



Rex-Royal S2 CSTI



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In addition to making coffee and hot water and manually frothing milk, you can also use the Rex-Royal S2 CSTI to make chocolate and vanilla creations. With our instant solution, you can do this at the push of a button. With the two integrated instant containers, incomparable, smooth, creamy and indulgent chocolate drinks and mixed drinks with a hint of vanilla or coffee and chocolate are a matter of course for the S2 CSTI.

Features



I- Instant



S- Steam



T- Hot Water



C- Coffee

Advantages

High-quality metal brewing unit

Premium coffee quality thanks to the high-quality, more powerful Rex-Royal metal brewing unit with a capacity of 16 grams of ground coffee per brewing operation

28 l/h hot water supply

Hot water supply at a rate of up to 28 litres per hour

Intuitive menu navigation

Simple to run and maintain thanks to visual user prompts and automatic cleaning

Sales promotion on TouchScreen

Place advertising messages and ambient images on the display

Barista steam lance as fresh milk foamer

Barista steam wand to froth up fresh milk

Add-On units

With options like cup warmers, cup dispensers and mobile solutions, the Rex-Royal coffee machines are perfectly suited to meet your requirements

Simultaneous dispensing of hot water, steam and two coffee products

Possible to simultaneously supply hot water, steam and 2 coffees

Video-capable 7-inch TouchScreen

Intuitive menu navigation thanks to the 7-inch touch screen for the simple and efficient selection of a drink

With two integrated instant containers

Two integrated instant powder containers expand the drinks menu to include deliciously smooth and creamy chocolate creations or mixed coffee and vanilla drinks

Short maintenance times

Modular construction for short intervention and maintenance times for a long-term and secure investment

Temperature monitored automatic foaming

Optional PowerSteam frother to automatically froth up the fresh milk and monitor the temperature

Highest hygiene standards

Automatic, HACCP-certified cleaning process guarantees the machine will run in a perfectly hygienic way with minimal time expenditure



Specifications

General

| | |
|------------------------|---|
| Rating | 220-240V- 50/60 Hz 380-415V- 50/60 Hz |
| Power | 1.9-3.3 kW 5.4-6.4 kW |
| Water hot | 25 l/h 28 l/h |
| Weight | 50.5 kg |
| Width / Height / Depth | 390 mm / 635 mm / 550 mm |

