

ESPRESSO

RX300



**BRAVILOR
BONAMAT**

Brewing
your coffee
SINCE 1948



Premium quality
at the touch of
a button.

BRAVILOR BONAMAT



PROFESSIONAL COFFEE

Designed for hospitality

Exceptional coffee has become an essential part of the hospitality experience. Guests expect premium quality with every order, while operators need a solution that delivers speed, consistency and flexibility throughout the day.

The Bravilor Bonamat RX 300 is available in two configurations, each designed for a different way of serving coffee. The RX 300 CSTI is ideal for cafés, restaurants and hotel bars, where coffee is prepared by staff using an integrated steam wand.

The RX 300 MCTI-CF is designed for self-service environments, such as hotel breakfast areas and convenience locations, delivering premium coffee and milk specialities at the touch of a button with its CompactFoam milk system.

Both configurations share a Swiss-engineered technical foundation, combined with Bravilor Bonamat's expertise in professional coffee solutions. This ensures exceptional coffee quality, reliable performance and intuitive operation across the RX 300 range. Whatever your hospitality concept, the RX 300 offers the flexibility to match your business while delivering a premium coffee experience, every time.

HISTORY

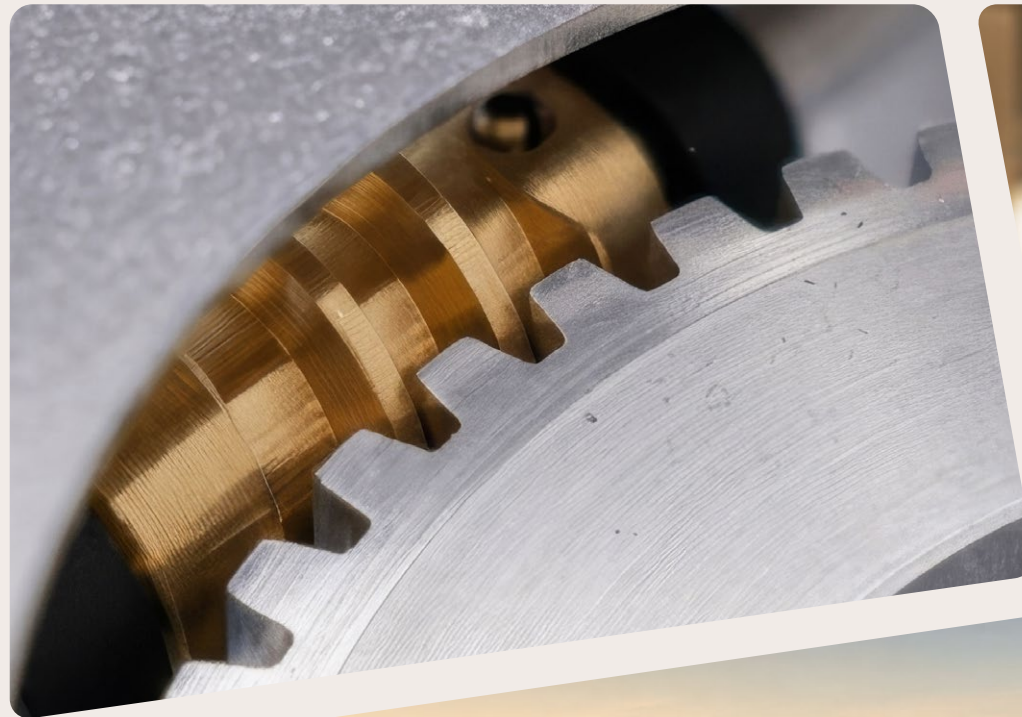
Built on generations of craftsmanship

Great coffee starts with people who believe quality should never be compromised.

For decades, the Verheijen family of Bravilor Bonamat and the Sager family of Rex-Royal have shared the same passion for craftsmanship, innovation and reliable coffee solutions. The two families have known each other for many years, united by a mutual respect for quality, entrepreneurship and long-term partnerships.

One family has earned the trust of coffee professionals around the world through generations of expertise and service. The other has built an international reputation for Swiss precision engineering and premium fully automatic coffee machines.

The Bravilor Bonamat RX 300 brings these strengths together. Combining Swiss engineering with Dutch coffee expertise, it is designed for hospitality professionals who expect exceptional coffee quality, dependable performance and intuitive operation.



