



Coffee Bar – Ho.Re.Ca Series

Fully Automatic Coffee Machine

Daily Consumption circa 200 cups

INTRODUCING COFFEE BAR

- Ho.Re.Ca series, daily consumption circa 200 cups.

Coffee bar blends elegant looks with user-friendly operation, and impressive performance with extensive configuration and customisation options. This machine meets the daily demand of convenient store, bakery, café, restaurant, hotel, lounge, office, etc.

Gathering powder, milk, efficiently brew system, bringing a variety of drinks endless creativity.



COFFEE BAR DESIGN



01

70° C hot milk foam , Smooth foam + High lactose = Good taste

02

300K cups life cycles of metallic brewer chamber, max.21g chamber, high and low extraction brewing

03

500Kg life time of ceramic flat bur, fast cooling

04

Milk system self-cleaning thanks to the automatic rinsing programme without touch milk pipe

05

10.1" color touch screen for easy drink selection. Screen-saver image and business news enabled by USB

06

Remote setup and control, mobile payment, data analysis (telemetry data)

07

Brewing system, powder system, milk system, with separate hot water spout

08

Suggest Daily consumption is around 200 cups

DIMENSIONS



Weight: 26.5kg

Width:
340mm



Height:
620mm

Depth:
545mm

CAPACITY

	Model	Coffee Bar
Hourly output	Advised daily output	200 cups
	Espresso (M:50ml)	100 cups
	Americano (M:210ml)	80 cups
	Cappuccino (M:200ml)	80 cups
Hourly hot water output		30L
Water tank capacity		4L

TECHNICAL DATA

	Model	Coffee Bar
Coffee machine	220-240V 50/60Hz	2.7-3.1kW
Connection tube set	G3/4" change into G3/8" length 1.5M metal tube	
Connection water pressure	Max. 6Bar	

Milk powder:1.2kg /
Chocolate powder:2kg

Coffee bean:1.5kg

Adjustable nozzle
height: 80-180mm

Grounds container:
70 cakes (10g/cake)

Drip Tray Capacity:
1.5 Litre



Front View



Rear View



WATER SUPPLY



A variety of water supply modes are available.

Coffee bar support water tank, tap water, purified water.



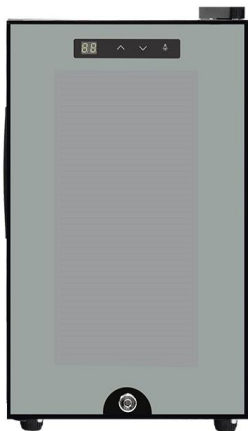
CONFIGURATION



Coffee bar

No.	Configuration	Coffeebar (● standard ○ optional)
1	4L water tank	●
2	Tap water	●
3	IOT	○
4	Double boiler	●
5	Double pump	●
6	Grinder	1
7	Powder system	●
8	Seperate hot water dispenser	●
9	Screen type	Touch screen
10	Screen size	10.1"
11	Screen shape	Later
12	One button milk coffee	●
13	Drink DIY	●
14	Beverage Variety	24
15	Personalized interface	●
16	Metallic brewer	●
17	Brewer quick release	●
18	Milk system regular clean	●
19	Milk system automatic clean	●
20	Color selection	■

