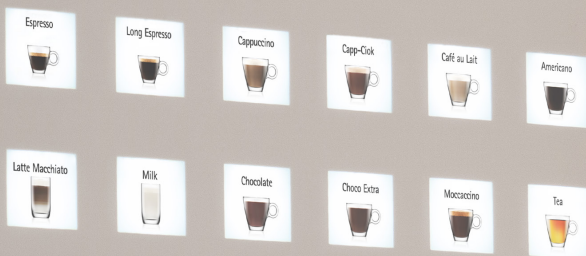


rhea 



rh **TT** 3.pro



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.



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.



ALL-ROUND QUALITY

From Milan behind the world

Behind each Rhea 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 Variflex, an adjustable brewer featuring an infusion chamber which adapts to the quantity of ground coffee required by a specific drink selection: with just one machine customers can choose between Italian specialties, like classic espresso and latte macchiato, and other coffee recipes like Americano and café creme.



THE VERSATILE ONE

Ergonomics at its best

The modularity and versatility of the new **rhTT3.pro** offers you a wide variety of drinks and recipes to satisfy your every need.

The capacitive interface allows for a complete customisations of product labels and images, with a possibility of up to 3 pre-selections other than the 12 direct selections available on the machine.

The **rhTT3.pro** is the ideal machine for bakeries, restaurants, hotels, coffee shops, and even home kitchens: it can fit easily under a cupboard thanks to its wide and low design, truly adapting to new and modern needs. In addition, the quality of the drinks is enhanced by the separate hot water nozzle for a high-quality infusion.

The frontal and lateral panels can also be customised to get a sleek and elegant design to your liking.



rhTT3.pro

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INNOVATION FROM WITHIN

The rhTT3.pro new features

The rhTT3.pro has been designed to combine design and functionality, as the machine and its recipes can be managed online through telemetry.

The canisters can be expanded and stacked by purchasing our “kit of 4 canister extensions”, which increases and optimises the product capacity. The canister’s lids area also equipped with a key lock combined with a security sensor, allowing to refill the machine without lifting the covers, ensuring a safer and quicker top-up.

For an easier and quicker cleaning process, we have developed an automatic rinse function activated by a proximity sensor in the dedicated waste tank and an innovative pre-cut system for coffee grounds to allow a mess-free waste disposal.





rh TT3.pro

capacitive keyboard	✓
display	4,3" multicolor
preselections	up to 3
direct selections	up to 12
width-height-depth	580-452-522 mm
height dispensing area	120 mm
variflex 45/36	✓
configuration	E4 R2
boiler capacity	400 cc
coffee beans canister capacity	1 l
instant canister capacity	1,9 l
canister lid with key	✓
side hot water	✓
electrical supply	230-50/60 V-Hz
power	1600 W
water supply	plumbed
color	black and silver
grid	stainless steel
tank for automatic rinse detected	✓
illuminated cup station	✓
Options	
bluetooth	optional
tm-on	optional
pre-worked grinder	optional
modul-on water	optional
kit of 4 canister extension	optional
canister extension	increase + 1,25 l (each)



made in Italy Italy in-cup quality quality innovation sustainability

rheavendors group

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