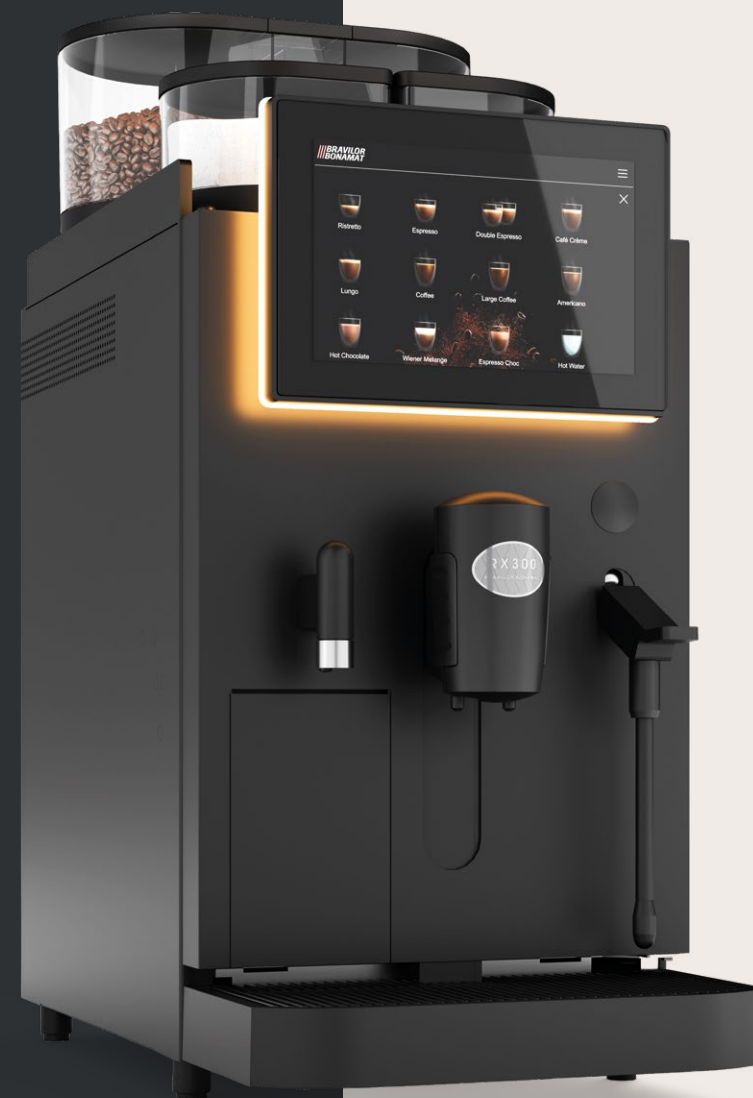
Barista-quality coffee made easy

**Exceptional coffee shouldn't
depend on having an
experienced barista
behind the counter.**

The Bravilor Bonamat RX 300 makes premium coffee accessible to every member of your team. Its intuitive touchscreen, intelligent brewing technology and automated workflows

ensure consistently high-quality results, regardless of who is operating the machine.

Whether it's the morning rush or the busiest moment of the day, the RX 300 helps your team serve every guest quickly and consistently, while allowing them to focus on hospitality instead of coffee preparation.



AT A GLANCE



**Up to 250 beverages
per day**



**No specialist barista
skills required**



Intuitive 10.1" touchscreen



**Consistent coffee quality
in every cup**



**Video-capable touchscreen
for infotainment**

DIVERSITY & VARIETY

Endless beverage possibilities

Today's guests expect more than great coffee. They expect choice. From a bold espresso and smooth americano to a creamy cappuccino, plant-based options or trending drinks such as matcha, the Bravilor Bonamat RX300 helps you serve virtually endless beverage possibilities with speed and consistency.

Whether you choose the RX 300 CSTI with PowerSteam or the RX 300 MCTI-CF with its integrated CompactFoam milk system, both configurations are designed to deliver premium milk specialities with ease. PowerSteam automatically heats and textures any type of milk with precise temperature control, while the MCTI-CF can dispense beverages using up to three different milk types, including dairy and plant based alternatives, allowing you to cater to every guest's preference.

