

DEXTAGE

PHILIPS

Saeco is a trademark of the Philips Group

WE GRANTED YOUR FIRST WISH: THE BEST QUALITY IN A TOUCH

Nextage is the line of user-friendly, full automatic professional machines that pairs state of the art technology with a strong passion for professional coffee brewing.

In order to emerge, a modern, efficient Ho.Re.Ca. coffee corner must offer a complete and wide range of beverages, user-friendliness, and the possibility to program and customise the machine functions in a quick and intuitive way.

Nextage is the sum of all these requirements, the best that Saeco experience can offer, a machine that can satisfy all requirements and adapt to all locations.

PERFECT EVERYWHERE, IN EVERY CONTEXT.

Nextage is the perfect professional solution for all environments and all situations.

Just try it: its performance is particularly remarkable in the busiest hours of the day and in the most crowded locations, from bars to great catering services.

In hotels, too, having breakfast where there is a Nextage machine available is a singular pleasure, a ritual to be adopted autonomously, to pamper oneself.

Nextage is a modular machine with a modern and minimalist design and touch screen controls, designed to address the needs of its final user and to deliver a complete range of beverages.





NEXTAGE

Nextage has a quite distinctive modern design, made unique by the richness of the materials used and by its simple lines and linear shape. Every machine adapts perfectly to elegant and minimal locations, from fashion cafés to the breakfast rooms of classy hotels.

Designed by Giuliano Galeazzi, Nextage is wholly manufactured in Italy, with materials and components chosen and developed to guarantee long-term performance even with intensive use.

The metal reinforced coffee brewing unit guarantees maximum reliability over time and the high volumes of the 600 cc coffee boiler and I litre water/steam boiler guarantee efficiency of use.

Nextage is elegant and also slim, measuring only 36 cm in width. Moreover, it can be comfortable accessed from the front and side, to facilitate maintenance operations.



THE INTELLIGENCE OF SIMPLICITY.

Nextage is operated by an intelligent system contained in its frontal digital interface, with easy and immediate access to all its functions.

The touch screen is especially easy to use in a self-service context, thanks to the wide 7" display with a resolution of 800x840 pixel. The graphic symbols are intuitive, completely customisable and have a size of 160x160 pixel.

The Nextage models can dispense 8 to 12 different beverages, plus 3 extra selections: coffee blend 1 - coffee blend 2, dispenser height adjustment (from 70 to 200 mm, from ristretto to a coffee jug), multiple drinks (1 or 2 coffee and/or milk-based drinks at the same time), coffee jug function (up to 10 drinks on a continuous basis).

Each version of the machine has a different touch screen layout, according to the machine capabilities and use: Master Top, Master Duo, Master Standard, Master Coffee, Master Horeca.



THE PLEASURE OF CHOICE.

Nextage is a machine that offers a thousand solutions, perfect for every location, from bars to self-service areas, as it adapts to the needs of the customer.

The machine offers a wide choice of beverages with one touch, and by mixing coffee, fresh milk (or powder milk in the Master Coffee version) and chocolate it is possible to create drinks such as capchoc and milk-chocolate (not available in the Master Duo version).

Thanks to its double cappuccinatore, the machine can dispense two cappuccinos or any other two milk-based drinks at the same time, simply by touching a button.

Nextage can dispense up to 60 cappuccinos an hour, and is therefore the ideal tool to serve customers during the busiest times of the day. Drink selection is also extremely easy, thanks to the dedicated touch screen icons.

To widen the range of customisable drinks, Saeco designed the Nextage line to operate also with pre-ground coffee, with decaffeinated coffee or other special blends.

Nextage models are also characterised by dedicated hot water and steam wands (steam wand not present on the Master Coffee version). It is possible to adjust the hot water temperature directly from the wand, and lovers of "Latte Art" can use the steam wand to create creamy cappuccinos (the hot water and steam wands are not present on the Master Horeca version, so as to ensure customer safety in self-service premises).

