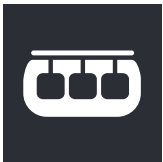


## Diamant Pro

We have developed a unique professional espresso machine which, thanks to the perfect balance between state-of-the-art technology and the finest espresso tradition, meets the highest barista standards as well as the requirements of the very demanding coffee market.



### Hydraulic system

Improved insulation and tubing enable a more consistent extraction temperature to be achieved. This ensures first-class coffee quality.



### Barista mode

In this mode, recipes can easily be pre-selected using the upper brew group touchpad. To start production, the barista just has to press the large activation button.



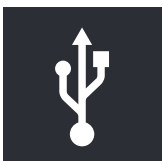
### e-System

The Diamant Pro is controlled via a 3.5" TFT main display with an intelligent and user-friendly interface, and the individual brew groups are each controlled via their own keypad with OLED displays.



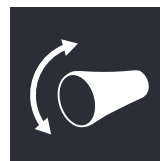
### E-Cup

The Diamant Pro has an optional cup warmer support, which can be regulated via the TFT display. Perfectly insulated from the boiler, you can keep your cups warm at the desired temperature.



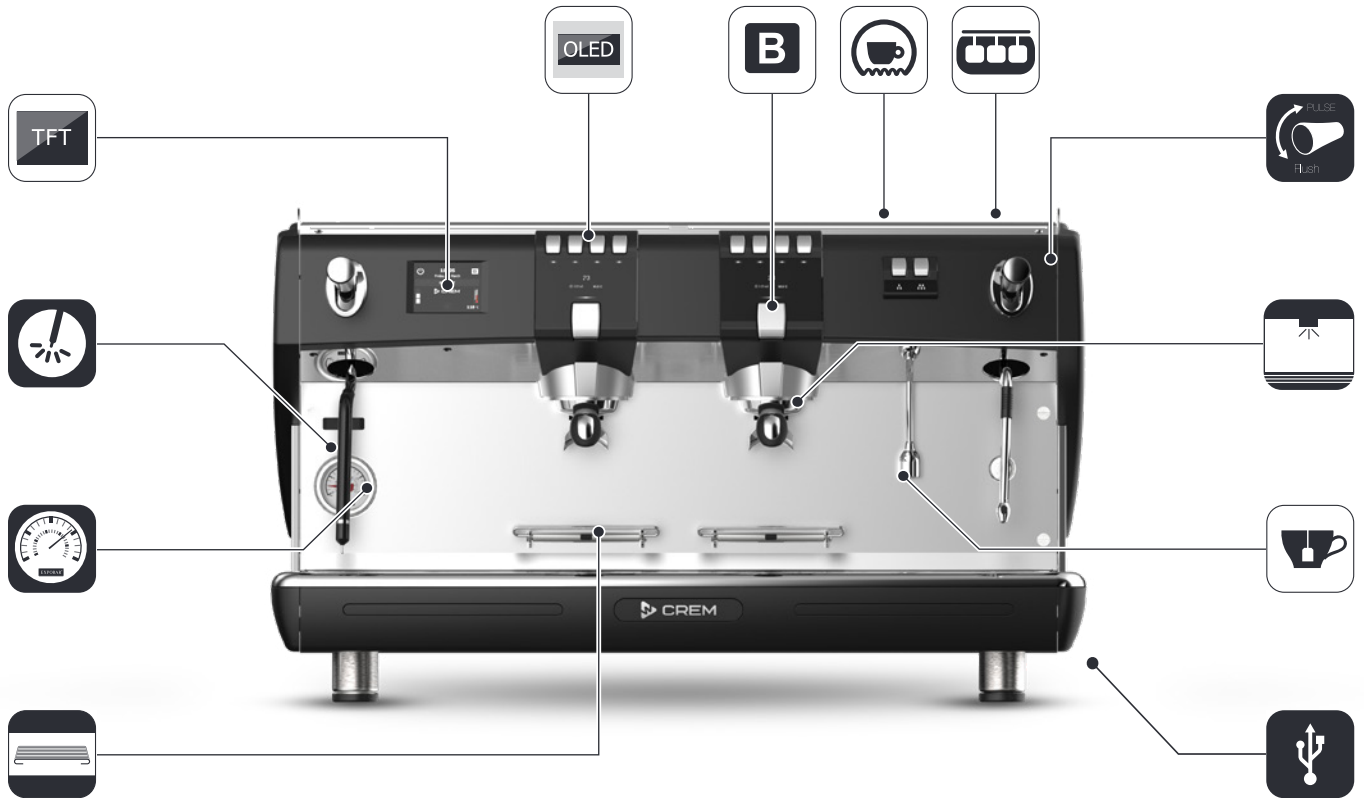
### USB port and WiFi

The Diamant Pro has a USB port for convenient firmware or settings updates. As an option, the appliance can also be controlled with an app via WiFi.



