F2S

we are connected

SMART

VENDING MACHINE

WINNING T

WINNING T

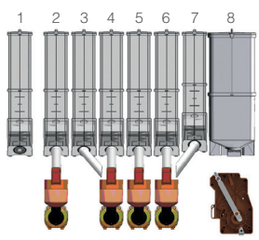
- New High-impact design
- Wide selection of products: 8 containers
- Interactive user interface with 21.5” IPS touch (LCD technology developed to improve the viewing angle and reproduction of colours) and with Android on Android Box technology
- Integrated WIFI connections
- Configured for modem router key internet connection
- LED-illuminated upper and lower silk-screen design
- Spout movement to optimise product distribution
- High-performance FAS MF1 flat blade grinding/metering unit
- Excellent espresso guaranteed by the FAS EBG coffee group
- Automatic regulation for Top coffee grinding (In the two bell version)
- Solenoid mixing unit to optimize the temperatures in each individual instant product
- 4 auto-sucking high performance mixers
- Door with 3 closure points and programmable Rielda RS1 blocking lock
- Door with standard tamper-proof bar
- Modular side strut with reinforced change return
- Energy saving function

Winning T + Faster TMT

Automatic regulation for Top coffee grinding

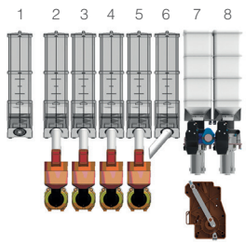
General Features		WINNING T
Height	mm	1830
Width	mm	660
Depth	mm	730
Depth with open door	mm	1320
Weight	Kg	151
Power Supply	V / Hz	230 / 50
Power Capacity	W	1560
EVA-EMP consumption (Idle mode)*	Wh / h	65
Water connection	Mpa	0,1 / 0,8
Cups (166 cc)	n°	780
Stirrers	n°	550
Boiler	cc pressure boiler	650
Protocol		MDB Executive
Standard Version		RAL 9005 & aluminium

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



E8

1 = Sugar (on door)
2 = Lemon tea
3 = Chocolate
4 = Milk
5 = Instant coffee 1
6= Instant coffee 1
7 = Instant coffee 2
8 = Coffee beans



E8 double glass case

1 = Sugar (on door)
2 = Lemon tea
3 = Chocolate
4 = Milk
5 = Instant coffee 1
6 = Instant coffee 2
7 = Coffee beans 1 (Standard grind)
8 = Coffee beans 2 (Variable grind)

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