



Phedra Evo

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PHEDRA EVO: CLASSY TASTE.

Tastes may change, but the pleasure of drinking good coffee will never change. This is why Phedra is always renewing itself, as a reference point for those who want a quality coffee-break outside of their homes.

Saeco has always offered custom solutions for every need, and technological innovation is placed at the disposal of an exclusive pleasure. A perfect alchemy fully confirmed by **Phedra Evo**.

The new design solutions were developed to facilitate its use and to be able to choose among 7 types of beverages, besides hot water for tea or herbal teas.

Phedra Evo, great for those who want to experience a relaxing break, anywhere.

EVERYWHERE, THE TIME OF A BREAK.

Phedra Evo, a versatile and functional semi-automatic table-top vending machine, is ideal for all the places with an average flow of visitors, thanks to its minimal footprint and simple installation.

Among the table-top models, Phedra Evo is characterised by its ability to supply a fairly wide range of beverages in a small space.

Its size is comparable to that of a home espresso machine, so the Phedra Evo can be placed anywhere, on a table or on its own, coordinated cabinet. Moreover, if there is no connection to the water supply system, this machine comes also in the version with a water tank with a capacity of over 3.4 litres.

Saeco is always abreast with the latest innovations, and has therefore equipped the Phedra Evo model with a circuit board-integrated USB port and with software for Ho.Re.Ca. applications, with the possibility to interrupt the delivery of the product at any time.

In the office, a hotel lobby, a cafeteria or a restaurant, coffee brewed with Phedra Evo is always an authentic pleasure.



DESIGNED TO BE LOVED.

The new design of the Phedra Evo model was developed to make your coffee-breaks even more pleasurable. The care for details that characterises the Saeco products is displayed here by the elegance of lines and colours, the innovative functions and the noiselessness of the machine components.

The choice of beverage is made even easier by the capacitive interface with touch buttons, with easily understood icons and a wide 3.5" colour display.

The clear and clean style of the flat interface allows a simple and immediate reading of the options, while the S for Saeco in the grill drip tray adds a further touch of distinction.

Regardless of its small size Phedra Evo offers all coffee- and milk-based beverages, with powdered or fresh milk (Cappuccino version), as well as chocolate, barley coffee and hot water to prepare tea or herbal teas, and can therefore satisfy all requests.

The stocking of the machine is made easier by the side placement of the door, while the grounds box and drip tray - quite spacious and removable also without opening the door - reduce the ordinary maintenance time requirements.



DETAILS THAT COUNT.

Not everybody attributes the same importance to details. For the more demanding users, Phedra Evo offers some advantages that make this small jewel even more appreciated, such as the LED lighting of the dispenser area and the backlit touch buttons.

Some design solutions, such as the chrome-plated spout of the hot water dispenser, make Phedra Evo a small jewel of elegance.

The cup rest grid can be adjusted in height at two levels, which makes it possible to use cups, glasses, mugs and also jugs.

Phedra Evo has a dedicated hot water dispenser and a state-of-the-art cappuccinatore, with an elongated spout for better performance.

Function and aesthetics, therefore, make Phedra Evo the perfect solution for elegant venues where everything is chosen with amazing care. A coffee-break that pleasures all the senses.



THE MODELS



Phedra Evo Cappuccino



All possible recipes from combination of coffee, powdered or fresh milk, chocolate and instant coffee

Coffee, powdered or fresh milk, chocolate, tea

1 coffee beans canister
2-3 instant canisters

Separate hot water
Pinless Wonder Cappuccinatore
Possibility to use fresh milk

8 direct selections
Up to 2 preselections

50 coffee grounds

Water supply or internal tank or independent tank



Phedra Evo Espresso



All possible recipes from combination of coffee, powdered milk and chocolate

Coffee, powdered milk, chocolate, tea

1 coffee beans canister
2-3 instant canisters

Separate hot water

8 direct selections
Up to 2 preselections

50 coffee grounds

Water supply or internal tank or independent tank



Phedra Evo TTT



All possible recipes from combination of coffee, powdered or fresh milk, chocolate and instant coffee

Coffee, powdered or fresh milk, chocolate, instant coffee, tea

1 coffee beans canister
1 instant coffee canister
2 instant canisters

Separate hot water
Pinless Wonder Cappuccinatore (Cappuccino TTT version)
Possibility to use fresh milk (Cappuccino TTT version)

8 direct selections
Up to 2 preselections

50 coffee grounds

Water supply or independent tank

PHEDRA EVO. A CLOSE LOOK.



