

cino variplus ^{V+}



LaRhea
macchine per caffè - milano

Cino: the new, high-end range of coffee machines

The *LaRhea* brand combines 50+ years of manufacturing know-how with the culture of Italian coffee and the style of Milan.

LaRhea's line of Cino coffee machines translates the precision and consistency of a professional Italian barista into fully automated coffee preparation, as reliable in performance as it is in flavour.



The secret of top quality coffee

Our engineers have succeeded in matching the flavour and quality of the coffee served by Milan's legendary baristas with state-of-the-art *LaRhea* Variplus technology. Three patented innovations reproduce the baristas' secret formula.



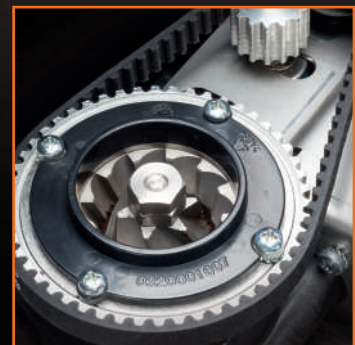
variflex®

perfect and personalized brew pressure.



varitherm®

the perfect temperature for each kind of drink.



varigrind®

the perfect grind, every time.

The Cino Variplus line

A perfect marriage of form and function, our Variplus technology speaks the contemporary language of design and performance. A completely new standard for automated coffee service.



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cino eC

cino grande

cino grande premium

cino doppio & cup

| | | | | |
|---------------------------|----------|----------|----------|--------------------------------|
| variflex® | ✓ | ✓ | ✓ | ✓ |
| varitherm® | ✓ | ✓ | ✓ | ✓ |
| varigrind® | Yes / No | Yes / No | Yes / No | Yes / No |
| high speed grinder | ✓ | ✓ | ✓ | ✓ |
| 3,5" coloured display | ✓ | ✓ | - | ✓ |
| touch panel | ✓ | ✓ | - | ✓ |
| touch screen | - | - | ✓ | - |
| double spout | ✓ | ✓ | ✓ | - |
| stainless steel drip tray | ✓ | ✓ | ✓ | - |
| cups dispenser (plastic) | - | - | - | ø 70-265 / ø 73-210 |
| cups dispenser (paper) | - | - | - | ø 70-160 / ø 73-160 / ø 80-125 |

| | | | | |
|----------------------------|-----------------|-----------------------------|-----------------------------|---|
| no. consumption day | 30 | from 70 to 90 | from 70 to 90 | from 80 to 100 |
| direct selections | up to 12 | up to 12 | up to 12 | up to 12 |
| presel. / direct no. | 2-4*/8-12 | 2-4*/8-12 | 2-4*/8-12 | 2-4*/8-12 |
| height (mm) | 558 | 617 | 666 | 832 |
| depth (mm) | 551 | 599 | 599 | 617 |
| width (mm) | 318 | 422 | 422 | 476 |
| net weight (kg) | 29,4 | 36 | 35,4 | 66,4 |
| max no. of canisters | 1+2 (B+S) | 1+3 (B+B+S) / 1+4 (B+S+S+S) | 1+3 (S+B+S) / 1+4 (S+S+S+S) | 1+5 (S+S+S+S+S) / 1+4 (S+S+S+B) / 1+3 (S+B+B) |
| max no. of mixing bowls | 1 | 2 | 2 | 3 |
| electrical supply (V - Hz) | 230 - 50/60 | 230 - 50/60 | 230 - 50/60 | 230 - 50/60 |
| power (W) | 3000 | 3000 | 3000 | 3000 |
| water supply | plumbed | plumbed | plumbed | plumbed |
| direct hot water | ✓ | ✓ | ✓ | Yes / No |
| exhausted pads | 40 | 65 | 65 | 70 |
| colour front panel | black and brown | black and brown | black and brown | black and brown |