

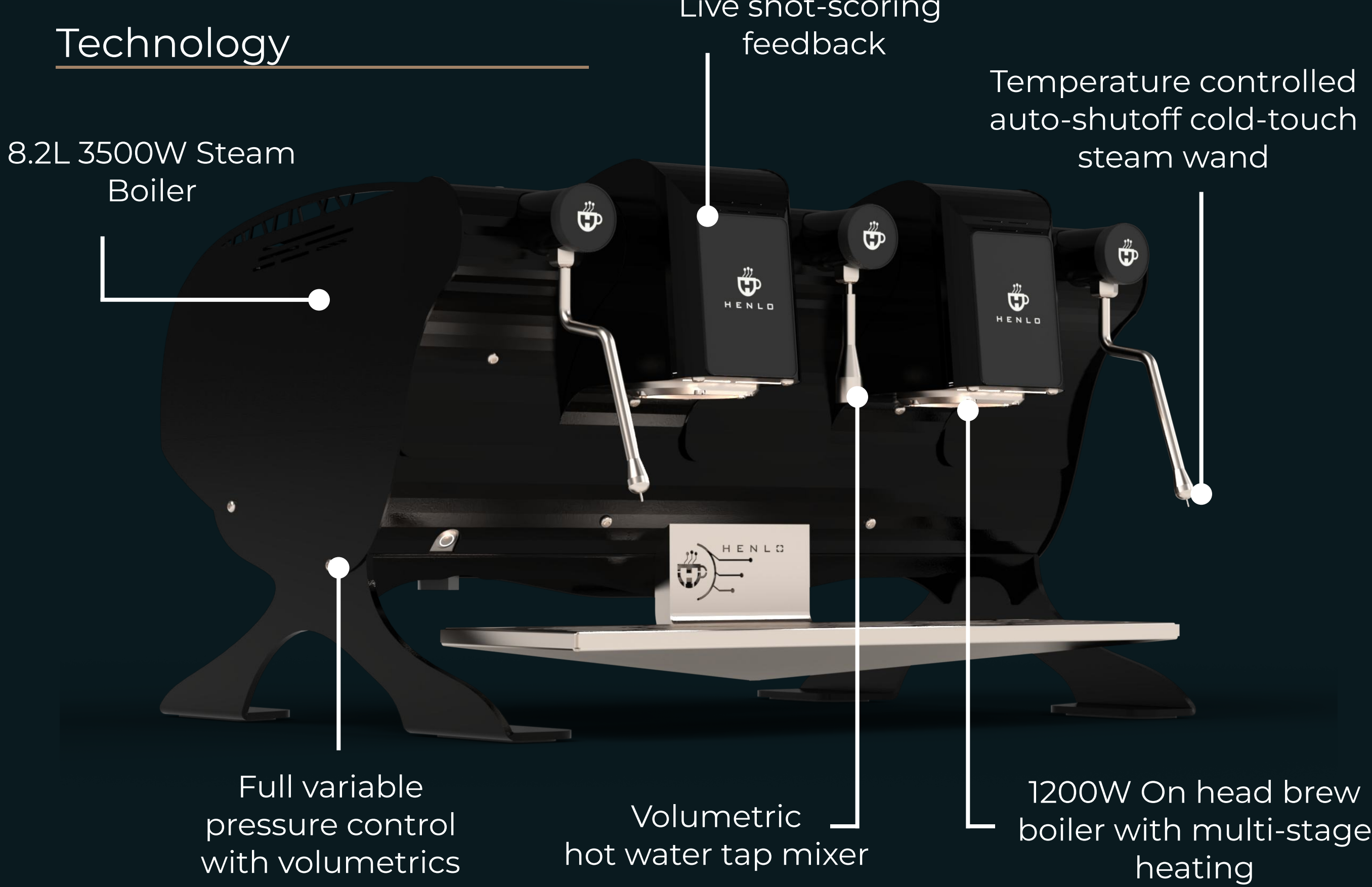
Henlo RS

Commercial Espresso Machine



from **R169 000** excl. VAT

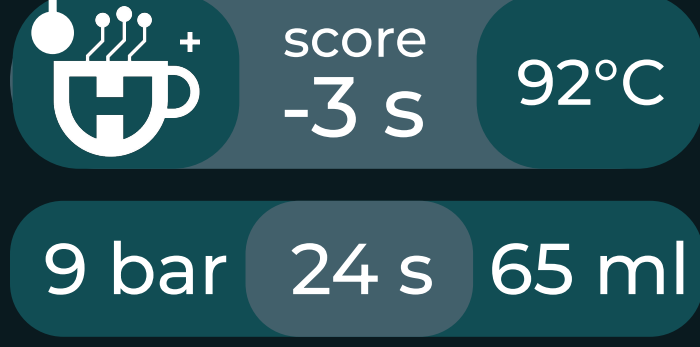
Technology



User Experience

Recipe creation with shot feedback guiding you to that perfect shot

Auto-startup ensuring early morning readiness for that first cup of the day



9 bar 24 s 65 ml

Profile 1

One action to run extraction

Profile 2



One action to rinse

Barista Assist

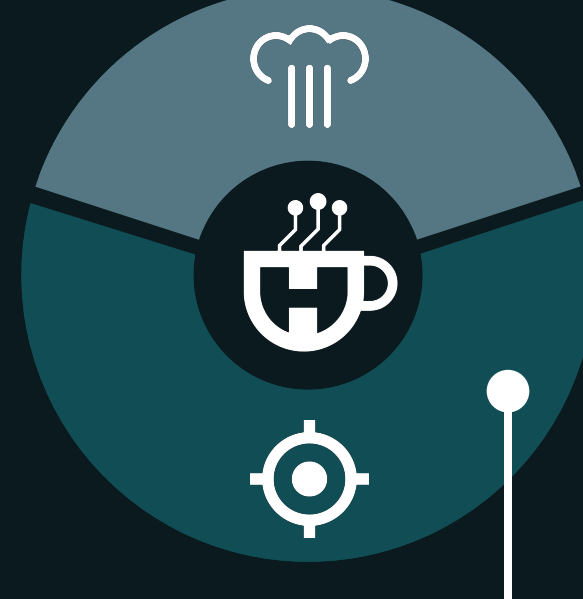
Your shot ran 5 s too fast

Try the following, in order and one at a time

1. Ensure you are dosing 18,5 g
2. Try tamping a little harder
3. Grind finer
Ensure you are dosing Remember to throw out 1 basket of grounds before pulling another shot when adjusting the grinder

