

laRhea variplus V⁺

High-end range of coffee machines



The *laRhea* brand combines 50+ years of manufacturing know-how with the culture of Italian coffee and the style of Milan.

laRhea's **variplus** coffee machines translate the precision and consistency of a professional Italian barista into fully automated coffee preparation, as reliable in performance as in flavor.



laRhea

The delicate art of taste

With laRhea / macchine per caffè Milano, you can enjoy remarkably light and delicious coffee specialties, just like those served in Milan's coffee bars.

With our award-winning **variplus** technology, a full menu of coffee specialties is just a touch away.



In the office

Early in the morning or late in the afternoon. Always ready to be of service.

A simple touch lets your customers, guests or employees choose their favorite drink.

With **variplus**, going to the office becomes a pleasure.

In restaurants

By moving from professional to semi-automatic machines, you can serve restaurant-quality beverages.

All your staff will be able to make drinks exactly according to the customer's request and satisfaction.

Self-service

Whether it's a breakfast buffet, a cafeteria or a convenience store, quick and easy operation means customers can enjoy their drink of choice.

What's more, the clear touch technology makes customers actually want to interact with the machines.



la Rhea
macchine per caffè - milano



Winner of the 2015 Vending Star Award



A delight for the senses

The enticing aroma of a freshly ground espresso, the creamy flavor of a cappuccino or the inviting look of a three-layer latte macchiato. laRhea coffee machines delight the senses with a simple touch. Traditional drinks that can also be made into original recipes coupled with elegant design complete the picture.



The secret of top quality coffee

Our engineers have succeeded in reproducing the secret formula of the coffee served by Milan's legendary baristas with state-of-the-art laRhea **variplus** technology.

With just one machine, customers can choose between Italian specialties like classic espresso, cappuccino and latte macchiato, or other styles like American 'to-go' coffee and café crème.



The laRhea variplus line V+

Vari**plus**, which gives the new line its name, is a suite of three integrated technologies designed to coordinate and calibrate the many variables in coffee production – brew pressure, coffee quantity, water temperature, granulometry and extraction.

In a real Italian coffee bar, there's a trained professional who regulates these factors, fine-tuning them with the expertise that comes with years of experience. The big challenge in automated coffee service has always been reproducing that expertise mechanically, and we're proud to say that vari**plus** comes as close as any coffee machine ever has.

The vari**plus** line is the latest evolution of Rheavendors' philosophy of flexibility. As our clientele has always been international, we integrate versatile technologies to adapt to local market preferences.



laRhea V⁺eC
Compact first class

Slim, compact, seductive
3 canisters for products,
plus water for tea.



laRhea V⁺grande
Our best seller!

Hybrid technology with the Xtra
canister for personalized products like
Fairtrade Instant or lactose-free
powdered milk.



laRhea V⁺grande premium
The magic touch

7" all-glass touch screen for an
elegant, latest-generation interface,
along with a visible hopper
for coffee beans on top.



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laRhea v grande 2 premium

State of the art

All the advantages of the grande premium with the addition of a transparent hopper that holds two different types of beans. Whether dark or light roast, regular or decaf, Arabica or Kona, the choice is yours!



laRhea v doppio & cup

"To go" added value

The first of its kind!
Drinks in cups or in your personal mug. Doppio & cup can accept small, medium and large cups, in plastic or paper of up to 300 cc.

variflex

Variable + flexible

Variflex is an adjustable brewer featuring an infusion chamber that adapts to the quantity of ground coffee required by the end user's drink selection, thereby making the optimal use of the dose. The interaction between the mechanics and the software ensures the ideal brew pressure, which in turn means a perfect cup of coffee, every time.



