



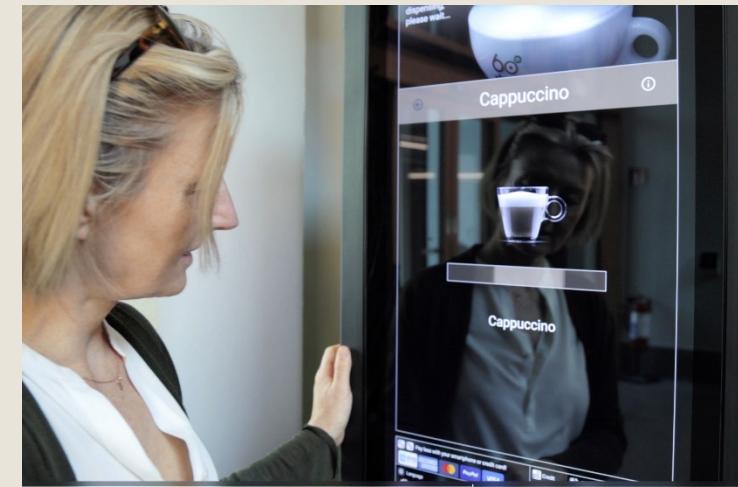
rhea

rh|FS2|milk

ALL-ROUND QUALITY

Behind each Rhea Freestanding machine there are exhaustive research and trials on 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.



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 the innovative Variplus technology, a system of three components – Variflex, Varigrind and Varitherm – which work together to coordinate the ideal brew pressure, grind, water quantity and temperature to customise each drink to perfection.



Variflex is an adjustable brewer featuring an infusion chamber which adapts to the quality of ground coffee required by a specific drink selection.

Varigrind (optional) is an adjustable grinder that communicates electronically with the Variflex brewer to dispense the grind best suited to the selected drink recipe.

Varitherm is a heating system that adjusts the temperature of the water to the specific drink recipe requested, even for different ingredients within the same recipe.

FREE-STANDING LOUNGE

rhFS2.milk machine offers a variety of recipes, enhanced by the possibility of serving the drinks with fresh and plant-based milk, to meet the needs of every consumer.

The integrated fresh milk-unit equipped with a milk pump, allows indirect heating of milk, using Varitherm induction technology, keeping in cup quality.

Furthermore, it optimizes the use of energy, as the steam required for heating is generated using the same heat source used for the drink.

rhFS2.milk is the best solution to transform your coffee break into a premium experience.



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SPECIFICATIONS	
touchscreen	24"
variflex 45 o 36	✓
varitherm	✓
coffee grinder	1
cup turrets	2
cup turrets capacity	up to 800
cup sensor	✓
proximity sensor	✓
standard configuration	E8 R4 2T
selections – touch screen	up to 64
sugar adjustment	✓
stirrer dispenser	✓
fresh milk fridge (litre)	7
refrigerant gas	r600a
width height depth (mm)	640 x 1830 x 785
max. no. canisters	1+8
max. no. mixing bowls	4
electrical supply (V-Hz)	230-50
power (W)	3000
OPTIONAL	
touchscreen 32"	
varigrind	
pre-worked grinder	
2 peristaltic pumps	
2 coffee grinders	
lid dispenser	
fielda lock	
multi-pack telemetry	



made in Italy in-cup quality innovation sustainability

rheavendors group

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