



rhea 

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|----|----|----|
| rh | TT | 10 |
|----|----|----|

# REIMAGINING THE COFFEE MACHINE

The **rhTT10** is a new tabletop coffee machine created to raise the bar on the customer coffee experience. It combines innovative features and advanced components to deliver consistent, high-performance results and open new opportunities in global markets.

Delivering café-style quality, generous cup sizes, and fresh-milk service in a single compact unit, the **rhTT10** brings the coffeehouse experience to the tabletop.

Built for high-demand environments and fresh-milk markets, it meets the expectations of consumers who value quality and reliability in every cup.

With the **rhTT10**, Rhea is ushering in a new era of coffee service.



# ALL-ROUND QUALITY

The one goal in our mind

Every Rhea tabletop machine is the result of exhaustive research and rigorous testing, ensuring that the very best product is delivered to all our customers.

We export Italian manufacturing excellence and coffee culture to the world, maximizing not only the quality but also the pleasure of every well-crafted drink.

A Rhea coffee break is a 360° experience that encompasses design, automation, and quality, supported by the know-how acquired from over 65 years of experience.



## High-performing technologies

Thanks to state-of-the-art technologies, ongoing collaboration with coffee experts, and a team of skilled technicians, our machines deliver a wide range of international drinks, making sure consumers around the world are truly spoiled for choice.

The **rhTT10** is equipped with:

- **Variflex:** an adjustable brewer with an infusion chamber that adapts to the exact quantity of ground coffee required for each drink.
- **Rotary pump:** for fast, stable, high-capacity and silence dispensing.
- **Flat burr grinder:** for a uniform grind that enhances aroma and guarantees consistency.

This is how technology becomes an exceptional flavor experience.

## New Milk Technology

At the heart of the machine is an advanced milk system engineered for precision, performance, and consistency in any setting. It delivers milk at the desired temperature ( up to 75°C), with fast dispensing and superb cup quality – all while keeping waste minimized.

Whether using dairy or plant-based options, foam levels can be finely tuned to expand the beverage menu and satisfy every taste. The daily sanitization system ensures quick and effective cleaning, making maintenance easier and more efficient.

Thanks to its flexible design, the refrigerator can be conveniently installed either to the right of the machine or underneath the counter, offering greater versatility in any setup. It's a system built for flawless performance, combining quality, efficiency, and versatility in every cup.



## BREAD

|                |      |
|----------------|------|
| 1. Schokolade  | 3.00 |
| 2. Schokolade  | 3.00 |
| 3. Schokolade  | 3.00 |
| 4. Schokolade  | 3.00 |
| 5. Schokolade  | 3.00 |
| 6. Schokolade  | 3.00 |
| 7. Schokolade  | 3.00 |
| 8. Schokolade  | 3.00 |
| 9. Schokolade  | 3.00 |
| 10. Schokolade | 3.00 |

## CAKES

|                |      |
|----------------|------|
| 1. Schokolade  | 3.00 |
| 2. Schokolade  | 3.00 |
| 3. Schokolade  | 3.00 |
| 4. Schokolade  | 3.00 |
| 5. Schokolade  | 3.00 |
| 6. Schokolade  | 3.00 |
| 7. Schokolade  | 3.00 |
| 8. Schokolade  | 3.00 |
| 9. Schokolade  | 3.00 |
| 10. Schokolade | 3.00 |

## OTHER

|                |      |
|----------------|------|
| 1. Schokolade  | 3.00 |
| 2. Schokolade  | 3.00 |
| 3. Schokolade  | 3.00 |
| 4. Schokolade  | 3.00 |
| 5. Schokolade  | 3.00 |
| 6. Schokolade  | 3.00 |
| 7. Schokolade  | 3.00 |
| 8. Schokolade  | 3.00 |
| 9. Schokolade  | 3.00 |
| 10. Schokolade | 3.00 |

## DRINKS

|                |      |
|----------------|------|
| 1. Schokolade  | 3.00 |
| 2. Schokolade  | 3.00 |
| 3. Schokolade  | 3.00 |
| 4. Schokolade  | 3.00 |
| 5. Schokolade  | 3.00 |
| 6. Schokolade  | 3.00 |
| 7. Schokolade  | 3.00 |
| 8. Schokolade  | 3.00 |
| 9. Schokolade  | 3.00 |
| 10. Schokolade | 3.00 |

