



rhea 

rh **FS** range

# 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.



# 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. We believe in 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 and lifecycle of our products, minimizing the environmental impact and maximizing energy savings to commit to and achieve real sustainability.

### BioCote Technology

We are introducing in our machines the Antimicrobial Technology BioCote, a silver-based additive that reduces degradation and the presence of microbes by up to 99.99%.



### Varitherm Technology

Our patented Varitherm induction technology is a sustainable water heating system that allows remarkable savings on energy consumption compared to traditional boiler systems.



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# ALL-ROUND QUALITY

The one goal in our mind

Behind each Rhea Freestanding 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.



## 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.

We have studied and developed the innovative Variplus technology, a system of three components – Variflex, Varigrind and Varitherm – which work together to coordinate the ideal brew pressure, grind, water quantity and temperature 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.

**Varigrind** is an adjustable grinder that communicates electronically with the Variflex brewer to dispense the grind best suited to the selected drink recipe.

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







# THE NEW ONES

Take a look at the rh**FS**

When design meets innovation, here comes the newest rh**FS** range. The machines are designed to fit every environment, satisfying new market needs and consumers habits.

The rh**FS** are equipped with exclusive features and a touch screen that allows you to choose from a wide range of recipes and can accommodate images and videos, giving you access to a great source of infotainment. Our machines are portals you can enter to work, play, explore, shop, learn, communicate and connect.

The symmetric design of these machines makes for an intuitive coffee experience, and the wider cup stations, are placed at a comfortable height and feature an aesthetic cover, for both design and protection purposes.

The optional side lights indicate the machine status, with a functional and aesthetically pleasing design.

