Saeco

auLika

Royal Gran Crema

Lirika

PHILIPS

Saeco is a trademark of the Philips Group

TRADITION MADE NEW.
THE EVOLUTION.

Saeco has always been a pioneer in the OCS and small Ho.Re.Ca. locations market.

Today, thanks to its flair for development, to address the increasing needs of coffee consumption outside the home, Saeco increased its range with 3 new solutions that express the best and most developed aspects of the OCS world.

Aulika is a perfect mix of tradition, innovation, design and technology, thanks to the synergies created between Saeco and Philips.

Royal Gran Crema is the perfect sum of the Saeco style in a compact and highly technological system.

Lirika is the new entry-level reference point for OCS bean-to-cup, and guarantees superior performance and user-friendliness in a modern and compact shell.

DESIGNED FOR YOUR WORLD.

Saeco addresses the increasingly specific requirements of out-of-home consumption with two lines of machines that fully comply with customers' requests.

The need to be able to choose among different types of drinks, including fresh-milk-based specialties, the user-friendliness in self-service contexts, and the reduction of operating costs are only some of the requirements that Saeco addressed in designing **Aulika**, **Royal Gran Crema** and **Lirika**.

Three product lines were designed specifically for the B2B sector, and are equipped with revolutionary systems for the distribution of milk-based drinks, and have high capacity water and coffee canisters, a compact and innovative design and an operating software that was custom-made for the reference market, for better credit management, for instance.

In addition, these 3 systems are 60335-2-75 certified for professional use, are energy efficiency class A rated (with eco-mode on) and comply with the directives issued by FEA, the Swiss Sectorial Associationn for Power Appliances for households and industry.



THE MODELS



Aulika Top / Top RI
High Speed Cappuccino



Capacities
1 kg coffee beans
4 l water
40 coffee grounds
1 l drip tray

One-Touch / High Speed Cappuccino
2 coffee cups simultaneously
Hot water / steam wand
Double boiler, double pump

Cappuccinatore
Integrated Pinless Wonder

Base for accessories and with extra capacity for coffee grounds
Water supply connection (optional in Top version)
Key locks
Steel conical blades

Compatibility with payment systems



Aulika Top / Top RI



Capacities
1 kg coffee beans
4 l water
40 coffee grounds
1 l drip tray

One-Touch cappuccino
2 coffee cups simultaneously
Hot water / steam wand
Double boiler, double pump

Cappuccinatore
Integrated Pinless Wonder

Base for accessories and with extra capacity for coffee grounds
Water supply connection (optional in Top version)
Key locks
Steel conical blades



Aulika Mid



Capacities
1 kg coffee beans
4 l water
18 coffee grounds
1 l drip tray

Milk from steam wand
2 coffee cups simultaneously
Hot water / steam wand
Double boiler, double pump

Cappuccinatore
Siluro on steam wand

Base for accessories (optional)
Key locks
Steel conical blades



Aulika Focus



Capacities
350 gr coffee beans
2.2 l water
18 coffee grounds
1 l drip tray

One-Touch cappuccino
2 coffee cups simultaneously
Hot water / steam wand
Double boiler, double pump

Cappuccinatore
Integrated Pinless Wonder

Cup warmer
Pre-ground coffee option
Steel conical blades



Royal Gran Crema



Capacities
350 gr coffee beans
2.2 l water
18 coffee grounds
1 l drip tray

Milk from steam wand
2 coffee cups simultaneously
Hot water / steam wand
Single circuit

Cappuccinatore
Tuono on steam wand

Cup warmer
Pre-ground coffee option
Steel conical blades



Lirika OTC



Capacities
500 gr coffee beans
2.5 l water
15 coffee grounds
0.5 l drip tray

One-Touch cappuccino
2 coffee cups simultaneously
Hot water dispenser (no steam)
Single circuit

Cappuccinatore
Integrated Pinless Wonder

Ceramic blades



Lirika Plus



Capacities
500 gr coffee beans
2.5 l water
15 coffee grounds
0.5 l drip tray

Milk from steam wand
2 coffee cups simultaneously
Hot water / steam wand
Single circuit

Cappuccinatore
Tuono on steam wand
Siluro (optional)

Ceramic blades



Lirika



Capacities
500 gr coffee beans
2.5 l water
15 coffee grounds
0.5 l drip tray

Milk from steam wand
2 coffee cups simultaneously
Hot water / steam wand
Single circuit

Cappuccinatore
Pannarello on steam wand
Tuono or Siluro (optional)

Ceramic blades



auLika

Aulika is the perfect combination of aesthetics and professional performance.

It has a clean, rational design and unparalleled technology: double hydraulic circuit, conical blades, and large water and coffee capacity (for the Aulika Top and Mid models).
All these characteristics make this machine perfect for locations with high daily consumptions.