THE MODELS



Nextage Master Top



Full range of beverages

All possible recipes from combination of different coffees, fresh milk and chocolate

2 coffee beans canisters

2 grinders

I instant canister

Independent hot water wand (right)

Independent steam wand (left)

Possibility to use pre-ground coffee

12 selections

Easy beverage selection and machine programming via touch screen



Nextage Master Top Black



Full range of beverages

All possible recipes from combination of different coffees, fresh milk and chocolate

2 coffee beans canisters

2 grinders

I instant canister

Independent hot water wand (right)

Independent steam wand (left)

Possibility to use pre-ground coffee

12 selections

Easy beverage selection and machine programming via touch screen



Nextage Master Duo



Wide range of beverages

All possible recipes from combination of different coffees and fresh milk

2 coffee beans canisters

2 grinders

Independent hot water wand (right)

Independent steam wand (left)

Possibility to use pre-ground coffee

12 selections

Easy beverage selection and machine programming via touch screen



Nextage Master Standard



Nextage Master Coffee

ψwī



Nextage Master Horeca



Wide range of beverages

All possible recipes from combination of coffee, fresh milk and chocolate

I coffee beans canister

I grinder

I instant canister

Independent hot water wand (right)

Independent steam wand (left)

Possibility to use pre-ground coffee

12 selections

Easy beverage selection and machine programming via touch screen



All possible recipes from combination of different coffees, powder milk and

2 coffee beans canisters

2 grinders

I instant canister

Independent hot water wand with extention (right)

No steam wand

12 selections

Easy beverage selection and machine programming via touch screen

Wide range of beverages

All possible recipes from combination of coffee, fresh milk and chocolate

I coffee beans canister

I grinder

No independent hot water wand

Hot water from central dispenser

No steam wand

8 selections

Easy beverage selection and machine programming via touch screen

THE FORCE OF CUSTOMISATION.





Nextage has a unique feature: it is fully customisable, to adapt to any environment and any situation.

Without opening the machine, just use the touch screen to program the coffee grinder functions easily and quickly, adjusting the grind fineness and the quantity of ground coffee.

Simply access the coffee grinder programming menu, choose the coffee grinder (1 or 2) and select the desired grind fineness. The grinder is operated by an encoder motor that is controlled electronically by the touch screen.

It is possible to program different ground coffee quantities for each individual selection, from 6.5 to 14 grams (+/- 0.5 gr). The coffee volume programming is carried out directly from the beverage customisation menu.

The volumetric dosing unit makes it possible to adjust the coffee volume electronically, so that, even when the grind fineness changes, the volume of coffee in the unit remains unchanged.

Temperature in the cup is perfect from the start and can be easily managed from the touch screen. The pre-heating function heats all the parts that come into contact with coffee, and is fully customisable in a few seconds.

Moreover, it is possible to change all the pre-heating settings with just 4 clicks.

THE GIFT OF USER-FRIENDLINESS.





Nextage is one of the easiest machines to program on the marke

Its wide display and the tree-diagram structure make it extremely easy and quick to program, from the start. Thanks to the touch control technology, selection time is reduced to a minimum, as it is possible to click directly on the selected area.

Drink customisation is equally easy and quick. Parameters can be changed and tested directly, simply by touching a button on screen. If the results are unsatisfactory, simply change the settings and a new drink is dispensed with only 2 clicks.

The selection menu is also customisable: with a few clicks, it is possible to change the drink icons and names.

A USB port is present to load and download the settings and update the software.

NEXTAGE. A CLOSE LOOK.



