

Diamant Pro

Smarter, stronger, better



Crafted for Every Taste

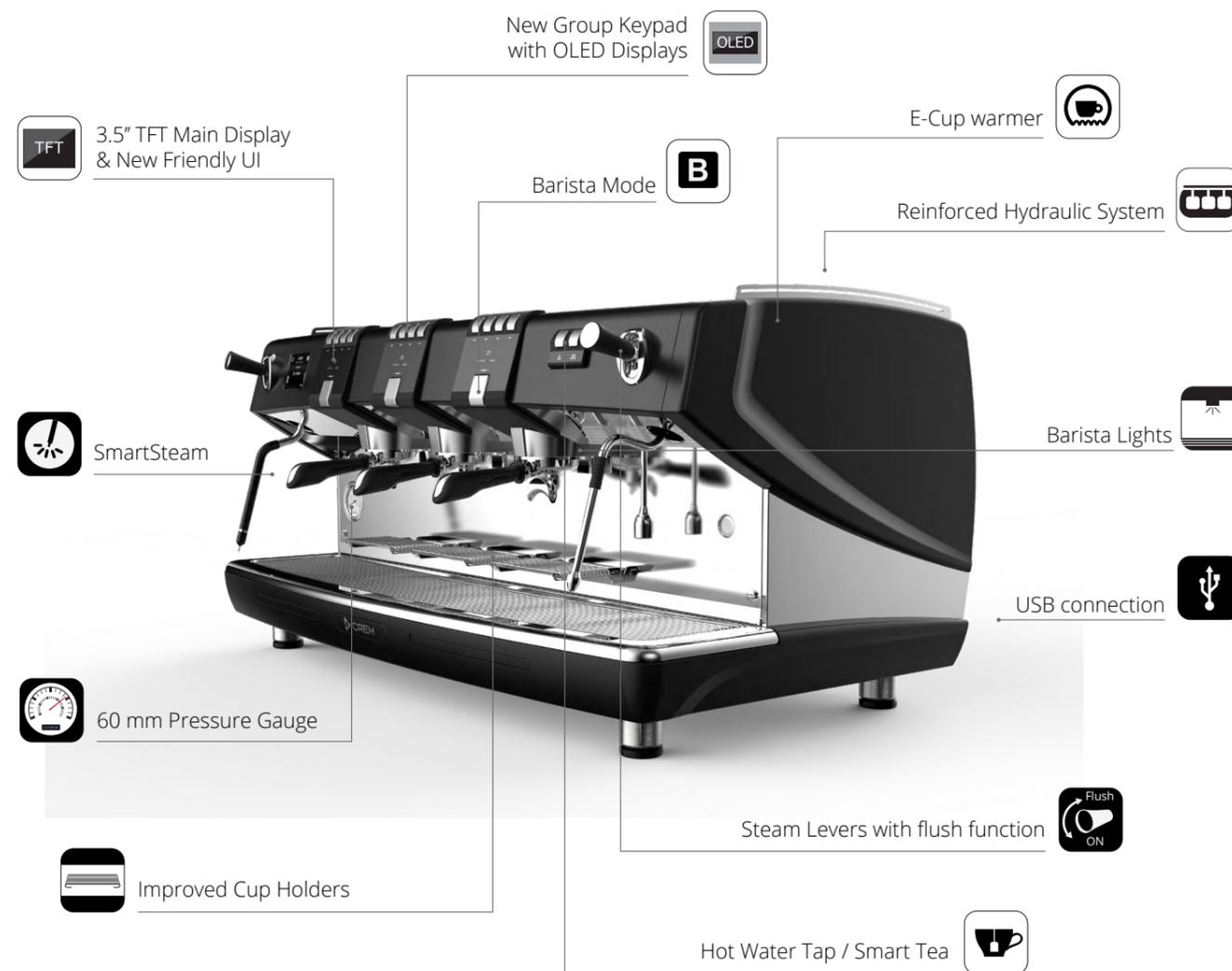
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Diamant Pro – Smarter, stronger, better

Our beautifully crafted and yet 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 together with the requirements of the very demanding coffee drinking market.



Hydraulic system

The tried and tested Crem -former Expobar brand- 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 (*).



Smart Tea

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.



(*) +/- 0.5° C, as per Crem standard multiboiler models.

E-cup

The Diamant Pro features, as an option, a top cup warmer which can be regulated easily through the Main TFT display. Perfectly insulated from the boiler, you will be able to keep your cups warm to the desired temperature.

SmartSteam

The Diamant Pro introduces an automatic steamer solution with an integrated temperature probe together with a strengthened wand coating, this decreases the external temperature by more than 20° 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 turbo (faster) and the barista one (slightly slower, but performing a premium quality foam).

