ambra****Structural specifications**

Dimensions (w x h x d)	395 x 460 x 440 mm
Weight	17.5 kg

Electrical specifications

Power supply	230 V/50 Hz
Power consumption	1250 W

Water specifications

Boiler material	brass
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Water connections

Water supply	independent water tank
Independent water tank	6.5 l

Other specifications

Coffee bean container	1
Number of selections	3
Brewing unit	7 gr or 9 gr

Canisters capacity

Coffee beans	0.7 kg
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Technical specifications

- Pre-galvanized and painted steel-sheet body
- Thermoplastic upper cover
- Removable water tank in food-contact approved resin
- Software function setting the maximum number of coffee cycles permitted before the dump box is removed and emptied
- Electronically controlled boiler temperature
- Boiler safety valve
- CE and VDE approved





Description

For its user-friendliness, Royal Office is the ideal coffee machine for small offices.

Available with cabinet, it guarantees the finest quality espresso and dispenses hot water for tea and herbal tea.

Accessories

- Cabinet with cups, stirrers, sugar containers and height-adjustable feet (w x h x d 445 x 915 x 460 mm, 18 kg)
- Cabinet with cups, stirrers, sugar containers, equipped with a hopper to discard the coffee grounds and with height-adjustable feet (w x h x d 445 x 915 x 460 mm, 18 kg)
- Coin box with lock suitable for standard 12 V DC parallel validators, cashless MDB systems or token acceptor
- Water filter

Main features

- Saeco Brewing Unit: top quality espresso, easy cleaning and maintenance
- Hot water dispenser
- Water tank and coffee dispensing unit with central lock
- 6-digit password to protect programming functions
- Resettable and separated counters for coffee and water (not resettable for total coffee and total water)
- Customisable settings

User interface

- Direct access 3-button keypad
- 2-line, 15-character alphanumeric display

Technical data**Royal Office****Structural specifications**

Dimensions (w x h x d)	395 x 460 x 440 mm
Weight	15.5 kg

Electrical specifications

Power supply	230 V/50 Hz
Power consumption	1500 W

Water specifications

Boiler material	die-cast aluminium with stainless steel spiral
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Water connections

Water supply	independent water tank
Independent water tank	6.5 l

Other specifications

Coffee bean container	1
Number of selections	3
Brewing unit	6 gr - 9 gr (adjustable)

Canisters capacity

Coffee beans	0.95 kg
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Technical specifications

- Pre-galvanized and painted steel-sheet body
- Thermoplastic upper cover
- Removable water tank in food-contact approved resin
- Software function setting the maximum number of coffee cycles permitted before the dump box is removed and emptied
- Electronically controlled boiler temperature
- Boiler safety valve
- CE and VDE approved





POWER BOOST



TTT TWIN TASTE TECH



EASY DRY

Description

The semi-automatic table-top vending machine Phedra is available in three versions (Espresso, Instant and TTT TwinTasteTech for both fresh brew paperless coffee and espresso coffee) and dispenses up to 8 different products. Thanks to its versatility Phedra is the perfect choice for small size premises, offices and Ho.Re.Ca. applications.

Accessories

- Cabinet with cups, stirrers and sugar containers and height-adjustable feet (w x h x d 395 x 810 x 460 mm), available in the versions with dump box (16.85 kg) and without dump box (15.40 kg)
- Cabinet with cups (ø 70 mm), stirrers and sugar containers and height-adjustable feet (w x h x d 395 x 910 x 460 mm, 18 kg), with dump box
- Coin box kit
- Electromechanical pulse counter kit
- 5-button keypad kit
- Mixer kit for tea replacement with soluble mixer
- Hot water solenoid valve kit
- Memory key to copy and quickly transfer machine settings
- USB key kit
- Eva-Dts kit

Main features

- Saeco Brewing Group with new pre-heating system Saeco Power Boost for excellent espresso (Espresso version)
- Paperless fresh brew and/or espresso coffee dispensing from ground coffee or coffee beans thanks to Saeco TTT TwinTasteTech brewing unit (TTT version)
- Generous container capacity
- Easy cleaning and maintenance thanks to “seagull wings” opening on the door
- Aesthetic and easily customizable U-Profile front: stickers for the front door, silkscreens for the sides
- User-friendly interface with LCD graphic display and easy-to-read mechanical buttons
- High-class stainless steel dispensing area
- Energy saving mode
- New powder dispensing system Saeco Easy Dry

User interface

- Direct access 8-button keypad for beverage selection
- 1 button for pre-selection
- Graphic LCD
- Both fresh brew and espresso coffee can be selected using the direct access keypad (TTT version)

Technical data	Phedra Espresso	Phedra Instant	Phedra TTT
Structural specifications			
Dimensions (w x h x d)	395 x 595 x 430 mm	395 x 595 x 430 mm	395 x 595 x 430 mm
Weight	31.3 kg	29.3 kg	31.4 kg
Electrical specifications			
Power supply	230 V/50 Hz 220 V/60 Hz	230 V/50 Hz	120 V/60 Hz
Power consumption	1250 W	1700 W	1250 W
Water specifications			
Boiler	1	2	1
Boiler capacity	300 cc	250 cc	300 cc
Boiler material	brass	stainless steel	brass
Water connections			
Water connection	3/4" (1 – 8 bar)	3/4" (1 – 8 bar)	3/4" (1 – 8 bar)
Water supply	water supply or with independent water tank	water supply or with independent water tank	water supply or with independent water tank
Other specifications			
Coffee bean container	1		1
Instant product container	3	5	2 + 1 (ground coffee)
Number of selections	8	8	8
Possibility of preselection	1	1	1
Mixer	2	3	2
Brewing unit	7 gr or 9 gr		7 gr or 9 gr
Canisters capacity			
Coffee beans	1.0 kg		1.0 kg
Instant coffee	0.33 kg	0.33 kg x 2	
Fresh brew ground coffee			0.41 kg
Milk	0.65 kg	0.65 kg	0.65 kg
Chocolate	1.75 kg	1.75 kg	1.75 kg
Tea	1.5 kg	1.5 kg	1.5 kg