Combined with two precision grinders, flexible recipe settings and the option to use different coffee beans, decaffeinated ground coffee and flavoured syrups, the RX 300 gives you the freedom to create an extensive and personalised beverage menu while keeping daily operation simple and efficient.

HIGHLIGHTS

- | **Virtually endless beverage specialities**
- | **Coffee, milk and instant ingredients**
- | **Up to 3 milk types (MCTI-CF)**
- | **PowerSteam with automatic milk texturing (CSTI)**
- | **Two precision grinders as standard**
- | **Customisable recipes**
- | **Ready for evolving beverage trends**
- | **Precision instant dosing system**



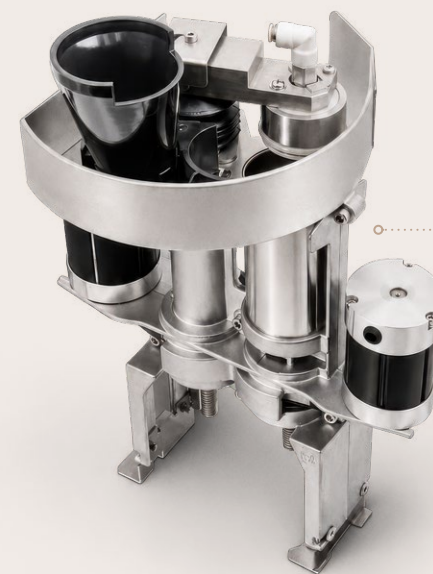
SWISS ENGINEERED

Engineered for exceptional coffee

Both Bravilor Bonamat RX 300 configurations are built on the same premium platform, combining Swiss engineering with Bravilor Bonamat's expertise in professional coffee solutions. Whether you choose the RX 300 CSTI or RX 300 MCTI-CF, you benefit from the same precision, reliability and exceptional coffee quality.

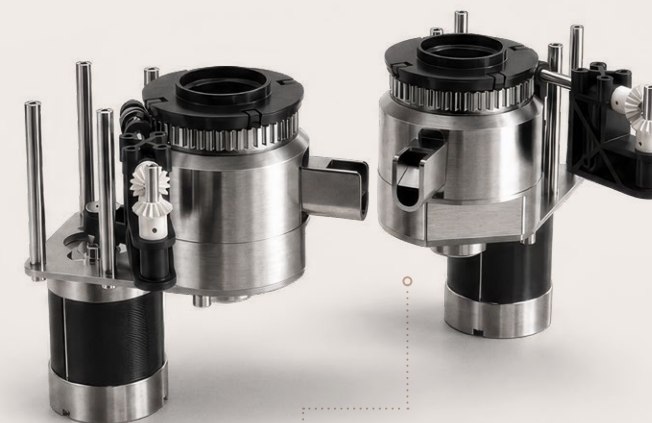
At the heart of every RX 300 is a durable metal brewing unit with a brewing capacity of up to 26 grams of coffee ground, designed for precise extraction and consistent results throughout the day. Two precision grinders, fitted as standard, allow two different grind sizes to be used, supporting greater variation in flavour extraction. X-TractionControl ensures precise, consistent extraction over time, delivering the same high-quality flavour and aroma with every cup.

An automatically adjustable outlet with cup detection and a heated outlet ensure every beverage is served at the appropriate height for different cup sizes, while maintaining the ideal serving temperature for a premium coffee experience.



Metal brewing Unit
+ Up to 26 g

RX 300



Dual precision grinders as standard
+ Up to 40 % faster



Heated Outlet
+ Automatic outlet with cup detection
+ X-TractionControl



Hotels



Bakery Café's



Bars & Restaurants



Self-service stations



OUR CUSTOMERS

Designed for everyday hospitality

Every minute spent operating a coffee machine is a minute not spent with your guests.

The Bravor Bonamat RX 300 is designed to simplify every step of coffee preparation. Its intuitive operation, automatic cleaning programmes and reliable performance reduce the daily workload, allowing your team to focus on delivering outstanding service instead.

Built with durable professional components and designed for straightforward maintenance, the RX 300 keeps your operation running efficiently with minimal interruption. Its premium finish extends all around the machine, making it equally suited for placement against a wall or as a centrepiece on a front counter or open bar.

