

VENDING LINE

**PHILIPS**

Saeco is a trademark of the Philips Group



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



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

**Saeco.** Crafted by Coffee Lovers.





## HISTORY

Saeco and Philips are two consolidated, global brands with a long tradition in the sector of coffee machines.

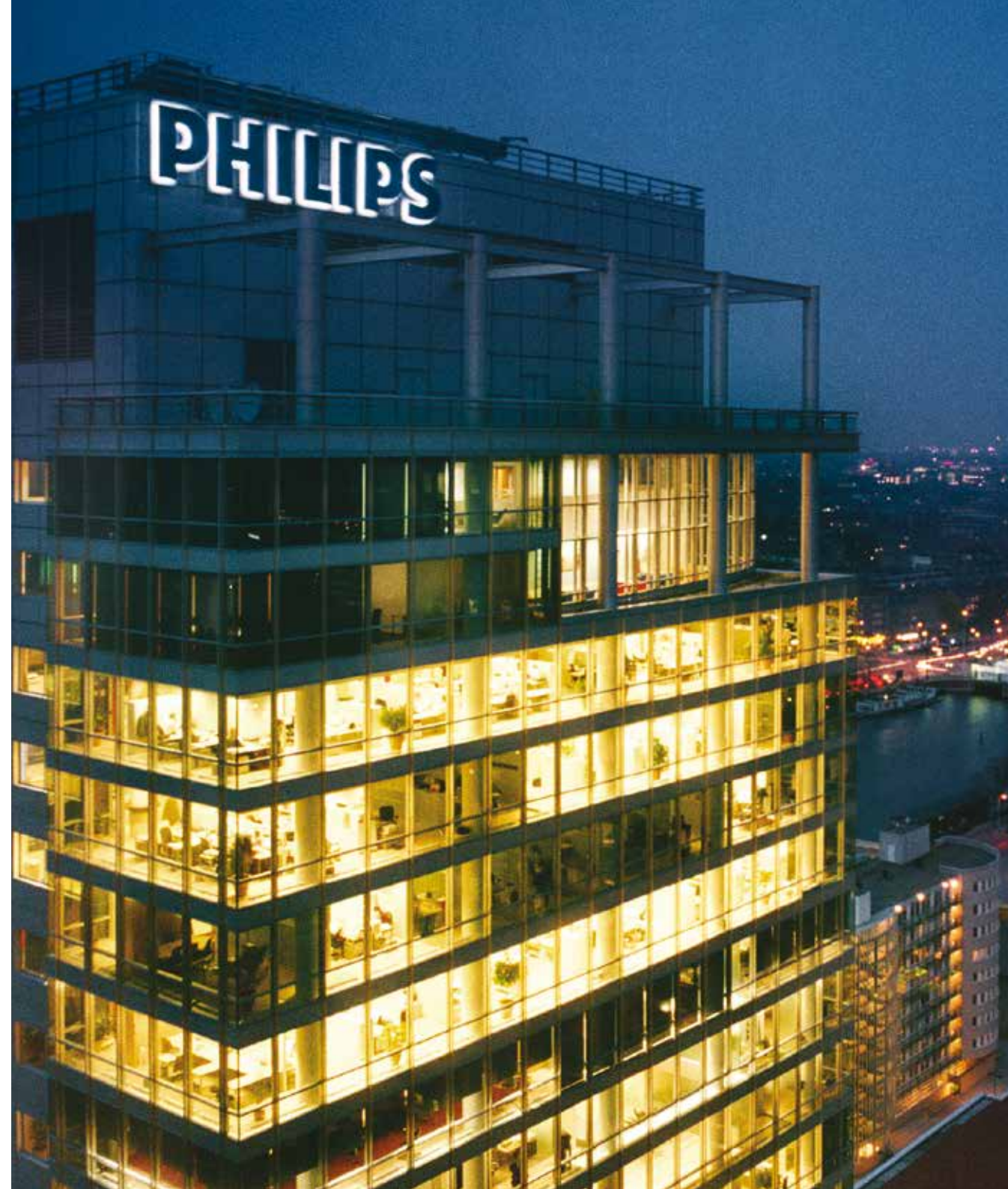
Saeco was founded in 1981 in Italy, in Gaggio Montano, near Bologna. In 1985, it was the first manufacturer in the world to design the "bean-to-cup", an innovative, completely automatic system for the brewing of Italian espresso. In the last thirty years Saeco has been developing machines that can adapt to the different lifestyles and requirements of its customers, in both the consumer and professional channels. The purchase of Gaggia in 1999 is further proof of the progress made by the company in trying to promote Italian excellence.