Crem Tech™ SmartSteam functionality

- Double function lever for easier & faster flushing.
- Adjustable temperature & foaming levels through the main TFT display.
- Auto cleaning system: adjustable in secs per rinse and time from last use.

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
- Steam Levers with flush function
- Barista lights
- Aluminium group covers
- Improved cup holders
- 60 mm branded pressure gauge
- USB connection
- Frontal on/off switch
- Aluminium feet



Barista optimization

As per Crem standards, when developing the Diamant Pro, we have kept in mind to meet the challenging barista needs, so we have incorporated specific functions and features.



Barista mode

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

Easy-flushing functionality

The preselected button will allow the barista to perform a two seconds flush, thus improving hygienics and durability.

Barista lights

Pointing to the cup to offer a perfect visibility during the brewing.

Steam levers with flush function

Pull the lever up to perform just a flush; pull it down to start steaming or frothing.

e-System

What really makes the Diamant Pro stand out is its **Crem Tech™ e-System**, an innovative electronic platform which efficiently controls all functions through an easy-to-use independent keypads and a main TFT display.

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 (seconds)
- Dosage (ml)
- Temperature (C° / F°)
- ECO or Standby mode
- Alarms:
 - Over and under extraction
 - Cleaning due
 - Group over used

Main Display

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.

Hot Water Keypad

To adjust the dose of hot water (by time) (independent outlet/keypad - 2 doses).



USB connection

- USB port for easy updates of the firmware or certain parameters.



Technical specifications



	Diamant Pro 3GR 4B	Diamant Pro 2GR 3B	Diamant Pro 3GR	Diamant Pro 2GR
Height, width, depth	535, 1090, 630 mm 21, 43, 25"	535, 885, 620 mm 21, 35, 25"	535, 1090, 630 mm 21, 43, 25"	535, 885, 620 mm 21, 35, 25"
Weight	112.5 Kg 248 lb	91.5 Kg 201.7 lb	100 Kg 220.5 lb	82 Kg 180.8 lb
Power ratings (Power ratings+OPTIONS)	380-415V 3N~ 6350W 50-60 Hz <i>(O) Smart Steam: 380-415V 3N~ 6400W 50-60 Hz</i>	220-240V 1N~ 3600W 50-60Hz <i>(O) SmartSteam: 220-240V 1N~ 3620W 50-60Hz (O) 3Ph: 380-415V 3N~ 4800W 50-60Hz (O) SmartSteam + 3ph: 380-415V 3N~ 4850W 50-60Hz</i>	380-415V 2N~ 4350W 50-60 Hz <i>(O) SmartSteam: 380-415V 2N~ 4400W 50-60 Hz (O) 3Ph: 380-415V 3N~ 6350W 50-60 Hz (O) SmartSteam + 3ph: 380-415V 3N~ 6400W 50-60 Hz</i>	220-240V 1N~ 3600W 50-60Hz <i>(O) SmartSteam: 220-240V 1N~ 3620W 50-60Hz (O) 3Ph: 380-415V 3N~ 4800W 50-60Hz (O) SmartSteam + 3ph: 380-415V 3N~ 4850W 50-60Hz</i>
Boiler(s) capacity	17.5 l + 3 x 1.5 l	11.5 l + 2 x 1.5 l	17.5 l	11.5 l
Operation pressure	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar
Water connection	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread
Steam wands+HW tap	2+1	2+1	2+1	2+1
Height group	TA	TA	TA	TA
Single+Double portafilter	1+3	1+2	1+3	1+2

Standard Features

- PID CONTROL
- Multiboiler (PID)
- TA (high group head)
- Volumetric dosing + group display
- Group flush button
- Main touch screen
- Auto hot water tap dose
- Lever taps
- Cool touch steam wands
- Smart Tea
- Built-in rotatory pump
- Soft pre infusion group chamber
- Adjustable electronic pre infusion
- 60 mm single pressure gauge
- Barista lights
- ECO mode
- Auto On/OFF
- Cleaning/maintenance warnings
- USB connection
- Matt black body colour

Supplied Accessories

- 55-cm inlet hose
- x3 Blindfilter
- Drain tube (150 cm)
- SmartSteam 1-hole nozzle*
- SmartSteam Multi-hole nozzle*

(*) For machines equipped with SmartSteam option only.

Options

- SmartSteam
- E-Cup warmer
- Black teflon steam wands
- Branding/colour personalization (at POA)
- 3Ph for 2GR single & multi boilers version
- 3Ph for 3GR single boiler version



NOTE: Please check your regional price list for available versions/options and part numbers.