



# KREA TOUCH

Machine Presentation



# HIGHLIGHTS

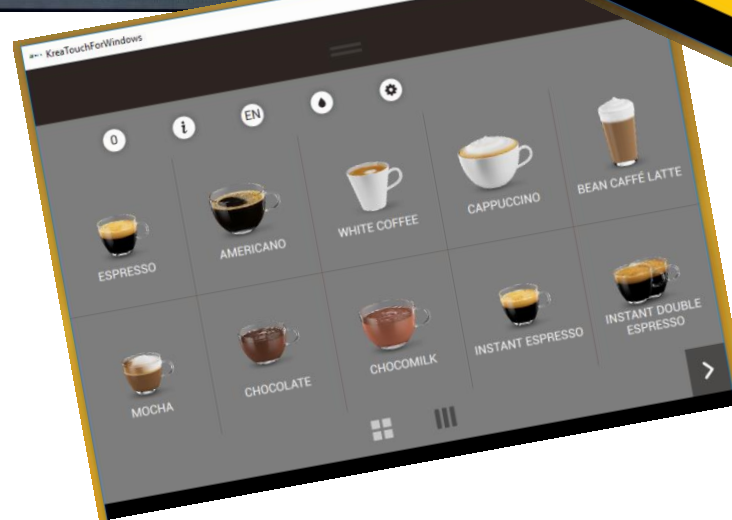
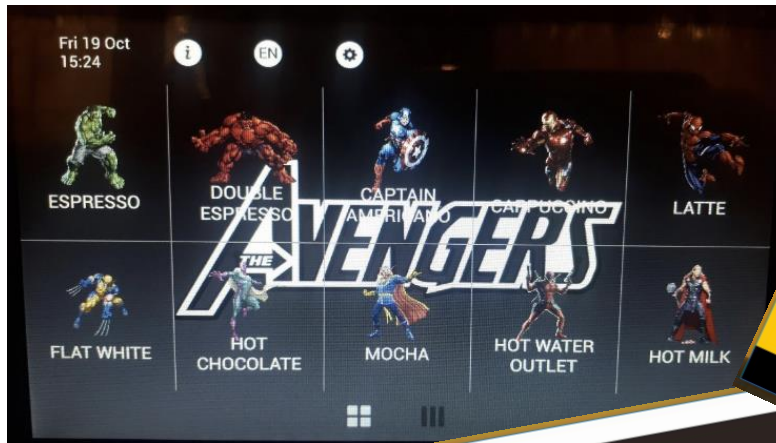
- 7" full HD touch screen
- Same internal components as the current Krea
- New wider cup station which is easier to clean
- Stainless steel delivery area with metal cup support, which gives the machine a professional HoReCa appearance
- New software platform in line with 9100 and Kalea
- WiFi option
- Fully flexible screen with unlimited drinks options



# SCREEN FUNCTIONALITY

- Plays standby video – Single videos or you can create a playlist with multiple videos
- Plays individual drink selection video – Single videos or you can create a playlist with multiple videos
- Shows nutritional and allergen information
- Ultimately flexible; customise background and drinks icons
- Screen management and machine back up by USB

# SCREEN EXAMPLES



# DIMENSIONS ES VERSION

Krea has compact dimensions and weight:

Height 750 mm  
(1,000mm with coffee  
hopper open)

