



# auLika

The new frontier in OCS and small Horeca

Aulika TOP and TOP RI

Vending&Professional Division  
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# auLika

## **A new chapter in a long story of success**

The best of the glorious “Royal” embedded into a new family.

The best of the newest Philips and Saeco innovation in a winning combination.

“Aulika”: the perfect mix of tradition and modernity.



3 main trends have been clearly identified in away-from-home coffee segment:

- Coherent **beverage offer**, including fresh milk specialties, easy to be managed also in “self service” environments
- Appliances able to lower operating costs: **high performing, heavy duty, low maintenance**
- Good balance **capacity/dimensions**

**Aulika** purpose is to answer to that with a new, modern and innovative proposition, build upon the strong heritage of Saeco machines that in the past created the full automatic OCS/Small Horeca segment.



# auLika

The range

**Aulika Focus\***



**Aulika MID**



**Aulika TOP**



**Aulika TOP RI**



Current presentation is referred to TOP and TOP RI models

\*Not available everywhere

## Aulika Top: main features

**Large beverage variety** endorsed by “Saeco quality-in-cup”

### **Outstanding fresh milk management:**

- One Touch Cappuccino/Latte macchiato
- New high performing / heavy duty cappuccinatore “pinless wonder”

### **Always ready:**

- Large capacities
- Double circuit / Double pump
- independent hot water / steam wand
- Hydric net connection available

Designed for **away-from-home environments**, managed via B2B specialized operator:

- **Professional homologation**
- Dedicated B2B SW architecture with full customization and credit/consumption management
- key locks for containers



## Large Variety of beverages dispensed



For coffee  
beverages: two  
cups at the same  
time just pressing  
twice the beverage  
button



“One touch”  
solution for milk  
beverages



## New Cappuccinatore “Pinless Wonder”

Using a patented technology, the **new pinless wonder cappuccinatore ensures the best quality in cup for milk based beverages.** The high delta temperature and the uniformity of the milk foam are the basic ingredients for perfect recipes. The flow of the milk during the dispensing is regular and without splashing.

It's a **Plug and Play** device to be inserted in the nose of the machine



Pinless wonder technology is also **less sensible to “wrong” (or missing) cleaning,** keeping its frothing performance even in the toughest working conditions.



## In-cup Quality at the highest level



The in-cup quality of the products dispensed by Aulika is constantly monitored at the end of the assembly line before packaging. Periodically, an internal panel of coffee experts runs deeper testing.

Being the milk beverages the “battle-horse” for Aulika, Saeco ran also tests with external independent third parties (“CSI - Italian Tasters association”).

The result was very good: the latte macchiato quality has been declared at the highest level, thanks to temperature, milk frothing and layer structure perfectly respondent to the requirements\*. Today, 8 months after Aulika launch, the result is reconfirmed by the enthusiastic feedback from the markets.

\* Tests done on different product (new Royal OTC), but using the same technology adopted in Aulika.



## High daily productivity without hassle (high capacity)

Water tank: 4 lt

Coffee bean  
container: 1 kg



Drip tray: 1 lt

Coffee cakes  
container: 40 pcs

Additional tray to  
store sugar/stirrers

**Always ready to perform at the best**



### **Double Circuit / Double pump**

The two independent hydraulic systems with double boiler and double pump (high pressure espresso and low pressure for steam) ensure always the optimal conditions for the best product in cup, immediately available.



### **Conical grinder**

- Stainless steel
- Grinder degree easy to be set (mechanical lever, 8 steps)
- able to process large quantities of coffee beans
- less sensitive to external elements that sometimes could be found in coffee (stones, pieces of wood etc)

**When the daily consumptions are very high: hydric net connection available!**



**Aulika TOP  
(water tank only)**

2 models  
available



**Aulika TOP RI  
(water tank + hydric  
net connection)**

Important note: upgrade possible after purchase if needed! Aulika TOP standard model (with water tank only) can be easily upgraded to RI version buying and installing a proper kit.