Technical specifications

- Body in reinforced food-contact approved resin with lateral pre-galvanized and painted steel-sheet panels
- Thermoplastic doors with "seagull wings" opening
- Containers and tanks in food-contact approved resin
- Refill signal for water and coffee
- Software function setting the maximum number of coffee cycles permitted before the dump box/drip tray is removed and emptied
- Electronically controlled boiler temperature
- Exhauster to absorb internal moisture
- 60 W electromagnetic vibration pump
- Boiler safety valve
- General safety relay for 24 V components
- Thermal cut-outs on all devices supplied with line voltage
- CE and Demko approved



Rubino 200



Description

Rubino 200 is the completely automatic table-top vending machine of the last generation with design and technical performance at the top of the range. It is specifically designed for small and medium locations.

Available with cabinet in two versions, standard and for payment system, it dispenses up to 8 different beverages.

Accessories

- Cabinet with height-adjustable feet (w x h x d 410 x 810 x 550 mm, 23 kg)
- Cabinet with height-adjustable feet suitable for change giver (w x h x d 410 x 810 x 550 mm, 24 kg)
- Independent water tank kit
- Timekeeper kit
- Mixer kit for tea spiral replacement with decaffeinated/ barley
- Validator kit
- 5-button keypad kit
- Memory key to copy and quickly transfer machine settings
- Eva-Dts kit

Main features

- Automatically dispenses cups (up to 195), sugar and stirrers
- Saeco Brewing Unit with new pre-heating system Saeco Power Boost: top quality espresso, easy cleaning and maintenance
- Accepts the most commonly used parallel and serial MDB, BDV and Executive (possible Master and Slave configurations) payment systems
- 6 gr to 9 gr adjustable doser
- Customisable settings

User interface

- Direct access 8-button keypad for beverage selection
- 2 keys for sugar preselection
- Option to set 2 preselection keys: one for decaffeinated/ barley and one for no-cup option
- 2-line, 20-character alphanumeric display

Technical data**Rubino 200****Structural specifications**

Dimensions (w x h x d)	410 x 765 x 535 mm
Weight	46 kg

Electrical specifications

Power supply	230 V/50 Hz - 120 V/60 Hz
Power consumption	1250 W

Water specifications

Boiler material	brass
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Water connections

Water connection	3/4" (1 – 8 bar)
Water supply	standard: water supply - optional: independent water tank kit
Independent water tank	20 l

Other specifications

Cups (h 70 mm)	195
Available cups ø	70 or 73 mm
Stirrers	180
Available stirrers	90 - 105 - 115 mm
Coffee bean container	1
Instant product container	3
Sugar container	1
Number of selections	8
Number of preselections	up to 4
Mixer	2
Brewing unit	7 gr or 9 gr

Canisters capacity

Coffee beans	1.5 kg
Instant coffee	0.7 kg
Milk	0.85 kg
Chocolate	1.7 kg
Tea	2.35 kg
Sugar	2.0 kg

Technical specifications

- Pre-galvanized and painted steel-sheet body
- Thermoplastic door
- Thermoplastic cover with transparent coffee bean container
- Containers and tanks in food-contact approved polypropylene
- Water, coffee and cup-empty signal
- Software function setting the maximum number of coffee cycles permitted before the dump box is removed and emptied
- Electronically controlled boiler temperature
- Exhauster to absorb internal moisture and additional steam exhauster for the dispensing area
- Electromechanical pulse counter
- Removable cup-releasing device for easy cleaning and checking
- 60 W electromagnetic vibration pump
- Anti-overflow air-break device
- Simplified error reset
- Boiler safety valve
- General safety relay for 24 V components
- Thermal cut-outs on all devices supplied with line voltage
- CE, VDE and CSA approved



Rubino 200 TTT



Description

Rubino 200 TTT is a completely automatic table-top vending machine of the last generation with design and technical performance at the top of the range. It is equipped with the new Saeco TTT TwinTasteTech brewing unit that allows the dispensing of both paperless fresh brew coffee and espresso coffee without any software or mechanical presetting. The product can be selected by simply pressing a button on the direct access keypad.

Designed for small and medium locations, it is available with cabinet in two versions, standard and for payment system, and dispenses up to 8 different beverages.

Accessories

- Cabinet with height-adjustable feet (w x h x d 410 x 810 x 550 mm, 23 kg)
- Cabinet with height-adjustable feet suitable for change giver (w x h x d 410 x 810 x 550 mm, 24 kg)
- Independent water tank kit
- Timekeeper kit
- Validator kit
- 5-button keypad kit
- Memory key to copy and quickly transfer machine settings
- Eva-Dts kit

Main features

- Automatically dispenses cups (up to 195), sugar and stirrers
- Paperless fresh brew and/or espresso coffee dispensing from ground coffee or coffee beans thanks to Saeco TTT TwinTasteTech brewing unit
- Accepts the most commonly used parallel and serial MDB, BDV and Executive (possible Master and Slave configurations) payment systems
- 6 gr to 10 gr adjustable doser
- Possibility to dispense products up to 10 ounces
- Customisable settings

User interface

- Direct access 8-button keypad for beverage selection
- 2 keys for sugar preselection
- Option to set 2 preselection keys: one for decaffeinated/barley and one for no-cup option
- 2-line, 20-character alphanumeric display
- Both fresh brew and espresso coffee can be selected using the direct access keypad

Technical data**Rubino 200 TTT****Structural specifications**

Dimensions (w x h x d)	410 x 765 x 535 mm
Weight	46 kg

Electrical specifications

Power supply	230 V/50 Hz - 120 V/60 Hz
Power consumption	1250 W

Water specifications

Boiler material	brass
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Water connections

Water connection	3/4" (1 – 8 bar)
Water supply	standard: water supply - optional: independent water tank kit
Independent water tank	20 l

