

FashionUP



- zucchero +

caffè espresso  
corto dolce

caffè solubile  
corto dolce

caffè lungo  
dolce

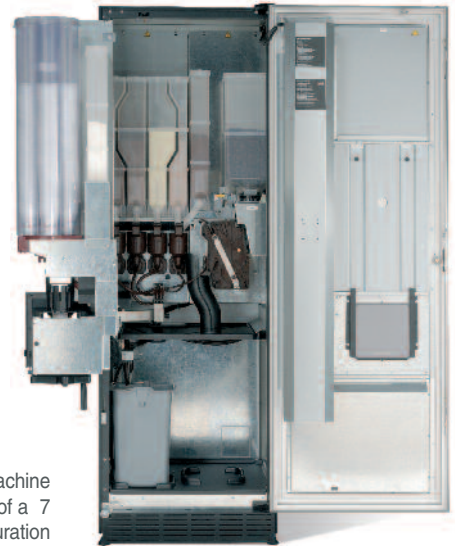
caffè solubile  
lungo dolce

caffè  
macchiato dolce

caffè solubile  
lungo dolce

# FashionUP

Coffee Machine



Internal view of machine with an example of a 7 canister configuration

- High impact design coordinated with Snack & Food models
- Smooth linear external surface for easier cleaning and customization
- Backlit panels, optional or standard depending on the model
- The innovative coffee unit and mixer deliver excellent quality beverages
- High performance professional grinder
- Pre-coated cabinet and door with 3 locking points and programmable Riella lock

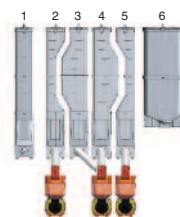
## R Version

- Protected central keyboard with a 2 mm lexan cover
- Full metal frames for: selection buttons, coin insert, change giving and cup delivery
- Anti-theft side and upper bars

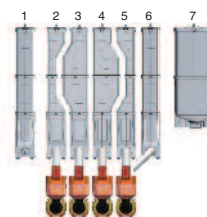
General Features		E-6 / E-6 R	E-7 / E-7 R	I-7 / I-7 R
Height	mm	1830	1830	1830
Width	mm	600/610	600/610	600/610
Depth	mm	690	690	690
Depth with open door	mm	1260	1260	1260
Weight	Kg	140/160	145/165	130/150
Power Supply	V/Hz	230/50	230/50	230/50
Power Capacity*	W	1560	1560	1800
Water connection	Mpa	0,1 - 0,8	0,1 - 0,8	0,1 - 0,8
Cups (166 cc)	n°	780	780	780
Stirrers	n°	585	585	optional
Canisters	n°	6	7	7
Boiler	cc	pressure boiler 650	pressure boiler 650	capacity 1500
Protocol		MDB Executive BDV	MDB Executive BDV	MDB Executive BDV
Direct selection	n°	18	18	18
Pre-selection	n°	2	2	2
Display		LCD 2x20	LCD 2x20	LCD 2x20

Standard colour RAL 7021 and aluminium RAL 7021 and aluminium RAL 7021 and aluminium

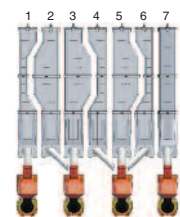
\*An EVA-EMP list indicating the power consumption of the machine is available on request.



- |                     |        |
|---------------------|--------|
| 1 - Sugar (on door) | 3,8 kg |
| 2 - Tea             | 2,7 kg |
| 3 - Chocolate       | 4,0 kg |
| 4 - Milk            | 1,7 kg |
| 5 - Instant coffee  | 0,8 kg |
| 6 - Coffee beans    | 4,0 kg |



- |                      |        |
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| 1 - Sugar (on door)  | 3,8 kg |
| 2 - Tea              | 2,7 kg |
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| 4 - Milk             | 1,7 kg |
| 5 - Instant coffee 1 | 0,8 kg |
| 6 - Instant coffee 2 | 1,0 kg |
| 7 - Coffee beans     | 4,0 kg |



- |                      |        |
|----------------------|--------|
| 1 - Tea              | 2,7 kg |
| 2 - Chocolate        | 4,0 kg |
| 3 - Milk             | 1,7 kg |
| 4 - Instant coffee 1 | 0,8 kg |
| 5 - Sugar            | 4,8 kg |
| 6 - Instant coffee 2 | 0,8 kg |
| 7 - Other instant    | 3,5 kg |

The showing maximum capacity is purely indicative, weight can change depending on products.



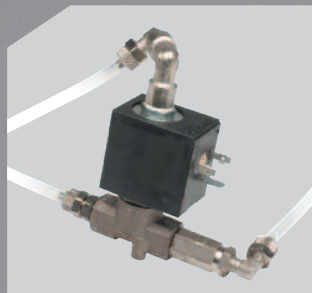
R Version



Standard Version



650 cc boiler with high precision temperature probe.



Mixer solenoid valve guarantees instant beverages with optimal differentiated temperatures.



Innovative coffee unit guarantees excellent quality espresso coffee, consistent temperature for every beverage including the first one of the day.



Flat blade professional grinder.



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N. IT 8691