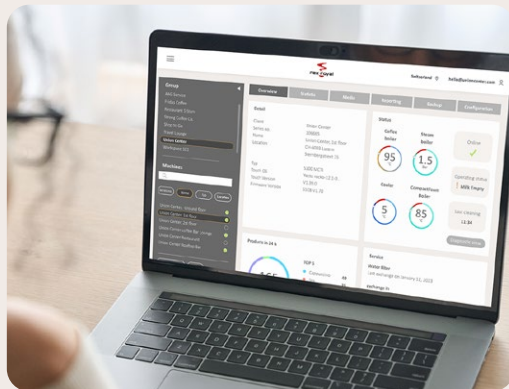
The result is a professional coffee solution that not only simplifies daily operation, but also complements modern hospitality environments while giving your team more time to focus on creating memorable guest experiences.

Rex-Royal Cloud

Stay connected. Stay in control.

Highlights

- Real-time machine insights
- Beverage and usage statistics
- Predictive maintenance
- Remote access for faster support
- Lower total cost of ownership



Coffee is only part of running a successful hospitality business. Keeping your operation running smoothly is just as important.

With the Rex-Royal Cloud, your RX 300 becomes part of a connected coffee ecosystem. Access valuable insights into machine performance, beverage consumption and usage patterns through an intuitive cloud platform, wherever you are.

Real-time data helps you optimise daily operations, monitor machine performance and identify service requirements before they affect your business. Remote access also enables faster support and proactive maintenance, helping maximise uptime and reduce unnecessary service visits.

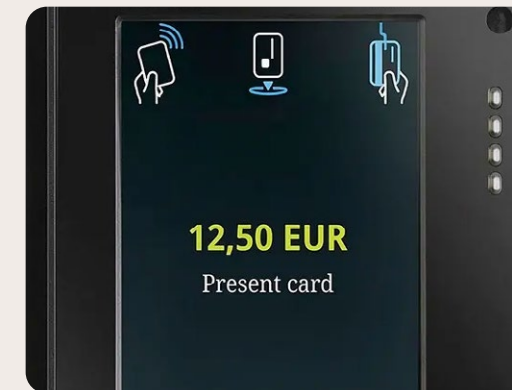
By giving you better visibility into machine usage and maintenance, the Rex-Royal Cloud also helps lower your total cost of ownership while keeping your coffee operation performing at its best.

Flexible payment solutions.

Designed for modern self-service.

Highlights

- MDB-compatible payment platform
- Supports a wide range of payment solutions
- SmartOrder with QR code dispensing
- Contactless self-service experience
- Ready for future payment technologies



Today's guests expect the freedom to pay the way they prefer.

The Bravilor Bonamat RX 300 supports a wide range of MDB-compatible payment systems, making it easy to integrate cashless payment into your coffee service. Whether using debit cards, credit cards, mobile wallets or other supported payment methods, guests can order and pay quickly and conveniently.

The RX 300 also supports SmartOrder, allowing beverages to be selected and dispensed contactlessly via a QR code. Combined with flexible payment integration, this creates a smooth self-service experience while reducing waiting times and simplifying daily operation.

As your business evolves, the open MDB platform makes it easy to connect new payment solutions without changing your coffee concept.

CONFIGURATIONS & OPTIONS

Tailored to your business

Every hospitality business serves coffee in its own way. That's why the Bravilor Bonamat RX 300 is available in two configurations, each designed to support a different service concept while sharing the same premium brewing platform.

The RX 300 CSTI (Coffee, Steam, Tea, Instant) is ideal for staff-operated environments where baristas or serving staff prepare beverages using the integrated PowerSteam steam wand. PowerSteam automatically textures and heats milk with precise temperature control, delivering barista-quality milk foam without requiring specialist skills.

The RX 300 MCTI-CF (Milk, Coffee, Tea, Instant, CompactFoam) is designed for self-service locations, automatically creating rich, compact milk foam for consistently high-quality milk specialities at the touch of a button. The milk system supports up to three different milk types, while both the foam texture and temperature can be individually programmed, making it possible to serve everything from hot cappuccinos to cold foam specialities.

