

VENDING LINE



Saeco,  
*for Coffee Lovers.*  
*Like us.*



**Saeco** offers fresh emotions  
to Coffee Lovers,  
anytime and everywhere.

**Saeco.** Crafted by Coffee Lovers.





## HISTORY

Saeco was a small enterprise started in 1981 in Italy, in Gaggio Montano, near Bologna.

In 1985, it was the first company in the world to develop the “bean-to-cup”, a completely automatic and innovative Italian espresso brewing system, from the coffee bean to the cup.

Since then, Saeco has been developing coffee machines that can satisfy the tastes of people with different lifestyles, in and out of the home, in the consumer and professional channels.

The purchase of the Gaggia brand in 1999 strengthened its purpose of providing Italian excellence in the coffee sector.

Since 2009, with the arrival of Philips, Saeco has become a global player able to cover the entire offer of coffee machines. The synergies between Philips and Saeco boosted the development of technologies and new patents.

Those years saw the definition of the “Vending & Professional” Division of the company as an autonomous production unit focused on the out-of-home sector, able to provide top solutions for the Office, the Ho.Re.Ca. and the vending markets.

In 2017 the Saeco Professional Division becomes part of the N&W Global Vending Group, the world vending leader, which at the end of the same year rebrands as EVOCA Group.

This shall allow the company to become even more prominent in the professional coffee machines world business, with the Saeco and Gaggia brands, recognised icons of the Made in Italy in terms of technology, quality and style.







## RESEARCH AND DEVELOPMENT

To address the needs of out-of-home operators promptly is essential for Saeco.

This is why designing and producing rational and reliable machines that are also easy to maintain, with the correct balance of tradition and modernity, has always been the main goal of the Saeco Research & Development department.

The company was able to develop its own know-how in house, so as to guarantee a product that is 100% made in Saeco: from research to prototyping, from development to pre-launch tests of new products.

Over 45 patents filed by the corporate team in the last 10 years. 10-15 projects developed each year and 3 research labs, one of which is VDE-certified, are proof of Saeco's technological vocation.

Saeco is one of the few companies that has developed in-house all the fundamental know-how and necessary technology to apply the most advanced coffee brewing methods in and out of home.

Throughout its history, the addition of important stakeholders such as Philips and, since 2017, N&W Global Vending, allowed Saeco to reach the top, especially in the professional sector, and to prepare for new challenges and increasingly ambitious goals.



## QUALITY AND CERTIFICATIONS

A promise that is a commitment to be kept every day: to comply with the highest qualitative standards thanks to certified and standardised production processes.

Quality control is a cyclical process that, in Saeco, starts from the project phase, continues through the product development, testing and research phases, and finally involves the production and marketing logics. Constant monitoring is necessary, to be always able to offer high-quality products.

The Saeco production system is also UNI EN ISO 9001:2015 certified and the products are VDE, Dekra, IMQ, CSA, and NSF certified.

The company follows a Total Quality Management logic that strives to provide global customer satisfaction, in line with the international laws and regulations, including non-mandatory ones, and promotes and disseminates the culture of quality also inside its own organisation.

Saeco is fully aware of the environmental impact of industrial production, and for this reason complies with the RoHS (Restriction of Hazardous Substances Directive) and WEEE (Waste Electrical and Electronic Equipment) standards.



## SUSTAINABILITY

Sustainable production, nowadays, is a requirement.

This is why Saeco, in the planning, raw materials selection, production and assembly, and the transport and disposal phases, is constantly aware of the need to protect the environment.

Our constant philosophy is to produce excellence while respecting the environment.

Saeco machines therefore have a **low environmental impact**, as shown by the Atlante Evo 700 model: this machine is 94% recyclable in terms of weight.

According to EVA EMP 3.0 energy consumption protocol the Phedra Evo Cappuccino / Espresso / TTT models are rated in energy class A+ and the Rubino 200 Espresso / TTT, Cristallo Evo 400, Atlante Evo 500 Espresso / Instant / TTT / CapBean models are rated in energy class A.