TECHNICAL DATA



Phedra Evo Cappuccino

Structural specifications	
Dimensions (w x h x d)	393 x 695 x 508 mm
Weight	37.5 kg
Colour	black
Electrical specifications	
Power supply	220-240V/50 Hz
Absorbed power	1750 W
Water specifications	
Coffee boiler capacity	300 cc
Steam boiler	yes
Boiler material	brass
Hot water solenoid valve	yes
Water connections	
Water supply	water supply or internal tank or independent tank
Water supply connection	3/4" (1 - 8 bar)
Other specifications	
Brewing unit	7 or 9 gr
Mixer	2
Automatic Cappuccinatore	yes
Vending grinder	yes
Electronic pre-infusion	yes
Possibility to use ground coffee	no
Height-adjustable cup rest grid	yes
Automatic cappuccinatore washing function	yes
Capacities	
Coffee bean container	1
Instant product container	2 - 3
Drip tray	1.8 l
Coffee grounds container	50
Canisters capacity	
Coffee beans	1 kg
Instant coffee	0.33 kg
Fresh brew ground coffee	no
Powdered milk	0.65 kg
Chocolate	1.75 kg
Tea	1.5 kg
Interface	
3.5" colour TFT display	yes
Number of selections	8
Number of preselections	2



Phedra Evo Espresso

Structural specifications		Phedra Evo TTT
Dimensions (w x h x d)	393 x 695 x 508 mm	
Weight	36.5 kg	36.5 kg (Espresso TTT version) 37.5 kg (Cappuccino TTT version)
Colour	black	black
Electrical specifications		Phedra Evo TTT
Power supply	220-240V/50-60 Hz	
Absorbed power	1650 W	1750 W
Water specifications		Phedra Evo TTT
Coffee boiler capacity	300 cc	
Steam boiler	no	no
Boiler material	brass	brass
Hot water solenoid valve	yes	yes
Water connections		Phedra Evo TTT
Water supply	water supply or internal tank or independent tank	
Water supply connection	3/4" (1 - 8 bar)	3/4" (1 - 8 bar)
Other specifications		Phedra Evo TTT
Brewing unit	7 or 9 gr	
Mixer	2	10 gr
Automatic Cappuccinatore	no	no
Vending grinder	yes	yes
Electronic pre-infusion	yes	yes
Possibility to use ground coffee	no	yes
Height-adjustable cup rest grid	yes	yes
Automatic cappuccinatore washing function	no	yes (Cappuccino TTT version)
Capacities		Phedra Evo TTT
Coffee bean container	1	
Instant product container	2 - 3	3
Drip tray	1.8 l	1.8 l
Coffee grounds container	50	50
Canisters capacity		Phedra Evo TTT
Coffee beans	1 kg	
Instant coffee	0.33 kg	no
Fresh brew ground coffee	no	0.41 kg
Powdered milk	0.65 kg	0.65 kg
Chocolate	1.75 kg	1.75 kg
Tea	1.5 kg	1.5 kg
Interface		Phedra Evo TTT
3.5" colour TFT display	yes	
Number of selections	8	8
Number of preselections	2	2

ACCESSORIES

Astra



Compressor refrigerator Astra to keep milk fresh, with a capacity of 4 litres.

Technical data	
Dimensions (w x h x d)	225 x 340 x 467 mm
Weight	11 kg
Power supply	220-230 V/50-60 Hz
Power consumption	96 W
Capacity	4 l
Refrigerating unit	compressor

Milk Cooler



Milk Cooler to keep milk fresh, with a capacity of 1 litre.
The cooling is generated by a Peltier cooling system with no CFCs.

Technical data	
Dimensions (w x h x d)	150 x 215 x 190 mm
Weight	1.7 kg
Power supply	100-240 V/50-60 Hz
Power consumption	20 W
Capacity	1 l

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.