Corrective measures to always improve your coffee quality and consistency

In-build barista training to ensure you always have the best team



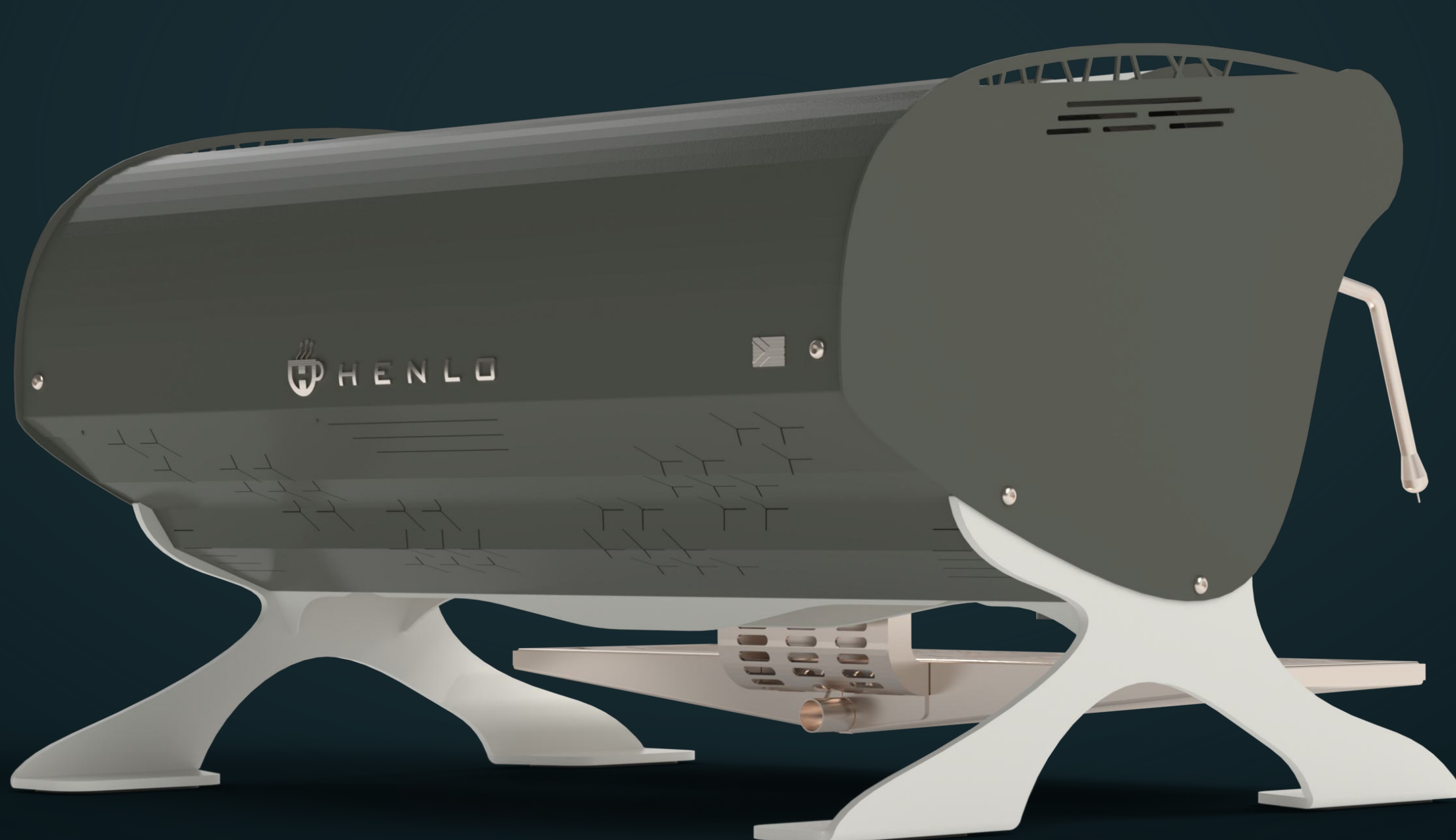
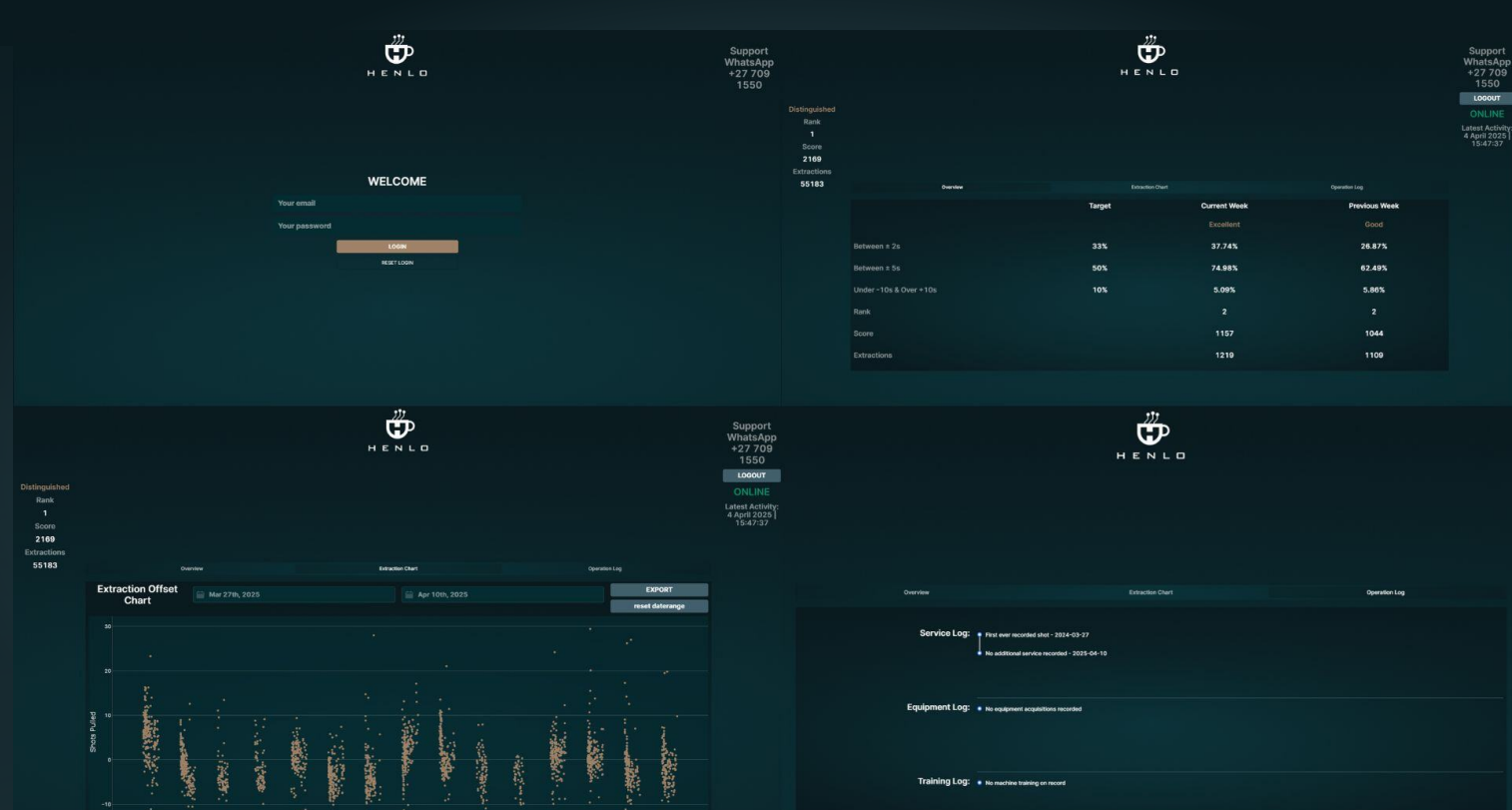
One action to open steam wand

Let the machine do the work



Every shot pulled from the machine is measured against your original baseline. Track the quality of the coffee you are serving from anywhere at any time.

Automatic user tracking allows objective performance insights regarding the consistency of your baristas - and the shots they pull.



from **R194 350** incl. VAT

Including our standard 1 Year Maintenance Plan*

*with proper water filtration and excluding physical damages due to misuse of machinery

Contact us now

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Optional features

- Full customization of wood, colours and artwork body
- User temperature controlled cup heating tray
- Upgrade to 5 years parts and labour

Technical Specifications

- Electrical 16 Amp or 32 Amp 220V AC Single Phase
- Water inlet via mains or under-counter container
- Drain outlet