MILK COOLER OPTIONAL



SC10 Milk Cooler



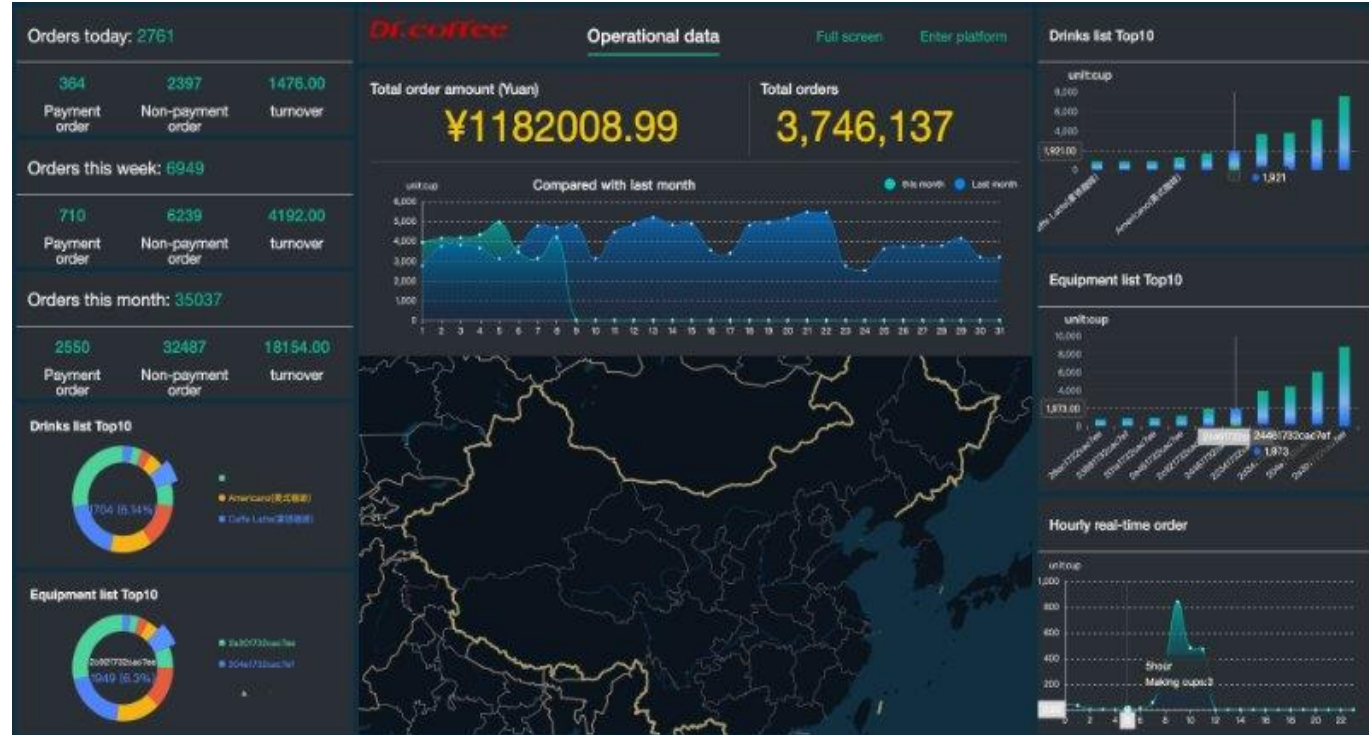
Cooler & Warmer Cup Rack



Electric Cooler

IOT OPTIONAL

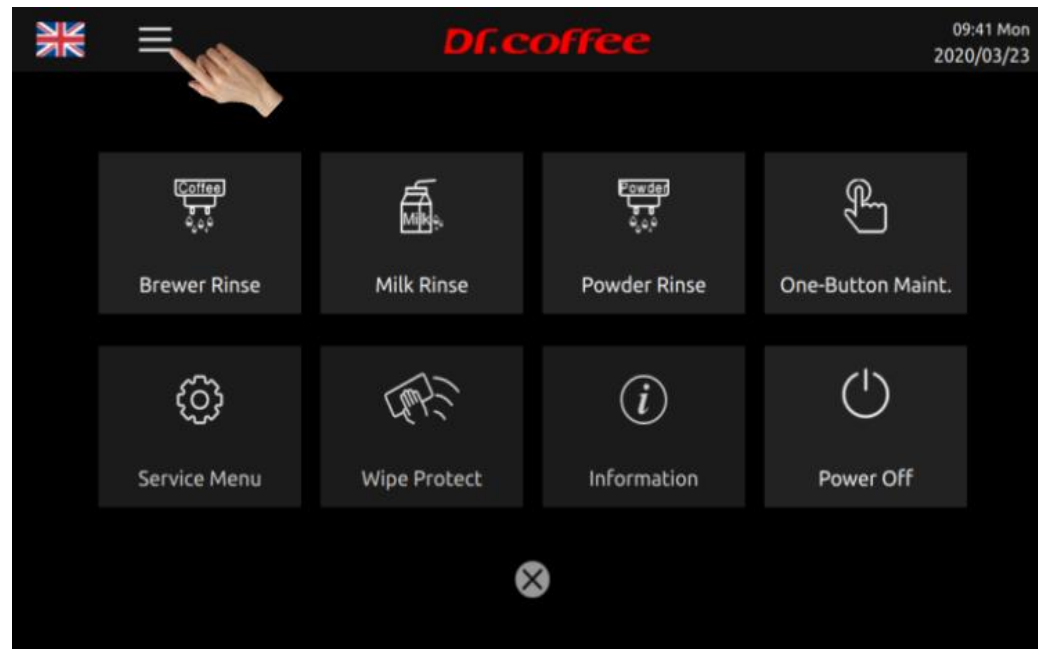
- Daily/weekly/monthly order analysis
- Real-time order information
- Top 10 list of drinks and equipments
- Beverage remote setup and control
- Mobile payment
- Maintenance reminder and failure warning
- Remote lock machine



