

● cino eC





- **Design**

A professional machine, smart and eye-catching, with high attention to details. The door is equipped with a backlit panel; an LED bar lights the drink dispensing cycle, and enlivens the dispensing area.

- **User interface**

8 programmable lit buttons. An LCD graphic monochrome display is incorporated.

- **What's new?**

An external cappuccinatore enables cappuccino with fresh milk. The result is a creamy and thick foam.

A multifunction module that can be configured to your choice with water tank, dispenser for cups and drawer for stirrers and sugar. Everything to your hand!

- **Ergonomic cup station**

Movable cups support allows to service in mugs, glasses, small cups or coffee-to-go cups. The height of the dispensing area is 14 cm.

- **User friendly**

Simple accessibility to the main internal parts, for an easy maintenance. *cino* eC is available both in stand alone version (external side module or in-built water tank) and with connection to water mains.

- **Performance**

A switch mode power supply ensures consistent performance, long term efficiency and protection against short circuits.

- **Programming**

Highly flexible and personal drink profiling can be achieved either via the machines display or with our rheAction support software.

- **Audit data**

Sales data are available in EVA-DTS format through IRDA (optional) or Flash-Key.



Drinks



The espresso version accomodates 2 product canisters with a mixing bowl, plus a coffee bean canister for Italian espresso.



The instant version offers up to 5 product canisters and 3 mixing bowls.

For both versions an innovative programming feature allows you to alter mixing speeds to adjust the density of drinks.

In addition, *your private coffee* option offers to the customer the possibility to use a single-dose of ground coffee, through a flap on top of the machine.

Payment systems

Compatible with coin or cash-less (RFID) systems in parallel, executive or MDB protocols.



Energy consumption

Several energy saving features are implemented in *cino eC*, and most noticeably are:

- programmable switching on/off times, to keep the machine in a stand-by temperature when inactive;
- use of low voltage LED's minimize power consumption.

cino eC total energy consumption is registered, starting from the first service.

Technical specifications

| | Instant | Espresso |
|---------------------------|-------------------------|-----------|
| Selections: | 8 | 8 |
| Technical data: | | |
| Height (mm) | 550 | 550 |
| Depth (mm) | 500 | 500 |
| Width (mm) | 315 | 315 |
| Weight (kg) | 22 | 26 |
| Max no. of canisters | 5 | 3 |
| Max no. of mixing bowls | 3 | 1 |
| Boiler capacity (lt) | 2,2 | 0,4 |
| Electrical supply: | | |
| | 230V-50Hz | 230V-50Hz |
| Power: | 1300 W | 1500 W |
| Water connection: | | |
| | 3/8" male face | |
| | from 0.1 MPa to 0.8 MPa | |
| Cups: | - | - |

| Canisters capacity (kg): | | |
|---------------------------------|------|------|
| coffee beans | - | 0,7 |
| instant coffee | 0,33 | - |
| chocolate | 2,2 | 2,2 |
| milk | 0,38 | 0,38 |

Color: silver and black

Flash technology
Diagnostics signals on display

Options:
RFID
Top rail
Payment systems kit
Your Private Coffee

Information is related to standard machine models, further configurations are available on request.

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