

SAVANTE_{MFF}

ESPRESSO

- Unmatched temperature stability
- 4-stage pressure profiling
- 2 auto-adjusting grinders
- Algorithmic, real time adaptive control

MILK

- Perfect microfoam
- On-board fridge for (2) gallon containers
- Dairy and non-dairy milk alternatives
- Notifications for low product

inCLEAN

- Onboard, automatic cleaning
- Automatic scheduled liquid cleaning enabled for coffee and milk
- Fast and easy cleaning bottle replacement, every 3 weeks, depending on use
- Industry leading water filtration included

FLAVOR

- Flavor mix with milk on spout for optimal texture
- Perfect drink integration
- Easily customize seasonal specials
- Notifications for low product
- Holds (5) 750ml bottles and (1) 64oz bottle





Back View



Front View

SAVANTE MFF, glossy black surround panels (99A0-SAV-MAFT-B)

ENGINEERED FOR EXCELLENCE

- **synesso INSIDE** : unmatched temperature stability and 4-stage pressure profiling
- Flavor system: (5) 750ml and (1) 64oz bottle tray
- Algorithmic self-adjusting grinders
- Consistent and perfect espresso extraction, automated

- Multi-bean capable and recipe ready
- Unmatched hot and cold micro foam
- IoT Connectivity ready, for telemetry, recipe and graphic updates
- Surround panels available in glossy black or origami white
- Tool-less access to 3 sides and top of machine
- ADA accessible buttons available
- Built for customization: espresso and drink recipes, flavors, user interface, and external panels

Weight

276lbs / 125kg

Dimensions

25.25" W x 32.5" H x 28" L (64.1cm x 82.6cm x 71.1cm)

Location Requirements

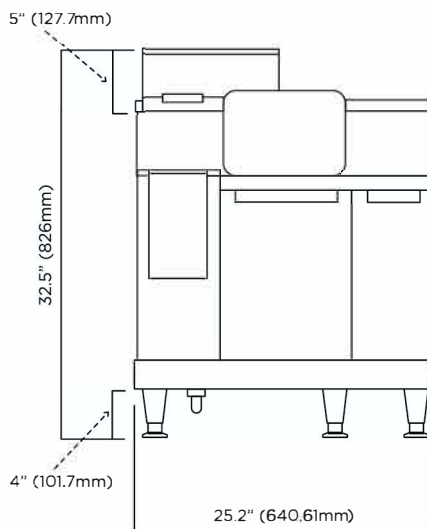
Electric:
200-240VAC, 50-60hz, single phase, 30A
dedicated circuit, L6-30plug

Water:
Min 40psi - Max 70psi (2.76-4.83 bar), 25gal/hr
flow, water hardness <3gpg

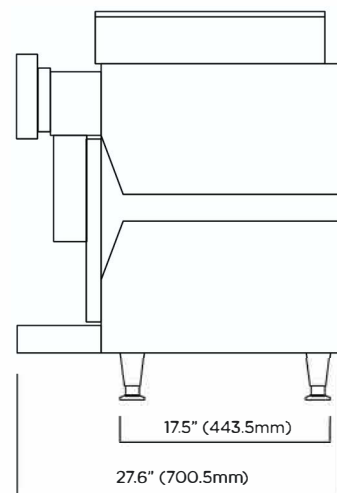
Drain:
Accommodating a 3/4" (1.9 cm) ID drain hose,
drain within 5 feet.

Operating environment:
Indoor only, ambient temperature must be
45-80°F (7.2-26.7°C)

Certification Marks



Front View



Side View