Since 2009 Philips, a leading, consolidated brand in the coffee world thanks to its drip filter and Senseo technologies, has been working with Saeco to create a universal player able to cover the whole range of demand for coffee machines. The synergy between Philips and Saeco led to the creation of a new, exclusive "Business Unit Coffee", to bring innovation to this sector, to the benefit of the final consumer.

The "Business Unit Coffee" is divided into three different product categories: "Beverage Appliances", for low-pressure brewed coffee, "Espresso", with high pressure technology for coffee extraction Italian style, and "Vending & Professional", focusing on premises outside the home and offering solutions for vending, Ho.Re.Ca. and office.

The latter category sees Saeco as one of the main players in the field, thanks to its autonomous production unit that can offer consumers "quality moments" throughout the day.

For this reason, Saeco Vending & Professional has become known as a company that can produce technological, simple and elegant machines, whose "Made in Italy" design and manufacture are a source of considerable pride.







## RESEARCH AND DEVELOPMENT

To meet the needs of the out-of-home operators is a priority for Saeco. For this reason, the work of the Saeco Research and Development department focuses on the design and manufacture of rational and reliable machines, easy and quick to maintain, with the correct balance of tradition and modernity.

The company's proprietary know-how guarantees that **its products are 100% Saeco-made**: from the initial research, to the creation of the prototypes, to the development activities and the pre-marketing testing of the new products. Some figures? Over 100 filed patents, 10/15 new patented projects every year, 6 research laboratories, one of which is VDE-certified.

Saeco is one of the few companies in the world that has all the fundamental in-house knowledge and technology to address the main methods for the brewing of coffee-based drinks, for both domestic and professional applications. The partnership with Philips brought additional challenges and new, more ambitious and international achievements to conquer.

Thomson Reuters ranked Philips among the 100 Global Innovators of 2011: Saeco was inspired by this to increase its focus on project and industrial synergies, to offer its customers versatile, functional and user-friendly products with a contemporary design.

Indeed, thanks to Philips, Saeco can now integrate different business technologies, such as illumination, health and consumer appliances. The applications are countless: from LED to magnetic fields, from low power systems to connectivity.

This wide range of application has already produced tangible results, namely, the Aulika **Pinless Wonder cappuccinatore**, a project that derived from Philips research applied to a Saeco product.



## 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 9001:2008 certified and the products are VDE, Kema, IMQ, Demko, 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 700 model: this machine is 94% recyclable in terms of weight.

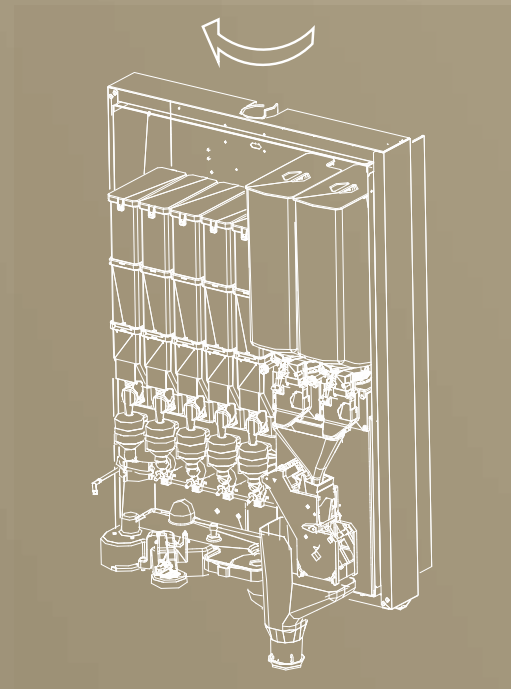
In full compliance with the regulatory provisions, the most recent corporate eco-management protocols are adopted, to obtain a final product that is future-oriented.

The UNI EN ISO 14001:2004 certification is proof of Saeco's concrete commitment to eco-friendly industrial processes and reliable Environmental Management System.

