

rhea

DISCOVER RHEA

rhMM2.v+



ABOUT

the rheavendors rhMM2.v+ fresh milk system works in conjunction with the varitherm induction unit inside our rhTT1.v+ & laRhea grande premium machines, enabling anyone to produce hot and cold barista quality milk-based drinks with ease and energy efficiency.



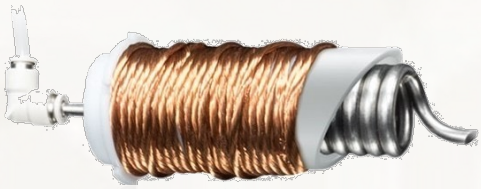
made in Italy in-cup quality innovation sustainability



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the rhMM2.v+ fresh milk system allows you to create a wide variety of beverages with both hot and cold fresh milk. moreover, in keeping with new lifestyle trends, it can even use non-dairy milks macchiato, made from recipes born from a collaboration with Italian latte art champions like matteo beluffi.



one of the most innovative features of the new rhMM2.v+ system is the use of varitherm induction technology, which steam-heats the fresh milk. The system does not inject steam into the milk, as the heating is indirect, and therefore beverages are not diluted. what's more, it saves energy because the steam is generated by the same heat used to brew your drink.

the rhMM2.v+ system makes it possible to prepare drinks with three different levels of foam, adjustable according to your preference.

unlike other tabletop machines, you do not need a purpose made fresh milk machine! the rhmm2.v+ unit can be added to any rhTT1.v+ or laRhea variplus premium machine, this then converts it from an instant milk machine to run either fully fresh milk or both fresh and instant milk.

the system can be removed at any time and the machine can convert back to using instant milk only.





rhTT1.v+ VHO with rhMM2.v+. rhTT1.v+ also available in an onyx colour.

- hot and cold milk drinks each available with 3 barista settings.
- different temperatures for individual drinks.
- safely produce drinks for children at a reduced temperature.
- specialty drinks easily achieved with incredible micro foam.
- drinks hold their consistency for longer.
- can be used with full fat, semi skimmed and almond milks.
- simple one step fresh milk cleaning process.
- internal sensor can identify poor quality or out of date milk.
- no annual PSSR test thanks to varitherm.

dimensions:
rhMM2.v+ & rhTT1.v+: Size - Max H 610 x Total W 675 x Max D 585mm

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