

AREA

AREA: TECHNOLOGY CLOTHED BY ITALIAN DESIGN.

Area is the essential accessory for your work space: a place where aesthetics and practicality merge.

Simple shapes with top quality finishes, from the wide display to the backlit icons.

Inside, it is equipped with the solid technology that has always been the strong point of the Saeco professional coffee machines.

Area is the perfect professional capsule coffee machine for every workplace, from offices to the B2B market.

INNOVATION AND DESIGN.

Area is a professional OCS capsule coffee machine which, for its compact size and rigorous but modern style, can adapt to all small and medium locations.

It is the perfect solution to satisfy the needs of professionals who look for an OCS machine that is easy to use, reliable, beautiful and elegant.

Its premium finishing creates a very modern elegance and harmonious lines that well represent its brand.

From modern and trendy offices, to showrooms, from professional studies to B&Bs, coffee corners and Café Lounges, Area is a "must have", due to the quality of the brewed beverages and the reliability of its components.





AREA

high standards.

machines.

Thanks to the backlit icons that ensure an intuitive use of the machine, it is possible to brew up to 8 different direct selection beverages easily.

Simplicity and performance, for a top quality product always.

Italian design is recognised throughout the world for its creativity and rationality.

Area is the result of Saeco's constant efforts to attain increasingly

The measured lines and the style of its finishing are clear even in the smallest details.

Its chrome finish, the high quality of its materials, the wide and modern user interface with its easy-to-use icons and display are the result of years of experience in the field of professional coffee

A SIMPLE TOUCH.

Area OTC HSC, the evolution of perfection.

Thanks to the Saeco One Touch Cappuccino system, and to the double boiler for the High Speed Cappuccino function, you can get a top quality cappuccino quickly with just one touch.

The tested "Pinless Wonder" system makes it possible to brew a consistently excellent product, one cup after the other, as it is designed to brew around 40 cups of coffee a day on average.

The cappuccinatore cover makes the Area OTC lines clean and essential.

The practical system allows to adjust the height of the dispenser at three different levels, makes it possible to use all kinds of cups and to be very versatile.



THE MODELS



AREA OTC HSC Lavazza Blue®*



Capsule type Lavazza Blue[®]*

Capacities 4 I water 40 exhausted capsule 2.5 I drip tray

One-Touch / High Speed Cappuccino

Integrated hot water spout Double boiler, double pump

Cappuccinatore Pinless Wonder

8 direct one touch selections (1 of which free brewing)

Optional water supply connection (with the water supply kit)



AREA Focus Lavazza Blue®*



Capsule type Lavazza Blue[®]*

4 I water 40 exhausted capsul 2.5 I drip trav

Integrated hot water spout Single circuit

4 direct one touch selections (1 of which free brewing)

Optional water supply connection (with the water supply kit)



AREA OTC HSC Nespresso®*



Capsule type Nespresso[®]*

Capacities 4 I water 40 exhausted capsule 2.5 I drip tray

One-Touch / High Speed Cappuccino

Integrated hot water spout Double boiler, double pump

Cappuccinatore Pinless Wonder

8 direct one touch selections (1 of which free brewing)

Optional water supply connection (with the water supply kit)

*The 'Lavazza Blue®' and 'Nespresso®' trademarks are not owned by Evoca S.p.A. or any of its affiliated companies



AREA Focus Nespresso®*



Capsule type Nespresso[®]*

Capacities 4 I water 40 exhausted capsule 2.5 I drip tray

Integrated hot water spout Single circuit

4 direct one touch selections (1 of which free brewing)

Optional water supply connection (with the water supply kit)

AREA. A CLOSE LOOK.