In full compliance with the regulatory provisions, the most recent corporate eco-management protocols are adopted, to obtain a final product that is future-oriented.

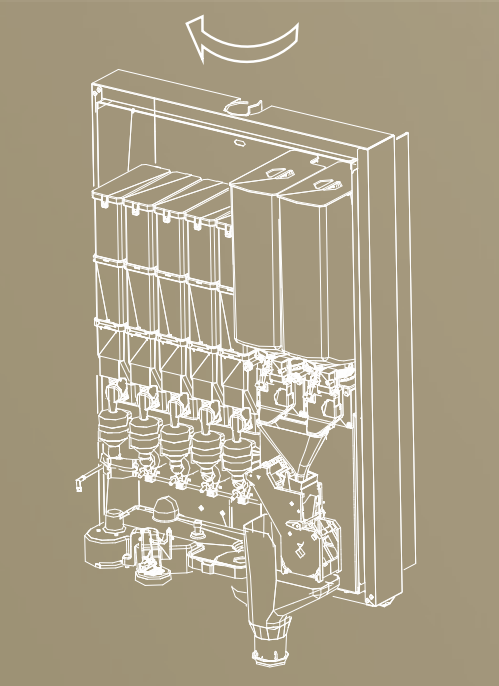
The UNI EN ISO 14001:2015 certification is proof of Saeco's concrete commitment to eco-friendly industrial processes and reliable Environmental Management System.

Saeco also implements the BS OHSAS 18001:2007 Occupational Health and Safety Management System certification provisions, to create safer working conditions, better performance and new business opportunities.

Sustainable quality and leadership, this is the challenge that Saeco faces in an eco-friendly way.

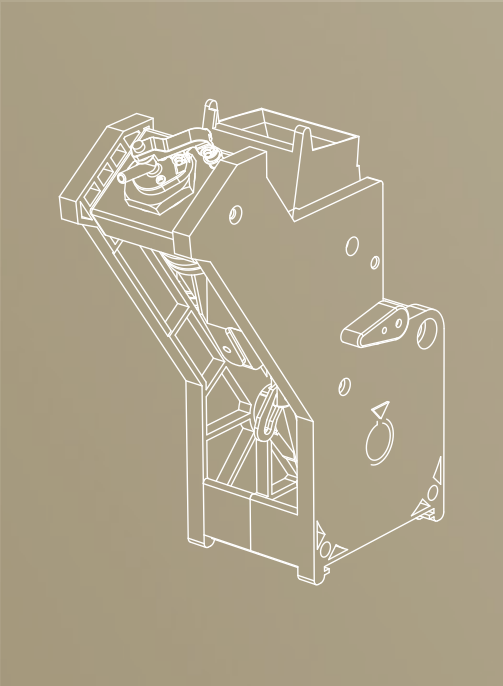


INNOVATIONS



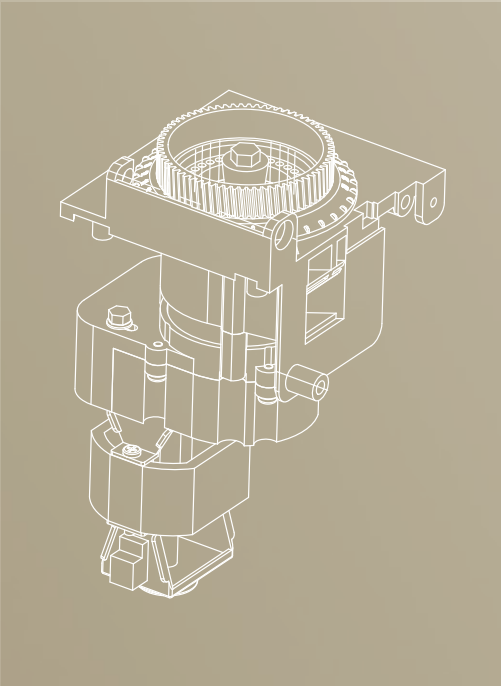
ROTATING PLATE

The exclusive Rotating Plate makes cleaning, loading and maintenance operations easier and quicker. The main plate has a 180° rotation angle and makes it possible to access all the main components of the machine from the front, including while the machine is in operation.



