

Auto-eject capsule group



## DIAMANT

We put together a few hand-picked employees for a joint task – to create the best espresso machine imaginable. They are now done. The result is a machine with properties and technical solutions that would make any barista envious. When the machine was presented for the first time, the name came naturally. It is a Diamond.

Diamant is an exclusive espresso machine that is fully-equipped with technical innovations and high-class finishing touches. Diamant is created to draw attention, both for its beautiful design and for its genuine quality. Optionally, Diamant can be ordered in custom colours and with the equipment you want.

### UNIQUE PROPERTIES

Diamant has a large steam boiler and separate boilers for each brew group. The machine is equipped with an advanced PID-sensor system for exact brewing temperature. These fittings allow you to adjust the temperature individually for each brew group. The result is a perfect espresso that reveals the unique character of the espresso bean.



Automatic hot water dispenser

The information display provides valuable data, including the water level in the steam tank.

Steam arm with temperature sensor

Digital display for temperature in brew group

### VARIANT



Available in 2 or 3 groups, with one large boiler or with separate boilers for each brewing group.

### BRANDING

#### BRANDING

Give your Diamant its very own look. Create added value for your business and your customers with a custom design that communicates your company's profile, logo or other message. The possibilities are endless.



### COLOUR SELECTION



You can special order Diamant in exactly the colour you want for the machine. We adapt Diamant precisely according to your wishes. **No minimum quantity required for customised colour on machines.**

### FEATURES

- Aluminium frame with pearl finish and stainless steel details
- Built-in volumetric motor pump
- Copper boiler with group heat exchangers
- Boiler drain tap
- Brew group with direct pre-infusion chamber
- A total of three steam arms, one equipped with a temperature sensor (except Base Models). The steam arms are heat insulated

- Heating element low water level auto cut-off
- Automatic back-flush brew group
- 4 different programmable coffee doses per group
- Descaler warning light
- Language selector display
- Maintenance warning light
- Colour light adjustment
- Digital brew time control
- Grind setting adjustment warning light

### ELECTRONIC CONTROL PANEL FEATURES

- Two automatic hot water taps. On Base models only one hot water tap
- Advertising display
- Dispensed coffees memory setting
- Clock adjustment current date and time
- Daily machine auto-switch On/Off
- Dispensed "infusions" memory setting
- Digital boiler temperature control and display
- Maximum precision temperature control using PID technology
- Auto-fill water boiler
- Water pump low water level auto cut-off
- Boiler low water level warning light

### OPTIONAL

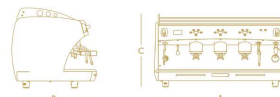
- Available in Take Away design
- Optional Cappuccinatore device
- Capsule system: Auto-eject capsule group or adjustment of the group head to capsule
- Filter handles with Teflon coated inner
- Teflon coated steam arm

### STANDARD ACCESSORIES

- 1 single filter handle with 6.5 grams filter basket
- 2 groups machine, 2 double filter handles
- 3 groups machine, 3 double filter handles
- 0.55 meter connection hose
- 2 blind filter baskets

### TECHNICAL SPECIFICATIONS

| Group                                  | Power supply    | Boiler (litres)  | Width mm | Depth mm | Height mm |
|--|-----------------|------------------|----------|----------|-----------|
| 2 Groups Base                          | 3770W 230V 1N~  | 11.5             | 880      | 620      | 660       |
| 2 Groups Base auto-eject capsule group | 3850W 230V 1N~  | 11.5             | 880      | 620      | 660       |
|  | 3770W 230V 1N~  |                  |          |          |           |
| 2 Groups                               | 4030W 400V 2N~/ | 11.5             | 880      | 620      | 600       |
|  | 3770W 230V 1N~  |                  |          |          |           |
| 2 Groups auto-eject capsule group      | 3850W 230V 1N~  |                  |          |          |           |
| 3 Groups, 3 Boilers                    | 4300W 400V 2N~/ | 11.5+1.5+1.5     | 880      | 620      | 600       |
|  | 3770W 230V 1N~  |                  |          |          |           |
| 3 Groups                               | 4300W 400V 2N~/ | 17.5             | 1080     | 620      | 600       |
|  | 4300W 400V 2N~/ |                  |          |          |           |
| 3 Groups, 4 Boilers                    | 4300W 400V 2N~/ | 17.5+1.5+1.5+1.5 | 1080     | 620      | 600       |
|  | 6330W 400V 2N~  |                  |          |          |           |



EXPOBAR  
DIAMANT



PURE PASSION

With taste and quality in focus, Crem International manufactures and markets the two strong Coffee Queen and Expobar brands. The Coffee Queen range includes machines for freshly brewed coffee, automatic espresso, instant and juice. Expobar offers traditional espresso machines of the highest quality. With development and production in our own factories, we offer modern and innovative coffee and beverage solutions for tomorrow's needs in hotels, restaurants and cafes, at work and in public spaces, where only the best is good enough.



A strong brand of Crem International

[www.creminternational.com](http://www.creminternational.com)

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