Pre-ground coffee option

Adjustment of the quantity of cream and milk temperature

Independent steam wand (not present on Coffee and Horeca versions for safety in self-service)

Independent hot water wand (not present on Horeca version for safety in self-service)

Auto-adjustable nose in height

TECHNICAL DATA







Number of selections

	Nextage Master Top	Nextage Master Top Black	Nextage Master Duo
Structural specifications			
Dimensions ($w \times h \times d$)	364 × 790 × 596 mm	364 × 790 × 596 mm	364 × 790 × 596 mm
Weight	63.5 kg	63.5 kg	62 kg
Colour	silver	black	silver
Electrical specifications			
Power supply	220-240 V/50-60 Hz	220-240 V/50-60 Hz	220-240 V/50-60 Hz
Absorbed power	2550 W	2550 W	2550 W
Hydraulic specifications			
Coffee boiler capacity	600 cc	600 cc	600 cc
Steam boiler capacity	11	H	11
Swivel steam wand	yes	yes	yes
Hot water wand	yes	yes	yes
Water connections Water supply	water supply	water supply	water cupply
Water supply connection	water supply 3/4" (1 - 8 bar)	water supply 3/4" (1 - 8 bar)	water supply 3/4" (1 - 8 bar)
Capacities			
Coffee beans container	2 containers - 1.3 kg each	2 containers - 1.3 kg each	2 containers - 1.3 kg each
Soluble products container	1.64	1.64	no
Coffee grounds container	50	50	50
Other specifications			
Automatic cappuccinatore Grinder with ceramic blades	yes ø 64 mm	yes ø 64 mm	yes ø 64 mm
Electronic grinding regulation			
	yes	yes	yes foo no 4 gra to 14 gra
	from 6 gr to 14 gr	from 6 gr to 14 gr	from 6 gr to 14 gr
Electronic pre-infusion	yes	yes	yes
Electronic pre-infusion Simultaneous production of two coffee cups	yes yes	yes yes	yes yes
Electronic pre-infusion Simultaneous production of two coffee cups Simultaneous production of two cappuccino cups	yes yes yes	yes yes yes	yes yes yes
Electronic pre-infusion Simultaneous production of two coffee cups Simultaneous production of two cappuccino cups Possibility to use ground coffee	yes yes yes yes	yes yes yes yes	yes yes yes yes
Electronic pre-infusion Simultaneous production of two coffee cups Simultaneous production of two cappuccino cups Possibility to use ground coffee Height-adjustable coffee dispenser	yes yes yes	yes yes yes	yes yes yes
Electronic calibration of ground coffee doses Electronic pre-infusion Simultaneous production of two coffee cups Simultaneous production of two cappuccino cups Possibility to use ground coffee Height-adjustable coffee dispenser Automatic timed cappuccinatore washing function Interface	yes yes yes yes yes	yes yes yes yes yes	yes yes yes yes yes
Electronic pre-infusion Simultaneous production of two coffee cups Simultaneous production of two cappuccino cups Possibility to use ground coffee Height-adjustable coffee dispenser Automatic timed cappuccinatore washing function Interface	yes yes yes yes yes	yes yes yes yes yes	yes yes yes yes yes
Electronic pre-infusion Simultaneous production of two coffee cups Simultaneous production of two cappuccino cups Possibility to use ground coffee Height-adjustable coffee dispenser Automatic timed cappuccinatore washing function	yes yes yes yes yes yes	yes yes yes yes yes yes yes yes	yes yes yes yes yes yes yes yes







