CREM®
A Welbilt Brand

Diamant Pro

DIAMANT Pro

Optimized for demanding baristas

Supreme in-cup quality coffee

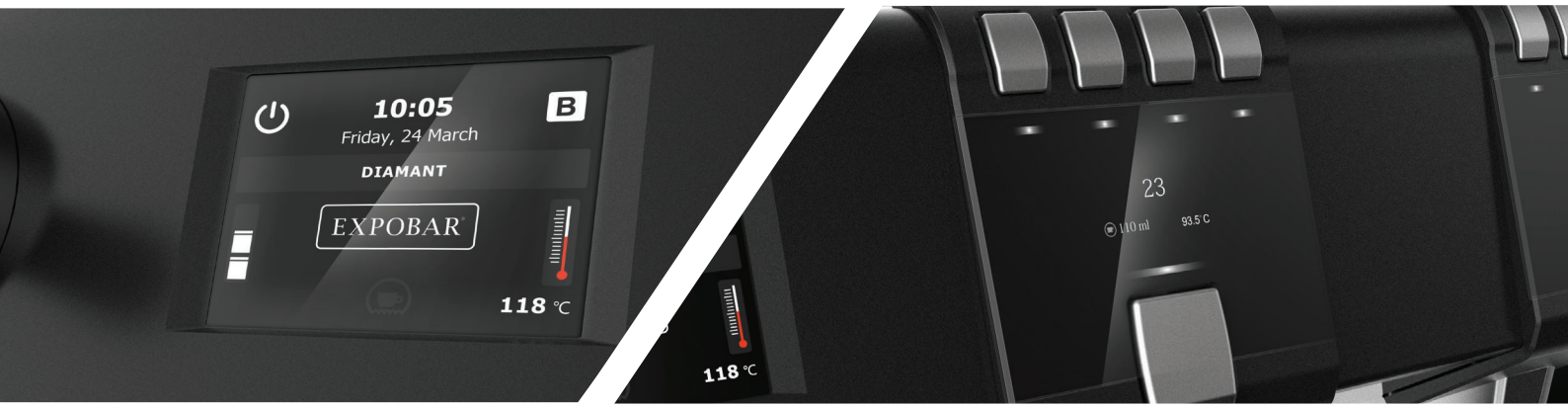
Our beautifully crafted and strongest traditional espresso machine has been produced for an unmatched espresso experience.

Thanks to the perfect balance between the state of the art technology and the finest espresso tradition, we have designed an exceptional professional coffee machine which meets the professional barista standards together with the requirements of the very demanding coffee drinking market.

Design Concept

The Diamant Pro is now more elegant than ever before. 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.

- New group touchpads with OLED displays
- 3.5” TFT main display
- Pulse & Flush steam levers
- Barista lights
- USB connection
- Frontal on/off switch
- Aluminium group covers
- Alarms



Touchscreen UI

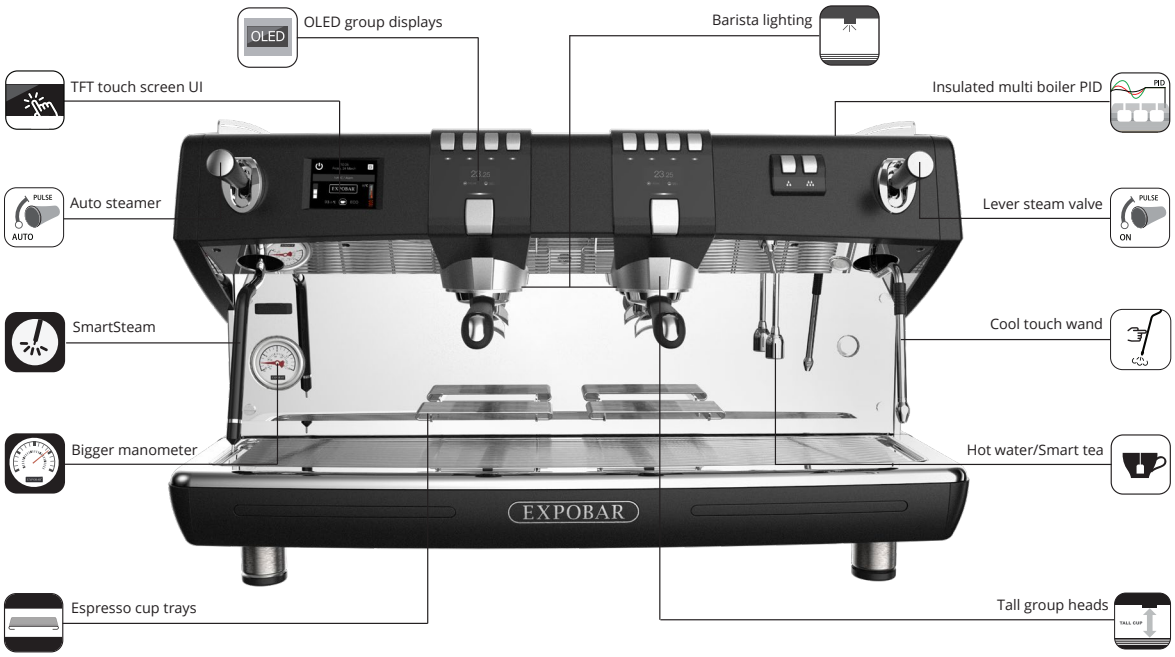
3.5” TFT touch screen with a smart and friendly UI, which controls and informs you about group over-use, the group cleaning, and extra functions of the SmartSteam, among others. The display also shows three levels of user settings: user/barista, technical and factory. In the Barista menu, you will be able to easily adjust the dosage, the E-Cup or the Pre-infusion parameters, turn the ECO mode on, etc.