rh**FS** 2.touch32







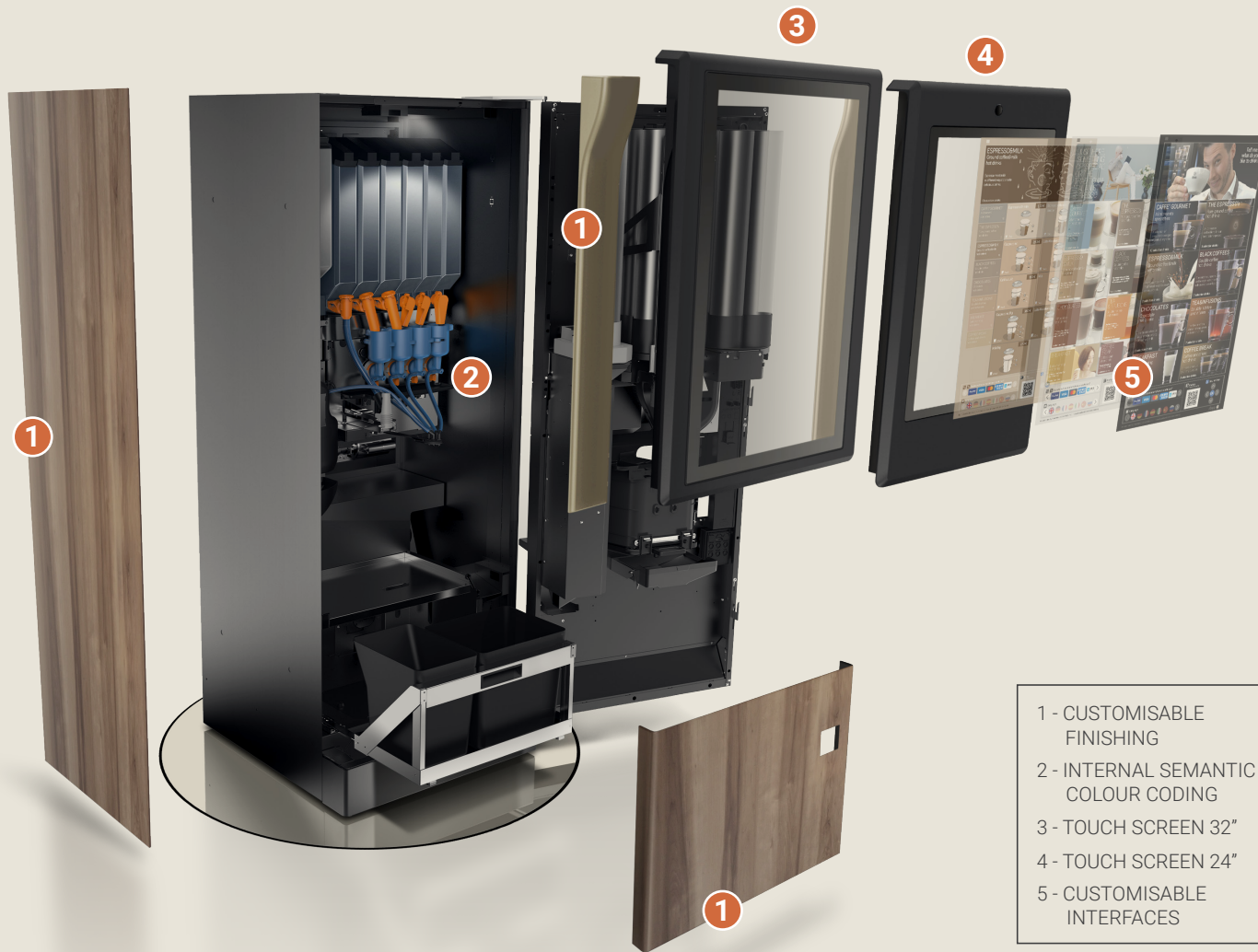
# LOOK AT ME

## The ins and outs of the new rhFS range

The **rhFS range** is characterised by flexibility and modularity, allowing the customer to customise and upgrade the machine's inside and outside at any time. Starting from a push-button system you can go up to a 32 inches touch screen, which allows you to create entirely customisable interfaces.

The newcomers are built with sustainability in mind: the internal components are easily reachable and are organized with a semantic colour system, built to facilitate cleaning and maintenance and to ensure a longer lifetime for the product.

Our machines can be managed remotely through telemetry, as well as their interface configurations and upgrades. Each **rhFS** is completely customisable with colours, materials and images to fit your brand identity and communicate your values and ideas: it can be dressed up exactly as you want it.



- 1 - CUSTOMISABLE FINISHING
- 2 - INTERNAL SEMANTIC COLOUR CODING
- 3 - TOUCH SCREEN 32"
- 4 - TOUCH SCREEN 24"
- 5 - CUSTOMISABLE INTERFACES

# rhFS range



The **rhFS range**, thanks to its modularity and flexibility, allows for complete customisation according to every need and easy access for maintenance and cleaning to ensure sustainability in the long term. The in-cup quality delivered in each recipe, tailor-made to satisfy each consumer, is made possible thanks to our technologies and know-how.

- SUSTAINABILITY
- IN-CUP QUALITY
- TAILOR-MADE
- ERGONOMICS
- FLEXIBILITY
- MODULARITY
- EASY CLEANING
- SIMPLE MAINTENANCE



rhFS 1.buttons



rhFS 1.touch21.5



rhFS 2.touch24



rhFS 2.touch32



# IMPROVE YOUR rhFS

An enriched experience

Rhea offers a series of exclusive accessories which will allow the rhFS machines to go beyond just offering drinks, growing its potential and placing the user at the centre of a 360° tailor-made experience.

The additional accessories allow multi payment systems, easily reachable cup dispensers, and snacks and bottle modules to be incorporated with our rhFS machines, to enrich the experience and turn a simple coffee break into something more.