All Aulika models deliver a wide range of coffee-based and fresh-milk-based beverages, as well as hot water and steam.

The wide graphic display can manage both icons and text messages in several languages.
The interface is equipped with 8 direct selection keys that make the machine easy to use and program.

The software architecture was designed by levels and content, thus making it possible to customise and manage credit / consumption fully. Cleaning and maintenance activities, too, are made easier by the fact that all components requiring regular checks can be removed.

The Top version is integrated by a base with extra capacity for grounds collection and can also be connected directly to the water supply.

Aulika is the Saeco range addressed at the most demanding out of home professionals.

www.aulika.com



A "PLUG AND PLAY" REVOLUTION.

Aulika is equipped with "one touch" logic, and automatically provides cappuccino and milk coffee, thanks to a special next generation cappuccinatore, the "Pinless Wonder".

Pinless Wonder is a project originated in the Philips research laboratories and applied to Saeco products: this system, inserted in the machine nose, offers fresh-milk-based drinks of the highest quality and taste.

The milk froth and temperature are perfect, in terms of texture and consistency: these are the two essential factors that guarantee the brewing of excellent cappuccino and tasty milk coffee.
In addition, milk frothing is always regular, with no "splash" effect.

In the Aulika Top High Speed Cappuccino version it is possible to choose the high-speed milk dispensing function, at the same time as the coffee dispensing one or in a sequence, first coffee, then milk.

The patented Pinless Wonder technology is less sensitive to lack of or insufficient cleaning of the cappuccinatore, and maintains constant frothing performance even in the most demanding operating conditions.

Pinless Wonder is available only in the Aulika Top, Top High Speed Cappuccino and Aulika Focus versions.

TOP QUALITY.

Saeco is striving to achieve maximum satisfaction for coffee-based drinks lovers.

Drink quality in the cup is constantly checked and monitored. For this reason, the various production stages of the Aulika Top and Focus models are characterised by continuous test and tastings, to ensure that the final product is the absolute best. Our in-house team of coffee experts carries out regular checks at the end of the assembly line, prior to packaging.

And the search for perfection does not end here: Saeco regularly requests the professionals of the Centro Studi Assaggiatori, the most advanced sensory evaluation unit in Italy, to test the products dispensed by the main machines against a very strict reference protocol.

The results are unanimous: Saeco has been recognized for the quality of the products, especially the milk coffee delivered by its machines, thanks to the perfect relationship between the milk frothing temperature and compactness of the resulting emulsion.

These results are a tribute to the excellence of the Saeco machines and guarantee best product quality.



AULIKA. A CLOSE LOOK.





ROYAL
Gran Crema

Royal Gran Crema is the perfect example of balance of performance, ease of use and design. This system is a renovation of Saeco's offer to the OCS and Ho.Re.Ca. markets with new smart functions.

A large graphic display makes it especially easy to select beverages, thanks to essential and intuitive messages and icons.

The preferred beverage can be selected with just a touch, it is possible to change the intensity of the chosen coffee beverage at any time, in an intuitive way, and to save the setting for all subsequent deliveries.

Maintenance and cleaning, too, are easy, as all the components that need to be serviced regularly are removable.

www.royalgrancrema.com



A TRULY PLEASANT BREAK.

Royal Gran Crema can dispense coffee, hot water, steam, and create excellent milk-based beverages, such as cappuccino and latte macchiato.

Indeed, thanks to the exclusive, integrated "Tuono" cappuccinatore, enjoying a creamy and tasty beverage is a very simple matter.

The cup warmer and the powder option that allows pre-ground coffee to be used, round off the experience of drinking a cup of coffee in the best Italian tradition.

Just choose your drink and Royal Gran Crema shall deliver.



ROYAL GRAN CREMA. A CLOSE LOOK.

Cup warmer

Pre-ground coffee option

Integrated "Tuono" cappuccinatore



Steel conical blades

Graphic display with icons and text messages

Adjustable coffee aroma



PROFESSIONAL HOMOLOGATION

Height-adjustable coffee spout (3 positions)

Lirika

Lirika is a simple, compact and performing machine, ideal for the office and small Ho.Re.Ca. venues.
It has modern and essential lines, high capacity water and coffee tanks and is incredibly easy to use.
Lirika, Lirika Plus and Lirika OTC are the best expression of Saeco know-how, in three versions that offer a concentrated mix of top quality and performance.

The wide display (in the OTC version with completely redesigned icons) allows the user to choose espresso or coffee and hot water or steam delivered through an independent wand (steam not available in the OTC version).
They can also prepare creamy and tasty cappuccinos and latte macchiato, also with the "One Touch" system in Lirika OTC, thanks to the innovative "Pinless Wonder" cappuccinatore.

