

# luce zero

Luce zero is not just one machine,  
but *all the machines it can become.*



An innovative range of freestanding machines designed to anticipate the technological and aesthetic demands of tomorrow's market.

Luce zero combines 50+ years of manufacturing expertise with the culture of Italian coffee and the style of Milan.

But there's so much more we'd like to tell you.

This brochure will introduce you to the features that set luce zero apart from the competition: adaptability, scalability, variety, customization, ease of operation, reduced cost of ownership and extraordinary energy savings, to name just a few. Let's have a look, shall we?

# anywhere, anytime

The exceptional performance, scalable work load and aesthetic adaptability of the luce zero range make it suitable for any context, from a busy reception area to a staff lounge to a roadside service station.



## Retail

Whether on its own or as part of a larger bank of vending machines, luce zero naturally fits right in to any retail scenario.

The intuitive touchscreen interface and elegant cabinet design will attract customers like bears to honey. And once they experience the quality of luce zero's freshly brewed coffee, they'll keep coming back for more.

## Industry

For the men and women who work hard in the industrial world, sometimes their morning and afternoon coffee breaks are the best part of the day.

Luce zero turns the factory break room into a veritable Italian coffee bar, with an unrivaled selection of professional quality coffee drinks.

And whether you anticipate light, moderate or heavy use, luce zero can be configured to accommodate any work load.

## Service stations

There's no better treat you can offer a weary motorist than a good cup of coffee. So, putting a luce zero machine in your petrol station is just smart business.

But not everyone has the time to drink it. Which is why luce zero provides the 'coffee to-go' option, automatically dispensing a lid to fit the large size cup.

And because the lid is dispensed by the machine, it is guaranteed to be absolutely clean and untouched by previous customers.



The luce zero.1 and luce zero.touch

# a delight for the senses

Be it the enticing aroma of a freshly-ground espresso, the creamy flavor of a cappuccino or the inviting look of a three-layer latte macchiato, luce zero delights the senses with a simple touch.

Personalizable recipes, a full range of sizes and elegant Italian design complete the picture.



## the secret of top quality coffee

Our engineers have succeeded in matching the flavor and quality of the coffee served by Milan's legendary baristas with state-of-the-art Variplus technology.

Three patented innovations reproduce the baristas' secret formula.

Indeed the three variables of the Variplus system earned it the 2015 Vending Star Award





# the Variplus innovations

## variflex®

### Trend & Tradition:

The perfect espresso or specialty coffee, every time. Light or dark roast, with hard or soft beans. The variflex® feature has

a unique capacity to immediately recognize the particular characteristics of each bean and make the best use of them.



### Variable and flexible

It's finally possible to select a quantity of coffee between 6 and 14 g and just the right quantity of water for any drink size, from a small Italian espresso to a large American 'coffee to-go'.



Even the most demanding coffee aficionado will appreciate the creative versatility of variflex®. Trend and Tradition.

## varitherm®

### Innovation and reliability:

The varitherm® heating system preserves the individual characteristics of each specialty coffee, and is quickly adaptable to every need.



### Energy efficient

Varitherm® automatically adjusts the machine to the right brewing temperature for each type of drink at the moment of selection. Energy savings in stand-by mode can run up to 90% compared to conventional heating systems!

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# varigrind®

## Consistency at the service of quality:

The patented grinder with automatic setting gives exactly the right grind and the perfect quantity of product, quickly and precisely.

Unless you prefer a different grind, in which case you can adjust the setting yourself.



milk foam  
76°C

espresso  
92°C

milk  
80°C



## Always just right

Espresso should be hotter than specialties with milk, frothed milk or cocoa, and that's exactly what varitherm® does.

In this way, the perfect temperature for each drink is ensured every time.

At last you can enjoy a proper latte macchiato, with each layer – coffee, milk, foam - heated to just the right temperature!

## Free from time and space

Varigrind® will automatically adjust to maintain the initial setting.

It also adapts automatically to the conditions and frequency of use.

In any case, consistent quality is always assured - without the need for costly service calls.

more than meets the eye



luce zero.0

*where it all started*

16-selection touch panel interface  
Variflex brewer  
Water boiler  
1 cup size  
1 bean canister  
6 product canisters

*customization and variety*



luce zero.1

*the next step*

24-selection touch panel interface  
Variflex brewer  
Water boiler  
1 cup size  
1 bean canister  
7 product canisters

*expanding customer choice*



an that. Because each machine is designed to adapt to growing demand, in terms of both performance and features.  
become even more productive, more efficient and more flexible - without having to go out and buy a new machine.



### luce zero.2

*V+ convenience*

- 24-selection touch panel interface
- Variflex brewer
- Varitherm induction heater
- 2 cup sizes
- 2 bean canisters
- 7 product canisters
- Lid dispenser
- the 'to-go' option*



### luce zero.premium

*added value*

- 24-selection touch panel interface + TV
- Variflex brewer
- Varitherm induction heater
- 2 cup sizes
- 2 bean canisters
- 7 product canisters
- Lid dispenser
- anytime, anywhere*



### luce zero.touch

*state of the art interactivity*

- Large touch screen
- Variflex brewer
- Varitherm induction heater
- 2 cup sizes
- 2 bean canisters
- 7 product canisters
- Lid dispenser
- welcome to tomorrow*

# a world of advantages

## added value

### Branding

Make Luce zero your own. By customizing the front panel with your company colors or using the monitor to display your own graphic content, clients and colleagues will associate your corporate image with top quality coffee.