### Easy rinse feature

The preselect button allows the barista to perform a rinse within two seconds.



**Features and advantages at a glance**

3.5" TFT touchscreen with intelligent and intuitive user interface

- One keypad per brew group with OLED displays
- Barista mode
- E-Cup cup warmer support with electronic control via the TFT control panel (optional)
- New improved hydraulic system
- Pulse & flush steam lever (Pulse&Flush)
- Barista spotlight
- Hot-water spout / Smart Tea
- USB port
- Improved cup dispenser
- Larger pressure gauge
- SmartSteam with configurable temperature and foam settings and automatic cleaning system (optional)

**3.5" TFT touchscreen as main display**

With an intelligent and intuitive user interface which provides information such as excessive brew group use, brew group cleaning, and additional SmartSteam features as well as controls for these.

The barista menu allows simple setting of the dispensing as well as the E-Cup or pre-infusion parameters, or the ECO mode can be switched on, etc.



## Diamant Pro Series

Espresso machines with 2 or 3 brew groups



Diamant Pro 2GR



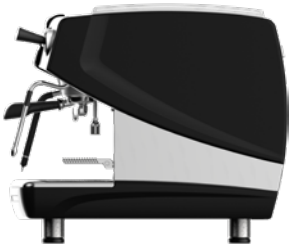
Diamant Pro 3GR

Model	Diamant Pro 2GR TA	Diamant Pro 2GR 3B TA
Part no.	ECSVA4SCR2PN	ECSVA4SCT2PN
Brew groups	2	2
Boiler	1	3
Boiler volume, l	11.5	11.5 + (1.5 + 1.5)
Boiler pressure, bar	0.8 to 1.2	0.8 to 1.2
Separate hot water spout	1	1
Noise emission, dB	<70	<70
Power consumption, W	3,700	3,700
Electrical connection	1N ~230V 50Hz	1N ~230V 50Hz
Dimensions WxDxH mm	858 x 620 x 535	858 x 620 x 535
Weight, kg	82	91.5
Price € PG3	<b>10,894.00</b>	<b>12,763.00</b>

Model	Diamant Pro 3GR TA	Diamant Pro 3GR 4B TA
Part no.	ECSVA6SCU3PN	ECSVA6SCX3PN
Brew groups	3	3
Boiler	1	4
Boiler volume, l	17.5	17.5 + (1.5 + 1.5 + 1.5)
Boiler pressure, bar	0.8 to 1.2	0.8 to 1.2
Separate hot water spout	1	1
Noise emission, dB	<70	<70
Power consumption, W	4,250	6,420
Electrical connection	3N ~400V 50Hz	3N ~400V 50Hz
Dimensions WxDxH mm	1090 x 620 x 535	1090 x 620 x 535
Weight, kg	100	112.5
Price € PG3	<b>13,384.00</b>	<b>15,467.00</b>

TA = Take Away version, depending on the type, equipped with either a high brew group or lowered base

Options and accessories for Diamant Pro



Housing with custom lacquer

Options and accessories for Diamant Pro		Price €
OPCSMARTSTET	SmartSteam. . . . .	1,042.00
OPCCLT0T002	E-Cup for 2GR. . . . .	390.00
OPCCLT0T3B2	E-Cup for 2GR Multiboiler. . . . .	390.00
OPCCLT0T003	E-Cup for 3GR. . . . .	472.00
OPCCLT0T4B3	E-Cup for 3GR Multiboiler. . . . .	472.00
81100000	Knock-out box . . . . .	318.00
Q01964030	Barista kit . . . . .	204.00
OPCTRIF4DP3	OPT 3F+N 4500W 2GR 3BOIL. . . . .	472.00
OPCRES60TDP	OPT 3F+N 6000W 3GR . . . . .	472.00

The suitable coffee grinder can be found starting on page 38.