All the models are characterised by the pre-brewing system, a Class A boiler, ceramic blades and a removable brewing unit (with aroma intensity calibration in the OTC and Plus versions), to facilitate cleaning and maintenance activities.

www.lirika.it





THE BEST CAPPUCCINO WITH ONE TOUCH.

"One Touch Cappuccino" is Saeco's exclusive system for brewing a perfect cappuccino or latte macchiato, in the best Italian tradition, thanks to the special cappuccinatore, the "Pinless Wonder".

An innovative system, mounted only on the Lirika OTC version, that creates a delightful foam, collecting milk directly from its pack or from the fridge, as required in B2B applications.
In this way, the "One Touch Cappuccino" system delivers creamy cappuccinos or latte macchiato directly in your cup.

In addition, Lirika OTC has a "Mini-Clean" function: after every milk delivery, the system asks whether to activate the self-cleaning procedure with about 20 cc of hot water.

LIRIKA. A CLOSE LOOK.



Mini-Clean function
(OTC version)

Height-adjustable
coffee spout
(2 positions)

Adjustable coffee aroma
(OTC and Plus versions)

Cappuccinatore
removable and washable
(OTC version)

Brewing unit
removable and washable



Hot water dispenser
(OTC version)

Graphic display
with icons

User-friendly
professional interface

Antitouch
stainless steel
finishing

Very slim
(only 21.5 cm wide)

TECHNICAL DATA



Aulika Top / Top RI
High Speed Cappuccino



Aulika Top / Top RI



Aulika Mid



Aulika Focus

Structural specifications				
Dimensions (w x h x d)	334 x 574 x 452 mm	334 x 574 x 452 mm	334 x 455 x 452 mm	334 x 380 x 452 mm
Weight	23 kg	22 kg	16 kg	15 kg
Colour	silver/black	silver/black or total black (230 V/50 Hz)	black	full silver
Coffee grounds extra capacity base	standard equipment* (metal / silver ABS)	standard equipment* (metal / silver ABS)	no	no
Base-integrated accessories drawer	standard equipment	standard equipment	no	no
Electrical specifications				
Power supply	220-240 V/50-60 Hz	220-240-120 V/50-60 Hz	220-240 V/50-60 Hz	220-240-120 V/50-60 Hz
Absorbed power	1400 W	1400 W	1400 W	1400 W
Water specifications				
Hydraulic system	2 circuits (double boiler + double pump)	2 circuits (double boiler + double pump)	2 circuits (double boiler + double pump)	2 circuits (double boiler + double pump)
Hot water / steam wand	independent	independent	independent	independent
Water connections				
Water supply	independent tank (Top version) - water supply (RI version)	independent tank (Top version) - water supply (RI version)	independent tank	independent tank
Water supply connection	optional (with the water supply kit - Top version) - standard equipment, 3/4" (RI version)	optional (with the water supply kit - Top version) - standard equipment, 3/4" (RI version)	no	no
Capacities				
Coffee beans container	1 kg	1 kg	1 kg	350 gr
Water tank	4 l, removable	4 l, removable	4 l, removable	2.2 l, removable
Coffee grounds capacity	40	40	18	18
Other specifications				
Cappuccinatore	Pinless Wonder, completely automatic, mounted on the machine nose	Pinless Wonder, completely automatic, mounted on the machine nose	Siluro on the steam wand	Pinless Wonder, completely automatic, mounted on the machine nose
High Speed Cappuccino	yes	no	no	no
Coffee grinder	with steel conical blades	with steel conical blades	with steel conical blades	with steel conical blades
Grinder setting	manual, 8 levels	manual, 8 levels	manual, 8 levels	manual, 8 levels
Coffee strength adjustment	manual, from 6 to 10 gr in 6 steps	manual, from 6 to 10 gr in 6 steps	manual, from 6 to 10 gr in 6 steps	manual, from 6 to 10 gr in 6 steps
Electronic pre-infusion	yes	yes	yes	yes
Simultaneous dispensing of 2 coffee cups	yes	yes	yes	yes
Coffee dispenser height adjustment	yes (85-105 mm)	yes (85-105 mm)	yes (85-105 mm)	yes (85-105 mm)
Possibility of using latte macchiato glasses (14 cm)	yes, with dispenser in rear position	yes, with dispenser in rear position	yes, with dispenser in rear position	yes, with dispenser in rear position
Interface				
Graphic display with icons and text messages	yes	yes	yes	yes (with icons and text messages)
One touch cappuccino / latte macchiato	yes	yes	no	yes
Certification				
Approval pursuant to the 60335-2-75 professional standard	yes	yes	yes	yes
Payment systems				
Compatibility with payment systems	yes	no	no	no
Possibility to install the cappuccinatore on the right or the left side	yes	no	no	no