TECHNICAL DATA



Area OTC HSC



Area Focus

Capsule type	Lavazza Blue®*	Lavazza Blue®*
Structural specifications		
Dimensions $(w \times h \times d)$	280 × 380 × 480 mm	280 × 380 × 480 mm
Weight	9 kg	8 kg
Colour	black	black
Electrical specifications		
Power supply	230 V/50 Hz	230 V/50 Hz
Absorbed power	I 300 W	1300 W
Power cable	1200 mm	1200 mm
Water specifications		
Hydraulic system	2 circuits (double boiler, double pump)	single circuit
Boiler	stainless steel	stainless steel
Hot water spout	yes - integrated	yes - integrated
Water connections		
Water supply	independent tank	independent tank
Water supply connection	optional (with the water supply kit)	optional (with the water supply kit)
Capacities		
Water container	4	4
Exhausted capsules container	40	40
Drip tray	2.5	2.5
Other specifications		
Cappuccinatore	Pinless Wonder	no
High Speed Cappuccino	yes	no
Possibility of using cups of 3 heights	yes – h 90-140-160 mm	yes – h 90-140-160 mm
Cups holder	yes - for 6 coffee cups	yes - for 6 coffee cups
Programmable dose	yes - 7	yes - 3
Free dose		
Alarms for capsules container not present and capsules container full	yes	yes
Alarms for empty water and descaling needed	yes	yes
Capsules counter	yes	yes
Brewing unit rinsing	yes - via menu	yes - via menu
Cappuccinatore rinsing	yes - via menu	no
Descaling	yes - via menu	yes - via menu
Language selection	yes - via menu	yes - via menu
Interface		
2,7" graphic display and buttons with photographic icons	yes	yes
Number of direct one touch selections	8	4
Dedicated menu and navigation buttons	3	3
Infrared port	yes	yes

Capsule type Structural specifications 280 × 38 Dimensions $(w \times h \times d)$ Weight Colour Electrical specifications 230 Power supply Absorbed power Power cable Water specifications Hydraulic system 2 circuits (double Boiler stainl Hot water spout yes - i Water connections Water supply indepe Water supply connection optional (with th Capacities Water container Exhausted capsules container Drip tray Other specifications Cappuccinatore Pinles High Speed Cappuccino Possibility of using cups of 3 heights yes – h 90 Cups holder yes - for Programmable dose У Free dose Alarms for capsules container not present and capsules container full Alarms for empty water and descaling needed Capsules counter Brewing unit rinsing yes -Cappuccinatore rinsing yes -Descaling yes - v Language selection yes - ' Interface 2,7" graphic display and buttons with photographic icons Number of direct one touch selections Dedicated menu and navigation buttons Infrared port

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Area OTC HSC Nespresso®*

Area	Focus
Nespre	sso®*

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80 x 480 mm	280 × 380 × 480 mm	
9 kg	8 kg	
black	black	
0 V/50 Hz	230 V/50 Hz	
300 W	I 300 W	
200 mm	1200 mm	
e boiler, double pump)	single circuit	
nless steel	stainless steel	
integrated	yes - integrated	
endent tank	independent tank	
the water supply kit)	optional (with the water supply kit)	
4	4	
40	40	
2.5	2.5	
ess Wonder	no	
yes	no	
0-140-160 mm	yes – h 90-140-160 mm	
6 coffee cups	yes - for 6 coffee cups	
yes - 7	yes - 3	
	, 	
yes	Vec	
ycs	yes	
yes	yes	
yes	yes	
- via menu	yes - via menu	
- via menu	no	
- via menu	yes - via menu	
- via menu	yes - via menu	
yes	yes	
8	4	
3	3	
yes	yes	

ACCESSORIES

FR7L-N



The refrigerator is equipped with a transparent glass front door and internal Led lightings. The capacity of the cooling chamber is 7 liters, the both sides there are inlet holes for the milk

Dimensions ($w \times h \times d$) Weight Refrigerating unit Refrigerant gas

220 x 376 x 452 mm 16 kg 220-240 V/50 Hz 55 W 71 compressor

Milk Cooler to keep milk fresh, with a capacity of I litre.

The cooling is generated by a Peltier cooling system with no CFCs. It comes with a glass bottle and can be combined with all Saeco Professional machines

Milk Cooler



Technical data

Dimensions ($w \times h \times d$) Weight Power supply Power consumption Capacity

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

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

www.saecoprofessional.com