CLEANING OPERATIONS

Coffee machine will clean automatically by one touch.

- Brewer Rinse
- Milk Rinse (automatical self-cleaning, no need to touch pipe)
- Powder Rinse
- One-button Maintenance





Convenience store

Consistently high-quality
throughput even at peak
level of use

Hotel buffet

Easy to operate and
maintain, on-the-pot
service



USE



Restaurant

Freshly brewed coffee
has a mellow taste

Office reception

Simply get the drink
by one touch



Performance for Brewing Espresso

Test Condition: Ambient temperature 26.8 °C, water tank supply, water 24.7°C, water TDS 93, medium roast beans.

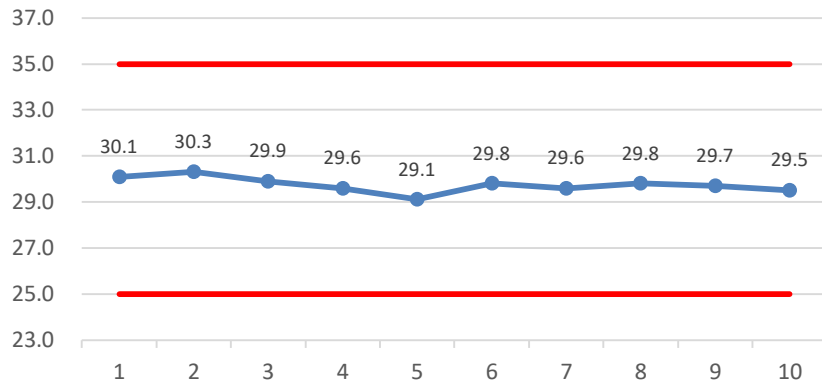
Test Method: Make sure 16g coffee powder to brew 50ml espresso. Setting grounds 3, level of grinding burrs 7, pre-brewing 3s, coffee 50ml. Then brew 10 cups of espresso in a row and record the data (brewing time calculated from touching screen to coffee stopping coming out)

Test Standard: Brewing time: 30 ± 5 s, Liquid weight: 50 ± 5 g, Temperature: $75 \pm 5^\circ\text{C}$, TDS: $5 \pm 1\%$

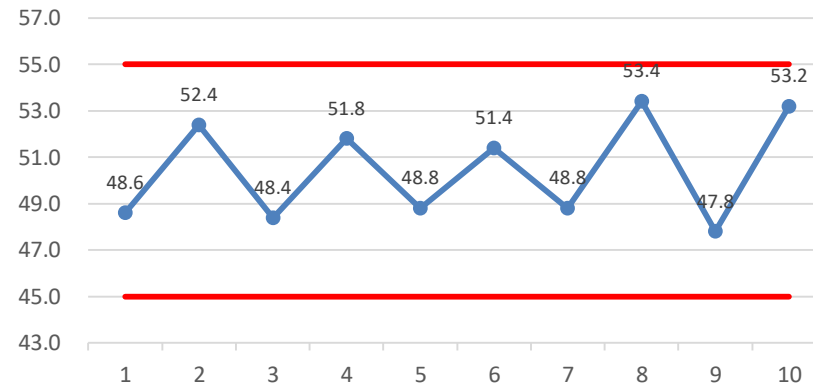
Test Data:

Espresso	1	2	3	4	5	6	7	8	9	10
Brewing time (s)	30.1	30.3	29.9	29.6	29.1	29.8	29.6	29.8	29.7	29.5
Liquid weight (g)	48.6	52.4	48.4	51.8	48.8	51.4	48.8	53.4	47.8	53.2
Temperature (°C)	71.9	70.1	71.3	71.7	70.8	71.2	71.8	73.2	71.4	72.1
TDS (%)	5.6	5.1	5.3	5.0	5.3	5.1	5.3	5.0	5.1	5.0

