

Royal Coffee Bar

Super Automatic Espresso Machine

Taste the **Saeco** advantage



Push-Button Technology:

The Royal Coffee Bar will automatically grind the right amount of coffee, tamp, brew and dispense the used grounds into an internal dredrawer, all at the push of a button.

Saeco Easy Clean System:

The heart of the Royal Coffee Bar 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 super automatic espresso machines.

Rapid Steam®:

Rapid Steam® technology reduces the normal waiting time between brewing coffee and steam output to just a few seconds. The Royal Coffee Bar has a separate heat exchange for steam, which allows it to provide fast and continuous steam pressure for frothing milk within seconds.

Steam / Hot Water Wand:

The Royal Coffee Bar has a steam / hot water wand to froth milk for cappuccinos and lattes, and to dispense hot water for Americanos, tea, hot chocolate and other drinks.

Cappuccinatore Steaming Attachment:

In addition to the steam wand, the Royal Coffee Bar has a Cappuccinatore, a programmable, built-in, automatic milk-frothing device. Simply press the Cappuccinatore button and the Royal Coffee Bar will draw milk from a separate milk container. This device will froth or steam the milk, then dispense it directly into your cup to make a cappuccino or latte.

LCD Display:

The LCD display allows you to operate the following features:

- Automatic Rinsing Cycle
- Water Hardness Test: This feature allows the user to program the machine to determine when it is the proper time to descale, according to the water hardness
- Brew Temperature Settings: The Royal Coffee Bar has the ability to set each of the three brew buttons to their own temperature: Maximum, High, Medium, Low, or Minimum
- 9 language options
- Automatic Descaling Cycle: Pour the descaling solution into the water tank and let the machine do the rest.
- Energy Saving Timer
- Total Servings Counter

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 6 to 9 grams of ground beans per brewing cycle, which affects the strength of the espresso from mild to strong.

Ideas with Passion

 **Saeco**

Pump System:	The Royal Coffee Bar features a powerful pump, rated at 15 bars (217.6 psi) of pressure. Authentic Italian coffee requires this steady pressure to produce a premium extraction.																						
Programmable Beverage Volume:	The Royal Coffee Bar is designed with 3 programmable brew buttons. To program, simply push and hold one of the brew buttons until the desired amount of espresso is reached. By releasing the button at the desired quantity, the Royal Coffee Bar will program the selected button to brew that precise amount each time it is pushed.																						
Conical Burr Grinder:	The Royal Coffee Bar has a built-in conical burr grinder with 8 different grind settings (0 fine to 8 coarse), which will allow you to adjust the strength of the coffee. Each burr is made of high quality tempered steel, which is meant to last the lifetime of the machine, with little maintenance required.																						
Pre-Ground Bypass Doser:	The pre-ground bypass doser allows you to use pre-ground decaffeinated or flavored coffee without emptying the beans in the grinder.																						
Adjustable Cup Dispensing Head:	The dual-spout dispensing head can easily be raised or lowered according to the cup size. The Royal Coffee Bar can accommodate espresso cups (4 oz.) or coffee mugs (8 oz.).																						
Removable Water Tank:	The Royal Coffee Bar is easy to refill with an 82 oz. removable water tank. The tank is made of clear ABS plastic, so the water level can be viewed at any time. When the tank runs out of water, the machine will stop brewing and the LCD display will prompt the user to refill the tank.																						
Internal Dregdrawer:	The internal dregdrawer is where the Royal Coffee Bar deposits the coffee after the brewing process. Once full, the LCD display will show that it needs to be emptied. Remove the dregdrawer, empty contents, rinse and replace the container into the machine. Once these steps are completed the machine is ready to brew again.																						
Bon Temp Heating Surface:	Stack several porcelain or ceramic cups on this large and convenient heating surface. The Bon Temp heating surface keeps your cups and espresso at an optimal temperature while enhancing the full flavors and aromas extracted from the bean.																						
Slide-Out Drip Tray:	A single drawer comes out from the front of the machine containing the cup tray and drip pan. Made of durable ABS plastic, it cleans easily in soap and water. (Not dishwasher safe.)																						
Swivel Base:	A swivel base has been placed on the bottom of the Royal Coffee Bar to simplify general maintenance and cleaning. The entire machine will rotate from side to side with a light push for easy accessibility of all the components.																						
Plumbed Water Connector:	An optional plumbing connector is available for a continuous water supply.																						
Accessories:	<table border="0"> <tr> <td>Cleaning Brush</td> <td>Water Test Strip</td> </tr> <tr> <td>Pre-Ground Bypass Doser Scoop</td> <td>User Manual</td> </tr> <tr> <td>Brew Group Key</td> <td>Quick Start Guide</td> </tr> <tr> <td>Cappuccinatore</td> <td>Instructional Manual</td> </tr> <tr> <td>Priming Pump</td> <td></td> </tr> </table>	Cleaning Brush	Water Test Strip	Pre-Ground Bypass Doser Scoop	User Manual	Brew Group Key	Quick Start Guide	Cappuccinatore	Instructional Manual	Priming Pump													
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