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



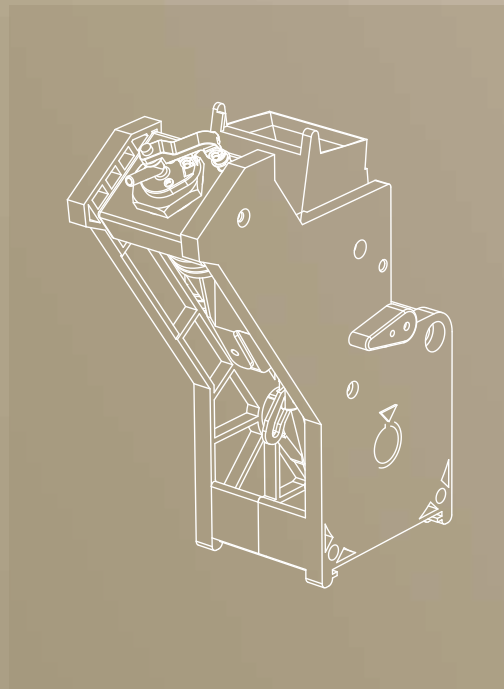
## INNOVATIONS



### ROTATING PLATE

The exclusive Rotating Plate makes cleaning, loading and maintenance operations easier and quicker.

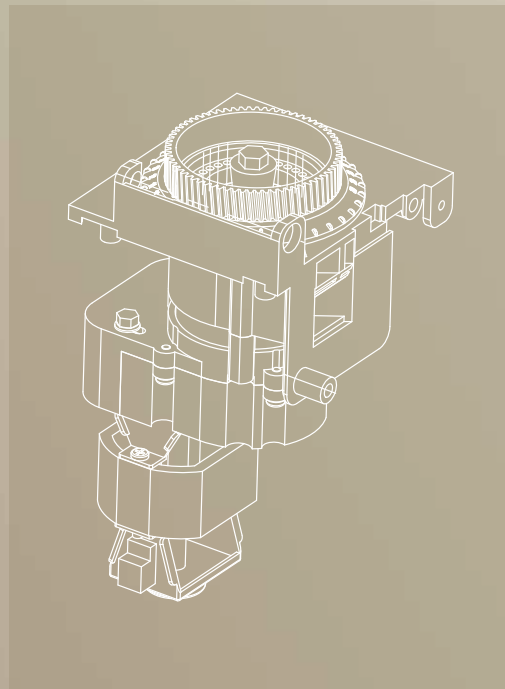
The main plate has a 180° rotation angle and makes it possible to access all the main components of the machine from the front, including while the machine is in operation.



### COFFEE BREWING UNIT WITH “GRAN GUSTO” SYSTEM

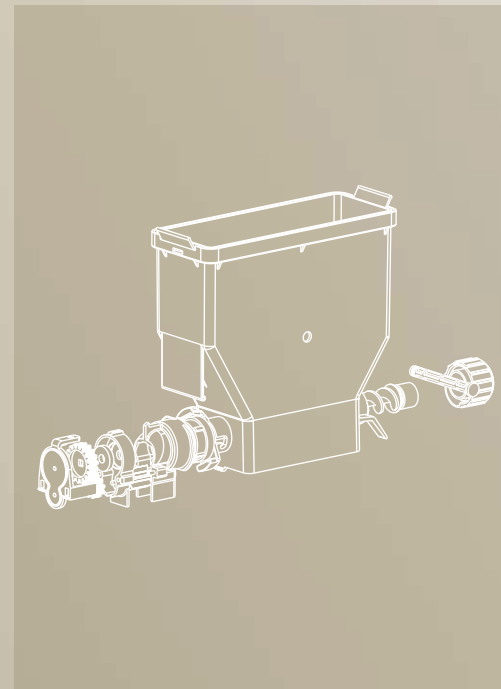
The innovative Gran Gusto coffee brewing unit is designed to brew an excellent cup of coffee, with more cream and a more intense taste.

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.



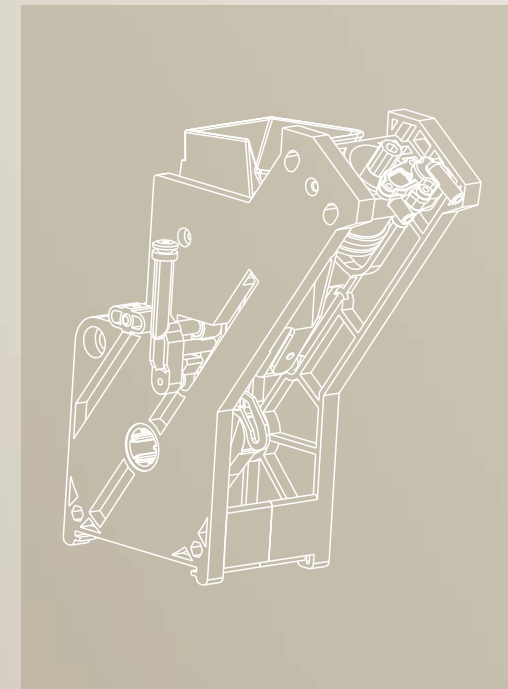
### NEW COFFEE GRINDER

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.



