

rhea

rhTT1

THE RHEA EVOLUTION

Our legacy for the future

Since 1960 Rhea has been promoting the excellence of the Made in Italy whilst breaking new grounds to increase the potential of the vending world.

With pioneering technologies and entirely customisable machines, Rhea has been bringing together tradition, innovation and design, all without compromising the one thing that matters most: maximum in-cup quality and all-round sustainability.

Rhea isn't just thinking about what you want today, but what you may need tomorrow.

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ALL ABOUT PEOPLE

The people and their needs

With the understanding of international habits and needs, we have tailored our recipes to respect and meet the preferences of local consumers worldwide, placing people at the centre of an all-round tailor-made Rhea experience.

Our aim is to export the culture of the Made in Italy all over the world, staying true to the original Italian recipes whilst developing new well-crafted drinks that encourage people's freedom to express their own preferences.



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BE CLEAN, BE GREEN

A sustainable way

Rhea's priority is to deliver great coffee sustainably, respecting the people and the environment and providing a safe and encouraging context that enables our team to express their full potential and creativity.

We take ethical choices regarding our supply chain, minimizing the environmental impact and maximizing energy savings to achieve real sustainability through our patented Varitherm induction technology, a sustainable water heating system that allows remarkable savings on energy consumption. Our machines are also built with BioCote Antimicrobial Technology to reduce material degradation and the presence of microbes.

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ALL-ROUND QUALITY

The one goal in our mind

Behind each Rhea Tabletop machine there are exhaustive research and trials to ensure the best products are delivered to all our consumers.

We export Italian manufacturing excellence and coffee culture to the world, maximising the quality and therefore the pleasure that can be experienced from a well-crafted drink.

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Rhea consumers know best

A Rhea coffee break is a 360° experience which combines design, innovation and quality, supported by the know-how acquired from over 60 years of experience.

With state-of-the-art technologies, constant collaborations with coffee experts, and a team of experienced technicians, our machines can deliver a wide range of quality international drinks to make you truly spoiled for choice.

The rh**TT1** is the perfect machine for the HoReCa and OCS sectors.

We have studied and developed the innovative Variplus technology to customise each drink to perfection.

Variflex is an adjustable brewer featuring an infusion chamber which adapts to the quantity of ground coffee required by a specific drink selection.

Varitherm is an induction heating system that adjusts the temperature of the water to the specific drink recipe requested, even for different ingredients within the same recipe.



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A SLEEK LOOK

An ergonomic design

The rh**TT1** is the perfect combination between design and ergonomics. This machine is designed to fit every environment and to create an intuitive coffee experience for our consumers.

The touch screen, 7 or 10 inches, allows you to set up entirely customisable and intuitive interfaces, and can even give you a great source of infotainment.

The cup station, 165 mm tall, is equipped with two sensors that can detect cups of different heights.

In addition, each machine has a separate hot water nozzle, for a high-quality infusion.



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A 360° INSIGHT

A closer look

The rh**TT1** is characterised by the internal modularity and flexibility. The easily reachable internal components are organized with a semantic colour system which facilitates cleaning and maintenance, ensuring a longer lifetime for the product.

This machine has been designed to simplify consumer and operator interactions, developing a clean and straightforward technology which allows rh**TT1** upgrades and configuration to be managed online through telemetry.

The in-cup quality of this machine can be increased with the addition of rh**MM1 V+** Fresh Milk Machine to create even tastier recipes.



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rhTT1

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rhTT1.v+



rhTT1.e



rhTT1.i

	rhTT1.v+	rhTT1.e	rhTT1.i
touch screen	7"	7"	7"
direct selections	up to 48	up to 48	up to 48
width-height-depht	375 x 610 x 575 mm	375 x 610 x 575 mm	375 x 610 x 575 mm
variflex 45 or 36	√	√	-
varitherm	√	-	-
boiler capacity	-	500 cc	3,4 l
max no. canisters	1+4	1+4	6
no. of mixing bowls	2	2	3
direct hot water	√	√	√
configurations	E5 R2 - E4 R2 - E3 R1 - E3 A1	E5 R2 - E4 R2 - E3 R1 - E3 A1	I4 R3/ I5 R3/ I6 R3/ I4 A2
water tank capacity	3,5 l	3,5 l	3,5 l
electrical supply	230-50/60 V-Hz	230-50/60 V-Hz	230-50/60 V-Hz
power	3000 W	1600 W	1700 W
water supply	plumbed	plumbed	plumbed
front side panels color	inox or black	inox or black	inox or black
grid	black	black	black
cup support height	90 mm	90 mm	90 mm
dispensing area height	165 mm	165 mm	165 mm
Options			
touch screen 10"	optional	optional	optional
side hot water	optional	optional	optional
cup sensor	optional	optional	optional
pre - worked grinder	optional	optional	-
stainless steel ring	optional	optional	optional
RFID	optional	optional	optional
WI-FI	optional	optional	optional
tm on	optional	optional	optional
LED enlightened logo	optional	optional	optional
modul<on	optional	optional	optional
autonoumous water kit pump	optional	optional	optional

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made in Italy *in-cup quality* *innovation* *sustainability*

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