Power supply 220-240 W/50-60 Hz 220-240 W/50-60 Hz 220-240 W/50-60 Hz 2550 W 2550		Nextage Master Standard	Nextage Master Coffee	Nextage Master Horeca
Dimensions (w x h x d) 364 x 790 x 596 mm 362 x 790 x 596 mm 364 x 790 x 596 x 596 mm 364 x 790 x 596 x 596 mm	Structural specifications			
Weight 60.2 kg 63.5 kg 60.2 kg Colour silver silver silver Electrical specifications Power supply 220-240 V/50-60 Hz 220-240 V/50-60 Hz 220-240 V/50-60 Hz Absorbed power 2550 W 2550 W 2550 W 2550 W Hydraulic specifications Coffee boiler capacity 600 cc 600 cc 600 cc Steam boiler capacity 1 I no 1 I Svivel stam wand yes no no Hot water wand yes yes (with extention) no Water supply water supply water supply water supply Water supply connection 3/4" (I - 8 bar) 3/4" (I - 8 bar) 3/4" (I - 8 bar) Capacities		364 × 790 × 596 mm	364 × 790 × 596 mm	364 × 790 × 596 mm
Silver S				
Power supply 220-240 V/50-60 Hz 220-240 V/50-60 Hz 220-240 V/50-60 Hz 2550 W 2550 W	Colour		8	8
Power supply 220-240 V/50-60 Hz 220-240 V/50-60 Hz 220-240 V/50-60 Hz 2550 W 2550 W				
Absorbed power 2550W 2550W 2550W Hydraulic specifications Coffee boiler capacity 600 cc 600 cc 600 cc Steam boiler capacity 11 no 11 Swivel steam wand yes no no no Hot water wand yes yes (with extention) no Water connections Water supply water supply water supply water supply water supply Water supply (1 - 8 bar) 3/4" (1 - 8 bar) 3/4" (1 - 8 bar) Capacities Coffee beans container 1.3 kg 2 containers - 1.3 kg soluble products container 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64 1 1.64				
Hydraulic specifications Coffee boiler capacity 600 cc 600 cc 600 cc Steam boiler capacity 11 no 11 Swivel steam wand yes no no no Hot water wand yes no no no Hot water wand yes yes water supply connection 3/4" (1 - 8 bar) 3/4" (1 - 8 bar) 3/4" (1 - 8 bar) Capacities Capacities Coffee beans container 1.3 kg 2 containers - 1.3 kg each 1.3 kg Soluble products container 50 50 50 50 Other specifications Automatic cappuccinatore yes no yes Grinder with ceramic blades ø 64 mm ø 64 mm ø 64 mm Electronic grinding regulation yes yes yes yes Electronic calibration of ground coffee doses from 6 gr't to 14 gr 9 9 gr from 6 gr to 14 gr 9 8 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 9 gr from 6 gr to 14 gr 9 gr				
Coffee boiler capacity 600 cc 600 cc Steam boiler capacity 1 1 no 1 1 Steam boiler capacity 1 1 no 1 1 Steam boiler capacity 1 no no no Hot water wand yes no no no Hot water wand yes yes (with extention) no Water connections Water supply water supply water supply water supply water supply Water supply (1 - 8 bar) 3/4" (1 - 8 bar) 3/4" (1 - 8 bar) 3/4" (1 - 8 bar) Capacities Coffee beans container 1.3 kg 2 containers - 1.3 kg ach 1.3 kg Soluble products container 1.64 1 1.64 1 1.64 1 Coffee grounds container 50 50 50 50 Other specifications Automatic cappuccinatore yes no yes Grinder with ceramic blades 64 mm 64 mm 64 mm 64 mm Electronic grinding regulation yes yes yes Electronic grinding regulation for ground coffee doses from 6 gr to 14 gr 9 gr simultaneous production of two coffee cups yes yes Simultaneous production of two coffee cups yes yes yes Simultaneous production of two coffee cups yes yes yes Possibility to use ground coffee yes no no yes Interface Touch screen display 7" 7" 7"	Absorbed power	2550 W	2550 W	2550 W
Steam boiler capacity II no III Swivel steam wand yes no no no Hot water wand yes yes (with extention) no Water connections Water supply connection 3/4" (1 - 8 bar) 3/4" (1 - 8 bar) 3/4" (1 - 8 bar) Capacities Coffee beans container I.3 kg 2 containers - I.3 kg each I.3 kg Soluble products container I.64 I I.64 I I.64 I I.64 I I.64 I Coffee grounds container So 50 50 Other specifications Automatic cappuccinatore yes no yes Grinder with ceramic blades Ø 64 mm Ø 64 mm Ø 64 mm Ø 64 mm Electronic grinding regulation yes yes yes yes yes Ilectronic calibration of ground coffee doses from 6 gr to 14 gr 9 gr from 6 gr to 14 gr Electronic pre-infusion yes yes yes yes Simultaneous production of two coffee cups yes yes yes Simultaneous production of two coffee cups yes yes yes Possibility to use ground coffee fispenser yes yes yes Interface Touch screen display 7" 7" 7" 7"	Hydraulic specifications			
