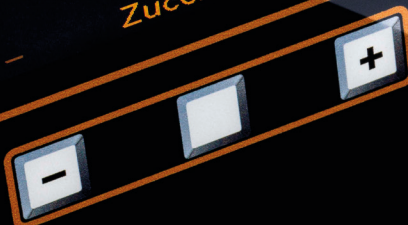


 **Saeco**

**Oasi**

Zucchero



grani  
caffè espresso

grani  
caffè lungo

bevanda al gusto di  
ginseng

decaffeinato  
caffè corto

decaffeinato  
caffè lungo

bevanda al gusto di  
cioccolato

**Oasi**

 **Saeco**

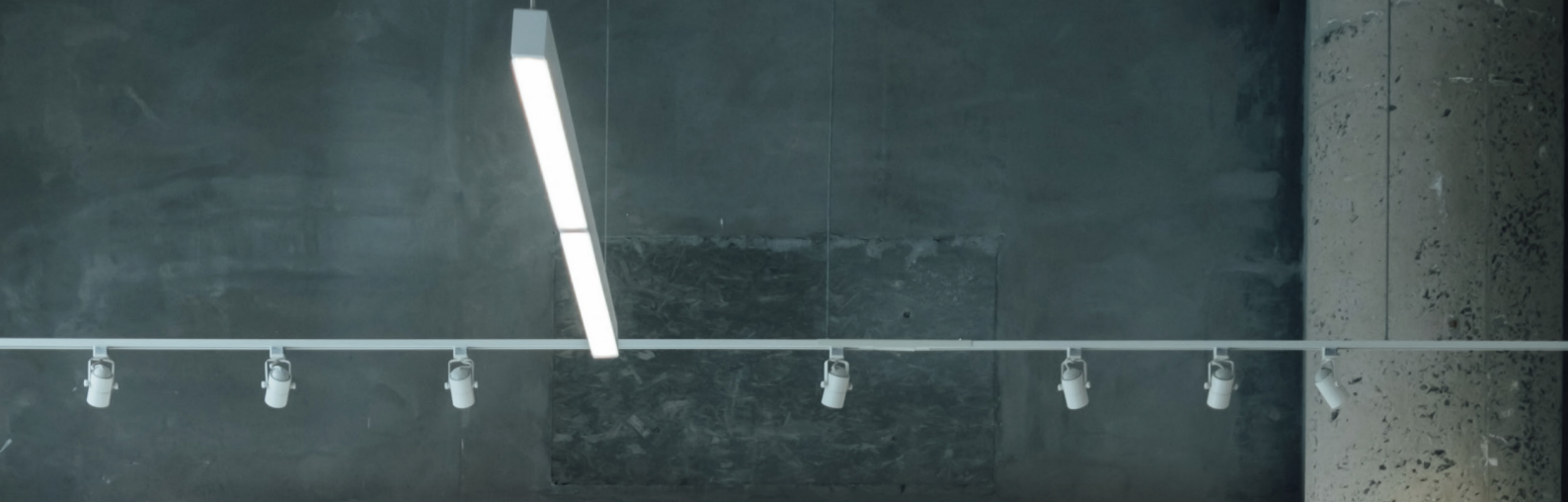


# BUT FIRST COFFEE

In the proverbial dilemma of whether it is better to be or to appear, Oasi is both.

Oasi is the new line of Saeco vending machines.

Elegant and rigorous, it is designed to dispense high quality products as per Saeco tradition. But the real revolution lies in its technological heart, born from the experience of the leading Group in the Vending sector. Oasi is maximum efficiency, ease of management and maintenance.



**BUT  
FIRST  
COFFEE.**





## Pleasure in simplicity

Oasi represents the best combination of quality and value of its segment.

Elegant and modern, with its eye-catching design it was created to impress. But it is the quality of the products that makes the real difference. The legendary Saeco Gran Gusto brewing unit, for example, the result of tried and tested technology, delivers a real Italian-style espresso.

The modularity of the machine allows up to 42 beverages from coffee beans and instant soluble products to be served.

The powder product dispensing system is electronically controlled to ensure quality and reliability.

## Effective at all times, efficient over time.

Oasi is designed for quick and easy management and maintenance.

The internal layout of the machine is rational and easy to manage.

The cup and stirrer dispensers, sugar container and payment systems are readily accessible on the inside of the door.

All the internal electronic and electrical components are also easily accessible through the tilting front panels and the two windows at the rear.