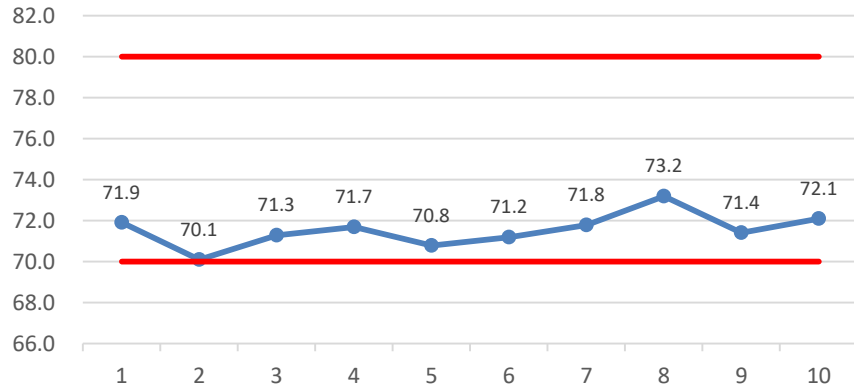
Espresso Brewing Time (s)



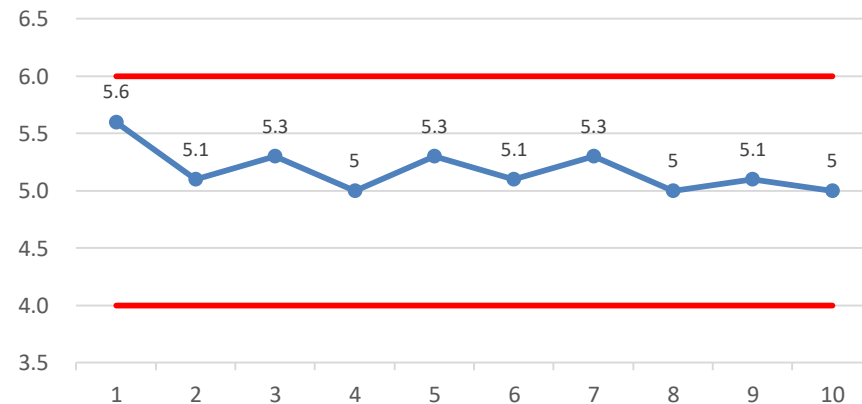
Espresso Liquid Weight (g)



Espresso Temperature (°C)



Espresso TDS (%)



Performance for Brewing Americano

Test Condition: Ambient temperature 26.8 °C, water tank supply, water 24.7°C, water TDS 93, medium roast beans.

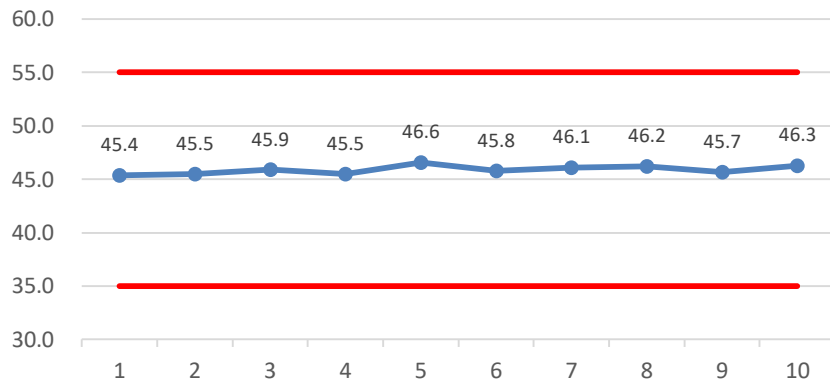
Test Method: Make sure 16g coffee powder to brew 240ml Americano. Setting grounds 3, level of grinding burrs 7, pre-brewing 0s, coffee 65ml, water 175ml. Then brew 10 cups of Americano in a row and record the data (brewing time calculated from touching screen to coffee stopping coming out)

Test Standard: Brewing time: 45 ± 10 s, Liquid weight: 240 ± 24 g, Temperature: 85 ± 5 °C, TDS: 1.3 ± 0.5 %

