Technical data

Available selections	cino eC Professionale PB	cino grande Professionale PB
Moccacino®	•	•
Latte Macchiato	•	•
Cappuccino	•	•
Espresso Macchiato	•	•
Espresso	•	•
Coffee black	•	•
Coffee white	•	•
Chocolate	•	•
Café au lait	•	•
Tea water	•	•
Customised drink	•	•
Alternative selections		
9 direct selections 1 pre-selection	•	•
8 direct selections 2 pre-selections	•	•
Pre-selection options		
Big Cup	•	•
2nd type of coffee		•
Type filter coffee	•	•
X-tra strong	•	•
Instant tea		•
Sugar		•
Jug	•	•

Technical data	eC Professionale PB	grande Professionale PB
Height in mm	560	590
Height with rail in mm	590	620
Width in mm	320	420
Depth in mm	550	584
Dispensing height in mm	140	155
Net weight in kg	27,5	40
Electrical supply	230 V	230 V
Power	1600 W	1600 W
Connection with fixed water supply	•	•
Water tank		
Number of mixers	1	2
Number of canisters	3	4
Dispensing time		
Cup, according to specialty	15-25 sec.	15-25 sec.
Standard capacities		
Coffee portions	up to 100	up to 120
Chocolate portions	up to 45	up to 100
Milk portions / Topping	up to 150	up to 150
Waste canisters	up to 50 port.	up to 100 port.
Special features		
Variflex® brew system 6 -14 gr.	•	•
Brew chamber heating	•	•
A.R.T.-programme	•	•
Automatic flush cleaning	•	•
SD-Card-memory expansion	•	•
Preparation for tm-on®	•	•

Information can be subject to any change in technical features andvdesign without prior notice.
Ed. 05/15

modul◂on unibase

A new smart cabinet that allows great flexibility to match all combinations of the machines with the modul◂on accessories.



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cino professionale

two models for the world of coffee

VendingStar awarded





cino eC professionale and cino grande professionale

The first hybrid fully automatic dispensing machines for coffee specialties, complete with the unique, patented variflex® brew system

variflex®

rheavendors group

made in milano













Welcome to the world of coffee
Everything is possible!

The **cino grande** and **cino eC professionale models** offer up to 30 variations of taste and size with just one type of coffee!
The entire variety in **Trend and Tradition.**
Whether "coffee to stay" in a normal quantity, for the "here and now" or "Coffee to go" in a trendy BigCup to take away.





Pleasure, lifestyle and image for offices, factories and catering

Italian coffee specialities are an everyday delight and pleasure. Trendy original recipes with the simple touch of a finger and you will be able to pamper your customers, guests and employees with the most popular coffee specialities, a sure and constant delight, cup after cup. Pleasure with a good conscience for the environment, since only the bio-waste is left and no hazardous waste is produced.

Unique:
The creamy powerful taste experience – the original exclusive and only from rheavendors.



Italian trendy and German traditional drinks

The world of coffee offers the best from two worlds of coffee. According to the most recent survey Aral has carried out on coffee trends (2013), coffee with milk and sugar and filtered coffee rank number 1, followed by Cappuccino and Latte Macchiato (whose popularity has increased by 100%).
Professional machines can do all this and even more.



Trend and Tradition. Totally relaxed under high pressure

The new variflex® brewer can produce both trendy Italian espresso specialities under high pressure on one side and brew the traditional filter coffe.
In 1 machine with 1 type of coffee.



Short or long hot drink favourites

Today the once again modern filter coffee, tomorrow Latte Macchiato, an original MoccaCino®, a classic Cappuccino, Espresso original, Macchiato or a double Caffè Creme in a Coffee to go BigCup, which has become essential?



Variable and flexible. Smart, stable and adjustable

You can easily change your drink menu! Just use your SD-MemoryCard for a rapid transfer of your new dosing values.
Pre-programmed delivered quantities, retrievable from your SD-Card:
130 ml / 150 ml / 180 ml / 200 ml / 250 ml / 300 ml

cino grande professionale
our all-rounder with additional selections and canisters



NEW!
Additional canister
for instant coffee
or instant tea
or lactose-free milk

Direct and rapid

With the simple touch of a finger you can directly and rapidly prepare the most popular fresh Italian trendy specialties, such as Latte Macchiato, Cappucino, Espresso & Co from whole beans in a fully automatic operation mode (including milk foaming). When selecting the popular traditional cup of black coffee, you can also choose cream coffee or filter coffee as an option. **cino professionale** can fulfil all your needs.

