



rhea 

rh	<b>TT 10</b>
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# REIMAGINING THE COFFEE MACHINE

The **rhTT10** is a new tabletop coffee machine created to raise the bar on the customer coffee experience. It combines innovative features and advanced components to deliver consistent, high-performance results and open new opportunities in global markets.

Delivering café-style quality, generous cup sizes, and fresh-milk service in a single compact unit, the **rhTT10** brings the coffeehouse experience to the tabletop.

Built for high-demand environments and fresh-milk markets, it meets the expectations of consumers who value quality and reliability in every cup.

With the **rhTT10**, Rhea is ushering in a new era of coffee service.



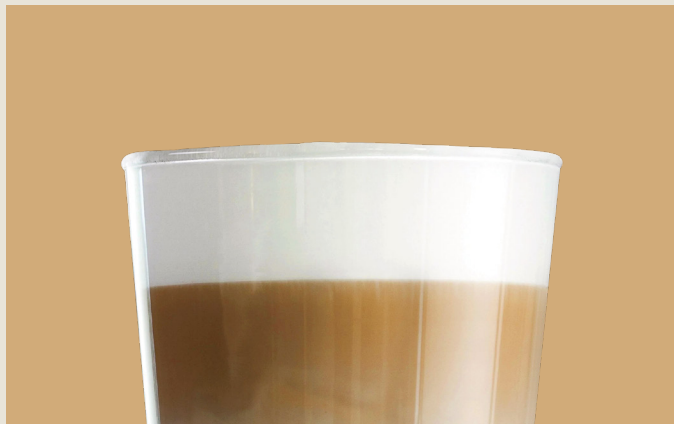
# ALL-ROUND QUALITY

The one goal in our mind

Every Rhea tabletop machine is the result of exhaustive research and rigorous testing, ensuring that the very best product is delivered to all our customers.

We export Italian manufacturing excellence and coffee culture to the world, maximizing not only the quality but also the pleasure of every well-crafted drink.

A Rhea coffee break is a 360° experience that encompasses design, automation, and quality, supported by the know-how acquired from over 60 years of experience.



## High-performing technologies

Thanks to state-of-the-art technologies, ongoing collaboration with coffee experts, and a team of skilled technicians, our machines deliver a wide range of international drinks, making sure consumers around the world are truly spoiled for choice.

The **rhTT10** is equipped with:

- **Variflex:** an adjustable brewer with an infusion chamber that adapts to the exact quantity of ground coffee required for each drink.
- **Rotary pump:** for fast, stable, high-capacity and silence dispensing.
- **Flat burr grinder:** for a uniform grind that enhances aroma and guarantees consistency.

This is how technology becomes an exceptional flavor experience.

## New Milk Technology

At the heart of the machine is an advanced milk system engineered for precision, performance, and consistency in any setting. It delivers milk at the desired temperature ( up to 75°C), with fast dispensing and superb cup quality – all while keeping waste minimized.

Whether using dairy or plant-based options, foam levels can be finely tuned to expand the beverage menu and satisfy every taste. The daily sanitization system ensures quick and effective cleaning, making maintenance easier and more efficient.

Thanks to its flexible design, the refrigerator can be conveniently installed either to the right of the machine or underneath the counter, offering greater versatility in any setup. It's a system built for flawless performance, combining quality, efficiency, and versatility in every cup.



### BREAD

Sandwich	3.8
French toast	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8

### CAKES

Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8

### OTHER

Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8
Chocolate	5.8

### DRINKS

Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8

### SANDWICH

Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8

### COFFEE

Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8
Hot chocolate	3.8

# COMPACT DESIGN

## Competitive advantages

The **rhTT10** strikes the perfect balance between sleek design and ergonomic functionality, making it an ideal fit for any environment.

It is completely customisable with colours, materials and images to meet your brand identity and communicate your values and ideas: it can be dressed up exactly as you want it. Its 10-inch touchscreen offers a fully customizable, intuitive interface, and can even serve as an engaging infotainment display.

Starting from the base model with a 1.2 kg hopper, the **rhTT10** can be upgraded to 2 kg or 3 kg options, each with a secure key-lock lid to protect the coffee beans from contamination and simplify maintenance.



rh TT 10

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# A 360° INSIGHT

A closer look

The **rhTT10** stands out for its internal modularity and flexible design. All internal components are easily accessible and organized using a color-coded system that simplifies cleaning and maintenance, helping extend the machine's lifespan.

A dual-option drip tray and high cup station (up to 195 mm) allow for beverage preparation, up to 22 oz, while the double spout both for milk and coffee enables two servings of the same drink. A separate, thermally protected hot water nozzle expands customization possibilities even further.

Its versatility expands even further with the option to add 1 to 3 instant powder canisters, opening up a broader range of recipes and flavor experiences.

**rhTT10** can be managed remotely through rhealive telemetry system, as well as their interface configurations and upgrades.

rhealive 

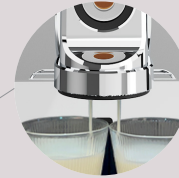
**Rhealive**  
Remote  
management  
platform



**Coffee bean hopper**  
Available in 1.2 kg,  
2 kg or 3 kg



**10-inch  
touchscreen**



**Double milk  
and coffee  
spout**



**Dual-option  
drip tray**



**Separated  
hot water  
nozzle**



**Illuminated  
cup station**  
Up to 195 mm  
high



# Snack Bar

Breakfast, lunch and everything in between



touch screen	10"
direct selections	up to 48
width - height - depth	375 x 660 x 580 mm
variflex 45	up to 16gr
boiler capacity	650cc / 800cc*
max. no canisters	1+3
max. no mixing bowls	2
bean canister / grinder	1
direct hot water	✓
configurations	E3 R1 - E3 R2 - E4 R2
electrical supply	220-240V 50-60Hz* / 120V 60Hz/ 100V 50/60Hz*
power	2860W* / 1800W*, 1500W
water supply	plumbed
front side panels color	inox or black
grid	inox
dispensing area height (low version)	166mm
dispensing area height (high version)	193mm
cup support height	105mm
weight	50kg
cup for days	up to 120
coffee bean hopper	1,2kg - 2kg - 3kg
water pump	rotatory pump 24V (PWM)
drip tray	2,4l
hydraulic flow rate	>120 l/h
grinder burrs	SS Ø64 Flat
milk system	✓
milk pump	gear pump
setup for direct discharge of waste and liquids	✓
<b>Options</b>	
side hot water	
WI-FI	
rhealive platform	
illuminated cup station	



*made in Italy Italy in-cup quality quality innovation sustainability*

## rheavendors group

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