

# The OCS Line

Coffee solutions for any office environment.



Saeco OCS units are the perfect solution for restaurants, coffee shops and offices where space is limited and the demand for quality, gourmet espresso drinks is high. They are very efficient and user friendly. Easily maintained, these super automatic espresso machines offer the versatility required for the specific needs of each unique application.

## The Saeco Advantage

**Brew Group:** Saeco's patented technology, the brew group is removable for easy, chemical-free cleaning and maintenance.

**Multiple Water Supply Options:** These machines come with the option of being plumbed to a direct water source or utilizing an internal or external water tank.

**Light commercial Rating:** Designed for use in light commercial applications, Saeco's OCS machines will brew higher volumes of coffee without the need to refill.



Features	Topazio	Royal Coffee Bar
Display	LCD	LCD
Coffee Volume Control	5 programmable drink options	3 programmable brew buttons
Temperature Control	•	•
Cup Warming Surface	-	•
Removable Brew Group	7 or 9 gram	6-9 gram
Automatic Decalcifying Cycle	-	•
Rapid Steam®	•	•
Frothing Device	Internal whipper chamber	Cappuccinatore & steam wand
Hot Water Dispenser	-	steam wand
Saeco Aroma System	•	•
Saeco OptiDose	•	•
Built-In Grinder	conical burr	conical burr
Adjustable Grinder	•	•
Doser	variable	OptiDose
Adjustable Dispensing Head	-	•
Water Supply	3/4" 1-8 pressure	3/4" 1-8 pressure
Water Filtration	optional	Intenza
Bean Hopper Capacity	2.2 lbs.	10 oz.
Used Grounds Capacity	15 pucks	15 pucks
Coin & Bill Validator	•	N/A
Door Lock & Key	•	N/A
24 V Independent Mixers	1	N/A
Soluble Product Bins	1	N/A
Cup/Beverage Capacity	200	40
Boiler Material	nickel-brass	stainless steel
Machine Housing	metal	ABS plastic
Warranty	1 year limited	1 year limited

**For more information on any Saeco machine, please contact:**