Other specifications

Cups (h 70 mm)	195
Available cups ø	70 or 73 mm
Stirrers	180
Available stirrers	90 - 105 - 115 mm
Coffee bean container	1
Ground coffee container	1
Instant product container	2
Sugar container	1
Number of selections	8
Number of preselections	up to 4
Disc mixer	2
Brewing unit	10 gr

Canisters capacity

Coffee beans	2.0 kg
Ground coffee	1.0 kg
Instant coffee	0.7 kg
Milk	0.85 kg
Chocolate	1.7 kg
Sugar	2.0 kg

Technical specifications

- Pre-galvanized and painted steel-sheet body
- Thermoplastic door
- Thermoplastic cover with transparent coffee bean container
- Containers and tanks in food-contact approved polypropylene
- Water, coffee and cup-empty signal
- Hot water solenoid valve
- Software function setting the maximum number of coffee cycles permitted before the dump box is removed and emptied
- Electronically controlled boiler temperature
- Electromechanical pulse counter
- Exhauster to absorb internal moisture and additional steam exhauster for the dispensing area
- Removable cup-releasing device for easy cleaning and checking
- 60 W electromagnetic vibration pump
- Anti-overflow air-break device
- Simplified error reset
- Boiler safety valve
- General safety relay for 24 V components
- Thermal cut-outs on all devices supplied with line voltage
- CE, VDE and CSA approved



Cristallo 400



TILTING PLATE



POWER BOOST



POWER BOOST



EASY DRY

Description

Cristallo 400 is a completely automatic vending machine designed and developed to reduce maintenance and service.

Technologically advanced and extremely user-friendly, it offers up to 12 different beverages.

It goes perfectly with the snack&food vending machine Corallo 1700 and with the relative kit can be transformed into Master in association with Corallo 1700 Slave.

Accessories

- Independent water tank kit
- Timekeeper kit
- Mixer kit for tea spiral replacement with decaffeinated/barley
- Hot water solenoid valve kit
- Validator kit
- Electromechanical pulse counter kit
- 5-button keypad kit
- Memory key to copy and quickly transfer machine settings
- Eva-Dts kit
- Cristallo 400 Master transformation kit

Main features

- Automatically dispenses cups (up to 400), sugar and stirrers
- Saeco Brewing Unit with new pre-heating system Saeco Power Boost: top quality espresso since the first dispensing, easy cleaning and maintenance
- Tilting main plate to allow direct access to all the internal components (Saeco Tilting Plate)
- Accepts the most commonly used parallel and serial MDB, BDV and Executive (possible Master and Slave configurations) payment systems
- New powder dispensing system Saeco Easy Dry
- Customisable settings

User interface

- Direct access 12-button keypad for beverage selection
- 4 preselection keys: +/-sugar, decaffeinated/barley and no-cup option
- 2-line, 20-character alphanumeric display

Technical data**Cristallo 400****Structural specifications**

Dimensions (w x h x d)	580 x 1630 x 610 mm
Weight	97 kg

Electrical specifications

Power supply	230 V/50 Hz - 120 V/60 Hz
Power consumption	1250 W

Water specifications

Boiler material	brass
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Water connections

Water connection	3/4" (1–8 bar)
Water supply	standard: water supply - optional: independent water tank kit
Independent water tank	1 or 2 tanks of 15 l

Other specifications

Cups (h 70 mm)	400
Available cups ø	70 or 73 mm
Stirrers	400
Available stirrers	90 – 105 – 115 mm
Coffee bean container	1
Instant product container	4
Sugar container	1
Number of selections	12
Number of preselections	4
Mixer	4
Brewing unit	7 gr or 9 gr

Canisters capacity

Coffee beans	3.0 kg
Instant coffee	0.8 kg
Milk	2.7 kg
Chocolate	5.4 kg
The	3.8 kg
Sugar	2.6 kg

Technical specifications

- Pre-galvanized and painted steel-sheet body
- Containers and tanks in food-contact approved polypropylene
- Water, coffee and cup-empty signal
- Electronically controlled boiler temperature
- Exhauster to absorb internal moisture and additional steam exhauster for the dispensing area
- Removable cup-releasing device for easy cleaning and checking
- 60 W electromagnetic vibration pump
- Anti-overflow air-break device
- Simplified error reset
- Boiler safety valve
- General safety relay for 24 V components
- Thermal cut-outs on all devices supplied with line voltage
- CE and VDE approved



Corallo 1700
+
Cristallo 400



Corallo 1700 Slave
+
Cristallo 400 Master

Cristallo 600



TILTING PLATE



POWER BOOST



POWER BOOST



3 WAY PAY



EASY DRY

Description

Cristallo 600 is a completely automatic vending machine with high performance, designed to ensure the best quality espresso and to reduce maintenance and service. Technologically advanced and extremely user-friendly, it offers up to 16 different beverages.

It goes perfectly with the snack&food vending machine Corallo and with the relative kit can be transformed into Master in association with Corallo Slave.

Accessories

- Independent water tank kit
- Timekeeper kit
- Mixer kit for tea spiral replacement with decaffeinated/ barley
- Hot water solenoid valve kit
- Validator kit
- Electromechanical pulse counter kit
- Memory key to copy and quickly transfer machine settings
- Eva-Dts kit
- Cristallo 600 Master transformation kit

Main features

- Automatically dispenses cups, sugar and stirrers
- Saeco Brewing Unit with new pre-heating system Saeco Power Boost: top quality espresso from the first dispensing, easy cleaning and maintenance
- Tilting main plate to allow direct access to all the internal components (Saeco Tilting Plate)
- Possibility to install 3 payment systems on the door at the same time (Saeco 3 Way Pay)
- Accepts the most commonly used parallel and serial MDB, BDV and Executive (possible Master and Slave configurations) payment systems
- Easy ordinary maintenance thanks to the 5-button keypad as standard
- New powder dispensing system Saeco Easy Dry
- Customisable settings

