# laRhea variplus V+

## 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 vari**plus** coffee machines translate the precision and consistency of a professional Italian barista into fully automated coffee preparation, as reliable in performance as in flavor.

# The delicate art of taste

With laRhea / macchine per caffè Milano, you can enjoy remarkably light and delicious coffee specialties, just like those served in Milan's coffee bars.
With our award-winning vari**plus** technology, a full menu of coffee specialties is just a touch away.



## In the office

Early in the morning or late in the afternoon. Always ready to be of service. A simple touch lets your customers, guests or employees choose their favorite drink.
With vari**plus**, going to the office becomes a pleasure.

## In restaurants

By moving from professional to semi-automatic machines, you can serve restaurant-quality beverages.
All your staff will be able to make drinks exactly according to the customer's request and satisfaction.

## Self-service

Whether it's a breakfast buffet, a cafeteria or a convenience store, quick and easy operation means customers can enjoy their drink of choice within seconds.
What's more, the clear touch technology makes customers actually want to interact with the machines.




Winner of the 2015 Vending Star Award

# A delight for the senses

The enticing aroma of a freshly ground espresso, the creamy flavor of a cappuccino or the inviting look of a three-layer latte macchiato. laRhea coffee machines delight the senses with a simple touch. Traditional drinks that can also be made into original recipes coupled with elegant design complete the picture.




## The secret of top quality coffee

Our engineers have succeeded in reproducing the secret formula of the coffee served by Milan's legendary baristas with state-of-the-art laRhea vari**plus** technology.
With just one machine, customers can choose between Italian specialties like classic espresso, cappuccino and latte macchiato, or other styles like American 'to-go' coffee and café crème.

# The laRhea vari**plus** line V+

Vari**plus**, which gives the new line its name, is a suite of three integrated technologies designed to coordinate and calibrate the many variables in coffee production – brew pressure, coffee quantity, water temperature, granulometry and extraction.
In a real Italian coffee bar, there's a trained professional who regulates these factors, fine-tuning them with the expertise that comes with years of experience. The big challenge in automated coffee service has always been reproducing that expertise mechanically, and we're proud to say that vari**plus** comes as close as any coffee machine ever has.
The vari**plus** line is the latest evolution of Rheavendors' philosophy of flexibility. As our clientele has always been international, we integrate versatile technologies to adapt to local market preferences.



## laRhea V+ eC
Compact first class

Slim, compact, seductive
3 canisters for products,
plus water for tea.



## laRhea V+ grande
Our best seller!

Hybrid technology with the Xtra canister for personalized products like Fairtrade Instant or lactose-free powdered milk.



## laRhea V+ grande premium
The magic touch

7" all-glass touch screen for an elegant, latest-generation interface, along with a visible hopper for coffee beans on top.



## laRhea V+ grande 2 premium
State of the art

All the advantages of the grande premium with the addition of a transparent hopper that holds two different types of beans. Whether dark or light roast, regular or decaf, Arabica or Kona, the choice is yours!



## laRhea V+ doppio & cup
"To go" added value

The first of its kind!
Drinks in cups or in your personal mug.
Doppio & cup can accept small, medium and large cups, in plastic or paper of up to 300 cc.

# variflex

**Variable + flexible**

Vari**flex** is an adjustable brewer featuring an infusion chamber that adapts to the quantity of ground coffee required by the end user's drink selection, thereby making the optimal use of the dose. The interaction between the mechanics and the software ensures the ideal brew pressure, which in turn means a perfect cup of coffee, every time.





## Expanded options

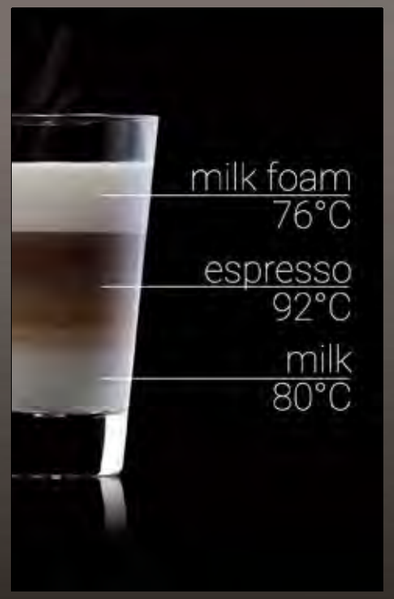
Vari**plus** machines can be fitted with either of two infusion chambers - one with a capacity of 6-9 grams of ground coffee for more Mediterranean-style recipes; the other with a capacity of 8-14 grams, which still offers the espresso option while opening up the menu to longer drinks like the classic American 'to go' coffee. Naturally, the quantity of water required for each selection, between 30 and 300 ml, is automatically calibrated.

