

# DIAMANT PRO



**CREM**<sup>®</sup>  
EXPOBAR SINCE 1985

# SMARTER, STRONGER, SUPERIOR

Beautifully crafted and yet the strongest espresso machine has been renovated to produce an unmatched espresso experience.

Thanks to the perfect balance between the state-of-the-art technology and the finest espresso tradition, we have designed a second to none, professional coffee machine which meets the highest barista standards. With its clear 90mm digital touch screen with shot timers and temperature display, it will be every barista's dream. Standard inclusions are steam lever taps, smart tea, fold-away cup trays with the optional upgrade of smart steam and USB connection.

Its strong aluminium body, combined with clean lines and high-class design elements provides not only a truly impressive appearance, but also, high-performance features which bring more value to your business while maintaining a superior in cup quality. The tried and tested Expobar hydraulic system has been improved to function even better than before.

Thanks to an intensive investigation of the temperature stability, the Diamant Pro PID technology features an improved insulation and pipe work, which regulates a constant extraction temperature to perform a supreme in-cup coffee quality.

Technical Info	2 Group Multi Boiler	3 Group Multi Boiler
Minimum power required	15 Amps	20 Amps
Element size	3050 + (2 x 1200) watts	4000 + (3 x 1200) watts
Copper Boiler size	11.5 + (2 x 1.5) Ltrs	17.5 + (3 x 1.5) Ltrs
Dimensions WxDxH@Kg	885x620x535@91.5	1090x620x535@113
Available in Low Group	N	N



*Optional Smart Steam*



*Barista Lights*

3.5" TOUCHPADS  
WITH OLED  
DISPLAYS



PROGRAMMABLE  
KEYPAD



P.I.D. CONTROL



DIGITAL SHOT  
TIMERS



BARISTA LIGHTS



PRE-INFUSION  
HEADS



HIGH GROUP  
CONFIGURATION



MULTI-BOILER  
TECHNOLOGY