# Oasi Range Technical data.



## Oasi 400

### Structural specifications

Dimensions (w x h x d)	595 x 1700 x 760 mm
Weight	122 kg

### Electrical specifications

Power supply	230 V/50 Hz
Power consumption	1450 W

### Water specifications

Boiler	300/600 cc – stainless steel
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### Water connections

Mains water connection	3/4" (1-8 bar)
Water supply	standard: mains water supply - optional: independent water tank kit
Independent water tank	with or without canister

### Other specifications

Cups (h 70 mm)	400
Cup type ø	70-80 mm
Stirrers	400
Available stirrers	90-105-115 mm
Coffee bean container	1
Instant product container	4-6
Sugar container	1
Number of selections	16
Number of pre-selections	4
Mixer	3-4
Brewing unit	7 g or 10 g

### Capacity of containers

Coffee beans	3.5 kg
Decaffeinated coffee	0.6 kg
Milk	1.7 kg
Chocolate	3.2 kg
Tea	3.5 kg
Barley/Ginseng	3.2 kg
Sugar	3 kg

- Suitable for small and medium-sized locations
- Preferable to the Table Top solution on cabinet for ease of transport, installation and management
- Quick and easy to manage and maintain

Snack & food vending machine

### Artico S

- h 1700 mm
- 6 trays
- 6 spirals



Artico S + Oasi 400



# Oasi 600

## Structural specifications

Dimensions (w x h x d)	595 x 1830 x 760 mm
Weight	128 kg

## Electrical specifications

Power supply	230V/50 Hz
Power consumption	1450 W

## Water specifications

Boiler	300/600 cc – stainless steel
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## Water connections

Mains water connection	3/4" (1-8 bar)
Water supply	standard: mains water supply - optional: independent water tank kit
Independent water tank	with or without canister

## Other specifications

Cups (h 70 mm)	550
Cup type ø	70-80 mm
Stirrers	550
Available stirrers	90-105-115 mm
Coffee bean container	1
Instant product container	4-6
Sugar container	1
Number of selections	16
Number of pre-selections	4
Mixer	3-4
Brewing unit	7 g or 10 g

## Capacity of containers

Coffee beans	3.5 kg
Decaffeinated coffee	0.6 kg
Milk	1.7 kg
Chocolate	3.2 kg
Tea	3.5 kg
Barley/Ginseng	3.2 kg
Sugar	4.5 kg

- Suitable for medium and large-sized locations
- Up to 42 beverages from coffee beans and soluble products
- Quick and easy to manage and maintain

Snack & food vending machine

## Artico M

- h 1830 mm
- 7 trays
- 6 spirals

## Artico L

- h 1830 mm
- 6-7 trays
- 8 spirals



Artico M + Oasi 600



## Main features

- Inspectable forged stainless steel boiler (300/600 cc)
- Brewing unit with Gran Gusto system
- Gran Gusto hydraulics
- Easy to customise with backlit photographic panels
- Backlit capacitive keyboard
- Up to 6 instant product containers
- Automatic dispensing of cups (400 or 600), sugar and stirrers
- Possible to install 3 payment systems on the door at the same time (Saeco 3 Way Pay)
- Accepts the most commonly used parallel and standard
- MDB and Executive payment systems (possible Master or Slave configurations)
- Electronically controlled powder dispensing system
- Customisable programming
- Soft-closing compartment door
- Integrated USB port
- Vandal-proof coin insertion

### User interface

- 16-button keypad to select beverages directly
- 4 pre-selection keys: +/-sugar, decaffeinated/barley and no-cup option
- 3.5" colour graphic display

### Accessories

- Independent water tank kit
- Eva-Dts kit
- Lighting kit for upper and lower panels
- Keyboard lighting kit
- Dispensing compartment lighting kit
- Cup sensor kit
- Direct hot water kit
- BlueRed kit

### Technical specifications

- Transparent food-grade polypropylene containers and tanks
- Preheating system for the brewing unit
- Signal for absence of water, coffee or cups
- Electromechanical pulse counter
- Electronic boiler temperature control with immersion sensor
- Removable cup release module for easy cleaning and inspection
- 60 W electromagnetic vibration pump
- Anti-overflow air-break device
- Simplified fault reset
- Boiler safety valve
- General safety relay for 24 V components
- Thermal cut-outs on all devices powered by mains voltage
- Speed control for 24V mixers and powder dosing units
- Switching power supplies
- Low voltage port
- VDE approval
- Energy Class A+



SaGa Coffee reserves the right to change product specifications according to a constantly evolving design policy.



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