Group keypads & OLED Displays

Each group is equipped with a dedicated keypad to easily change between the traditional or the barista operation modes, while the OLED displays let you know relevant info:

- Extraction time
- Dosage (ml)
- Temperature
- Alarms: Over & under extraction, Cleaning due, Group over used

Details



Barista Optimization

Groups can be operated on this mode, where recipes can be pre-selected easily by using the top group touchpad. To start the shot, the barista only needs to push the big activation button. The barista can reach the activation button while still locking the portafilter into the group head to make day to day work more comfortable.

SmartSteam

The Diamant Pro introduces an automatic steamer solution with an integrated temperature probe together with a reinforced wand coating, this decreases the external temperature by more than 20º C. Additionally, this polymer based material brings a superior anti-adherence, helping the wand cleaning. Furthermore, our SmartSteam wand design allows you to easily change the nozzle between the standard (faster) and the barista one (slightly slower, but performing a premium quality foam).

SmartTea

As a part of the improvements made within the Diamant Pro multi boiler system, we have designed a hot water tap which can be adjusted to a specific temperature, thus avoiding splashes of boiling water for a superior in cup quality tea.

Specifications	2 group base	2 group base multi	2 group pro	2 group pro multi
Height	21.06 in / 535mm	21.06 in / 535mm	21.06 in / 535mm	21.06 in / 535mm
Depth	24.40in / 620mm	24.40in / 620mm	24.40in / 620mm	24.40in / 620mm
Width	34.84 in / 885mm	34.84 in / 885mm	34.84 in / 885mm	34.84 in / 885mm
Weight	180 lb / 82 kg	201 lb / 91.5 kg	180 lb / 82 kg	201 lb / 91.5 kg
Brewing Groups	2	2	2	2
Boiler Volume (Litre)	11.5	11.5 + 1.5 + 1.5	11.5	11.5 + 1.5 + 1.5
Boiler Pressure (Bar)	0.8 to 1.2	0.8 to 1.2	0.8 to 1.2	0.8 to 1.2
Total Boilers	1	3	1	3
SmartSteam	No	No	Yes	Yes
Steam Wands	2	2	1	1
Hot Water Tap	1	1	1	1
Noise Level	<70dB	<70dB	<70dB	<70dB
Power Supply	220-240VAC, 50/60Hz, 1N-3700W	220-240VAC, 50/60Hz, 1N-3700W	220-240VAC, 50/60Hz, 1N-3700W	220-240VAC, 50/60Hz, 1N-3700W
Water Connection	G3/8 Internal thread	G3/8 Internal thread	G3/8 Internal thread	G3/8 Internal thread

Specifications	3 group base	3 group base multi	3 group pro	3 group pro multi
Height	21.06 in / 535mm	21.06 in / 535mm	21.06 in / 535mm	21.06 in / 535mm
Depth	24.80in / 630mm	24.80in / 630mm	24.80in / 630mm	24.80in / 630mm
Width	42.91 in / 1090mm	42.91 in / 1090mm	42.91 in / 1090mm	42.91 in / 1090mm
Weight	220 lb / 100 kg	248 lb / 112.5 kg	220 lb / 100 kg	248 lb / 112.5 kg
Brewing Groups	3	3	3	3
Boiler Volume (Litre)	17.5	17.5 + 1.5 + 1.5 + 1.5	17.5	17.5 + 1.5 + 1.5 + 1.5
Boiler Pressure (Bar)	0.8 to 1.2	0.8 to 1.2	0.8 to 1.2	0.8 to 1.2
Total Boilers	1	4	1	4
SmartSteam	No	No	Yes	Yes
Steam Wands	2	2	1	1
Hot Water Tap	1	1	1	1
Noise Level	<70dB	<70dB	<70dB	<70dB
Power Supply	380-415VAC, 50/60Hz, 3N-6300W	380-415VAC, 50/60Hz, 3N-6300W	380-415VAC, 50/60Hz, 3N-6300W	380-415VAC, 50/60Hz, 3N-6300W
Water Connection	G3/8 Internal thread	G3/8 Internal thread	G3/8 Internal thread	G3/8 Internal thread

WELBILT®

Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award winning brands includes **Cleveland™, Convotherm®, Crem®, Delfeld ®, ftkitchen ®, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc ®, Merco®, Merrychef® and Multiplex®.**

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