

SAVANTE MF

ESPRESSO

- Unmatched temperature stability
- 4-stage pressure profiling
- 2 auto-adjusting grinders
- Algorithmic, real time adaptive control

MILK

- Perfect microfoam
- Stores (2) gallons onboard
- Milk alternative capable
- Notifications for low product

inCLEAN

- Onboard, automatic cleaning
- Automatic scheduled liquid cleaning enabled for coffee and milk
- Fast and easy cleaning bottle replacement, every 3 weeks, depending on use
- Industry leading water filtration included





Back View



Front View

SAVANTE MF (99A0-SAV-MAZT), glossy black surround panels

ENGINEERED FOR EXCELLENCE

- **synesso**INSIDE : unmatched temperature stability and 4-stage pressure profiling
- Algorithmic self-adjusting grinders
- Consistent and perfect espresso extraction, automated
- Built for customization: espresso and drink recipes, flavors, user interface, and external panels
- Multi-bean capable and recipe ready
- Unmatched hot and cold micro foam
- IoT Connectivity ready, for telemetry, recipe and graphic updates
- Surround panels available in glossy black or origami white
- Tool-less access to 3 sides and top of machine
- ADA accessible buttons available

Weight

246lbs / 112kg

Dimensions

18" W x 32.5" H x 28" L (45.7cm x 82.6cm x 71.1cm)

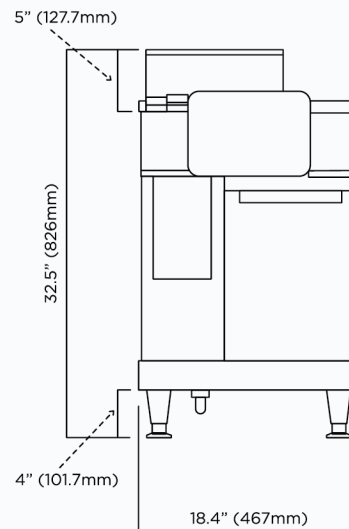
Location Requirements

Electric:
200-240VAC, 50-60hz, single phase, 30A
dedicated circuit, L6-30plug

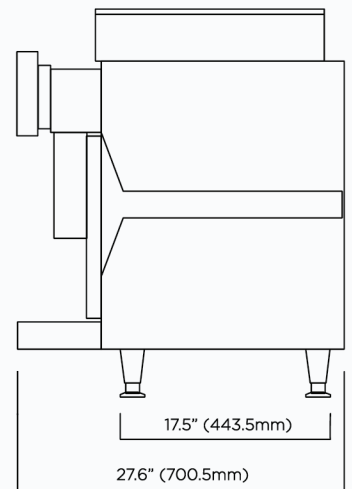
Water:
Min 40psi - Max 70psi (2.76-4.83 bar), 25gal/hr
flow, water hardness <3gpg

Drain:
Accommodating a 3/4" (1.9 cm) ID drain hose,
drain within 5 feet.

Operating environment:
Indoor only, ambient temperature must be
45-80°F (7.2-26.7°C)



Front View



Side View