## Easy to use professional interface, fitting also “self-service” environment

Dot matrix display, showing text and animated icons (e.g. progressing bar while dispensing)



17 different languages, settable via SW

Safety controls (e.g. Cappuccino/Latte macchiato not dispensed if cappuccinatore not inserted into the nose)



6 large direct buttons for main beverage selections (+2 operational)

Big icons with clear meaning



Rounded and inclined interface (highest visibility during use)

## Buttons meaning (left side detail)

1. Short espresso
2. Long espresso
3. Hot water

Entering into the special menù (4<sup>th</sup> button):

- American coffee
- Extra long coffee
- Hot milk
- Steam\*

(other recipees can be added on request)

\* Steam (considered dangerous in some environments) can be disactivated via SW



## Buttons meaning (right side detail)



Milk beverages:

5. Cappuccino

6. Latte macchiato

7. Manual activation of the cleaning cycle for cappuccinatore (explained later)

8. Stand-by (with blinking led)\*

\* the main power switch is located on the back (close to power cord)

## Adjustable dispensing position, to fit all available glasses



### **Espresso/Coffe position:**

- Dispensing nose in lower position
- Cappuccinatore not needed



### **Cappuccino position:**

- Dispensing nose in standard position
- Cappuccinatore installed



### **Latte macchiato position:**

- Dispensing nose in rear position
- Cappuccinatore installed

## Premium looking

Not only performances, but also good-looking. Modern, robust and relatively compact.

Double layer painting on plastic parts (silver + transparent): premium, long lasting, easy to clean



Interface/front with stainless steel metal frame

Sides and rear in metal (structural) black painted

Grid in stainless steel

Bottom socket in full metal black painted



## Born for professional operators: dedicated B2B SW with 2-levels rights



### **Final user is enabled to:**

- Get his/her product
- Run daily maintenance when/if needed
- Set his/her product length (if “memo function” is activated by operator)

### Final user will not:

- change machine parameters
- change beverage setting apart from length
- access credit management
- run periodic maintenance

