

SAVANTE

synesso INSIDE

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

MilkSense

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

inCLEAN

- Integrated, on-board cleaning
- Line flushes every drink
- Automate your cleaning during downtime
- Included on every unit

inFLAVOR

- Perfect drink integration
- Add multiple flavors
- Easily customize seasonal specials
- Notifications for low product
- Holds (5) 750ml bottles and (1) 64oz bottle
- SAVANTE with flavor option only extends width by 7"



99A0-SAV-MAZT (zero-flavor, top counter)

SAVANTE



Engineered for Excellence

- Seattle Built
- Self-adjusting grinders
- Consistent artisan experience, automated
- Multi-bean capable and recipe ready
- Unmatched milk quality
- Consumer or employee operated
- IoT Connectivity ready, for recipe and graphic updates
- Surround panels available in black or white

99AO-SAV-MAFT (flavor integrated, top counter)

Weight

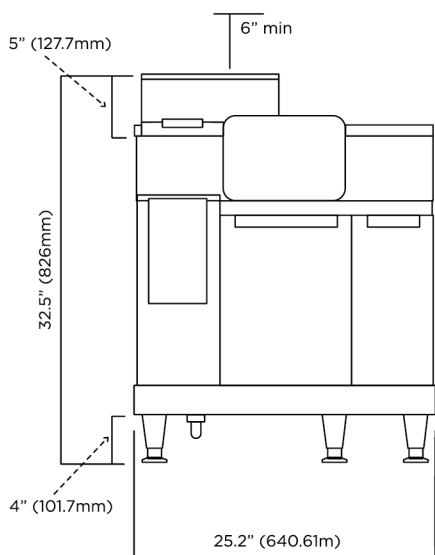
224lbs for ZERO FLAVOR
282lbs for FLAVOR

Dimensions

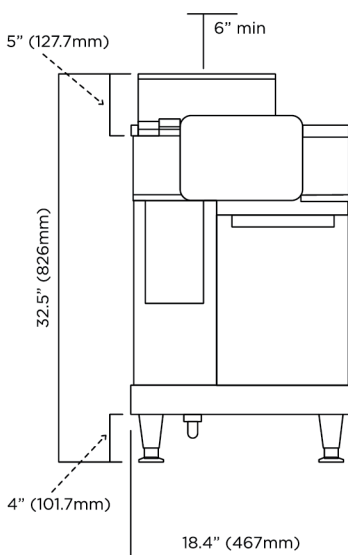
18.4" W x 27.6" D x 32.5" H for ZERO FLAVOR
25" W x 27.6" D x 32.5" H for FLAVOR

Location Requirements

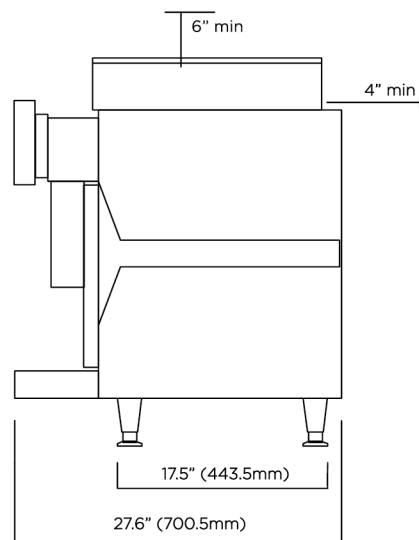
Electric: 200-240VAC 50/6Hz 30A Dedicated Circuit
Water: Min 30psi, Max 100psi, 25gal per/hr flow
Drain: 3/4" indirect drain OD of 1/4", drain within 5ft.



FLAVOR Front View



ZERO FLAVOR Front View



Side View