



F2S
ANY PLACE. ANY BUSINESS.



F A S

LYDIA

FAS LYDIA

Coffee machines

- New design in keeping with FAS tradition;
- Wide selection of products; 8 containers with ample opening;
- Interactive user interface with 13.3" tablet;
- Integrated WIFI connections;
- Configured for dongle key internet connection;
- Multi-Protocol MDB, Executive, BDV;
- LED-illuminated upper silk-screen design;
- Spout movement to optimise product distribution;
- Excellent espresso guaranteed by the FAS EBG coffee group;
- High-performance FAS MFI flat blade grinding/metering unit;
- 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 Rielta RS1 blocking lock;
- Energy saving function;
- Automatic regulation for Top coffee grinding (In the double grinder version);
- Integrated remote management via Fas Cloud+.



Fas Lydia

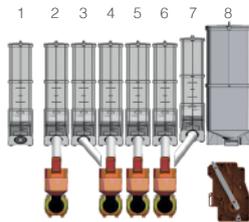
Fas Lydia Grafite



Automatic regulation for Top coffee grinding

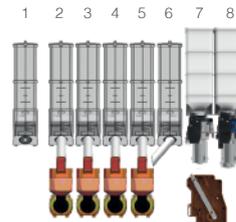
E8

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



E8 double grinder

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



General Features		Lydia
Height	mm	1830
Width	mm	650
Depth	mm	690
Depth with open door	mm	1310
Weight	Kg	151
Power Supply	V / Hz	230 / 50
Power Capacity	W	1560
Consumption EVA-EMP (Idle mode)*	Wh / h	87
Water connection	Mpa	0,1 / 0,8
Cups (166 cc)	n°	500
Stirrers	n°	550
Boiler	cc	pressure boiler 650
Protocol		MDB Executive BDV
Standard Version		RAL 9006 / 9005

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



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