# varitherm

**Always just right**

Vari**therm** is a heating system that adjusts the temperature of the water to the specific drink recipe requested. As any coffee expert will know, different grinds require different water temperatures and variable amounts of time in contact with the ground coffee. The same goes for frothed milk for cappuccino or straight milk for a café au lait. At last you can enjoy a proper latte macchiato, with each layer - coffee, milk, foam - heated to just the right temperature.
The advantages of vari**therm** apply equally to both the espresso and instant versions.




## Energy savings and low TCO

Vari**therm** features Rheavendors' patented induction technology, which means up to 51% savings on energy costs and consumption by comparison to traditional boilers.
What's more, induction heating drastically reduces the build-up of limescale and therefore the cost of frequent descaling.

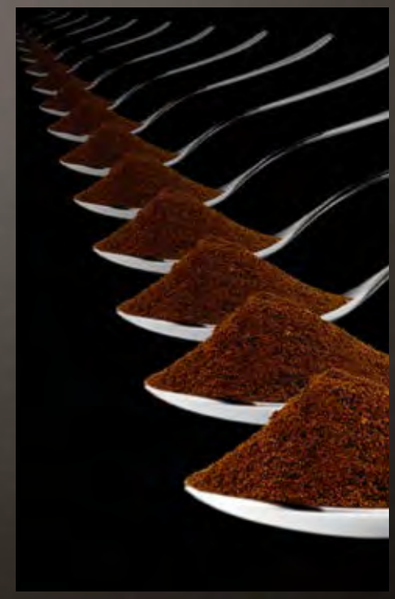
* according to EVA-EMP Protocol - version 3.0B
(laRhea V+ grande equipped with Variflex heater off compared to rhea BL grande equipped with a boiler of 800 cc capacity)

# varigrind

**Integrated technologies**

Vari**grind** is an adjustable grinder that communicates electronically with the vari**flex** brewer to dispense the grind best suited to the drink recipe selected by the end user, from coarse to super fine, and with the vari**therm** induction heater to determine the ideal water temperature.





## Consistency, reliability, quality

Vari**grind** will automatically adjust to maintain the initial setting. It also adapts automatically to the conditions and frequency of use. In any case, consistent quality is always assured - without the need for costly service calls, whether on-site or remotely.

# Fresh milk or...

The ideal basis for Italian specialty coffees is cold, fresh milk, steamed to a creamy froth.

# ...milk topping

The quality of powdered milk surprises even baristas and coffee connoisseurs with its creaminess and full flavour.
But there are practical advantages, too - it is available in greater quantities, and preparation is easier, so anyone can make a proper cappuccino, anytime.




## A word of advice

Modul◂on milk frothers are attended units, ideal for use in venues with service staff, such as coffee bars, food shops, bakeries and so forth who are trained to maintain them.
It is essential to ensure the units are regularly checked and cleaned.
The sanitizing program simplifies cleaning but does not replace it.



## Modul◂on cappuccino V+

The new premium V+ milk frother uses vari**therm** induction technology, which steam-heats the milk like a professional Italian barista.
A convenient caddy holds a 1-liter carton of fresh milk, which is pumped directly into the unit.  Attending staff is required for cleaning and restocking.



## Modul◂on cappuccino

Our independent milk frothing module transforms 4 litres of refrigerated fresh milk into a gourmet delight.
Designed specifically for modular installation, the unit is equipped with compressor, cooler, steam boiler, pump and a 3-stage sanitizing program.
Attending staff is required for cleaning and refilling the milk tank.







## An interesting addition

Modul◂on cappuccino units make it possible to repurpose the standard internal milk powder container for lactose-free or aromatized toppings, such as vanilla or caramel flavored milk, thus doubling the number of options.



## Dreamy foam

The foam of our milk drinks is wonderfully creamy and dense, providing a unique sensory experience thanks to our Instant system.