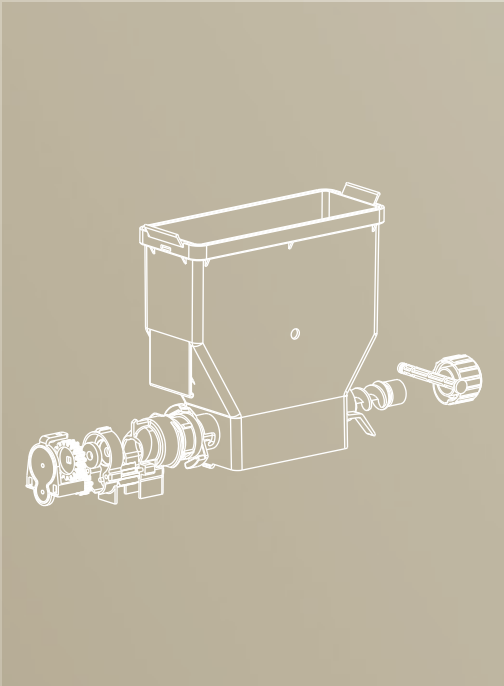
COFFEE BREWING UNIT WITH “GRAN GUSTO” SYSTEM

The innovative Gran Gusto coffee brewing unit is designed to brew an excellent cup of coffee, with more cream and a more intense taste. The counterpiston and the ball valve guarantee maximum extraction from the capsule, which is fully irrigated at the correct constant pressure. Works also with smaller coffee doses.



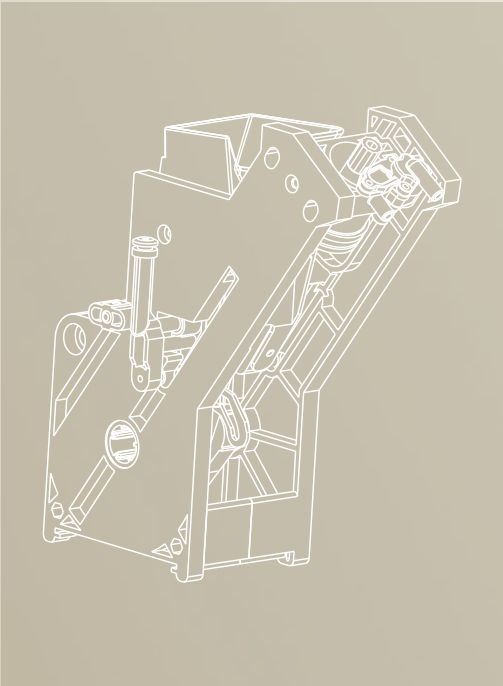
NEW COFFEE GRINDER

The Gran Gusto technology is integrated by a completely redesigned coffee grinder, with larger blades placed out of alignment with the motor. As they operate at lower rotation rates, coffee beans are less heated and the machine lasts longer and is less noisy.



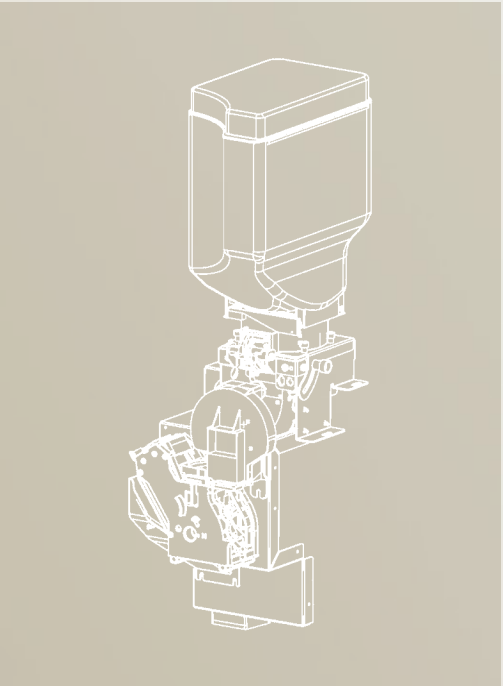
EASY DRY V2

Powder containers are equipped with the new Saeco Easy Dry V2 dispensing system, that prevents humidity from damaging the quality of the products and ensures dispensing continuity. This system also prevents powder from falling inside the mixer.