## SANDWICH

|                |      |
|----------------|------|
| 1. Schokolade  | 3.00 |
| 2. Schokolade  | 3.00 |
| 3. Schokolade  | 3.00 |
| 4. Schokolade  | 3.00 |
| 5. Schokolade  | 3.00 |
| 6. Schokolade  | 3.00 |
| 7. Schokolade  | 3.00 |
| 8. Schokolade  | 3.00 |
| 9. Schokolade  | 3.00 |
| 10. Schokolade | 3.00 |

## COFFEE

|                |      |
|----------------|------|
| 1. Schokolade  | 3.00 |
| 2. Schokolade  | 3.00 |
| 3. Schokolade  | 3.00 |
| 4. Schokolade  | 3.00 |
| 5. Schokolade  | 3.00 |
| 6. Schokolade  | 3.00 |
| 7. Schokolade  | 3.00 |
| 8. Schokolade  | 3.00 |
| 9. Schokolade  | 3.00 |
| 10. Schokolade | 3.00 |

# COMPACT DESIGN

## Competitive advantages

The **rhTT10** strikes the perfect balance between sleek design and ergonomic functionality, making it an ideal fit for any environment.

It is completely customisable with colours, materials and images to meet your brand identity and communicate your values and ideas: it can be dressed up exactly as you want it. Its 10-inch touchscreen offers a fully customizable, intuitive interface, and can even serve as an engaging infotainment display.

Starting from the base model with a 1.2 kg hopper, the **rhTT10** can be upgraded to 2 kg or 3 kg options, each with a secure key-lock lid to protect the coffee beans from contamination and simplify maintenance.





# A 360° INSIGHT

## A closer look

The **rhTT10** stands out for its internal modularity and flexible design. All internal components are easily accessible and organized using a color-coded system that simplifies cleaning and maintenance, helping extend the machine's lifespan.

A dual-option drip tray and high cup station (up to 195 mm) allow for beverage preparation, up to 22 oz, while the double spout both for milk and coffee enables two servings of the same drink. A separate, thermally protected hot water nozzle expands customization possibilities even further.

Its versatility is enhanced with the option to add 1 to 3 instant powder canisters, opening up a wider range of recipes and flavor experiences.

**rhTT10** can be managed remotely through rhealive telemetry system, as well as their interface configurations and upgrades.

**rhealive** 

**Rhealive**  
Remote  
management  
platform

**Coffee bean hopper**  
Available in 1.2 kg,  
2 kg or 3 kg

**10-inch  
touchscreen**

**Double milk  
and coffee  
spout**

**Dual-option  
drip tray**

**Separated  
hot water  
nozzle**

**Cup station**  
Up to 195 mm  
high



|                                                 |                                              |
|-------------------------------------------------|----------------------------------------------|
| touch screen                                    | 10.1"                                        |
| direct selections                               | up to 48                                     |
| width - height - depth (1,2 kg)                 | 375 x 660 x 580 mm                           |
| width - height - depth (2,0 kg)                 | 375 x 740 x 580 mm                           |
| width - height - depth (3,0 kg)                 | 375 x 790 x 580 mm                           |
| variflex 45                                     | up to 16qr                                   |
| boiler capacity                                 | 650cc / 800cc*                               |
| max. no canisters                               | 1+3                                          |
| max. no mixing bowls                            | 2                                            |
| bean canister / grinder                         | 1                                            |
| direct hot water                                | √                                            |
| configurations                                  | E3 R2 - E4 R2                                |
| electrical supply                               | 220-240V 50-60Hz* / 120V 60Hz/ 100V 50/60Hz* |
| power                                           | 2860W* / 1800W*, 1500W                       |
| water supply                                    | plumbed                                      |
| front side panels color                         | inox or black                                |
| grid                                            | inox                                         |
| dispensing area height (low version)            | 166mm                                        |
| dispensing area height (high version)           | 190mm                                        |
| cup support height                              | 105mm                                        |
| weight                                          | 50kg                                         |
| cup for days                                    | up to 120                                    |
| coffee bean hopper                              | 1,2kg - 2kg - 3kg                            |
| water pump                                      | rotatory pump 24V (PWM)                      |
| drip tray                                       | 2,4l                                         |
| water flow rate                                 | >120 l/h                                     |
| grinder burrs                                   | SS Ø64 Flat                                  |
| milk system                                     | √                                            |
| milk pump                                       | gear pump                                    |
| setup for direct discharge of waste and liquids | √                                            |
| Options                                         |                                              |
| side hot water                                  |                                              |
| WI-FI                                           |                                              |
| rhealive platform                               |                                              |



*made in Italy* *Italy* *in-cup quality* *quality* *innovation* *sustainability*

**rheavendors group** 

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