







PREMIUM, LIKE YOU.

IperAutomatica renews itself and becomes Premium: with the new components and the new restyling it is even more efficient and attractive than before. New components for the management of soluble products, new canisters and a new mixer.

New keyboard and glossy finish that give it a modern and shiny look, characteristics that refine it in technology and beauty and that make it even more an essential workmate.







Coffee life at Work.

The clean and essential lines of IperAutomatica Premium blend well with both minimal environments and the most sophisticated architectural contexts of modern workspaces.

The machine adapts perfectly to small spaces thanks to its compact dimensions (max h 550 mm) and is extremely versatile, since it can dispense up to 8 different beverages made from coffee beans and 2 soluble products.

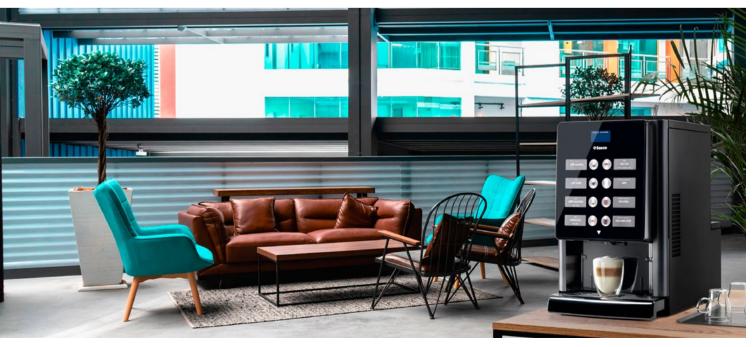


When Design meets Quality.

Essentiality and functional design. Solidity and the ability to adapt to any context are the essence of IperAutomatica Premium.

Easy to use and maintain thanks to its modular internal parts and easily accessed water tank, IperAutomatica Premium allows you to create your own personal recipes and is compatible with the major payment system protocols and statistical data collection via the EVA-DTS protocol.





Technical specifications.



Technical data

IperAutomatica

Dimensions (w \times h \times d)	350 × 550 × 542 mm	
Weight	32 kg	
Electrical specifications		
Power supply	220-240 V/50 Hz	
Power pack	switching	
Power consumption	1500 W	
Water specifications		
Boiler		
Boiler capacity	300 cc-1400 W	
Boiler material	brass	
Water supply	with independent water tank (with lock)	
Water supply connection	optional (with the water supply kit)	
Other specifications		
Coffee beans canister		
Instant products canister	2	
Number of selections	8	
Pre-selection		
Mixer		
Brewing unit	7 gr or 9 gr	
Capacities		
Water canister	4	
Coffee grounds tray	25 coffee grounds	
Drip tray		
Canisters capacity		
Coffee beans	1.0 kg	
Milk	0.35 kg	
Chocolate	0.90 kg	

- Main structure completely in welded and painted metal
- ABS plastic door with glossy effect
- Containers and tanks in transparent food-grade polypropylene
- No water signal (capacitive level sensor)
- Function for setting the maximum number of coffee cycles permitted after which the machine only resets automatically after the dump box / drip tray has been removed
- Electronically controlled boiler temperature
- Internal humidity exhaust and air flow grids
- 48 W electromagnetic vibration pump
- Boiler safety valve
- General safety relay for 24 V components
- CE, VDE approved







Main features

- Professional components (brewing unit, coffee grinder, boiler)
- New components for the management of soluble products, new canisters and a new mixer
- Modular internal parts (modules: soluble, coffee grinder, coffee and water) for easy maintenance
- Tall dispensing compartment (145 mm)
- Photorealistic beverage icons
- Customizable labels
- Circuit board allowing recipes to be customized, use of the main payment system protocols (MDB, BDV, Executive) and recording of statistical data through an EVA-DTS protocol

User interface

- Keypad with 8 direct selections
- I button for pre-selection
- Monochrome graphic display

Accessories

- USB pendrive kit
- Eva-Dts kit
- Cabinet
- Hot water solenoid valve kit
- Water supply connection kit
- Raised grid kit for dispensing area





SaGa Coffee si riserva il diritto di modificare le specifiche di prodotto secondo una politica di design in continua evoluzione.



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