User interface

- Direct access 16-button keypad for beverage selection
- 4 preselection keys: +/-sugar and 2 settable keys (decaffeinated/barley, no-cup and only-cup options)
- 2-line, 20-character alphanumeric display

Technical data		Cristallo 600
Structural specifications		
Dimensions (w x h x d)	580 x 1830 x 610 mm	
Weight	105 kg	
Electrical specifications		
Power supply	230 V/50 Hz - 220 V/60 Hz - 120 V/60 Hz	
Power consumption	1250 W	
Water specifications		
Boiler material	brass	
Water connections		
Water connection	3/4" (1–8 bar)	
Water supply	standard: water supply - optional: independent water tank kit	
Independent water tank	1 or 2 tanks of 15 l	
Other specifications		
Cups (h 70 mm)	550	
Available cups ø	70 or 73 mm	
Stirrers	550	
Available stirrers	90 – 105 – 115 mm	
Coffee bean container	1	
Instant product container	5	
Sugar container	1	
Number of selections	16	
Number of preselections	4	
Mixer	5	
Brewing unit	7 gr or 9 gr	
Canisters capacity		
Coffee beans	4.2 kg	
Instant coffee	0.8 kg	
Milk	2.7 kg	
Chocolate	5.4 kg	
Tea	3.8 kg	
Barley	0.8 kg	
Sugar	4.0 kg	

Technical specifications

- Pre-galvanized and painted steel-sheet body
- Containers and tanks in food-contact approved polypropylene
- Pre-heating system for the brewing unit
- Tilting main plate
- Water, coffee and cup-empty signal
- Stirrer dispenser settable on site
- Electronically controlled boiler temperature
- Exhauster to absorb internal moisture and additional steam exhauster for the dispensing area
- Removable cup-releasing device for easy cleaning and checking
- 60 W electromagnetic vibration pump
- Anti-overflow air-break device
- Simplified error reset
- Boiler safety valve
- General safety relay for 24 V components
- Thermal cut-outs on all devices supplied with line voltage
- CE, Demko, UL GS and CSA approved



Corallo
+
Cristallo 600



Corallo Slave
+
Cristallo 600 Master

Atlante 500



ROTATING PLATE



POWER BOOST



3 WAY PAY



EASY DRY

Description

Atlante 500 is the new and standard-setting generation of free-standing vending machines for hot beverages – stunningly impressive from every angle. Its innovative U-Profile design with soft and elegant lines adds style to every room.

Along with its generous capacity (up to 550 cups), superb choice (up to 39 different products) and supreme convenience thanks to the revolutionary Saeco Rotating Plate system this vending wonder is perfect for medium locations.

Atlante 500 creates a perfect coffee corner for any context, stand-alone or combined with the snack&food machine Aliseo, and offers a complete solution for Vending. With the relative kit it can be transformed into Master in association with Aliseo Slave. Available in Espresso with double grinder, Espresso with one grinder and Instant versions.

Accessories

- Independent water tank kit
- Mixer kit for tea replacement with soluble mixer
- Hot water solenoid valve kit
- Memory key to copy and quickly transfer machine settings
- USB key kit
- Eva-Dts kit
- Atlante Master transformation kit

Main features

- Saeco Brewing Group with new pre-heating system Saeco Power Boost for excellent espresso (Espresso version)
- Generous container capacity
- Easy cleaning and maintenance thanks to the new Saeco Rotating Plate system
- Aesthetic and easily customizable U-Profile design with illuminated front
- User-friendly interface with LCD graphic display and easy-to-read and illuminated mechanical buttons
- Versatile dispensing area allowing cups with sizes up to 20 oz
- Possibility to install 3 payment systems on the door at the same time (Saeco 3 Way Pay)
- Accepts the most commonly used parallel and serial MDB, BDV and Executive (possible Master and Slave configurations) payment systems
- New powder dispensing system Saeco Easy Dry
- The machine is designed for easy use even by persons with disabilities

User interface

- Direct access 15-button keypad for beverage selection
- 2 preselection keys: +/-sugar and 2 settable keys (decaffeinated/barley, no-cup and only-cup options)
- Graphic LCD

Technical data	Atlante 500 Espresso single grinder	Atlante 500 Espresso double grinder	Atlante 500 Instant
Structural specifications			
Dimensions (w x h x d)	646 x 1830 x 810 mm	646 x 1830 x 810 mm	646 x 1830 x 810 mm
Weight	160 kg	162 kg	150 kg
Electrical specifications			
Power supply	230 V/50 Hz	230 V/50 Hz	230 V/50 Hz
Power consumption	1700 W	1700 W	2300 W
Water specifications			
Boiler	1	1	1
Espresso boiler	brass (600 cc)	brass (600 cc)	
Instant boiler			stainless steel (3.2 l)
Water connections			
Water connection	3/4" (1 – 8 bar)	3/4" (1 – 8 bar)	3/4" (1 – 8 bar)
Water supply	standard: water supply optional: independent water tank kit	standard: water supply optional: independent water tank kit	standard: water supply optional: independent water tank kit
Independent water tank	2 tanks of 20 l	2 tanks of 20 l	2 tanks of 20 l
Other specifications			
Cups (h 70 mm)	550	550	550
Available cups ø	70 or 73 mm	70 or 73 mm	70 or 73 mm
Stirrers	550	550	550
Available stirrers	90 – 105 – 115 mm	90 – 105 – 115 mm	90 – 105 – 115 mm
Coffee bean container	1	2	
Instant product container	4	4	6
Sugar container	1	1	1
Number of selections	15	15	15
Number of preselections	2	2	2
Disc mixer	3	3	3
Spiral mixer	1	1	1
Brewing unit	7 gr or 9 gr	7 gr or 9 gr	
Canisters capacity			
Coffee beans	1 x 3.5 kg	2 x 2.6 kg	
Instant coffee	1.2 kg	1.2 kg	1.2 kg
Milk	1.3 kg	1.3 kg	1.3 kg
Chocolate	3.5 kg	3.5 kg	3.5 kg
Tea	4.0 kg	4.0 kg	4.0 kg
Sugar	4.5 kg	4.5 kg	3.0 kg