Both models can be expanded with a wide range of professional options, including refrigeration units, cup warmers, an Aroma Station, direct grounds discharge and payment solutions. This allows you to configure a coffee solution that fits your operation today and continues to support your business as it grows.



CSTI

Bravilor Bonamat RX 300 CSTI

Staff operated

- Restaurants
- Cafés
- Hotel bars

Coffee | Steam | Tea | Instant

Automatic PowerSteam

Maximum milk control



MCTI-CF

Bravilor Bonamat RX 300 MCTI-CF

Self service

- Hotels
- Breakfast buffets
- Convenience

Milk | Coffee | Tea | Instant | CompactFoam

Programmable CompactFoam

One-touch milk specialities

Up to 3 milk types

Programmable foam texture and temperature

RX 300

CSTI

Professional coffee with barista-style control

The Bravilor Bonamat RX 300 CSTI is designed for staff-operated hospitality environments where quality, flexibility and control are key. Equipped with PowerSteam, it automatically creates perfectly textured milk with barista-level consistency and integrated temperature monitoring. Simply steam the milk in a jug and pour it into the coffee to create premium milk specialities with ease.

Built on the same Swiss engineered platform as every RX 300, the CSTI combines professional performance with intuitive operation, making it ideal for cafés, restaurants and hotel bars.

HIGHLIGHTS

- | **Coffee | Steam | Tea | Instant**
- | **PowerSteam with automatic temperature monitoring**
- | **Metal brewing unit (up to 26 g)**
- | **Dual precision grinders**
- | **X-TractionControl**
- | **Heated, automatic height-adjustable outlet with cup detection**
- | **10.1" video-capable touchscreen**

RX 300

MCTI-CF

Premium milk specialities at the touch of a button

The Bravilor Bonamat RX 300 MCTI-CF is designed for self-service environments where speed, consistency and ease of use are essential. Its CompactFoam milk system automatically prepares coffee and milk specialities, creating rich, compact milk foam for every beverage. With support for up to three different milk types, including dairy and plant-based alternatives, it easily adapts to today's diverse guest preferences.

Built on the same Swiss engineered platform as every RX 300, the MCTI-CF delivers premium coffee quality with fully automatic convenience, making it ideal for hotel breakfast areas, convenience stores and other self-service locations.

HIGHLIGHTS

- | **Milk | Coffee | Tea | Instant | CompactFoam**
- | **Supports up to 3 milk types**
- | **Rich, compact milk foam**
- | **Metal brewing unit (up to 26 g)**
- | **Dual precision grinders**
- | **X-TractionControl**
- | **Heated, automatic height-adjustable outlet with cup detection**
- | **10.1" video-capable touchscreen**
- | **SmartOrder with QR code dispensing**



Exceptional
coffee
effortlessly
served.

BRAVOR BONAMAT

ESPRESSO

RX 300 Accessories

Optional

PowerSteam



Refrigeration units



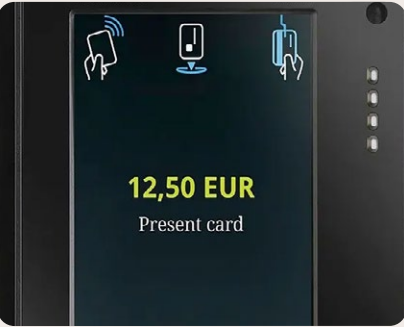
Cup warmer



Direct grounds discharge



Payment systems



Additional modules



QUALITY & INNOVATION



Specifications

👤	Recommended daily consumption	Up to 250 beverages
🏠	Brewing unit	Metal brewing unit, up to 26 g
🔪	Grinders	2 precision grinders (standard)
⬆️⬆️	Bean hopper capacity	Up to 1.2 kg + 1.2 kg
🖨️	Touchscreen	10.1" video-capable TouchScreen
☕	Beverage outlet	Automatic height adjustment with cup detection
🥛	Milk system	Up to 3 milk types (CF models)
🗑️	Grounds container capacity	Up to 1000 g
💧	Water connection	Fixed water connection
📏	Dimensions (W × D × H)	342 × 610 × 758 mm
🏭	Machine versions	CSTI and MCTI-CF
☁️	Rex-Royal cloud solution ready	Yes



Brewing your coffee

S I N C E 1 9 4 8

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