Swivel steam wand yes no no No Hot water wand yes yes (with extention) no No Water connections Water supply	Coffee boiler capacity	600 cc	600 сс	600 cc
Hot water wand yes yes (with extention) no Water connections Water supply connection 3/4" (1 - 8 bar) 3/4" (1 - 8 bar) 3/4" (1 - 8 bar) Capacities Coffee beans container 1.3 kg 2 containers - 1.3 kg each 1.3 kg Soluble products container 50 50 50 50 Other specifications Automatic cappuccinatore yes no yes Grinder with ceramic blades 64 mm 64 mm 64 mm 64 mm Electronic grinding regulation yes yes yes yes Electronic calibration of ground coffee doses from 6 gr to 14 gr 9 gr from 6 gr to 14 gr Electronic pre-infusion yes yes yes Simultaneous production of two coffee cups yes yes yes Simultaneous production of two cappuccino cups yes yes yes Automatic timed cappuccinatore yes yes yes Simultaneous production of two cappuccino cups yes yes yes Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7"	Steam boiler capacity	11	no	11
Water connections Water supply water supply water supply Water supply connection 3/4" (1 - 8 bar) 3/4" (1 - 8 bar) 3/4" (1 - 8 bar) Capacities Coffee beans container 1.3 kg 2 containers - 1.3 kg each 1.3 kg Soluble products container 1.64 l 1.64 l 1.64 l Coffee grounds container 50 50 50 Other specifications Automatic cappuccinatore yes no yes Grinder with ceramic blades Ø 64 mm Ø 64 mm Ø 64 mm Electronic grinding regulation yes yes yes Electronic calibration of ground coffee doses from 6 gr to 14 gr 9 gr from 6 gr to 14 gr Electronic pre-infusion yes yes yes Simultaneous production of two coffee cups yes yes Simultaneous production of two cappuccino cups yes yes Possibility to use ground coffee yes no no Height-adjustable coffee dispenser yes yes Automatic timed cappuccinatore washing function yes yes Touch screen display 7" 7"	Swivel steam wand	yes	no	no
Water supply water supply water supply water supply Vater supply connection 3/4" (1 - 8 bar) 3/4" (1 - 8 bar) Capacities Coffee beans container 1.3 kg 2 containers - 1.3 kg each 1.3 kg Soluble products container 1.64 l 1.64 l 1.64 l Coffee grounds container 50 50 50 Other specifications Automatic cappuccinatore yes no yes Grinder with ceramic blades Ø 64 mm Ø 64 mm Ø 64 mm Electronic grinding regulation yes yes yes Electronic calibration of ground coffee doses from 6 gr to 14 gr 9 gr from 6 gr to 14 gr Electronic pre-infusion yes yes yes Simultaneous production of two coffee cups yes yes Simultaneous production of two cappuccino cups yes yes Possibility to use ground coffee yes no no Height-adjustable coffee dispenser yes yes Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7"	Hot water wand	yes	yes (with extention)	no
Water supply water supply water supply water supply Vater supply connection 3/4" (1 - 8 bar) 3/4" (1 - 8 bar) Capacities Coffee beans container 1.3 kg 2 containers - 1.3 kg each 1.3 kg Soluble products container 1.64 l 1.64 l 1.64 l Coffee grounds container 50 50 50 Other specifications Automatic cappuccinatore yes no yes Grinder with ceramic blades Ø 64 mm Ø 64 mm Ø 64 mm Electronic grinding regulation yes yes yes Electronic calibration of ground coffee doses from 6 gr to 14 gr 9 gr from 6 gr to 14 gr Electronic pre-infusion yes yes yes Simultaneous production of two coffee cups yes yes Simultaneous production of two cappuccino cups yes yes Possibility to use ground coffee yes no no Height-adjustable coffee dispenser yes yes Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7"	Water connections			