## Simple, quick and delicious

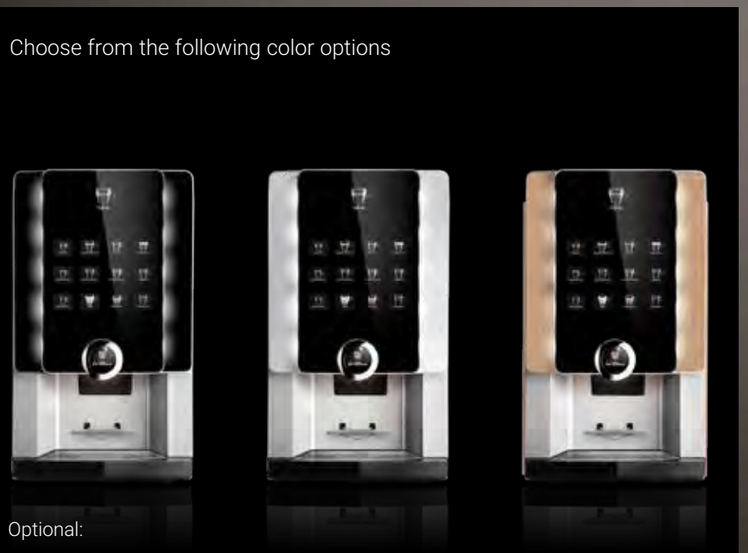
In some countries, 70% of all coffee specialties contain frothed hot milk.
For instance, 2/3 of a cappuccino consists of milk, while a latte macchiato can have as much as 80%.
Which means that you need a lot of milk on hand and ready for use.
Powdered milk makes it easy, quick and delicious. One bag of powdered milk corresponds to 10 liters of liquid milk.

# Customization

## Create your own personal coffee bar, where every option is a feast for the eyes!

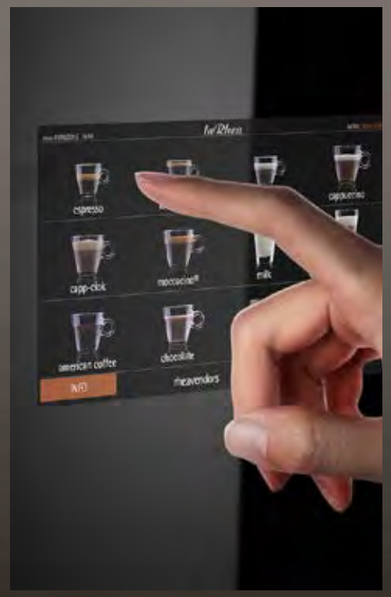
The color composition of laRhea vari**plus** machines can be personalized
according to your preferences, or to match the decor of its location - now even more flexible
with our new Wood Grain option.
The choice is entirely yours!

Choose from the following color options



Optional:

- Carbon Black
- Techno Silver
- Wood Grain




We've seen how the laRhea vari**plus** range responds to every practical need. But we haven't forgotten about aesthetics.
Sleek design characterizes the entire vari**plus** family, with special touches of elegance, like the all-glass touchscreen
on the grande premium and grande 2 premium models, with customizable graphics and a 7-inch display that can be programmed
to provide nutritional info, advertising or important information.

# Cool

The new rhea COOL is designed to be paired with
vari**plus** coffee machines, providing cold water
and mixed water-based drinks.
rhea COOL MIX features a menu that can include iced
coffee, iced cappuccino and a yogurt drink.



## Complete beverage station

Visually, the machines share the same elegant design,
with contrasting colors that reflect their purpose - warm
dark tones for hot, soothing drinks and crisp light tones
for cool, refreshing drinks. They are joined by a spacer
that conveys the idea of a unified, complete beverage
station.
By offering customers a refreshing complement to hot
coffee, you double your business while helping people
feel their best, and everybody wins.

# Modul◂on

A modular system that you can configure
according to your specific location, available space
and personal taste. Modul◂on is adaptable
to any context, be it an office, break room, cafeteria,
factory floor, bake shop, hotel room or reception area....
With modul◂on concept, the options are endless!



## Because order makes life easier!

Organize your laRhea vari**plus** coffee station in an efficient and
professional way.
Modules are designed to be compatible with the machines,
so there are no limits to the possibilities of customization.
From different size cups to storage drawers, from extra water
tanks to dispensers of fresh milk, tea bags, sugar, stirrers,
lids and change giver...
Whatever the needs of your company or your customers,
our modul◂on system ensures that everyone will find it both easy
and enjoyable to select exactly the drink and accessories they want.
Every cup, every time.

## Remote maintenance by telemetry

The optional service system tm-on enables you to have any malfunction or error message immediately checked online by your service partner. Since your machine is connected online around the clock, your service partner can promptly provide a new set up or modify your dosing values (drink menu) without having to reach you on site. tm-on is a truly ingenious remote maintenance system, designed to make your life easier.




## Corpus delizioso!

The sturdy and attractive Uni-Base gives laRhea the additional feature of spatial economy.
All models can be accommodated on the Uni-Base.
There's also the option of a shelf on top, which makes it possible to place modul◂on accessories closer to the machine.
The Uni-Base provides ample room for coffee, cups and accessories.



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