

Fashionable coffee drinks
of your choice –
easy and reliable



Brasil

Choose your espresso, ristretto, or a fashionable coffee drink by simply pressing a button. The Brasil fully automated self-service machine makes it real easy. Excellent hygiene thanks to new cappuccino technique. Ideal for offices, catering and convenience areas.

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Brasil

- fully automated self-service machine with 8 different hot drinks
- innovative cappuccino technique results in a high hygiene standard
- compact machine requiring little space

High Hygiene Standard

Best hygiene milk system keeps bacteria away and reduces maintenance and cleaning work (meets EU hygiene regulations HACCP).



Swiss Quality

Manufacturing and all quality controls made in Switzerland, at Aequator headquarters.

Grinder Control

Excellent taste guaranteed by automatic quality control of grinder and automatic adjustment of grinding and brewing times.



Ingredients	1 variety of coffee beans, dried milk, chocolate option: 2 varieties of coffee beans, dried milk, chocolate
Performance	120 to 150 cups of coffee per hour 28 litres of hot water
Capacity	bean hopper for 200 cups of coffee approx. instant containers for 7 litres each of milk and chocolate
Outlet	Outlet with adjustable height 100 to 150 mm
Payment systems	validator, change giver, cashless (MDB/parallel)
Options	interface for cash registers direct drop disposal cup dispenser
Electricity	230 V / 50 Hz / 13 A / 3 kW
Water	connection for fresh water, drip tray for waste water option: connection for waste water
Material	varnished plastic door, stainless steel side panels
Dimensions	machine W 320 mm, H 810 mm, D 550 mm / 50 kg cup warmer W 250 mm, H 785 mm, D 370 mm / 18 kg

