



FAS



Fas

Hot Beverage

SMART vending machines for espresso coffee and instant hot beverages with a modern design in line with the entire Fas Vending range. Intuitive touch screen user interfaces suitable for all types of locations and requirements, to enjoy coffee as good as the one at the bar.



530 mm

Fas JOY

Semi-automatic table-top vending machine with own cup recognition to dispense hot beverages in proprietary cups (up to 3 sizes, S/M/L). Suitable for locations such as small offices or hotel breakfast areas.

Available in two colours, grey or black.



530 mm

Fas MIA

1700 mm

Hot beverages vending machine with a maximum capacity of 500 cups, 7 containers for instant products, single or double coffee bean hopper, 13.3" touch interface and local or remote programming with Fas Cloud+.



650 mm

Fas LYDIA

1830 mm

Hot beverages vending machine with a maximum capacity of 500 cups, 7 containers for instant products, single or double coffee bean hopper, 13.3" touch interface and local or remote programming with Fas Cloud+. Available in two colours, grey or graphite.



650 mm

Fas

1830 mm

VICTORIA

Hot beverages vending machine with a maximum capacity of 780 cups, 7 containers for instant products, single or double coffee bean hopper, graphite colour, 21.5" touch interface and local or remote icon programming.



Connectivity





Touch Technology

With the possibility of customisable slideshows and media

The entire Hot Beverage Fas line is equipped with touch screen technology that makes the machines easy and intuitive to use for both the end user and the technician, facilitated by the iconographic menu during programming. The entire Hot Beverage Fas line can be connected to the network via Wi-Fi or an internet dongle.



Wide viewing angle

The technology used allows a wide viewing angle even in sunlight.



Customisable slideshow

Possibility to display slideshows or promotional videos on the stand-by screen as well as during dispensing.



Icon programming

Icon programming simplifies the operation of the machine, making everything extremely intuitive.



Variable recipes

Customising a recipe has never been easier. In programming mode, thanks to the touch technology, it is possible to customise each individual recipe, increasing or decreasing the various ingredients included in it. It is also possible to create completely new recipes as required.



Fas Cloud+

The platform for the complete control of your vending machines

Fas vending machines, thanks to their advanced technology, can be easily connected to Fas Cloud+, which allows a complete remote control of the machines with a significant reduction in operating costs.

Main functions:

- Control for machine groups
- Alarm and malfunction notifications
- Error reset
- Updating prices and promotions
- Remote dispensing

- Software and firmware updates
- Cash flow control
- Edit recipes
- Geolocation
- Remote machine restart



Digital payment systems



Satispay



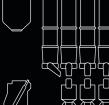
PayPal

Thanks to partnerships with Satispay and PayPal, Fas vending machines integrate 2 digital payment systems as standard into their software, without the need to install additional hardware inside the machine.

Standard configurations

JOY

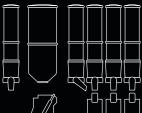




- 1 Coffee beans
- 2 Chocolate

MIA





- Sugar on door
 - 2 Coffee beans

 - 5 Instant 1

6 Tea

VICTORIA e LYDIA

Two configurations available: single coffee bean hopper or double coffee bean hopper



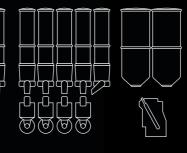
- 1 Sugar on door 2 Tea
- 3 Chocolate
- 4 Milk 5 Instant coffee
- 6 Instant 1
- 7 Instant 2
- 8 Coffee beans







- Sugar on door 2 Tea
- 3 Chocolate
- 4 Milk
- 5 Instant 1 6 Instant 2
- 7 Coffee beans 1
- 8 Coffee beans 2





Self-suction mixers

Individual suction for an optimal product

Compared to traditional centralised suction methods, each mixer has an individual suction, thanks to a suction fan that works at the same time as the beverage is being prepared, carrying the steam away from the instant product containers.



Variable grinding

Always a perfect coffee

The coffee grinder, EBG coffee group and software work in unison to ensure always a perfect coffee. If the coffee output flow (cc/sec) deviates from the set range, the software opens or closes the grinder blades, allowing the system to independently compensate for the normal decay of the coffee beans. (Standard on double coffee bean hopper)

Fas



Double coffee bean hopper

Double container, double choice

The possibility of using 2 containers and 2 separate coffee beans dosers allows to offer the end consumer a choice between 2 different blends.



Modular containers

Up to 7 containers for as many instant preparations.

The Instant products canisters have a large loading capacity and are modular, in order to configure and adapt them to the client and to the location.





Multi-temperature dispensing

Different temperature for every recipe





Fas Vending machines are equipped with a single boiler set to the optimum temperature for espresso coffee. By using the mixing solenoid valve it is possible to modulate the water temperature and serve each instant beverage at the ideal temperature.



Cup and stirrer dispenser

Stirrer dispenser

Up to **550 stirrers**

Stirrer dispenser that can be adjusted according to the length and thickness of the stirrers.

dispenser

Up to **780 cups***

High cup capacity that ensures long, non-stop use before recharging. Possibility to adjust the cup dispenser according to the diameter (69-74 mm)

on the low 150 cc standard



Fas

Hot Beverage









Technical specifications	Joy	Mia	Lydia	Victoria
Height (mm)	830	1700	1830	1830
Width (mm)	530	530	650	650
Depth (mm)	585	580	690	690
Footprint with the door open (mm)	1060	980	1310	1320
Weight (Kg)	80	110	150	170
Number of containers	5	6	8	8
Cup capacity		500*	500*	780*
Stirrer capacity	250	350	550	550

Aspect

Standard colours	Grey or black	Anodized grey and black	Anodized grey and black graphite grey and black	Graphite grey and black
Interface	Tablet 13.3"	Tablet 13.3"	Tablet 13.3"	Monitor touch 21,5" IPS



Consumption

Power supply (V/Hz)	230/50	230/50	230/50	230/50
Rated power (W)	1560	1560	1560	1560
Water supply connection (Mpa)	0,1/0,8	0,1/0,8	0,1/0,8	0,1/0,8
EVA-EMP consumption (Wh/h)	60	68	87	98



Equipment

protocol	MDB, Executive, BDV	MDB, Executive, BDV	MDB, Executive, BDV	MDB, Executive, BDV
Double coffee bean hopper	No	No	Optional	Optional
Stand-alone water kit	Standard	Optional	Optional	Optional
Fas Cloud+	Standard	Standard	Standard	Standard
Energy saving function	Standard	Standard	Standard	Standard
Burglar bars	No	No	No	Standard
Cup presence photocells	Standard	Optional	Optional	Optional



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