





Diamante Restyle

Description

Diamante Restyle, innovative vending machine that dispenses both hot and cold (in cans or bottles) beverages as well as snacks, evolves and renews its look with a modern and emotional graphic.

Available in the Espresso and Instant versions.

Accessories

- Independent water tank kit
- Timekeeper kit
- Mixer kit for tea spiral replacement with decaffeinated/barley
- Hot water solenoid valve kit (Espresso version)
- Kit for water softener cartridge
- · Sugar coil kit
- Pre-perforated modules kit for the main payment systems
- Power supply kit for additional payment systems
- Validator kit
- Photocell kit
- Handling kit
- Memory key to copy and quickly transfer machine settings
- Eva-Dts kit

Main features

- Automatically dispenses both cups (up to 320), sugar, stirrers, and cooled bottles and cans as well as snacks
- Saeco Brewing Unit with new pre-heating system Saeco Power Boost (Espresso version): top quality espresso, easy cleaning and maintenance
- Accepts the most commonly used parallel and serial MDB, BDV and Executive (possible Master and Slave configurations) payment systems
- Customisable settings
- Personalisation of the spiral and tray configuration

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

Diamante Restyle Diamante Restyle Technical data Espresso Instant Structural specifications 720 × 1910 × 840 mm 720 × 1910 × 840 mm Dimensions ($w \times h \times d$) Weight 243 kg 237 kg **Electrical specifications** 230 V/50 Hz - 120 V/60 Hz Power supply 230 V/50 Hz - 120 V/60 Hz Power consumption 1800 W Water specifications stainless steel Boiler material brass Water connections Water connection 3/4" (I-8 bar) 3/4" (I-8 bar) standard: water supply standard: water supply Water supply optional: independent water tank kit optional: independent water tank kit Independent water tank 20 I Other specifications Cups (h 70 mm) 320 Cups type ø 70 or 73 mm 70 or 73 mm 300 300 Stirrers 90 - 105 - 115 mm Available stirrers $90 - 105 - 115 \, \text{mm}$ Number of trays 4-5 4-5 Bottle tray 36 bottles Ø 69 mm, h 210 mm 36 bottles Ø 69 mm, h 210 mm Can tray 36 cans 36 cans Snack tray according to the spiral type according to the spiral type Number of spirals 24-30 24-30 17 (27 products) 17 (27 products) Available spirals to 90 (5 products) pitch to 90 (5 products) pitch Coffee bean container Instant product container 5 (6 optional) Sugar container 9 Number of selections Number of preselections 4 5 Mixer Brewing unit 7 gr or 9 gr 1/5 HP Refrigerating unit 1/5 HP Adjustable temperature 6°C-15°C 6°C-15°C Ecological refrigerant fluid R 404a R 404a **Canisters capacity** 2.7 kg Coffee beans Instant coffee 0.6 kg 1.6 kg Milk 1.6 kg Chocolate 2.9 kg 2.9 kg

Technical specifications

Tea

Sugar

Decaffeinated coffee

- 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

2.2 kg

2.0 kg

0.6 kg

- Illumination with fluorescent lamps
- 60 W electromagnetic vibration pump (Espresso version)
- Anti-frost probe: automatic defrost cycles
- · Anti-overflow air-break device
- Simple failure reset

2.2 kg

2.0 kg

0.6 kg

- · Built-in utility outlet
- Boiler safety valve
- General safety relay for 24 V components
- Thermal cut-outs for all devices supplied with line voltage
- Safety and anti-boiling thermostats for instant products (Instant version)
- CE and VDE and CSA (Espresso version) approved

