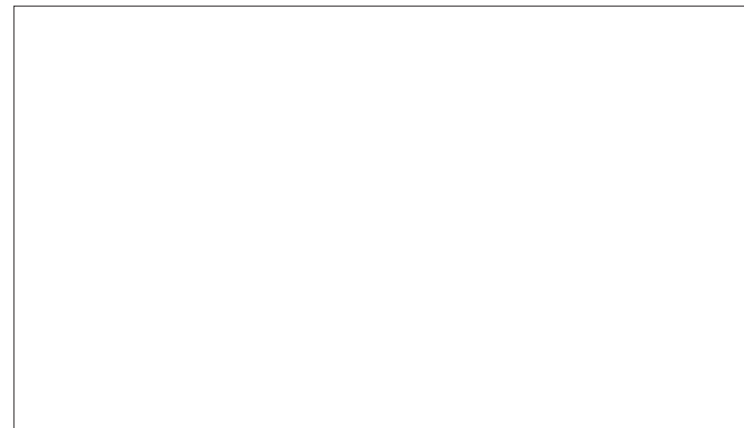




## ● luce midi



Your partner for service and consulting

## ● luce midi



The summit of two coffee worlds.

**rheavendors** ○

Via Trieste 49  
21042 Caronno Pertusella, VA  
Italy

Tel. +39 02 966551  
Fax +39 02 9655086  
rheavendors@rheavendors.com

**rheavendors** ●

# luce midi

### Night and day

LUCE MIDI – The elegant, attractive vending machine tempts customer from afar with its full frontal illuminated coffee and specialties menu. Weather Cappuccino, Espresso, Moccacino and of course the traditional coffee drink itself – every cup is highlight of taste.

### High performance

600 drinks at your choice among instant, espresso coffees and many other delicious specialties are available behind LUCE MIDI frontal illuminated panel. Simplicity, clear instructions and ergonomic lines to make easier the condition of usage of the machine everywhere.



### PB – SM – FB

PB (Presso-Bean) fresh roasted beans are ground on the spot in the coffee grinder e/o SM (Speed-Mix) coffee and other instant products melted for high quality drinks. FB (Fresh-Brew) two different brewing units, into a inique compact group to offer delicious filter coffee and leaf-tea.

### Paying with system

Arrangements for coins or cash-less systems in serial, executive or MDB protocol.



Coins, tokens



Cash cards, key systems

### More light to the selections

Created to make easier and immediate products selection. Light attracts people. A usefull and innovative panel. Few remarkable details to offer hospitable atmosphere by day and by night.



Beverage dispensing as desired in cups, glasses, coffee mugs.

### Design and colours

Created by the well-known architect Angelo Micheli – Studio De Lucchi. Available in the espresso, instant and Fresh-Brew versions. White, black, or silver coloured.



### User-friendly technology

LUCE MIDI is programmable through selection keyboard or rheAction. Cleaning and rinsing program for easier cleaning service.

## luce midi

|                                          | Speed-Mix | Presso-Bean |
|------------------------------------------|-----------|-------------|
| Selections                               | 18+2      | 18+2        |
| Menu                                     |           |             |
| Programmable with "Rheaction"            |           |             |
| Display for sugar regulation             | ●         | ●           |
| Decaffeinated                            | ●         |             |
| Short coffee + sugar                     | ●         | ●           |
| Long coffee + sugar                      | ●         | ●           |
| Short white coffee + sugar               | ●         | ●           |
| Long white coffee + sugar                | ●         | ●           |
| Short decaffeinated coffee + sugar       |           | ●           |
| Long decaffeinated coffee + sugar        |           | ●           |
| Short decaffeinated white coffee + sugar |           | ●           |
| Long decaffeinated white coffee + sugar  |           | ●           |
| Decaffeinated Moccacino + sugar          |           | ●           |
| Cappuccino + sugar                       | ●         | ●           |
| Milk with coffee + sugar                 | ●         |             |
| Moccacino                                | ●         |             |
| Chocolate                                | ●         | ●           |
| Strong Chocolate                         | ●         | ●           |
| Chocomilk                                | ●         | ●           |
| Milk with chocolate                      | ●         |             |
| Milk + sugar                             | ●         | ●           |
| Tea                                      | ●         | ●           |
| Strong Tea                               | ●         | ●           |
| Hot water                                |           | ●           |
| Bareley                                  | ●         |             |
| Bareley with milk                        | ●         |             |
| Cup                                      | ●         | ●           |

|                                            |            |            |
|--------------------------------------------|------------|------------|
| Capacities (kg):                           |            |            |
| Instant coffee                             | 1,20       | 1,20       |
| Coffee beans                               |            | 3,40       |
| Sugar                                      | 4,50       | 4,50       |
| Milk                                       | 1,35       | 1,35       |
| Chocolate                                  | 3,50       | 3,50       |
| Tea                                        | 4,40       | 4,40       |
| Natural tea                                | 1,50       | 1,50       |
| *capacities referred to std. configuration |            |            |
| Dispensing Time                            | 15/20 sec. | 15/20 sec. |

|                  |                              |           |
|------------------|------------------------------|-----------|
| Technical Data   |                              |           |
| Dimensions (mm)  |                              |           |
| Height           | 1835                         |           |
| Width            | 625                          |           |
| Depth            | 685                          |           |
| Weight (kg)      | 130                          | 160       |
| Cups             | 600                          | 600       |
| Containers       | 7                            | 5+1       |
| Power (Watt)     | 1500/2800                    | 1500/2800 |
| Tension (V)      | 230                          | 230       |
| Water connection | 3/8" female                  |           |
|                  | from 1 to 8 bar pressure     |           |
| Diagnostic       | from 23 to 29 on LCD display | 16x2      |

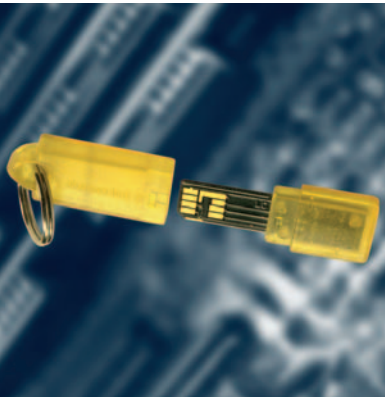
|                                     |  |
|-------------------------------------|--|
| Options                             |  |
| Micro controller command            |  |
| Display for services communications |  |
| EVA-DTS for data collection         |  |



## Flexibility, variety and taste. Concepts to find solutions.

### High programming flexibility.

The innovative electronic software, which grants a high setting flexibility and a wider autonomy to define and program every single selection.



### Wide offer variety.

The secret of success? To offer something for every taste. Espresso and a wide choice of different coffee specialties, like cappuccino, moccacino, latte macchiato, cappuccino to satisfy the desire to enjoy a delicious hot drink.



### Your own recipe.

Simply starting from the main products like milk, coffee and chocolate you might create your own recipe and decide how to mix them together to obtain different drinking results in taste and appearance.