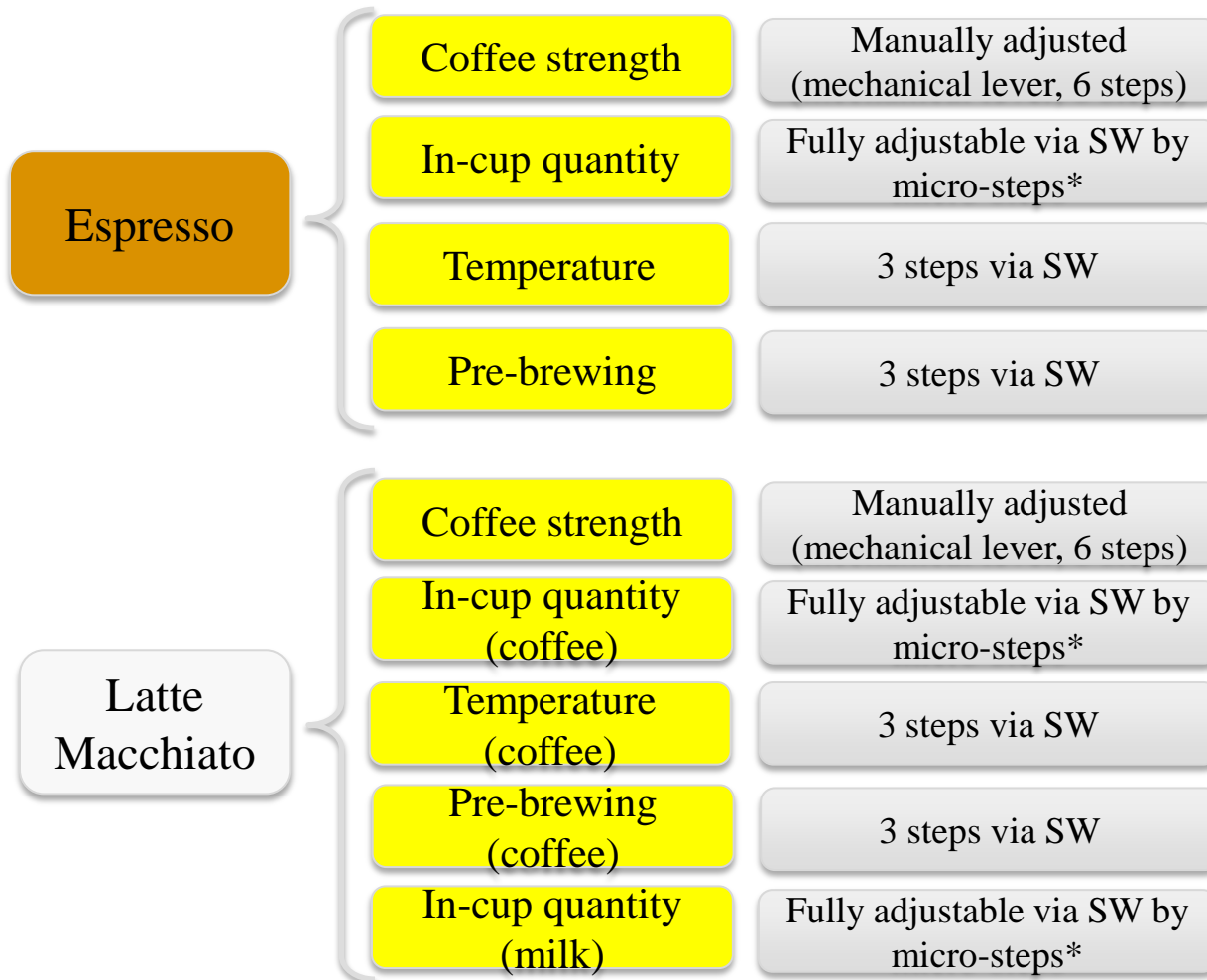


### **Operator is enabled to:**

- Access to all menus (via buttons combination, protected by password)
- customize all parameters for products
- customize coffee aroma (quantity of powder into the infusion chamber)
- check consumptions and charge credits
- run periodic maintenance (e.g. descaling, change water filter)
- if needed, lock beans/water containers and doors

## Beverages customization and memo function

Beverages can be customized in depth and independently. Two examples of settings (short espresso and latte macchiato).



### \* Memo function

In order to facilitate the setting of the quantity in-cup, it is possible to use the “self learning” function, often called “memo function”.

It's enough to:

- keep pressed the button of the desired beverage for 3 seconds, then the machine will enter in memo function;
- the machine will start the dispensing;
- once reached the desired quantity, the user will press ESC
- the machine will register the length and will dispense the same amount in the future (for that drink)

## Eco friendly



**A class energy label,**  
according to FEA Swiss  
regulation

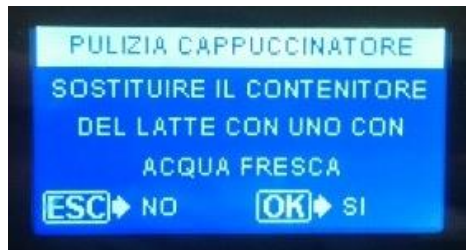
**Time to stand-by** can be  
set by according to  
location needs.  
in stand-by the power  
consumption is less  
than 0,2 W

**Eco mode function,**  
settable via SW

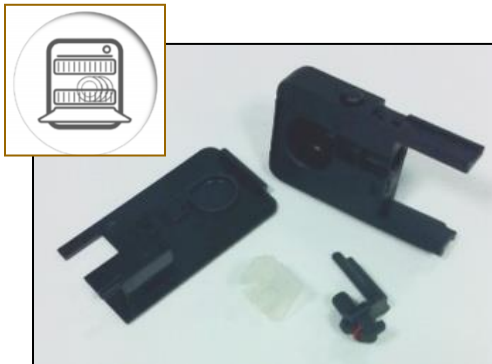
## Easy Maintenance (daily): automatic rinsing and cappuccinatore cleaning



Coffee circuit is cleaned via automatic rinsing every time the machine is switched on and off. No need of activation by final user.



Cappuccinatore uses fresh milk, therefore a proper maintenance is required. The process is very easy: after each use (or after a series of milk dispensings) it's enough to press "Clean" button and follow the instructions that will appear on the display (put some water into a jug; put the silicon tube into the jug; push ok to start).



At the end of the day, a deeper cappuccinatore cleaning is suggested: the cappuccinatore is very easy to be dismantled and can be rinsed under the tap water or put into the dishwasher.

## Easy Maintenance: brewing unit (weekly), descaling/change filter (when needed)



The **brewing unit** is at the heart of every fully automatic coffee machine and it should always be kept clean: a task that doesn't get any more convenient than with a Saeco. Remove, rinse and re-insert – done!



The machine will automatically count the water liters passed through the water circuit and will automatically show when **decalcification** and **water filter replacement** are needed. This according to the water hardness set by the operator, who is only enabled to run this periodic maintenance.

## Other relevant features

### Professional homologation

Aulika is pursuant to **professional homologation 60335-2-75**.

This means that the machine is explicitly **declared as able to work properly in away-from-home** environment.

### Dimensions and weight

Standard  
22 kg

RI 23 kg



574 mm

334 mm

452 mm

### Key to lock containers and door



### Logistics



Aulika is ordered as **single code** but **2 different boxes** will be delivered: main body + socket. Then the operator will connect the 2 item together during installation. Important note: **main body doesn't work without socket**. Pallet: 8 main bodies + 8 sockets.

## Accessories and next developments



Aulika with  
milk cooler  
accessory  
(peltier system)



Aulika with  
Astra fridge  
accessory  
(compressor)

### Under development



New hooking system for the milk pipe: plastic element positioned as in the picture, will keep milk pipe adjacent to the front of the machine