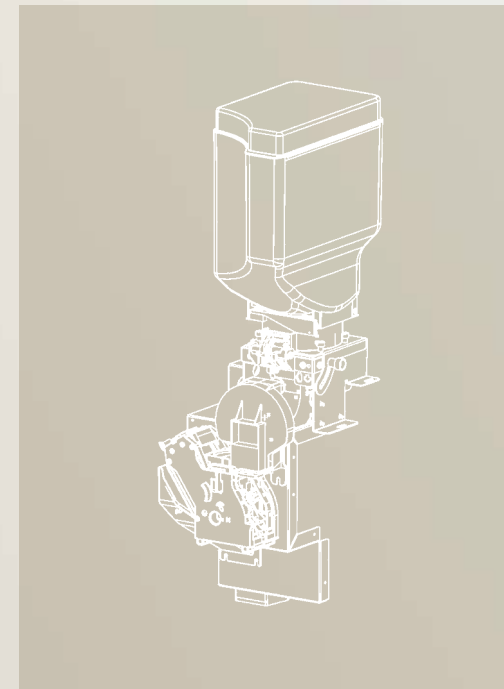
### EASY DRY V2

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

## Office Solutions

Capsules



Office One

- 3 coffee direct selections
- 1 selection for steam, 1 for hot water

Bean-To-Cup



Ambra

- 3 direct selections (2 for coffee, 1 for hot water)
- vending components
- payment system optional
- cabinet optional



Royal Office

- 3 direct selections (2 for coffee, 1 for hot water)
- payment system optional
- cabinet optional



Phedra

Semi-Automatic

- Espresso / Instant / TTT
- 8 direct selections
- 4-5 canisters (no sugar) \*
- Espresso brewing unit 7-9 gr or TTT
- cabinet optional



Carthago  
Espresso / TTT

Full Automatic

- touch screen interface
- 16 direct selections
- 300 cups
- 6-7 canisters \*
- Espresso brewing unit 7-9 gr or TTT



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

Mid Size



Cristallo 400 Gran Gusto

- h 1600 mm
- 16 direct selections
- 400 cups
- 7 canisters \*
- Gran Gusto brewing unit 7 gr



Cristallo 400

- h 1600 mm
- 12 direct selections
- 400 cups
- 6 canisters \*

## Freestanding Snack & Food



Corallo 1700

- h 1700 mm
- 5-6 trays
- 6 spirals
- Master or Slave
- food selectable via SW

## Freestanding Hot

Full Size



Atlante 700 Gran Gusto  
1 M / 2 M

- 20 direct selections
- 700 cups
- versions with 1 or 2 grinders
- 8 canisters \*
- Gran Gusto brewing unit 7 gr



Atlante 700  
1 M / 2 M / Instant / TTT

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



Atlante 500 Gran Gusto  
1 M / 2 M

- 15 direct selections
- 550 cups
- versions with 1 or 2 grinders
- 6 canisters (7 in 2 M) \*
- Gran Gusto brewing unit 7 gr



Atlante 500  
1 M / 2 M / Instant / TTT

- 15 direct selections
- 550 cups
- versions with 1 or 2 grinders
- 6 canisters (7 in 2 M and Instant) \*
- Espresso brewing unit 7-9 gr or TTT



Cristallo 600 Gran Gusto

- 16 direct selections
- 550 cups
- 7 canisters \*
- Gran Gusto brewing unit 7 gr



Cristallo 600

- 16 direct selections
- 550 cups
- 7 canisters \*

## Freestanding Snack & Food

Full Size



Aliseo

- 6-7 trays
- 8 spirals
- Master or Slave
- food selectable via SW



Corallo

- 6-7 trays
- 6 spirals
- Master or Slave
- food selectable via SW

## Freestanding Hot & Snack



Carthago  
Table Top + Mini Snack

- touch screen interface
- 16 direct selections
- 300 cups
- 6-7 canisters \*
- 4 trays
- 6 spirals



Diamante  
Espresso / Instant

- 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.