### Variplus

You won't find an automated coffee machine that makes better coffee... unless we built it. That's because only Rheavendors can offer the Variplus system which regulates coffee and water quantity, brew pressure, temperature and grind for a range of coffee recipes that no other manufacturer can rival.



### Modular canisters

Modularity means flexibility, which in turn means ease of cleaning and refilling, as well as a wider range of drink recipes. Choose either one or two coffee bean canisters (regular/decaf, standard/premium) and up to seven instant mixes (e.g. tea, ginseng, hot chocolate, fresh milk, powdered milk).

Luce zero's versatility leaves it entirely up to you.

### The 'to-go' option

Responding to new consumer trends is not only a matter of necessity, but of courtesy. More and more people want their coffee 'to go', so it makes good business sense to accommodate their wishes.

That's why we've developed an internal lid dispenser for large size cups.

The fact that the lids are stored inside the machine ensures that they aren't handled by other customers.

Smart, convenient and hygienic, all at once.

## absolute convenience

## Touch interfaces

Luce zero's Intuitive and user-friendly touch interfaces (panel or screen) make choosing your drink almost as pleasurable as drinking it. Plus they offer so many options for personalization that you can also enjoy experimenting with finding your own ideal recipe.



## Energy savings

In a world where energy consumption is one of the most urgent social, environmental and economic issues we face, it would be impossible to overstate the importance of Rheavendor's revolutionary varitherm® technology for the vending industry. With savings of up to 90%, you are not only lowering your operating costs, but helping to protect the planet.

## Respecting the customer

All machines are fitted with a 4.3" TFT screen to provide nutritional information for people with dietary restrictions. And we've raised the height of the drink dispensing area to 65 centimeters, making it more accessible.



## Low TCO

Smart business people know that 'Total Cost of Ownership', in the long run, is an even more important consideration than purchase price. That's why luce zero offers not only big savings on energy but full scalability and optional remote maintenance software, so that over the lifetime of the machine, your TCO is radically reduced.

customer  
experience

cost  
reduction

# customization and upgrades

## Easy to restyle

In order to save you both time and money, we've made changing the front panel as simple as changing your cell phone cover. The panel is made of PMMA, a material that is resistant to both scratching and UV rays. Choose among our different designs, or customize it with your own company colors and graphics.



## Easy menu configuration

We don't presume to know your personal preferences, which is why all the models in the luce zero range come with a complete set of replaceable translucent drink label sheets that can be customized with different menu items, languages, photos or graphics.

## Easy maintenance

The periodic cleaning of the external parts of the machine is simple and fast, thanks to the flat PMMA front panel, which ensures easy compliance with sanitary standards. As for the inside, all components are easily accessible and removable, facilitating both cleaning, repair and replacement.



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## Easy to diversify

Expand or modify the range of drink recipes with luce zero's modular canister system. There's room for 2 coffee bean canisters (standard/premium or regular/decaf) and up to 7 instant mix canisters for a wide range of specialty drinks. Or you can go for the 'all-instant' configuration, eliminating the need for coffee bean canisters and grinder and opening up more space for additional instant mixes.

## Choose cups

Luce zero machines accept plastic and paper cups of 70, 73 and 80 mm. A special cup sensor allows you to use your own personal mug. Two separate internal cup turrets make it possible to program the machine to pair specific drink recipes with specific cup sizes.

## Varitherm®

The varitherm® heating system replaces the traditional boiler with a digitally programmable induction technology that opens up two extraordinary possibilities.

One, it automatically adjusts the temperature for each type of drink, even within the same recipe (e.g. coffee at one temperature, frothed milk at another). And two, it saves up to 90% on energy consumption compared to conventional heating systems.



remote maintenance  
by telemetry

a symbiotic relationship

The optional tm-on® service software enables you to have any malfunction or error message immediately checked online by your service partner. Since your machine is connected online around the clock, your service partner can promptly provide a new setup or modify your dosing values (drinks menu) without having to reach you on site. Tm-on® is a truly ingenious remote maintenance system, the next best thing to having a full-time repairman inside your machine.

Luce zero freestanding machines can be paired with snack machines and run in master/slave mode, thus halving the cost of coin mechanisms and credit collection.



Italia

**rheavendors** ●

Argentina

**rheavendors** ●  
**sur**

Deutschland

**servomat**  
**steigler**

España

**rheavendors** ●  
**españa**

France

**rheavendors** ●  
**france**

Nederland

**rheavendors** ●  
**benelux**

Österreich

**rheavendors** ●  
**servomat A**

Polska

**rheavendors** ●  
**polska**

Россия

**rheavendors** ●  
**east**

United Kingdom

**rheavendors** ●  
**servomat UK**