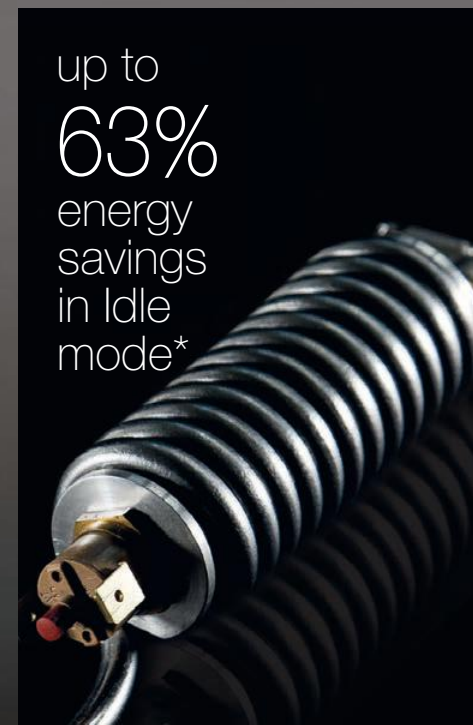
Expanded options

Variplus machines can be fitted with either of two infusion chambers - one with a capacity of 6-9 grams of ground coffee for more Mediterranean-style recipes; the other with a capacity of 8-14 grams, which still offers the espresso option while opening up the menu to longer drinks like the classic American 'to go' coffee. Naturally, the quantity of water required for each selection, between 30 and 300 ml, is automatically calibrated.

varitherm

Always just right

Varitherm is a heating system that adjusts to the specific drink recipe requested. As any coffee recipe requires different water temperatures and volumes, the system ensures the ideal water temperature for the ground coffee. The same goes for frothing milk for a café au lait. At last you can enjoy a perfect layer - coffee, milk, foam - heated to just the right temperature. The advantages of **varitherm** apply equally



Energy savings and low TC

Varitherm features Rheavendors' patented induction heating system, offering up to 63% savings on energy costs and low total cost of ownership (TCO) compared to conventional boilers.

What's more, induction heating drastically reduces the risk of scale buildup, and therefore the cost of frequent descaling.

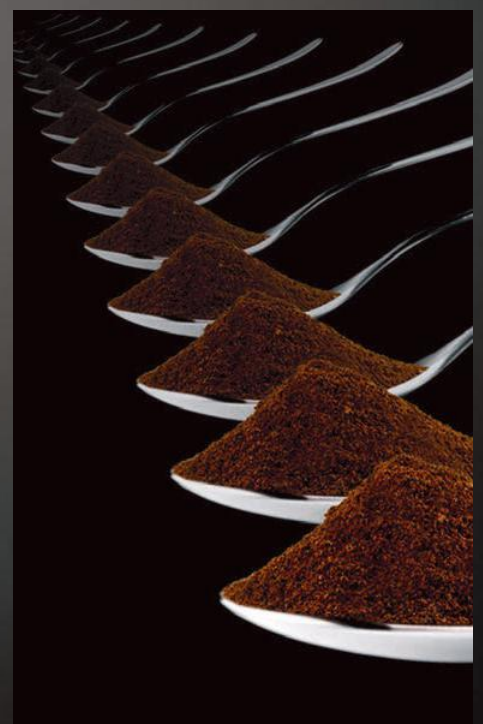
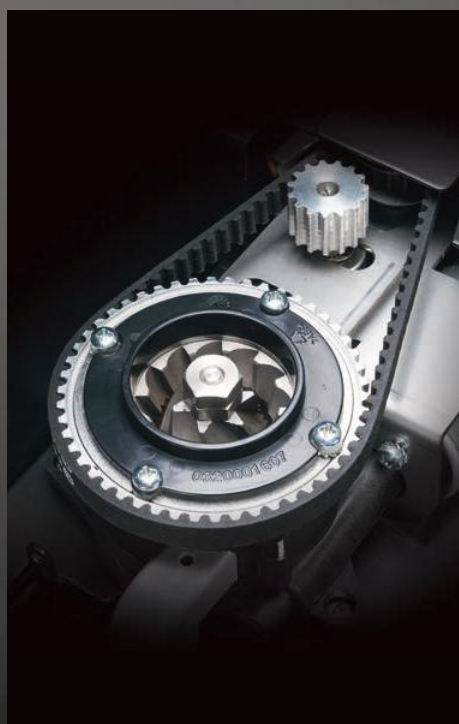
*according to EVA-EMP 3.1b Protocol (comparison between laRhea variplus grande induction heating system and a conventional boiler)

varigrind

the temperature of the water to the
fee expert will know, different grinds
variable amounts of time in contact with
ed milk for cappuccino or straight milk
oper latte macchiato, with each
e right temperature.
to both the espresso and instant versions.