Technical specifications

- Pre-galvanized and painted steel-sheet body
- Containers and tanks in food-contact approved resin
- Saeco Rotating Plate system
- Riella lock
- Refill signal for water, coffee and cups
- Adjustable stirrer dispenser
- Electronically controlled boiler temperature
- Exhauster to absorb internal moisture and additional steam exhauster for the dispensing area
- Illuminated keypad, logo and promotional images
- Removable cup-releasing device for easy cleaning and checking
- 60 W electromagnetic vibration pump
- Anti-overflow air-break device
- Simplified error reset
- Built-in utility outlet
- Boiler safety valve
- General safety relay for 24 V components
- Thermal cut-outs on all devices supplied with line voltage
- Safety thermostat for boiler
- CE and VDE (Espresso version) approved



**Aliseo
+
Atlante 500**



**Aliseo Slave
+
Atlante 500 Master**



Atlante 700



ROTATING PLATE



POWER BOOST



3 WAY PAY



EASY DRY

Description

Atlante 700 is the new and standard-setting generation of free-standing vending machines for hot beverages – stunningly impressive from every angle. Its innovative U-Profile design with soft and elegant lines adds style to every room.

Along with its generous capacity (up to 700 cups), superb choice (up to 60 different products) and supreme convenience thanks to the revolutionary Saeco Rotating Plate system this vending wonder is perfect for medium and large locations.

Atlante 700 creates a perfect coffee corner for any context, stand-alone or combined with the snack&food machine Aliseo, and offers a complete solution for Vending. With the relative kit it can be transformed into Master in association with Aliseo Slave. Available in Espresso with double grinder and double boiler, Espresso with one grinder and double boiler, and Instant versions.

Accessories

- Independent water tank kit
- Mixer kit for tea replacement with soluble mixer
- Hot water solenoid valve kit
- Memory key to copy and quickly transfer machine settings
- USB key kit
- Eva-Dts kit
- Atlante Master transformation kit

Main features

- Saeco Brewing Group with new pre-heating system Saeco Power Boost for excellent espresso (Espresso version)
- Generous container capacity
- Easy cleaning and maintenance thanks to the new Saeco Rotating Plate system
- Aesthetic and easily customizable U-Profile design with illuminated front
- User-friendly interface with LCD graphic display and easy-to-read and illuminated mechanical buttons
- Versatile dispensing area allowing cups with sizes up to 20 oz (592 ml)
- Possibility to install 3 payment systems on the door at the same time (Saeco 3 Way Pay)
- Accepts the most commonly used parallel and serial MDB, BDV and Executive (possible Master and Slave configurations) payment systems
- New powder dispensing system Saeco Easy Dry
- Water filter for preventing the formation of limestone
- The machine is designed for easy use even by persons with disabilities

User interface

- Direct access 20-button keypad for beverage selection
- 2 preselection keys: +/-sugar and 2 settable keys (decaffeinated/barley, no-cup and only-cup options)
- Graphic LCD

	Atlante 700 Espresso single grinder and double boiler	Atlante 700 Espresso double grinder and double boiler	Atlante 700 Instant
Technical data			
Structural specifications			
Dimensions (w x h x d)	750 x 1830 x 865 mm	750 x 1830 x 865 mm	750 x 1830 x 865 mm
Weight	189 kg	192 kg	168 kg
Electrical specifications			
Power supply	230V/50 Hz	230V/50 Hz	230V/50 Hz
Power consumption	2300 W	2300 W	2300 W
Water specifications			
Boiler	2	2	1
Espresso boiler	brass (600 cc)	brass (600 cc)	
Instant boiler	stainless steel (4.5 l)	stainless steel (4.5 l)	stainless steel (4.5 l)
Water connections			
Water connection	3/4" (1 – 8 bar)	3/4" (1 – 8 bar)	3/4" (1 – 8 bar)
Water supply	standard: water supply optional: independent water tank kit	standard: water supply optional: independent water tank kit	standard: water supply optional: independent water tank kit
Independent water tank	2 tanks of 20 l	2 tanks of 20 l	2 tanks of 20 l
Other specifications			
Cups (h 70 mm)	700	700	700
Available cups ø	70 or 73 mm	70 or 73 mm	70 or 73 mm
Stirrers	550	550	550
Available stirrers	90 – 105 – 115 mm	90 – 105 – 115 mm	90 – 105 – 115 mm
Coffee bean container	1	2	
Instant product container	6	5	7
Sugar container	1	1	1
Number of selections	20	20	20
Number of preselections	2	2	2
Disc mixer	4	4	5
Spiral mixer	1	1	1
Brewing unit	7 gr or 9 gr	7 gr or 9 gr	
Canisters capacity			
Coffee beans	1 x 4.2 kg	2 x 3.5 kg	
Instant coffee	1.2 kg	1.2 kg	1.2 kg
Milk	1.3 kg	1.3 kg	1.3 kg
Chocolate	3.5 kg	3.5 kg	3.5 kg
Tea	4.0 kg	4.0 kg	4.0 kg
Sugar	4.5 kg	4.5 kg	3.0 kg

Technical specifications

- Pre-galvanized and painted steel-sheet body
- Containers and tanks in food-contact approved resin
- Saeco Rotating Plate system
- Rielda lock
- Refill signal for water, coffee and cups
- Adjustable stirrer dispenser
- Electronically controlled boilers temperature
- Exhauster to absorb internal moisture and additional steam exhauster for the dispensing area
- Illuminated keypad, logo and promotional images
- Removable cup-releasing device for easy cleaning and checking
- 60 W electromagnetic vibration pump
- Anti-overflow air-break device
- Simplified error reset
- Built-in utility outlet
- Boiler safety valve
- General safety relay for 24 V components
- Thermal cut-outs on all devices supplied with line voltage
- Safety and anti-boiling thermostats for instant products (Instant and double boiler versions)
- CE and VDE (Espresso version) approved



**Aliseo
+
Atlante 700**



**Aliseo Slave
+
Atlante 700 Master**





Description

Corallo is the new generation of 6-spirals snack&food vending machines with 6 and 7 removable trays for dispensing snacks, cold beverages in cans or bottles and, in the food version (1°C - 4°C), also sandwiches and fresh products.

