Saeco

A ENERGY
Eva - Emp 2.0

HS1 Power Boost

TTT-TwinTasteTech

Easy Dry

Phedra

Description
The semi-automatic table-top vending machine Phedra is available in three versions (Espresso, Instant and TTT TwinTasteTech for both fresh brew paperless coffee and espresso coffee) and dispenses up to 8 different products.
Thanks to its versatility Phedra is the perfect choice for small size premises, offices and Ho.Re.Ca. applications.

Accessories
- Cabinet with cups, stirrers and sugar containers and height-adjustable feet (w x h x d 395 x 810 x 460 mm), available in the versions with dump box (16.85 kg) and without dump box (15.40 kg)
- Cabinet with cups (ø 70 mm), stirrers and sugar containers and height-adjustable feet (w x h x d 395 x 910 x 460 mm, 18 kg), with dump box
- Coin box kit
- Electromechanical pulse counter kit
- 5-button keypad kit
- Mixer kit for tea replacement with soluble mixer
- Hot water solenoid valve kit
- Memory key to copy and quickly transfer machine settings
- USB key kit
- Eva-Dts kit

Main features
- Machine in energy class A (EVA - EMP 2.0)
- Saeco Brewing Group with new pre-heating system Saeco Power Boost for excellent espresso (Espresso version)
- Paperless fresh brew and/or espresso coffee dispensing from ground coffee or coffee beans thanks to Saeco TTT TwinTasteTech brewing unit (TTT version)
- Generous container capacity
- Easy cleaning and maintenance thanks to "seagull wings" opening on the door
- Aesthetic and easily customizable U-Profile front: stickers for the front door, silkscreens for the sides
- User-friendly interface with LCD graphic display and easy-to-read mechanical buttons
- High-class stainless steel dispensing area
- Energy saving mode
- New powder dispensing system Saeco Easy Dry

User interface
- Direct access 8-button keypad for beverage selection
- 1 button for pre-selection
- Graphic LCD
- Both fresh brew and espresso coffee can be selected using the direct access keypad (TTT version)

PHILIPS

Technical data	Phedra Espresso	Phedra Instant	Phedra TTT
Structural specifications			
Dimensions (w x h x d)	395 x 595 x 430 mm	395 x 595 x 430 mm	395 x 595 x 430 mm
Weight	31.3 kg	29.3 kg	31.4 kg
Electrical specifications			
Power supply	230 V/50 Hz 220 V/60 Hz	230 V/50 Hz	120 V/60 Hz
Power consumption	1250 W	1700 W	1250 W
Water specifications			
Boiler	I	2	I
Boiler capacity	300 cc	250 cc	300 cc
Boiler material	brass	stainless steel	brass
Water connections			
Water connection	3/4'' (I – 8 bar)	3/4'' (I – 8 bar)	3/4'' (I – 8 bar)
Water supply	water supply or with independent water tank	water supply or with independent water tank	water supply or with independent water tank
Other specifications			
Coffee bean container	I		I
Instant product container	3	5	2 + I (ground coffee)
Number of selections	8	8	8
Possibility of preselection	I	I	I
Mixer	2	3	2
Brewing unit	7 gr or 9 gr		10 gr
Canisters capacity			
Coffee beans	1.0 kg		1.0 kg
Instant coffee	0.33 kg	0.33 kg x 2	
Fresh brew ground coffee			0.41 kg
Milk	0.65 kg	0.65 kg	0.65 kg
Chocolate	1.75 kg	1.75 kg	1.75 kg
Tea	1.5 kg	1.5 kg	1.5 kg

Technical specifications

- Body in reinforced food-contact approved resin with lateral pre-galvanized and painted steel-sheet panels
- Thermoplastic doors with "seagull wings" opening
- Containers and tanks in food-contact approved resin
- Refill signal for water and coffee
- Software function setting the maximum number of coffee cycles permitted before the dump box/drip tray is removed and emptied

- Electronically controlled boiler temperature
- Exhauster to absorb internal moisture
- 60 W electromagnetic vibration pump
- Boiler safety valve
- General safety relay for 24 V components
- Thermal cut-outs on all devices supplied with line voltage
- Energy class A (EVA - EMP 2.0)
- CE, Demko and CSA approved

CE ⒟ ⑤