Integrated technologies

Varigrind is an adjustable grinder that communicates electronically with the **variflex** brewer to dispense the grind best suited to the drink recipe selected by the end user, from coarse to super fine, and with the **varitherm** induction heater to determine the ideal water temperature.



O

induction technology, which means
consumption by comparison to traditional

reduces the build-up of limescale
g.

ction with rhea BL grande equipped with a boiler)

Consistency, reliability, quality

Varigrind will automatically adjust to maintain the initial setting. It also adapts automatically to the conditions and frequency of use. In any case, consistent quality is always assured - without the need for costly service calls, whether on-site or remotely.

Fresh milk...

The ideal basis for Italian specialty coffees is cold, fresh milk, steamed to a creamy froth.



A word of advice

The Rhea Fresh Milk Machines are attended units, ideal for use in venues with service staff, such as coffee bars, food shops, bakeries and so forth who are trained to maintain them. A rinse is automatically activated at the end of each dispensing through a one touch daily sanitizing program. This ensures that the units are checked and cleaned regularly.

Fresh Milk Machine v⁺

The new Rhea Fresh Milk Machine rhMM1.v+ allows you to offer a wide range of beverages with both hot and cold fresh milk. One of the most innovative features of the Rhea Fresh Milk Machine is the use of Varitherm induction technology, which steam-heats the milk. The system does not inject steam into the milk but uses indirect heating, and therefore beverages are not diluted, thus maintaining maximum in-cup quality. What's more, it saves energy because the steam is generated by the same heat used to brew your drink. Moreover the Rhea Fresh Milk Machine makes it possible to prepare drinks with three different levels of foam, adjustable according to individual preferences. Designed specifically for modular installation, it can be combined with a cooling unit placed next to or in the base cabinet, because it is equipped with a milk pump.

...non-dairy milk or toppings



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Plant-based milk and powdered milk to meet the different customer needs and preferences.



A trendy alternative

In response to new lifestyle trends and nutritional preferences, the milk machine can also use non-dairy milks to prepare a vegan cappuccino or latte macchiato, made from recipes born of the collaboration with Italian latte art champions like Matteo Beluffi.

An interesting addition

The Fresh Milk Machine make it possible to repurpose the standard internal milk powder container for lactose-free or aromatized toppings, such as vanilla or caramel flavored milk, thus doubling the number of options.

Dreamy foam

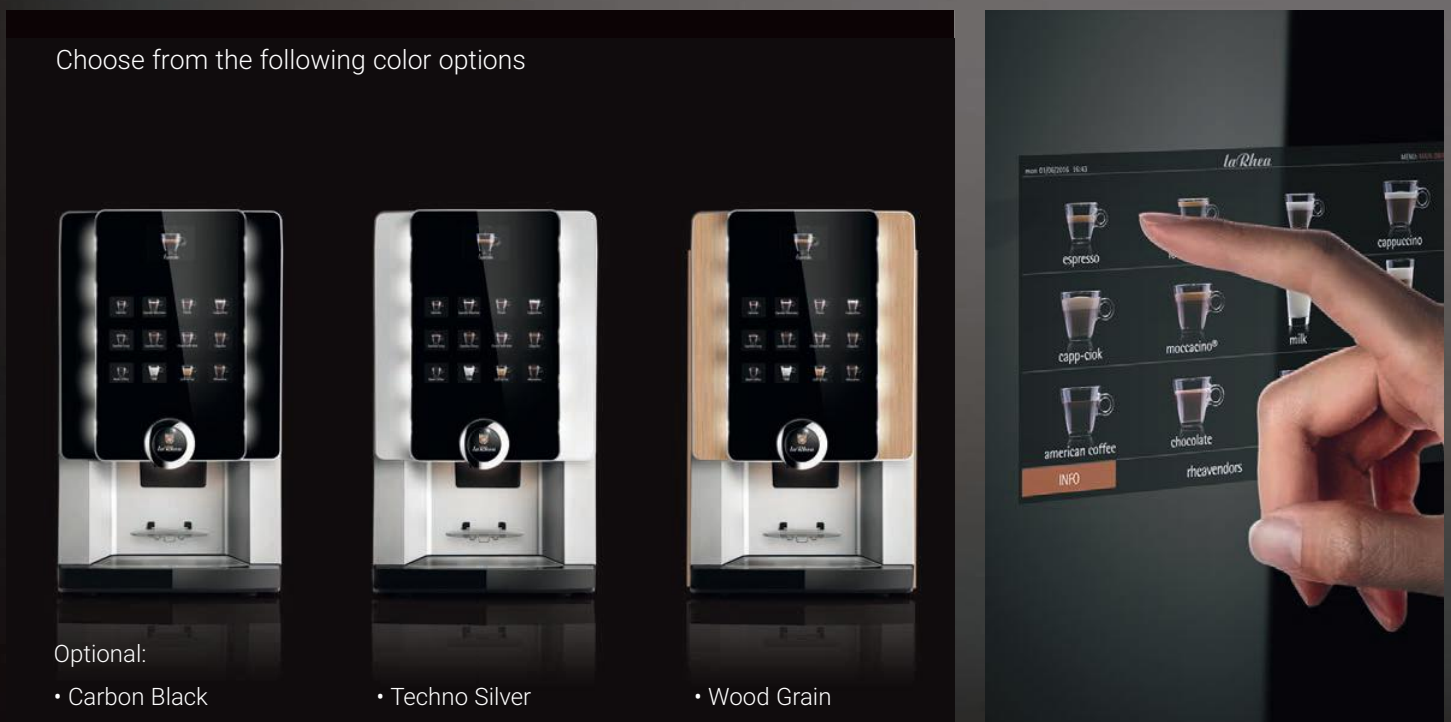
The quality of powdered milk surprises even baristas and coffee connoisseurs with its creaminess and full flavor. The foam of our milk drinks is wonderfully creamy and dense, providing a unique sensory experience. Powdered milk makes it easy, quick and delicious!