The great versatility of configurations allows to create different combinations to offer a wide range of products. They are perfectly co-ordinated with the freestanding hot Cristallo 600. Also available in Slave version, without payment systems slot, to be combined with freestanding hot Cristallo 600 using relative kit.

Accessories

- Photocell kit
- Memory key to copy and quickly transfer machine settings
- Interface kit for USB key
- Eva-Dts kit with serial connection
- Eva-Dts kit with infrared connection
- Product compartment reinforcement kit
- Wall-mounting brackets kit

Main features

- Energy consumption in A class according to EVA - EMP 2.0
- Programmable temperature based on product assortment (Saeco Flexi Temp)
- The extraction of the refrigerating unit is very easy, through 4 knobs, and facilitated by slideways (Saeco Easy Slide Out)
- Possibility to install 3 payment systems at the same time (Saeco 3 Way Pay) - (not on Slave version)
- Accepts the most commonly used parallel and serial MDB, BDV and Executive payment systems (possible Master and Slave configurations) - (not on Slave version)
- Personalisation of the spiral and tray configuration
- In the slave version the machine is without the slot (and consequently without payment systems, CPU, etc.) and it is managed by the hot machine

User interface

- 9-button keyboard (not on Slave version)
- 2-line, 20-character alphanumeric display (not on Slave version)

Technical data**Corallo****Structural specifications**

Dimensions (w x h x d)	765 x 1830 x 900 mm (600 x 1830 x 900 mm - Slave version)
Weight	275 kg (215 kg - Slave version)

Electrical specifications

Power supply	230 V/50 Hz
Power consumption	600 W

Other specifications

Number of trays	6 - 7
Bottle tray	36 bottles Ø 69 mm, h 210 mm
Can tray	36 cans
Snack tray	according to the spiral type
Number of spirals	36 - 42
Available spirals	17 (27 products) to 90 (5 products) pitch
Refrigerating unit	1/5 HP
Adjustable temperature	
Stratified configuration snack/can/bottle can/bottle	7°C - 14°C throughout the cell 7°C - 14°C throughout the cell
Food configuration snack/can/bottle food/Tetra Pak	7°C - 14°C 3-4 upper trays 1°C - 4°C 3 lower trays
Ecological refrigerant fluid	R 404a

Technical specifications

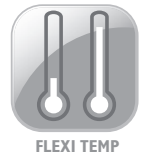
- Programmable temperature based on product assortment (Saeco Flexi Temp)
- Health control to block the dispensing of products if the temperature is not adequate
- Refrigerating unit in monoblock consisting of a plate base on which all components are set. The extraction of the group is very easy, through 4 knobs, and facilitated by slideways (Saeco Easy Slide Out).
- The removable slot allows the maintenance of the machine without interacting with the refrigerated area. The slot supports CPU, payment systems, display, keyboard and closes the coin box area (not on Slave version).
- Automatic defrost cycles thanks to the anti-frost probe
- Painted steel-sheet body with polystyrene foam sheets insulation. Thanks to this structure the chassy can be disassembled.
- Drawn-aluminium door with anti-condensate resistance selectable electronically. The insulation on the door locking is secured by a magnetic bellows-seal.
- Double-layer safety glass with insulation cushion equipped with anti-condensate resistance selectable electronically
- Height of the cell containing the trays equal to 1270 mm
- The tilting product dispensing tray allows an easy extraction of the first tray at the bottom for loading, has a plastic structure that supports the push and anti-theft doors
- Removable plastic trays, which provide a suitable resistance to weight. The tray position can easily be adjusted with 30 mm shifts.
- Self configuration with automatic reset at every machine start
- Programming sale prices (up to 25)
- LED illumination
- 5-button keypad with direct access to functions useful for the operator
- Programmable Riella lock
- Simple failure reset
- General safety relay for 24 V components
- Thermal cut-outs on all devices supplied with line voltage
- CE and VDE approved



Corallo
+
Cristallo 600



Corallo Slave
+
Cristallo 600 Master



Description

Corallo I 700 is the new generation of 6-spirals snack&food vending machines with 5 and 6 removable trays for dispensing snacks, cold beverages in cans or bottles and, in the food version (1°C - 4°C), also sandwiches and fresh products.

The great versatility of configurations allows to create different combinations to offer a wide range of products. Can be perfectly combined with freestanding hot drinks vending machine Cristallo 400 with base unit kit. Also available in Slave version, without payment systems slot, to be combined with freestanding hot Cristallo 400 using relative kit.

Accessories

- Photocell kit
- Memory key to copy and quickly transfer machine settings
- Interface kit for USB key
- Eva-Dts kit with serial connection
- Eva-Dts kit with infrared connection
- Product compartment reinforcement kit
- Wall-mounting brackets kit

Main features

- Energy consumption in A class according to EVA - EMP 2.0
- Programmable temperature based on product assortment (Saeco Flexi Temp)
- The extraction of the refrigerating unit is very easy, through 2 screws and 2 knobs, and facilitated by slideways (Saeco Easy Slide Out)
- Possibility to install 3 payment systems on the door at the same time (Saeco 3 Way Pay) - (not on Slave version)
- Accepts the most commonly used parallel and serial MDB, BDV and Executive payment systems (possible Master and Slave configurations) - (not on Slave version)
- Personalisation of the spiral and tray configuration
- In the slave version the machine is without the slot (and consequently without payment systems, CPU, etc.) and it is managed by the hot machine

