



# Rex-Royal S300 CTI



## Rex-Royal S300 CTI

It offers an even larger variety of flavours. Be it sweet dreams of chocolate or the scent of vanilla: The milling and brewing of the coffee as well as the newest technology in milk- and chocolate-powder preparation will make sure you get delicious instant beverages at the touch of a button. All S300 models are compatible to the S500 machines.

### Features



Coffee



Hot Water



Instant Products

### Advantages

- Two large instant powder hoppers expand your hot beverage menu to include delicious chocolate or, for example, a vanillocino.
- Due to the convenient cleaning of the instant version and the large capacity of the two instant powder hoppers, the S300 with instant is also especially suited to the office.
- The proven, further-developed, metal brewing unit holds up to 23 grams of coffee powder and fulfills the highest demands for coffee quality.
- „Double-Shot“ function for that „Extra-Shot“ espresso.
- „PerfectBrew“ for an optimal extraction of coffee for individual as well as double dispensing.
- High-resolution capacitive, 7“ colour TouchScreen for the programming of up to 24 beverages.
- Easy operation and care thanks to visual user prompts and automated cleaning.
- Modular construction of the coffee machine for short intervention and maintenance downtimes.

### Specification

Typ	Electrical Connection	Hot Water	Instant	Steam	Fresh Milk	Weight	Cups / Hour
1	1N 230VAC 2.2kW	25 litres/h	2 containers	no	no	44 kg	up to 250 cups**
2	1N 230VAC 3.2kW	25 litres/h	2 containers	no	no	44 kg	up to 250 cups**

Dimensions WxLxH: 342 x 620 x 758 mm

\*\*Depending on cup size and grinding

### Add-on units and options

Brewing accelerator  
Second Rex-Royal grinder  
Payment systems  
Mobile carts

Cup dispenser with 3 inserts  
10.1 inch video compatible TouchScreen  
Cup warmer with 4 heated trays  
and much more



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