Water supply connection 3/4" (1 - 8 bar) Capacities Coffee beans container 1.3 kg 2 containers - 1.3 kg each 1.3 kg Soluble products container 5.0 50 50 Other specifications Automatic cappuccinatore yes no yes Grinder with ceramic blades Ø 64 mm Ø 64 mm Ø 64 mm Electronic grinding regulation yes yes yes Electronic calibration of ground coffee doses from 6 gr to 14 gr 9 gr from 6 gr to 14 gr Electronic pre-infusion yes yes yes Simultaneous production of two coffee cups yes yes yes Simultaneous production of two cappuccino cups yes yes yes Possibility to use ground coffee yes no no no Height-adjustable coffee dispenser yes yes yes Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7"		water supply	water supply	water supply
Capacities Coffee beans container 1.3 kg 2 containers - 1.3 kg each 1.3 kg Soluble products container 1.64 l 1.64 l 1.64 l 1.64 l 1.64 l Coffee grounds container 50 50 50 Cher specifications Automatic cappuccinatore Yes Orinder with ceramic blades Ø 64 mm Ø 64 mm Ø 64 mm Electronic grinding regulation Yes Yes Electronic calibration of ground coffee doses From 6 gr to 14 gr Flectronic pre-infusion Yes Yes Simultaneous production of two coffee cups Yes Possibility to use ground coffee Yes No				
Soluble products container 1.64 1.64 1.64 1.64 Coffee grounds container 50 50 50 Other specifications Automatic cappuccinatore yes no yes Grinder with ceramic blades Ø 64 mm Ø 64 mm Ø 64 mm Electronic grinding regulation yes yes yes Electronic calibration of ground coffee doses from 6 gr to 14 gr 9 gr from 6 gr to 14 gr Electronic pre-infusion yes yes yes Simultaneous production of two coffee cups yes yes yes Simultaneous production of two cappuccino cups yes yes yes Possibility to use ground coffee yes no no Height-adjustable coffee dispenser yes yes yes Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7"	Capacities	3, . (. 334)	57. (. 654)	3, . (. 0 5 a.)
Coffee grounds container 50 50 Other specifications Automatic cappuccinatore yes no yes Grinder with ceramic blades Ø 64 mm Ø 64 mm Ø 64 mm Electronic grinding regulation yes yes yes Electronic calibration of ground coffee doses from 6 gr to 14 gr 9 gr from 6 gr to 14 gr Electronic pre-infusion yes yes yes Simultaneous production of two coffee cups yes yes yes Simultaneous production of two cappuccino cups yes yes yes Possibility to use ground coffee yes no no Height-adjustable coffee dispenser yes yes yes Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7"	Coffee beans container	1.3 kg	2 containers - 1.3 kg each	1.3 kg
Other specifications Automatic cappuccinatore yes no yes Grinder with ceramic blades Ø 64 mm Ø 64 mm Electronic grinding regulation yes yes yes Electronic calibration of ground coffee doses from 6 gr to 14 gr 9 gr from 6 gr to 14 gr Electronic pre-infusion yes yes yes Simultaneous production of two coffee cups yes yes Simultaneous production of two cappuccino cups yes yes yes Possibility to use ground coffee yes no no no Height-adjustable coffee dispenser yes yes yes Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7"	Soluble products container	1.64		1.64 1
Automatic cappuccinatore yes no yes Grinder with ceramic blades ø 64 mm ø 64 mm ø 64 mm ø 64 mm Electronic grinding regulation yes yes yes yes Electronic calibration of ground coffee doses from 6 gr to 14 gr Flectronic pre-infusion yes yes yes yes yes yes yes Simultaneous production of two coffee cups yes yes yes yes yes yes yes ye	Coffee grounds container	50	50	50
Automatic cappuccinatore yes no yes Grinder with ceramic blades ø 64 mm ø 64 mm ø 64 mm ø 64 mm Electronic grinding regulation yes yes yes yes Electronic calibration of ground coffee doses from 6 gr to 14 gr Flectronic pre-infusion yes yes yes yes yes yes yes Simultaneous production of two coffee cups yes yes yes yes yes yes yes ye	Other specifications			