*Supplied separately; installed by the operator



Royal Gran Crema



Lirika OTC



Lirika Plus



Lirika

Structural specifications				
Dimensions (w x h x d)	336 x 380 x 450 mm	215 x 370 x 429 mm	215 x 370 x 429 mm	215 x 370 x 429 mm
Weight	15 kg	8 kg	8 kg	8 kg
Colour	black	dark grey	silver / black	black
Coffee grounds extra capacity base	no	no	no	no
Base-integrated accessories drawer	no	no	no	no
Electrical specifications				
Power supply	220-240 V/50-60 Hz	220-240 V/50-60 Hz	220-240-120 V/50-60 Hz	220-240-120 V/50-60 Hz
Absorbed power	1850 W	1850 W	1850 W	1850 W
Water specifications				
Hydraulic system	single circuit	single circuit	single circuit	single circuit
Hot water / steam wand	independent	dedicated hot water wand (no steam)	with Tuono	with pannarello
Water connections				
Water supply	independent tank	independent tank	independent tank	independent tank
Water supply connection	no	no	no	no
Capacities				
Coffee beans container	350 gr	500 gr	500 gr	500 gr
Water tank	2.2 l, removable	2.5 l, removable	2.5 l, removable	2.5 l, removable
Coffee grounds capacity	18	15	15	15
Other specifications				
Cappuccinatore	Tuono on the steam wand	Pinless Wonder, completely automatic	Tuono on the steam wand	pannarello on the steam wand
High Speed Cappuccino	no	no	no	no
Coffee grinder	no	no	no	no
Grinder setting	manual, 7 levels	yes	yes	yes
Coffee strength adjustment	manual, from 6 to 10 gr in 7 steps	yes (light 6.5, medium 8, strong 10)	yes (light 6.5, medium 8, strong 10)	aroma fixed
Electronic pre-infusion	yes	yes	yes	yes
Simultaneous dispensing of 2 coffee cups	yes	yes	yes	yes
Coffee dispensers height adjustment	yes (85-145 mm removing the dispenser)	yes (105-145 mm)	yes (105-145 mm)	yes (105-145 mm)
Possibility of using latte macchiato glasses (14 cm)	yes, with dispenser in rear position	yes	yes	yes
Interface				
Graphic display with icons and text messages	yes (with icons and text messages)	yes	yes	yes
One touch cappuccino / latte macchiato	no	yes	no	no
Certification				
Approval pursuant to the 60335-2-75 professional standard	yes	yes	yes	yes
Payment systems				
Compatibility with payment systems	no	no	no	no
Possibility to install the cappuccinatore on the right or the left side	no	no	no	no

ACCESSORIES

Coin Box



Payment box to host a coin validator, compatible with Aulika Top High Speed Cappuccino.
It includes key and internal coin collector box.

Technical data

Dimensions (w x h x d)	325 x 120 x 185 mm
Weight	2.54 kg

Astra



Compressor refrigerator Astra to keep milk fresh, with a capacity of 4 litres.
It can be combined with both Aulika (Focus version excluded) and Lirika models.

Technical data

Dimensions (w x h x d)	225 x 340 x 467 mm
Weight	11 kg
Power supply	220-230 V/50-60 Hz
Power consumption	96 W
Capacity	4 l
Refrigerating unit	compressor

Milk Cooler



Milk Cooler to keep milk fresh, with a capacity of 1 litre.
The cooling is generated by a Peltier cooling system with no CFCs.

Technical data

Dimensions (w x h x d)	150 x 215 x 190 mm
Weight	1.7 kg
Power supply	100-240 V/50-60 Hz
Power consumption	20 W
Capacity	1 l

ACCESSORIES

Aulika Mid Base



Painted metal and ABS matt black base, in family feeling with Aulika Mid, with 2 drawers for sugar bags, stirrers etc.
Its use with the machine is suggested if the Astra refrigerator or Milk Cooler are present.

Lirika Tuono and Siluro Cappuccinatore



Tuono cappuccinatore and Siluro cappuccinatore (stainless steel), to be mounted on the steam wand for the frothing of creamy cappuccinos and milk drinks.
It can be used also in combination with the Milk Cooler.

SOLUTIONS THAT MEET YOUR EXPECTATIONS.

For several years now Saeco has been developing its projects in partnership with important players in the world of coffee brewing outside the home.

The willingness of the company to address the needs of the market and of the users more and more closely has led to the development of customised solutions.
Moreover, the company supports its products throughout the development and sales phases and beyond, thanks to its solid after-sales service.

Saeco has also a dedicated team and a set of on-line and off-line tools to support the customer on a daily basis, in terms of information, technical skills, spare parts and accessories.

Saeco, your ideal partner.

In accordance with its policy of progressive product design Saeco Vending reserves the right to alter specifications.

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www.saecovending.com
www.saecovending.it