Additional and with a personal note

New and unique, only cino grande professionale can offer an extra canister for an additional customised product. Do you wish to drink a special Instant Fairtrade or a decaffeinated coffee in the afternoon? One instant tea? One lactose-free topping or creamer? The customisable pre-selection key and the additional product almost doubles the drink programme.

2 Drink sizes

Press the direct selection button to choose your specialities in original size. Just press one of the two "pre-selection buttons" if you wish to "go large" with the pleasure of your favourite drink. This **"BigCup"** option can produce – as if by magic – extra long specialities in your mug, pot, Latte Macchiato glass or "Coffee-to-go-Cup" for your pleasure. Enjoy your drink just as you like!

cino eC professionale
reduced to the max

At eye level with cino grande professionale, the smaller model cino eC professionale can offer not only a captivating design, but also the best drink quality and range thanks to the same brew systems, almost like its big brother. Only more simply, in a top form on a smaller scale.





Compact top form

cino eC professionale can offer all trendy and traditional coffee specialities on a large and small scale, at the touch of a button. Characterised by a smaller range of selections (no additional canister is arranged), smaller capacity, fewer products and smaller canisters for waste. cino eC professionale is established as an entry-level model for offices and catering all over the world.

An appealing framework programme

The external lockable water module can ensure mobility by means of 2 water tanks that can be refilled independently from each other. The appealing "service module" can perfectly and tidily supply coffee cups of different size.
The drawer can accommodate sugar sticks, small milk doses as well as stirrers/spoons. In doing so, your personal Barista will become an impressive and complete coffee station.

Both modules are a framework programme that is not only practical, but also visually appealing for your coffee island and they can be easily docked.

Each Cappuccino
anyone can do it at any time

service through
the cloud

milk cream
milk foam
milk topping

milk topping



Dreamlike foam

The foam of our milk drinks is wonderfully creamy and dense. Milk topping becomes a creamy milk foam experience thanks to our patented SpeedMix system, which is using freshly filtered hot water at 85°C.

SpeedMix Choco-Latte

Unique and Patented since 1987



At offices and in factories

Our powdered milk system reduces operating and cleaning efforts, while guaranteeing high availability at the same time. This version is the best in terms of milk hygiene above all in self-service areas (offices, waiting and break rooms), where the "bar staff" are not always ready to supply coffee.



Simple, rapid and good

70% of all coffee specialties contain foamed hot milk. For instance, 2/3 of a Cappuccino consists of milk, Latte Macchiato even by 80%.
This means that milk always be ready for use.
Powdered milk makes it easy, rapid and good. 1 bag milk powdered milk corresponds to 10 packages of liquid milk.
A cost/benefit ratio of 1:10.



Remote maintenance by telemetry

The optional "telemagic" service system tm-on® (optional) enables you to have any trouble and error message immediately checked online by your service partner. Since your machine is connected online round the clock, your service partner can promptly provide for a new set up or modify your dosing values (drink menu) without having to reach you on site. tm-on® is an ingenious remote maintenance system by telemetry.

8 unique advantages of the inimitable family of devices

Our machines are the result of experience and know-how acquired in over 50 years of history, and are made unique by a number of outstanding features:

2 types of coffee (model grande)



Fine Crema, full Aroma thanks to smart brew systems.

either - or ?



Why not both of them?

MoccaCino



Creamy Cappuccino bittersweet.
The king among specialities.

variflex® 2:1



A new adjustable brewer to offer a wide range of beverages, from espresso to American black coffee.

Jug facility



Desired quantity of drinks / The jug size is programmed on the jug service - card.

2 quantities of drinks



Small and large cups, glasses, pots and mugs.

Safe original recipes



The recipe of each specialty is safely stored on the SD-card. Just press a button to prepare all coffee specialities – at any time.

2 pre-selection buttons



2 pre-selection buttons enlarge the range to max. 30 selections.