

au Lika



Lirika

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 three 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.



THE MODELS



Aulika Top / Top RI High Speed Cappuccino



Capacities

4 I water 40 coffee grounds

One-Touch / High Speed Cappuccino

Cappuccinatore

Compatibility with payment systems



Aulika Office



Capacities

I kg coffee beans 4 I water 40 coffee grounds

Compatibility with payment systems



Aulika Focus



Capacities

350 gr coffee beans 18 coffee grounds

One-Touch cappuccino

Cappuccinatore

Cup warmer



Royal Gran Crema



Lirika OTC



Lirika Plus



Lirika





Capacities

350 gr coffee beans 2.2 I water 18 coffee grounds I I 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

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

One-Touch cappuccino

2 coffee cups simultaneously Hot water dispenser (no steam) Single circuit

Cappuccinatore Integrated Pinless Wonder

Ceramic blades

Capacities
500 gr coffee beans 2.5 I water 15 coffee grounds 0.5 I 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

Capacities
500 gr coffee beans 2.5 I water 15 coffee grounds 0.5 I 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



au Lika

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 High Speed Cappuccino model).

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 and Office versions are 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 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.

Steel conical blades Cappuccinatore removable and washable 1 0 Prod. Base for accessories Brewing unit and coffee grounds extra capacity (Top version) and washable 2 pumps

Stylish design with stainless steel inserts (Top High Speed Cappuccino version)

Graphic display with icons and text messages

Backlit buttons
(Top High Speed Cappuccino version)



Double outlet Cappuccinatore (left and right - Top High Speed Cappuccino version)

Height-adjustable coffee spout (3 positions)



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.



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.



Graphic display with icons and Adjustable coffee aroma text messages

Height-adjustable coffee spout (3 positions)



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.





THE BEST CAPPUCCINO WITH ONE TOUCH.

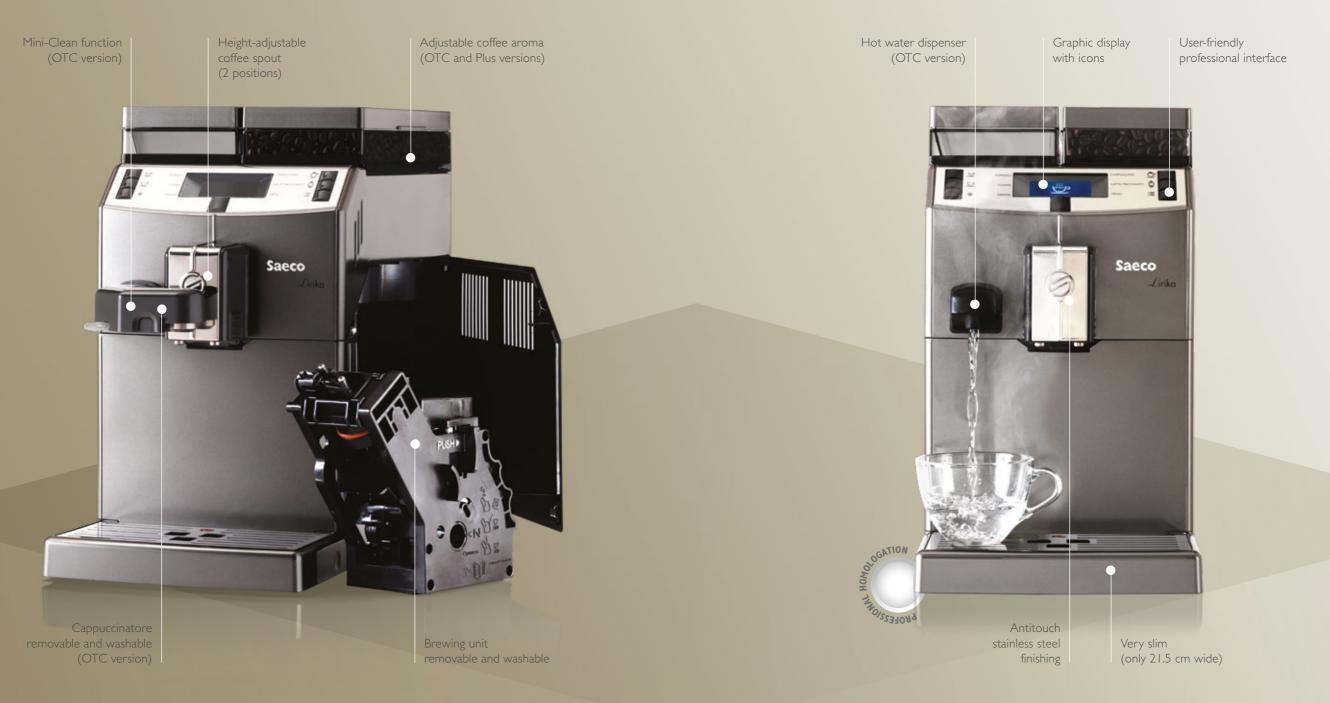
"One Touch Cappuccino" is Saeco's exclusive system for brewing a perfect cappuccino or latte macchiato, in the best Italian tradition, thanks to the special cappuccinatore, the "Pinless Wonder".

