

Odea

Giro

Super Automatic Espresso Machine

Taste the **Saeco** Advantage



- One-Touch Technology:** The Odea Giro will automatically grind the right amount of coffee, tamp, brew and dispense the used grounds into an internal dregdrawer, all at the touch of a button.
- Saeco Easy Clean System:** The heart of the Odea Giro is the patented removable brew group. This device allows the machine to tamp, brew and dispense the coffee in one cycle. The brew group can be removed at the push of a button, for convenient rinsing and chemical-free cleaning. This brew group is exclusive proprietary Saeco technology and one of the unique advantages that has made Saeco the world leader in automatic espresso machines.
- Giro Interface:** The Giro Interface is a new innovation available for the Odea Giro. Thanks to its coffee control dial and large buttons, you can prepare coffee and your favorite drinks with minimal effort, in just a few minutes. Alert lights to the left of the dial give clear, instant details for each function.
- Pannarello Wand:** The Odea Giro has a Pannarello steam/hot water wand to froth milk for cappuccinos and lattes, and to dispense hot water for Americanos, tea, hot chocolate and other drinks.
- Ceramic Disc Grinder:** The ceramic grinder is Saeco's most recent innovation, available in the Odea line of coffee machines. The ceramic grinder also provides an even grind, allowing perfect dosing and blending, giving you more control over the density and body of your coffee. Because ceramic is inert it will not absorb the flavor of the coffee overtime, it is much more durable, and grinds considerably quieter.
- Adjustable Brew Settings:** The Odea Giro is designed with a large dial to change the amount of coffee brewed each time. With each drink, you can adjust the quantity of espresso dispensed, as well as the amount of ground coffee used.
- Saeco Aroma System:** Taste the full aroma of coffee beans in every cup. To optimize the coffee drinking experience, a special programmed step injects a small amount of hot water into the freshly ground coffee to start a pre-brewing process. This is done just before the actual brew cycle commences in order to extract the best aromas and flavors from the grounds.
- Saeco OptiDose:** The OptiDose system allows the user to adjust the amount of coffee that is ground for each individual cup. It adjusts from 7 to 10.5 grams of ground beans per brewing cycle, which affects the strength of the extracted espresso.
- Touch Lift Technology:** The manual adjustable drip tray can be easily raised or lowered allowing different cup sizes. Espresso cups or glasses can easily be accommodated. It is also removable for easy cleaning. No matter what mood you're in, we can fit the mug that goes with it.