TTT-TWIN TASTE TECH

The Saeco TTT-TwinTasteTech brewing system can be used to brew both Italian espresso, extracted under high pressure, and a low-pressure extracted paperless fresh brew, preferred in the countries of Northern Europe. According to the product one wishes to brew, the brewing unit can take two different positions and be fed by two circuits under different pressures.



VENDING CAPSULE SYSTEM

Saeco has developed a capsule system that can process self-preserving, sealed capsules automatically. The capsules are placed randomly in the container, collected and placed in the correct position thanks to a search and orientation system and then placed into the brewing unit for infusion. The quality of the capsule promotes both simplicity and reliability.



# VENDING LINE

## Table Top

Full Automatic



Rubino 200  
Espresso / TTT

- 8 direct selections
- 195 cups
- 5 canisters (4 + 1 ground coffee in TTT) \*
- Espresso brewing unit 7-9 gr or TTT
- standard or for payment system cabinet optional
- energy class A

## Freestanding Hot

Mid Size



Cristallo Evo 400

- h 1700 mm
- 16 direct selections
- 400 cups
- 7 canisters \*
- Espresso brewing unit 7 gr (Gran Gusto) or 9 gr
- energy class A

## Freestanding Hot Capsule



Cristallo Evo 400  
Capsule

- h 1700 mm
- 16 direct selections
- 400 cups
- 6 canisters \*
- 310 LB-type capsules or 300 Caffitaly

## Freestanding Snack & Food



Artico S

- h 1700 mm
- 6 trays
- 6 spirals
- food selectable via SW

## Freestanding Hot Capsule



Atlante Evo 700  
CapBean

- 20 direct selections
- 700 cups
- 8 canisters \*
- Espresso brewing unit 7 gr (Gran Gusto) or 9 gr
- 300 LB-type capsules or 280 Caffitaly



Atlante Evo 500  
CapBean

- 15 direct selections
- 550 cups
- 7 canisters \*
- Espresso brewing unit 7 gr (Gran Gusto) or 9 gr
- 310 LB-type capsules or 300 Caffitaly
- energy class A



Cristallo Evo 600  
Capsule

- 16 direct selections
- 550 cups
- 6 canisters \*
- 420 LB-type capsules or 400 Caffitaly

## Freestanding Hot

Full Size



Atlante Evo 700  
IM / 2 M / Instant / TTT

- 20 direct selections
- 700 cups
- versions with 1 or 2 grinders
- 8 canisters \*
- Espresso brewing unit 7 gr (Gran Gusto), 9 gr or TTT



Atlante Evo 500  
IM / 2 M / Instant / TTT

- 15 direct selections
- 550 cups
- versions with 1 or 2 grinders
- 6-7 canisters \*
- Espresso brewing unit 7 gr (Gran Gusto), 9 gr or TTT
- energy class A



Cristallo Evo 600

- 16 direct selections
- 550 cups
- 7 canisters \*
- Espresso brewing unit 7 gr (Gran Gusto) or 9 gr

## Freestanding Snack & Food

Full Size



Artico M

- 7 trays
- 6 spirals
- food selectable via SW



Artico L

- 6-7 trays
- 8 spirals
- food selectable via SW

## Freestanding Hot & Snack



Diamante Evo  
Espresso

- 9 direct selections
- 320 cups
- 6 canisters \*
- 4-5 trays
- 6 spirals

\*coffee and sugar canisters included

## CUSTOM-MADE SOLUTIONS

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.