User interface

- 9-button keyboard (not on Slave version)
- 2-line, 20-character alphanumeric display (not on Slave version)

Technical data**Corallo 1700****Structural specifications**

Dimensions (w x h x d)	765 x 1700 x 900 mm (600 x 1700 x 900 mm - Slave version)
Weight	248 kg (205 kg - Slave version)

Electrical specifications

Power supply	230 V/50 Hz
Power consumption	600 W

Other specifications

Number of trays	5 - 6
Bottle tray	36 bottles Ø 69 mm, h 210 mm
Can tray	36 cans
Snack tray	according to the spiral type
Number of spirals	36 - 42
Available spirals	17 (27 products) to 90 (5 products) pitch
Refrigerating unit	1/5 HP
Adjustable temperature	
Stratified configuration snack/can/bottle can/bottle	7°C - 14°C throughout the cell 7°C - 14°C throughout the cell
Food configuration snack/can/bottle food/Tetra Pak	7°C - 14°C 3-4 upper trays 1°C - 4°C 3 lower trays
Ecological refrigerant fluid	R 404a

Technical specifications

- Programmable temperature based on product assortment (Saeco Flexi Temp)
- Health control to block the dispensing of products if the temperature is not adequate
- Refrigerating unit in monoblock consisting of a plate base on which all components are set. The extraction of the group is very easy, through 2 screws and 2 knobs, and facilitated by slideways (Saeco Easy Slide Out).
- The removable slot allows the maintenance of the machine without interacting with the refrigerated area. The slot supports CPU, payment systems, display, keyboard and closes the coin box area (not on Slave version).
- Automatic defrost cycles thanks to the anti-frost probe
- Painted steel-sheet body with polystyrene foam sheets insulation. Thanks to this structure the chassy can be disassembled.
- Drawn-aluminium door with anti-condensate resistance selectable electronically. The insulation on the door locking is secured by a magnetic bellows-seal.
- Double-layer safety glass with insulation cushion equipped with anti-condensate resistance selectable electronically
- Height of the cell containing the trays equal to 1140 mm
- The tilting product dispensing tray allows an easy extraction of the first tray at the bottom for loading, has a plastic structure that supports the push and anti-theft doors
- Removable plastic trays, which provide a suitable resistance to weight. The tray position can easily be adjusted with 30 mm shifts.
- Self configuration with automatic reset at every machine start
- Programming sale prices (up to 25)
- 5-button keypad with direct access to functions useful for the operator
- Programmable Riella lock
- Simple failure reset
- General safety relay for 24 V components
- Thermal cut-outs on all devices supplied with line voltage
- CE and VDE approved



Corallo 1700
+
Cristallo 400



Corallo 1700 Slave
+
Cristallo 400 Master



Description

Aliseo is the new generation of 8-spirals snack&food vending machines with 6 and 7 removable trays for dispensing snacks, cold beverages in cans or bottles and, in the food version (1°C - 4°C), also sandwiches and fresh products.

The great versatility of configurations allows to create different combinations to offer a wide range of products. They are perfectly co-ordinated with the freestanding hot Atlante 500/700. Also available in Slave version, without payment systems slot, to be combined with freestanding hot Atlante 500/700 using relative kit.

Accessories

- Memory key to copy and quickly transfer machine settings
- Interface kit for USB key
- Eva-Dts kit with serial connection
- Eva-Dts kit with infrared connection
- Product compartment reinforcement kit
- Wall-mounting brackets kit
- Extra horizontal LED bar kit
- Sandwich compartment kit

Main features

- Energy consumption in A+ class according to EVA - EMP 2.0
- Programmable temperature based on product assortment (Saeco Flexi Temp)
- The extraction of the refrigerating unit is very easy, through 4 knobs, and facilitated by slideways (Saeco Easy Slide Out)
- Possibility to install 3 payment systems at the same time (Saeco 3 Way Pay) - (not on Slave version)
- Accepts the most commonly used parallel and serial MDB, BDV and Executive payment systems (possible Master and Slave configurations) - (not on Slave version)
- Personalisation of the spiral and tray configuration
- In the slave version the machine is without the slot (and consequently without payment systems, CPU, etc.) and it is managed by the hot machine

User interface

- 9-button keyboard (not on Slave version)
- 2-line, 20-character alphanumeric display (not on Slave version)

Technical data**Aliseo****Structural specifications**

Dimensions (w x h x d)	915 x 1830 x 900 mm (750 x 1830 x 900 mm - Slave version)
Weight	315 kg (258 kg - Slave version)

Electrical specifications

Power supply	230 V/50 Hz
Power consumption	600 W

Other specifications

Number of trays	6 - 7
Bottle tray	36 bottles Ø 69 mm, h 210 mm
Can tray	48 cans
Snack tray	according to the spiral type
Number of spirals	48 - 56
Available spirals	17 (27 products) to 90 (5 products) pitch
Refrigerating unit	1/5 HP
Adjustable temperature	
Stratified configuration snack/can/bottle can/bottle	7°C - 14°C throughout the cell 7°C - 14°C throughout the cell
Food configuration snack/can/bottle food/Tetra Pak	7°C - 14°C 3-4 upper trays 1°C - 4°C 3 lower trays
Ecological refrigerant fluid	R 404a