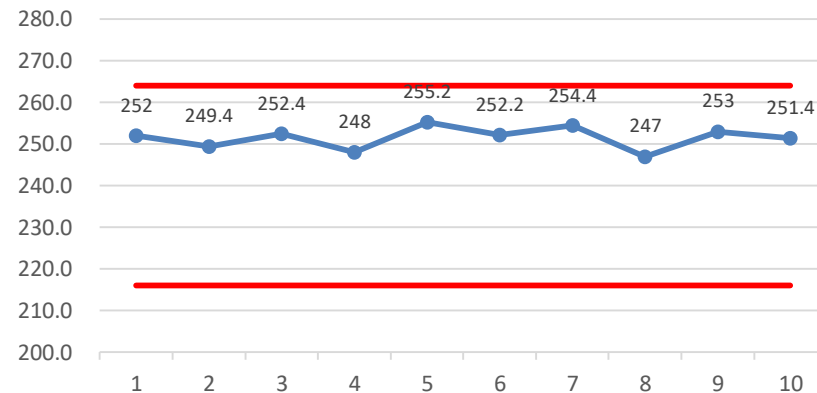
Test Data:

Americano	1	2	3	4	5	6	7	8	9	10
Brewing time (s)	45.4	45.5	45.9	45.5	46.6	45.8	46.1	46.2	45.7	46.3
Liquid weight (g)	252.0	249.4	252.4	248.0	255.2	252.2	254.4	247.0	253.0	251.4
Temperature (°C)	87.1	84.9	83.2	85.4	84.3	85.0	86.6	86.3	86.9	87.3
TDS (%)	1.0	1.0	1.0	1.0	1.0	0.9	0.9	0.9	1.0	1.0

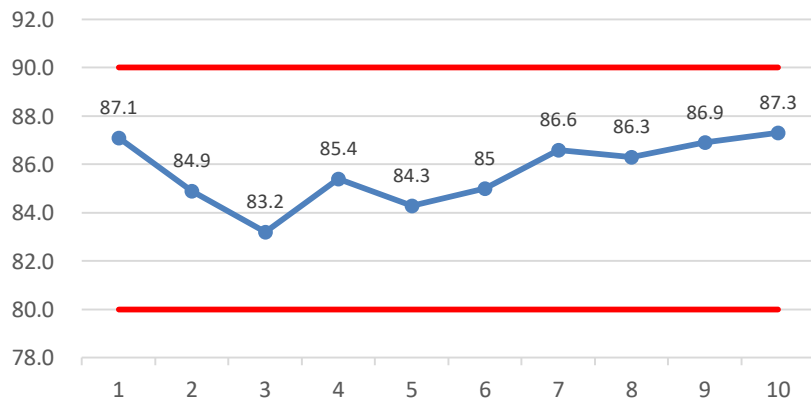
Americano Brewing Time (s)



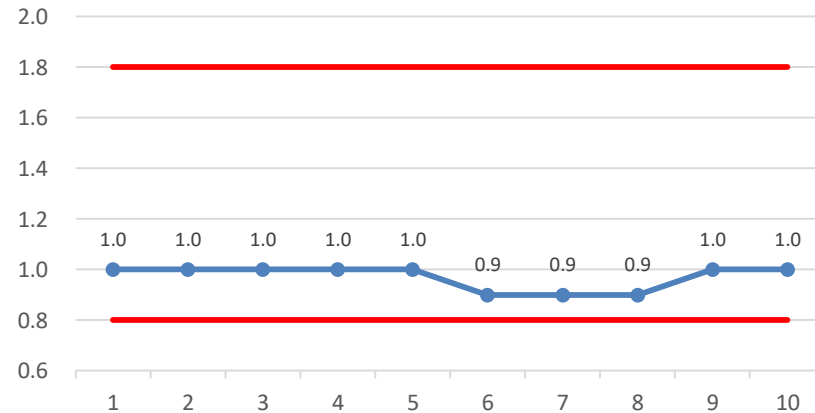
Americano Liquid Weight (g)



Americano Temperature (°C)



Americano TDS (%)



Performance for Brewing Capuccino

Test Condition: Ambient temperature 26.8 °C, water tank supply, water 24.7°C, water TDS 93, medium roast beans, milk 5.4°C