Customization

Create your own personal coffee bar, where every option is a feast for the eyes!

The color composition of laRhea vari**plus** machines can be personalized according to your preferences, or to match the decor of its location - now even more flexible with our new Wood Grain option.

The choice is entirely yours!



We've seen how the laRhea vari**plus** range responds to every practical need. But we haven't forgotten about aesthetics. Sleek design characterizes the entire vari**plus** family, with special touches of elegance, like the all-glass touchscreen on the grande premium and grande 2 premium models, with customizable graphics and a 7-inch display that can be programmed to provide nutritional info, advertising or important information.

Cool

The new rhea COOL is designed to be paired with **variplus** coffee machines, providing cold water and mixed water-based drinks.
rhea COOL MIX features a menu that can include iced coffee, iced cappuccino and a yogurt drink.



Complete beverage station

Visually, the machines share the same elegant design, with contrasting colors that reflect their purpose - warm dark tones for hot, soothing drinks and crisp light tones for cool, refreshing drinks. They are joined by a spacer that conveys the idea of a unified, complete beverage station.

By offering customers a refreshing complement to hot coffee, you double your business while helping people feel their best, and everybody wins.

Modul◀on

A modular system that you can configure according to your specific location, available space and personal taste. Modul◀on is adaptable to any context, be it an office, break room, cafeteria, factory floor, bake shop, hotel room or reception area....
With modul◀on concept, the options are endless!



Because order makes life easier!

Organize your laRhea **variplus** coffee station in an efficient and professional way.

Modules are designed to be compatible with the machines, so there are no limits to the possibilities of customization. From different size cups to storage drawers, from extra water tanks to dispensers of tea bags, sugar, stirrers, lids and change giver...

Whatever the needs of your company or your customers, our modul◀on system ensures that everyone will find it both easy and enjoyable to select exactly the drink and accessories they want. Every cup, every time.

Remote maintenance by telemetry

The optional service system tm-on enables you to have any malfunction or error message immediately checked online by your service partner. Since your machine is connected online around the clock, your service partner can promptly provide a new set up or modify your dosing values (drink menu) without having to reach you on site. tm-on is a truly ingenious remote maintenance system, designed to make your life easier.



Corpus delizioso!

The sturdy and attractive Uni-Base gives laRhea the additional feature of spatial economy.

All models can be accommodated on the Uni-Base.

There's also the option of a shelf on top, which makes it possible to place modular accessories closer to the machine.

The Uni-Base provides ample room for coffee, cups and accessories.



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rheavendors
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china

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