



Gran Gusto Tech



Power Boost



3 Way Pay

## Diamante Evo

### Description

Diamante Evo was designed, in the tradition of unique model, to supply hot and cold drinks (the latter bottled or canned) and snacks, in a single structure. Its distinctive features include ease of access for the operator, high autonomy for waste materials, the possibility of making the machine completely autonomous thanks to the dedicated kit and the accessibility of payment systems. The new boiler together with the Gran Gusto brewing unit (in the 7 grams version) ensures delivery of top quality coffee products. This is the ideal machine for the exploitation of every inch of space and is especially recommended for medium-to-small locations. The new circuit board with integrated USB port, together with the new LED lighting, round off the machine's novelty package.

### Accessories

- Independent water tank kit
- Eva-Dts kit
- Photocell kit
- Payment systems kit
- Hot water solenoid valve kit

### Main features

- Brewing unit with Gran Gusto system (7 gr version)
- New Gran Gusto hydraulics
- New boiler (300 cc)
- Automatically dispenses both cups (up to 320), sugar, stirrers, and cooled bottles and cans as well as snacks
- Saeco brewing unit with Saeco Power Boost preheating system: top espresso coffee quality, easy cleaning and maintenance
- Unique combined solution that allows you to install up to 3 payment systems at the same time
- 4 instant product canisters
- Integrated USB port
- Accepts the most commonly used parallel and serial MDB, BDV and Executive payment systems
- Customisable settings
- Personalisation of the spiral and tray configurationi

### User interface

- Keypad with 9-buttons for direct hot beverage selection and 6 buttons for cold beverage and snack selections
- 4 preselection keys: +/-sugar, decaffeinated/barley and no cup option
- 2-line, 20-character alphanumeric display

**Technical data****Diamante Evo****Structural specifications**

Dimensions (w x h x d)	720 x 1910 x 840 mm
Weight	243 kg

**Electrical specifications**

Power supply	230 V/50 Hz
Power consumption	1700 W

**Water specifications**

Boiler	300/600 cc - brass
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**Water connections**

Water connection	3/4" (1–8 bar)
Water supply	standard: water supply optional: independent water tank kit
Independent water tank	20 l

**Other specifications**

Cups (h 70 mm)	320
Cups type ø	70 or 73 mm
Stirrers	300
Available stirrers	90 – 105 – 115 mm
Number of trays	4–5
Bottle tray	36 bottles Ø 69 mm, h 210 mm
Can tray	36 cans
Snack tray	according to the spiral type
Number of spirals	24–30
Available spirals	17 (27 products) to 90 (5 products) pitch
Coffee bean container	1
Instant product container	4
Sugar container	1
Number of selections	9
Number of preselections	4
Mixer	4
Brewing unit	7 gr or 9 gr
Refrigerating unit	1/5 HP
Adjustable temperature	6°C–15°C
Ecological refrigerant fluid	R 404a

**Canisters capacity**

Coffee beans	7.7 l
Decaffeinated coffee	2.8 l
Milk	4.7 l
Chocolate	4.7 l
The	4.7 l
Sugar	2.8 l

**Technical specifications**

- One electronic and one payment system for dispensing hot and cold beverages and snacks
- Painted steel-sheet body with expanded polystyrene insulation
- Double-layer safety glass with insulation cushion
- Product dispensing slot: horizontally pivoted, equipped with anti-theft system
- Containers and tanks in food-contact approved resin
- Removable plastic trays, which provide a suitable resistance to weight. The tray position can be easily adjusted.
- Water, coffee and cup-empty signal
- Self configuration with automatic reset at every machine start
- 5-button keypad
- Programming temperature and sale prices (up to 25)
- Electronically controlled boiler temperature
- Exhauster to absorb internal moisture and additional steam exhauster for the dispensing area
- LED lighting
- 60 W electromagnetic vibration pump
- Anti-frost probe: automatic defrost cycles
- Anti-overflow air-break device
- Simple failure reset
- Built-in utility outlet
- Boiler safety valve
- General safety relay for 24 V components
- Thermal cut-outs for all devices supplied with line voltage
- CE and VDE approved