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.



TECHNICAL DATA







Aulika Top / Top RI

Aulika Office

Α	u	П	ka	ΓO	cus

	High Speed Cappuccino		
Structural specifications	224 574 452	224 574 452	224 200 452
Dimensions ($w \times h \times d$)	334 × 574 × 452 mm	334 x 574 x 452 mm	334 × 380 × 452 mm
Weight	23 kg	23 kg	15 kg
Colour	dark grey / black	black	dark grey
Coffee grounds extra capacity base	standard equipment* (metal / silver ABS)	standard equipment* (metal / black ABS)	no
Base-integrated accessories drawer	standard equipment	standard equipment	no
Electrical specifications			
Power supply	220-240 V/50-60 Hz	220-240V / 50 Hz	220-240-120 V/50-60 Hz
Absorbed power	1400 W	1400 W	1400 W
Water specifications			
Hydraulic system	2 circuits (double boiler + double pump)	l circuit (I boiler + I pump)	2 circuits (double boiler + double pump
Hot water / steam wand	independent	independent	independent
Water connections			
Water supply	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)	no	no
Capacities			
Coffee beans container	l kg	l kg	350 gr
Water tank	4 I, removable	4 I, removable	2.2 I, removable
Coffee grounds container	40	40	18
Other specifications			
Cappuccinatore	Pinless Wonder; completely automatic, mounted on the machine nose	no	Pinless Wonder, completely automatic, mounted on the machine nose
High Speed Cappuccino	yes	no	no
Coffee grinder	with steel conical blades	with steel conical blades	with steel conical blades
Grinder setting	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
Electronic pre-infusion	yes	yes	yes
Simultaneous dispensing of 2 coffee cups	yes	yes	yes
Coffee dispenser height adjustment	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
Interface	iii i cai position	птеш розноп	птеа розвоп
Graphic display with icons and text messages	yes	yes	yes (with icons and text messages)
One touch cappuccino / latte macchiato	yes	no	yes
Certification			
Approval pursuant to the 60335-2-75 professional standard	yes	yes	yes
Payment systems			
Compatibility with payment systems	yes	yes	no
Possibility to install the cappuccinatore on the right or the left side	yes	no	no

^{*}Supplied separately; installed by the operator









right or the left side

	Royal Gran Crema	Lirika OTC	Lirika Plus	Lirika
Structural specifications				
Dimensions (w \times h \times d)	336 × 380 × 450 mm	215 × 370 × 429 mm	215 × 370 × 429 mm	215 × 370 × 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
lectrical specifications				
ower 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	1850W	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
Vater tank	2.2 I, removable	2.5 I, removable	2.5 I, removable	2.5 I, removable
Coffee grounds container	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
Brinder 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
imultaneous 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)
ossibility of using latte macchiato glasses	yes, with dispenser in rear position	yes	yes	yes
nterface	птеш розноп			
Graphic display with icons and text messages	yes (with icons and text messages)	yes	yes	yes
One touch cappuccino / latte macchiato	no no	yes	no	no
Certification	110	, , , ,	110	110
Approval pursuant to the 60335-2-75 professional tandard	yes	yes	yes	yes
Payment systems				
Compatibility with payment systems	no	no	no	no
Possibility to install the cappuccinatore on the ight or the left side	no	no	no	no

Coin Box





compatible with Aulika Top High Speed
Cappuccino.

It includes key and internal coin collector box.

Technical data

Dimensions ($w \times h \times d$)
Weight

100 × 255 × 185 mm 2,54 kg



Compressor Saeco Refrigerator FR7L-N to keep milk fresh, with a capacity of 7 litres. It can be combined with all the Aulika models, Focus version excluded.

Technical data

Dimensions (w x h x d)

Weight

Power supply

Power consumption

Capacity

Refrigerating unit

220 x 376 x 452 mm

16 kg

220-240 V/50 Hz

7 I

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.

It can be combined with both Aulika and Lirika models.

Technical data

Dimensions (w x h x d)
Weight
Power supply
Power consumption
Capacity

150 x 215 x 190 mm 1.7 kg 100-240 V/50-60 Hz 20 W 1 I

Lirika Tuono Cappuccinatore



Tuono cappuccinatore 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