Height of cup area  
120mm



Weight 42 Kg ca

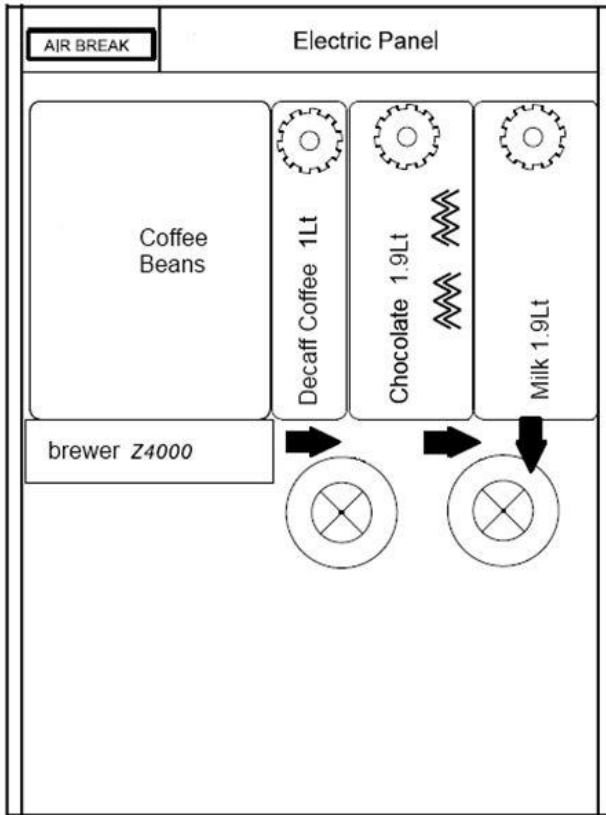


Depth with  
door open  
855 mm

Depth 564 mm

Width 410 mm

# UK SPECIFICATION ES VERSION

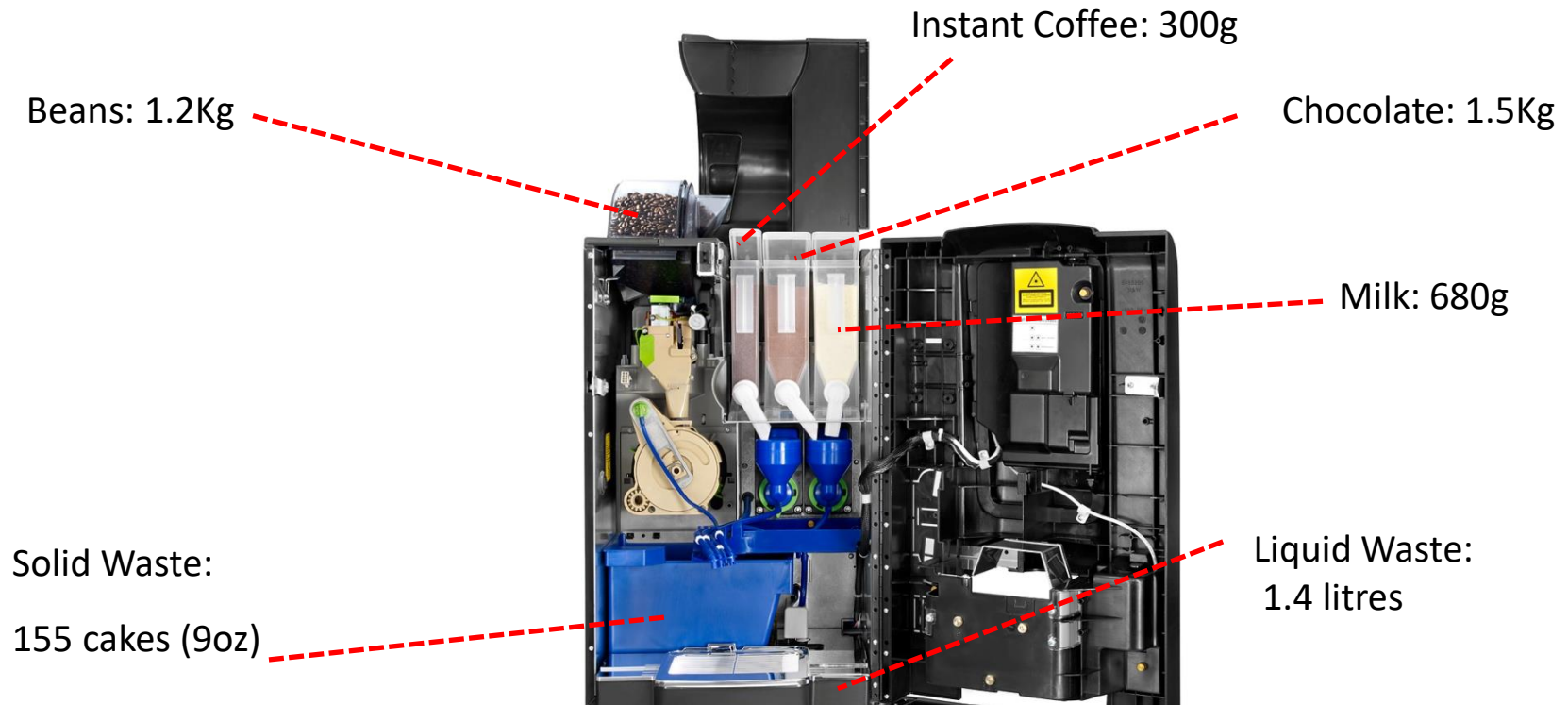


AVERAGE CUPS PER CANISTER		
INGREDIENT	KILOS	CUPS
Beans	1.2	135
Instant Coffee or Decaff	0.3	200
Chocolate	1.5	75
Milk	0.6	100



# CAPACITY ES VERSION

The top of the machine can be completely opened thus allowing an easy refill of the containers without removing them



Designed throughput is 160 drinks before cleaning, emptying or reloading is required

# INNOVATION: NEW Z4000 COFFEE BREWER

- Superb quality coffee which remains unchanged cup after cup.
- The compact boiler grants a perfect temperature of the first coffee and avoids overheating of the next drinks.





# INNOVATION: NEW FREEMIX INSTANT TECHNOLOGY

- New mixers and adjustable motordosers whose speed can be customized according to the local needs (quality vs speed):  
powders flow, mixing speed
- New single powder canisters with 1 litre and 2 litre capacity



- The parts which must be activated (**green**) and cleaned (**blue**) are coloured so that the technician can easily understand which operation should be done
- Blue pipes go out from coffee group and from mixer to nozzles

