

rhMM1.v+

The new Rhea Fresh Milk Machine



rhMM1.v+ makes it possible to prepare drinks with three different levels of foam, adjustable according to individual preferences.

Because Milk is the ideal basis for Italian specialty coffees. Cold, Fresh, steamed a creamy froth!

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Fresh Milk Machine



One of the most innovative features of the Rhea Fresh Milk Machine rhMM1.v+ is the use of Varitherm induction technology, which steam-heats the milk.

The system does not inject steam into the milk but uses indirect heating, and therefore beverages are not diluted, thus maintaining maximum in-cup quality.

What's more, it saves energy because the steam is generated by the same heat used to brew your drink.

Designed specifically for modular installation, it can be combined with a cooling unit placed next to or in the base cabinet, because it is equipped with a milk pump.

The Rhea Fresh Milk Machines are attended units, ideal for use in venues with service staff, such as coffee bars, food shops, bakeries and so forth who are trained to maintain them.

It is essential to ensure the units are regularly checked and cleaned, which is why a rinse is automatically activated at the end of each dispensing through a one-touch daily sanitization program.

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SPECIFICATION	rhMM1.v+
Height (mm)	544
Depth (mm)	394
Width (mm)	180
Weight (kg)	14,5
Power	24 V
COLOUR	Black