- 1 rh MFS 1 .snack
- 2 rh FS 2 .touch32
- 3 rh MFS 1 .accessories





rhFS1.buttons



rhFS1.touch21,5



rhFS2.touch24



rhFS2.touch32



rhMFS1.accessories

|                           |                       |                       |                                |                                |
|---------------------------|-----------------------|-----------------------|--------------------------------|--------------------------------|
| touch screen              | -                     | 21.5"                 | 24"                            | 32"                            |
| keyboard                  | 16 buttons            | -                     | -                              | -                              |
| direct selections         | 16                    | up to 64              | up to 64                       | up to 64                       |
| width-height-depth        | 625 x 1840 x 715 (mm) | 625 x 1840 x 715 (mm) | 680 x 1860 x 785 (mm)          | 680 x 1910 x 785 (mm)          |
| variflex 45 or 36         | ✓                     | ✓                     | ✓                              | ✓                              |
| varitherm                 | optional              | optional              | optional                       | optional                       |
| varigrind                 | optional              | optional              | optional                       | optional                       |
| pre - worked grinder      | optional              | optional              | optional                       | optional                       |
| boiler (if not varitherm) | 1                     | 1                     | 2                              | 2                              |
| max no. canisters         | 1+7                   | 1+7                   | 2+6/1+8                        | 2+7/1+8                        |
| no. of mixing bowls       | 4                     | 4                     | 5                              | 5                              |
| configurations            | E6 R3 / E7 R3 / E7 R4 | E6 R3 / E7 R3 / E7 R4 | E7 R3 / E7 R4 / E8 R4 / EE8 R4 | E7 R3 / E7 R4 / E8 R4 / EE8 R4 |
| electrical supply         | 230-50/60 V-Hz        | 230-50/60 V-Hz        | 230-50/60 V-Hz                 | 230-50/60 V-Hz                 |
| power with varitherm      | 3000 W                | 3000 W                | 3000 W                         | 3000 W                         |
| power with boiler         | 1600 W                | 1600 W                | 3200 W                         | 3200 W                         |
| no coffee grinders        | 1                     | 1                     | 1-2                            | 1-2                            |
| cup turret                | 1-2                   | 1-2                   | 2                              | 2                              |
| cups/day                  | up to 80              | up to 80              | up to 200                      | up to 200                      |
| double cup sensor         | -                     | -                     | optional                       | ✓                              |
| cup sensor                | optional              | optional              | -                              | -                              |
| presence sensory          | -                     | optional              | ✓                              | ✓                              |
| lid dispenser             | -                     | -                     | ✓                              | ✓                              |
| stirrer dispenser         | ✓                     | ✓                     | ✓                              | ✓                              |
| sugar adjustment          | ✓                     | ✓                     | ✓                              | ✓                              |
| <b>Options</b>            |                       |                       |                                |                                |
| sliding drawer            | -                     | -                     | optional                       | optional                       |
| BG                        | -                     | -                     | optional                       | optional                       |
| BB (bag in box)           | -                     | -                     | optional                       | optional                       |
| BG + BB                   | -                     | -                     | optional                       | optional                       |
| FP                        | -                     | -                     | optional                       | optional                       |
| fresh milk                | -                     | -                     | optional                       | optional                       |
| leaf tea                  | -                     | -                     | optional                       | optional                       |
| tea brewer                | -                     | -                     | optional                       | optional                       |
| rotative pump             | optional              | optional              | optional                       | optional                       |
| payment sistem            | optional              | optional              | optional                       | optional                       |
| peristaltic pumps         | -                     | -                     | optional                       | optional                       |
| tm on                     | optional              | optional              | optional                       | optional                       |
| edition EE8 R4            | optional              | optional              | -                              | -                              |

multi payment systems  
sugar bags/stirrer dispenser  
cups dispenser (2 tubes)



rhMFS1.snack&cups

small snacks/tea bags dispenser  
(up to 3 drawers / 9 spirals)  
cups dispenser (3 tubes)



rhMFS1.snack

big snack/bottles dispenser  
(up to 7 drawers / 21 spirals)





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

## rheavendors group

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