Electronic grinding regulation yes yes yes Electronic calibration of ground coffee doses from 6 gr to 14 gr 9 gr from 6 gr to 14 gr Electronic pre-infusion yes yes yes Simultaneous production of two coffee cups yes yes Simultaneous production of two cappuccino cups yes yes Possibility to use ground coffee yes no no no Height-adjustable coffee dispenser yes yes yes Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7"		yes	no	yes
Electronic calibration of ground coffee doses from 6 gr to 14 gr 9 gr from 6 gr to 14 gr Electronic pre-infusion yes yes yes Simultaneous production of two coffee cups yes yes Simultaneous production of two cappuccino cups yes yes yes Possibility to use ground coffee yes no no no Height-adjustable coffee dispenser yes yes yes Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7"	Grinder with ceramic blades	ø 64 mm	ø 64 mm	ø 64 mm
Electronic pre-infusion yes yes yes yes Simultaneous production of two coffee cups yes yes yes Simultaneous production of two cappuccino cups yes yes yes Possibility to use ground coffee yes no no no Height-adjustable coffee dispenser yes yes yes Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7"	Electronic grinding regulation	yes	yes	yes
Simultaneous production of two coffee cups yes yes yes yes Simultaneous production of two cappuccino cups yes yes yes Possibility to use ground coffee yes no no no Height-adjustable coffee dispenser yes yes yes Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7"	Electronic calibration of ground coffee doses	from 6 gr to 14 gr	9 gr	from 6 gr to 14 gr
Simultaneous production of two cappuccino cups yes yes yes Possibility to use ground coffee yes no no no Height-adjustable coffee dispenser yes yes yes Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7"	Electronic pre-infusion	yes	yes	yes
Possibility to use ground coffee yes no no no Height-adjustable coffee dispenser yes yes yes Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7"	Simultaneous production of two coffee cups	yes	yes	yes
Possibility to use ground coffee yes no no no Height-adjustable coffee dispenser yes yes yes Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7"	Simultaneous production of two cappuccino cups			yes
Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7" 7"	Possibility to use ground coffee	yes	no	no
Automatic timed cappuccinatore washing function yes no yes Interface Touch screen display 7" 7" 7" 7"			yes	yes
Touch screen display 7" 7" 7"			*	yes
Touch screen display 7" 7" 7"	Interface			
		7"	7"	7"
	One touch coffee / milk / chocolate beverages	yes	yes (with powder milk)	yes

Astra



Compressor refrigerator Astra to keep milk fresh, with a capacity of 4 litres.

Technical data

Dimensions (w x h x d)
Weight
Power supply
Power consumption
Capacity

Refrigerating unit

Milk Cooler



Milk Cooler to keep milk fresh, with a capacity of 1 litre.

The cooling is generated by a Peltier cooling system with no CFCs.

echnical data

Weight
Power supply
Power consumption
Capacity

150 × 215 × 190 mm 1.7 kg 100-240 V/50-60 Hz 20 W

SOLUTIONS THAT MEET YOUR EXPECTATIONS.

For several years now Saeco has been developing its projects in partnership with important players in the world of coffee brewing outside the home.

The willingness of the company to address the needs of the market and of the users more and more closely has led to the development of customised solutions.

Moreover, the company supports its products throughout the development and sales phases and beyond, thanks to its solid after-sales service.

Saeco has also a dedicated team and a set of on-line and off-line tools to support the customer on a daily basis, in terms of information, technical skills, spare parts and accessories.

Saeco, your ideal partner.