Technical specifications

- Programmable temperature based on product assortment (Saeco Flexi Temp)
- Health control to block the dispensing of products if the temperature is not adequate
- Refrigerating unit in monoblock consisting of a plate base on which all components are set. The extraction of the group is very easy, through 4 knobs, and facilitated by slideways (Saeco Easy Slide Out).
- The removable slot allows the maintenance of the machine without interacting with the refrigerated area. The slot supports CPU, payment systems, display, keyboard and closes the coin box area (not on Slave version).
- Automatic defrost cycles thanks to the anti-frost probe
- Photocells
- Painted steel-sheet body with polystyrene foam sheets insulation. Thanks to this structure the chassy can be disassembled.
- Drawn-aluminium door with anti-condensate resistance selectable electronically. The insulation on the door locking is secured by a magnetic bellows-seal.
- Double-layer safety glass with insulation cushion equipped with anti-condensate resistance selectable electronically
- Height of the cell containing the trays equal to 1270 mm
- The tilting product dispensing tray allows an easy extraction of the first tray at the bottom for loading, has a plastic structure that supports the push and anti-theft doors. The tray has a safety device that blocks the opening of the push door in conditions managed through electronic means.
- Removable plastic trays, which provide a suitable resistance to weight. The tray position can easily be adjusted with 30 mm shifts.
- Self configuration with automatic reset at every machine start
- Programming sale prices (up to 25)
- LED illumination
- 5-button keypad with direct access to functions useful for the operator
- Programmable Riella lock
- Simple failure reset
- General safety relay for 24 V components
- Thermal cut-outs on all devices supplied with line voltage
- CE and VDE approved



Aliseo
+
Atlante 700



Aliseo Slave
+
Atlante 700 Master

Diamante



Description

Elegant and modern, Diamante is an extremely innovative vending machine that dispenses both hot and cold (in cans or bottles) beverages as well as snacks. Available in the Espresso and Instant versions.

Accessories

- Independent water tank kit
- Timekeeper kit
- Mixer kit for tea spiral replacement with decaffeinated/barley
- Hot water solenoid valve kit (Espresso version)
- Kit for water softener cartridge
- Sugar coil kit
- Pre-perforated modules kit for the main payment systems
- Power supply kit for additional payment systems
- Validator kit
- Photocell kit
- Handling kit
- Memory key to copy and quickly transfer machine settings
- Eva-Dts kit

Main features

- Automatically dispenses both cups (up to 320), sugar, stirrers, and cooled bottles and cans as well as snacks
- Saeco Brewing Unit with new pre-heating system Saeco Power Boost (Espresso version): top quality espresso, easy cleaning and maintenance
- Accepts the most commonly used parallel and serial MDB, BDV and Executive (possible Master and Slave configurations) payment systems
- Customisable settings
- Personalisation of the spiral and tray configuration

User interface

- Keypad with 9-buttons for direct hot beverage selection and 6 buttons for cold beverage and snack selections
- 4 preselection keys: +/-sugar, decaffeinated/barley and no cup option
- 2-line, 20-character alphanumeric display

Technical data	Diamante Espresso	Diamante Instant
Structural specifications		
Dimensions (w x h x d)	720 x 1910 x 840 mm	720 x 1910 x 840 mm
Weight	243 kg	237 kg
Electrical specifications		
Power supply	230 V/50 Hz - 120 V/60 Hz	230 V/50 Hz - 120 V/60 Hz
Power consumption	1700 W	1800 W
Water specifications		
Boiler material	brass	stainless steel
Water connections		
Water connection	3/4" (1–8 bar)	3/4" (1–8 bar)
Water supply	standard: water supply optional: independent water tank kit	standard: water supply optional: independent water tank kit
Independent water tank	20 l	20 l
Other specifications		
Cups (h 70 mm)	320	320
Available cups ø	70 or 73 mm	70 or 73 mm
Stirrers	300	300
Available stirrers	90 – 105 – 115 mm	90 – 105 – 115 mm
Number of trays	4–5	4–5
Bottle tray	36 bottles Ø 69 mm, h 210 mm	36 bottles Ø 69 mm, h 210 mm
Can tray	36 cans	36 cans
Snack tray	according to the spiral type	according to the spiral type
Number of spirals	24–30	24–30
Available spirals	17 (27 products) to 90 (5 products) pitch	17 (27 products) to 90 (5 products) pitch
Coffee bean container	1	
Instant product container	4	5 (6 optional)
Sugar container	1	1
Number of selections	9	9
Number of preselections	4	4
Mixer	4	5
Brewing unit	7 gr or 9 gr	
Refrigerating unit	1/5 HP	1/5 HP
Adjustable temperature	6°C–15°C	6°C–15°C
Ecological refrigerant fluid	R 404a	R 404a
Canisters capacity		
Coffee beans	2.7 kg	
Instant coffee		0.6 kg
Milk	1.6 kg	1.6 kg
Chocolate	2.9 kg	2.9 kg
Tea	2.2 kg	2.2 kg
Sugar	2.0 kg	2.0 kg
Decaffeinated coffee	0.6 kg	0.6 kg

Technical specifications

- One electronic and one payment system for dispensing hot and cold beverages and snacks
- Painted steel-sheet body with expanded polystyrene insulation
- Double-layer safety glass with insulation cushion
- Product dispensing slot: horizontally pivoted, equipped with anti-theft system
- Containers and tanks in food-contact approved resin
- Removable plastic trays, which provide a suitable resistance to weight. The tray position can be easily adjusted.
- Water, coffee and cup-empty signal
- Self configuration with automatic reset at every machine start
- 5-button keypad
- Programming temperature and sale prices (up to 25)
- Electronically controlled boiler temperature
- Exhauster to absorb internal moisture and additional steam exhauster for the dispensing area
- Illumination with fluorescent lamps
- 60 W electromagnetic vibration pump (Espresso version)
- Anti-frost probe: automatic defrost cycles
- Anti-overflow air-break device
- Simple failure reset
- Built-in utility outlet
- Boiler safety valve
- General safety relay for 24 V components
- Thermal cut-outs for all devices supplied with line voltage
- Safety and anti-boiling thermostats for instant products (Instant version)
- CE and VDE and CSA (Espresso version) approved



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KEMA CERTIFICATE



ISO 14001

DUTCH COUNCIL FOR ACCREDITATION C 390

ENVIRONMENTAL MANAGEMENT SYSTEM

KEMA CERTIFICATE



ISO 9001:2008

DUTCH COUNCIL FOR ACCREDITATION C 013

QUALITY MANAGEMENT SYSTEM



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