



Gran Gusto Tech



Power Boost



3 Way Pay

Oasi 400

Description

Oasi is the new Saeco hot & cold freestanding line, a new machine designed to provide top quality products, in the tradition of the company, with a modern and attractive look. The Saeco brewing unit that produces an excellent Italian espresso with only 6 grams of ground coffee, together with the variable speed soluble products management system, guarantees the quality and reliability of a machine that has a strong quality/price ratio. The machine is modular, so as to be able to offer a wide range of possibilities; besides coffee beans, it is possible to load the machine with up to 5 different soluble products, for a total of 42 programmable beverages. Oasi was designed to make service and maintenance easy. Opening the door, where the cup, sugar and stirrer dispensers, as well as the payment systems, are installed, it is immediately clear that this is a rational machine, easy to manage. All the machine internal components can be reached directly, thanks to the tilting panels and the two windows at the back. The forged stainless steel boiler can be inspected and complies with the strictest water quality standards, with an excellent thermal yield. This model can be paired with the Saeco Artico snack & food line machines.

Accessories

- Independent water tank kit
- Eva-Dts kit
- Lighting kit for upper and lower panels
- Keyboard lighting kit
- Compartment lighting kit
- Cup sensor kit

Main features

- Inspectable boilers (300/600 cc) in forged stainless steel
- Brewing unit with Gran Gusto System
- Gran Gusto hydraulics
- Easily customizable front panels which can be backlit
- Backlit capacitive keyboard
- 5 instant product canisters
- Automatically dispenses cups (up to 400), sugar and stirrers
- Possibility to install 3 payment systems on the door at the same time (Saeco 3 Way Pay)
- Accepts the most commonly used parallel and serial MDB, BDV and Executive (possible Master or Slave configurations) payment systems
- Electronically controlled powder dispensing system
- Customisable settings
- Machine configuration with IeS software (online)
- Soft-closing compartment door
- Integrated USB port
- Anti-vandal coin introduction

User interface

- Direct access 16-button keypad for beverage selection
- 4 preselection keys: +/-sugar, decaffeinated/barley and no-cup option
- Colour 3.5" graphic display

Technical data**Oasi 400****Structural specifications**

Dimensions (w x h x d)	595 x 1700 x 675 mm
Weight	122 kg

Electrical specifications

Power supply	230 V/50 Hz
Power consumption	1450 W

Water specifications

Boiler	300/600 cc - stainless steel
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Water connections

Water connection	3/4" (1-8 bar)
Water supply	standard: water supply - optional: independent water tank kit
Independent water tank	1 or 2 tanks of 20 l

Other specifications

Cups (h 70 mm)	400
Cups type ø	70 or 73 mm
Stirrers	400
Available stirrers	90 - 105 - 115 mm
Coffee bean container	1
Instant product container	4 - 5
Sugar container	1
Number of selections	16
Number of preselections	4
Mixer	3 - 4
Brewing unit	7 gr or 9 gr

Canisters capacity

Coffee beans	3.5 kg
Decaffeinated coffee	0.6 kg
Milk	1.7 kg
Chocolate	3.2 kg
The	3.5 kg
Barley/Ginseng	3.2 kg
Sugar	3 kg

Technical specifications

- Containers and tanks in food-contact approved polypropylene
- Pre-heating system for the brewing unit
- Water, coffee and cup-empty signal
- Electromechanical pulse counter
- Electronically controlled boiler temperature with immersion sensor
- Exhauster to absorb internal moisture and additional steam exhauster for the dispensing area
- Removable cup-releasing device for easy cleaning and checking
- 60 W electromagnetic vibration pump
- Anti-overflow air-break device
- Simplified error reset
- Boiler safety valve
- General safety relay for 24 V components
- Thermal cut-outs on all devices supplied with line voltage
- Speed control for 24V mixers and powders dosing units
- Switching power supplies
- Low voltage port
- CE and VDE approved



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Oasi 400