



rhea 

rh	TT	1	.vho
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THREE IN ONE

Versatility to meet every need

The **rhTT1.vho** has been designed to offer an unmatched coffee experience. Featuring cutting-edge technology, such as our Variplus system, it ensure a wide range of quality international drinks, leaving you spoiled for choice. Our **rhTT1.vho** seamlessly integrates with office and Horeca services acting as three machines in one with adaptable hopper kits.

Its 10" touch screen allows for fully customizable and intuitive interfaces, providing a great source of infotainment.

The cup station, 165 mm tall, can be equipped with two optional sensors to detect cups of different heights.

In addition, each machine has a separate hot water nozzle, with thermal protection, ensuring safety and providing high-quality infusions.



A 360° INSIGHT

A closer look

The **rhTT1.vho** sets new standards in modularity and flexibility, fitting into any environment.

Starting from the base model with a 1.2 kg hopper, you can choose the 2 kg or 3 kg kit option. These hoppers are equipped with a key-lock lid, simplifying daily maintenance and protecting beans from contamination. Additionally, it can be equipped with accessories like the coffee grounds support for the exhaustive pods.

The easily reachable internal components are organized with a semantic colour system which facilitates cleaning and maintenance, ensuring a longer lifetime for the product.

Designed to simplify consumer and operator interactions, it's equipped by a clean and straightforward technology which allows the machine upgrades and configuration to be managed online through telemetry.



KEEPING IT REAL

Our Fresh Milk solution

The **rhTT1.vho** can be paired with our range of Fresh Milk Machine, to dispense high-quality beverages with both hot and cold fresh milk.

One of the innovative aspects of Fresh Milk Machines rhMM is the use of Varitherm induction technology, which heats fresh milk indirectly and safely, without direct contact with steam, to preserve the taste and freshness of the beverage. This method optimizes energy use, as the steam required for heating is generated using the same heat source employed for beverage preparation.

Moreover, the **rhMM range** makes it possible to prepare drinks with three different levels of foam, adjustable according to individual preferences.

Designed specifically for modular installation, in response to new lifestyle trends or dietary needs, the milk machine can even use non-dairy milks to prepare vegan recipes.





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TT1.v+

.vho



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TT1.e

.vho

touch screen	10"	10"
direct selections	up to 48	up to 48
width-height-depht (1,2kg)	375 x 610 x 575 mm	375 x 610 x 575 mm
width-height-depht (2,0kg)	375 x 695 x 575 mm	375 x 695 x 575 mm
width-height-depht (3,0kg)	375 x 745 x 575 mm	375 x 745 x 575 mm
vaniflex 45 or 36	v	v
vanitherm	-	-
boiler capacity	-	800cc *800cc **650cc
max no. canisters	1+3	1+3
no. of mixing bowls	2	2
coffee beans hopper capacity	1,2 kg / 2 kg / 3 kg	1,2 kg / 2 kg / 3 kg
water supply	plumbed	plumbed
direct hot water	v	v
electrical supply	220/240V-50/60Hz	220/240V-50/60Hz *120V-60Hz **100V-50/60Hz
power	3000 W	2000W *1600W **1300W
front side panels color	inox or black	inox or black
grid	black	black
cup support height	90 mm	90 mm
dispensing area height	165 mm	165 mm
OPTIONS		
separate hot water	optional	optional
cup sensor	optional	optional
pre-worked grinder	optional	optional
RFID	optional	optional
Wi-Fi	optional	optional
LED enlightened logo	optional	optional
tm on	optional	optional
modul-on	optional	optional
external autonomus water kit pump	optional	optional
varigrind	optional	optional



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rheavendors group

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