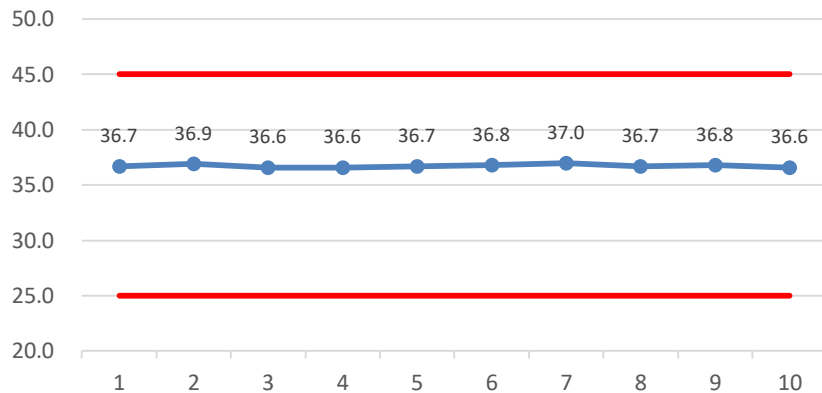
Test Method: Make sure 16g coffee powder to brew 8oz Capuccino. Setting grounds 3, level of grinding burrs 7, pre-brewing 0s, coffee 35ml, milk foam 28s. Then brew 10 cups of Capuccino in a row and record the data (brewing time calculated from touching screen to coffee stopping coming out)

Test Standard: Brewing time: 35 ± 10 s, Liquid weight: 170 ± 17 g, Temperature: 70 ± 5 °C

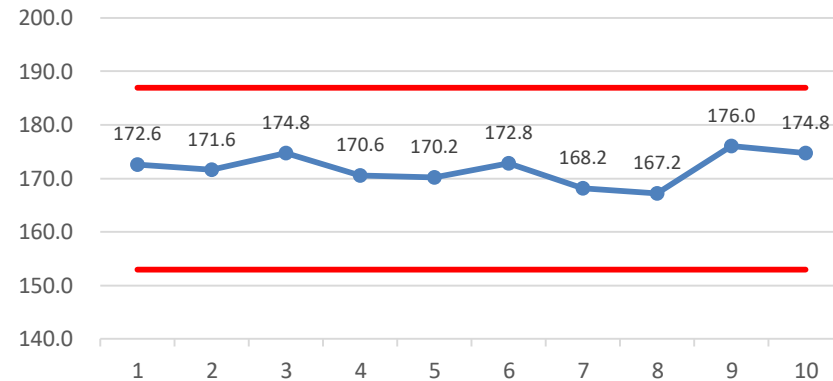
Test Data:

Capuccino	1	2	3	4	5	6	7	8	9	10
Brewing time (s)	36.7	36.9	36.6	36.6	36.7	36.8	37.0	36.7	36.8	36.6
Liquid weight (g)	172.6	171.6	174.8	170.6	170.2	172.8	168.2	167.2	176.0	174.8
Temperature (°C)	71.3	71.3	71.0	71.2	71.1	71.2	71.8	71.9	71.3	72.6

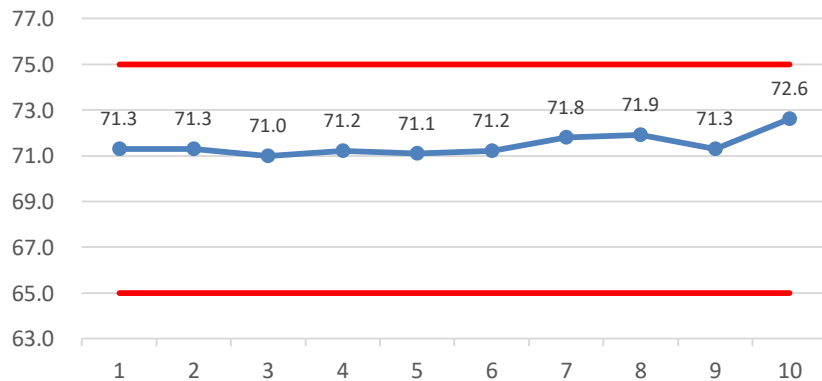
Cappuccino Brewing Time (s)



Cappuccino Liquid Weight (g)



Cappuccino Temperature (°C)





Thank you !