

EVIA

Premium by vocation







AND WHAT IF YOU COULD OFFER MORE, IN LESS SPACE?

You are accustomed to thinking that to set up a complete and functional coffee corner, you need a lot of space, that design is just a detail, that high performance calls for complex management procedures.

Evia is ready to make you think again: an extensive, high-quality range in a reduced space, high productivity by means of very simple interaction with the machine, attractive design to ensure the enticing fascination of a premium experience.



PERFORMANCE BEYOND YOUR EXPECTATIONS

Evia is surprising for its high performance in such a compact size: less than 60 centimetres in height, it is capable of housing a wide choice of beverages, offering two types of coffee beans and three soluble products, while dispensing quality is kept at the highest levels by means of a variable-chamber coffee brewer and the high-pressure boiler.



The machine's small size does not limit the value of your product range, but actually brings it to the highest levels.



There is a wide choice, the coffee is excellent, and likewise the other beverages: the coffee corner becomes a small corner of paradise.

- ESV version with variable-chamber coffee brewer: for doses from 8 to 13 g. It ensures perfectly-brewed coffee in all its taste variants. It has a double output for dispensing 2 cups of coffee contemporaneously.
- Product layout with two 1.1 kg coffee bean containers, and three containers for soluble products.



FLEXIBILITY: MOVING UP TO THE NEXT LEVEL

Your coffee corner can be further enhanced, in both service and performance: we can offer you four extra modules to make it even more complete.

00-0-000Flexibility is the key to continuing to develop your business and keep consumption at high levels.



The "treats" offered by a premium break: coffee always at the right temperature, and cappuccino as velvety as at the bar.

CUP WARMING MODULE

The finest touches for offering greater quality: serving coffee in warmed cups ensures that consumers appreciate the blend's aroma to the full

PAYMENT SYSTEM MODUL F

Add the most suitable payment system for your type of clientele: it can be set up for use with coins, keys and cards.

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Thanks to the innovative thermoblock technology you can make high-quality frothed milk, and it is also available in a version with a 4 lt refrigerator.

SIMPLE: the thermoblock is a technology easy to configure, and it enables you to prepare a creamy coffee at the right temperature.

CONTINUOUS: the rotary gear pump, together with air regulation, makes it possible to attain the desired froth consistency.

FLEXIBLE: cleaning has never been so practical and immediate. When in "maintenance" mode, the system provides video tutorials for the cleaning of the the milk circuit.



THE SPONTANEITY OF A TOUCH EXPERIENCE

Interaction with Evia is intuitive, exciting and convenient, because it is designed as a sensorial conversation between man and machine. This is made possible by the large' 10" touchscreen that displays video tutorials to guide the operator in the main maintenance operations: lack of coffee, excell of coffee waste, open comparments... while users can enjoy the spontaneity of the tactile experience.

- Less time is needed for the job when you have a machine that responds to the rhythm of your fingers.
- The touch menu also appeals to the palate, making the moment of choice even more satisfying.



Elegance means seduction, the power of attraction. The glossy black finish and the satin stainless of Evia give it a touch of clas all spaces, and creates interest on the part of consumers.

Black is not just a talisman of beauty, it also facilitates cleaning the machine's surfaces.



Evia gives you the right tools for optimising resources and making more, and better. The double nozzle makes it possible to prepare two cups of coffee at the same time, and the height can be adjusted according to the beverage to be dispensed. And to serve tea and infusions, you can utilise the practical dedicated water wand.

- Crowd to the coffee corner? Evia can handle the situation, even when the workload increases.
- We are rewriting the rules of the coffee break: only when the expectation of pleasure is brief does it become pleasurable in itself.



Getting to know Evia's hardware takes just a moment. Access to the machine's components is very quick, and so all cleaning and maintenance operations are faster and simpler.

- Calibrated ergonomics to facilitate cleaning, maintenance and control.
- Easy maintenance and solid, durable components.



ENVIRONMENT

Compatible with validators or cashless systems - parallel, EXE, MDB protocols.

• In compliance with ROHS and WEEE.

EVIA MODEL

Container for coffee beans	2 x 1,1 kg (3,2 litres)
Container for soluble products	3 x 1,9 litres
N. water wands	1
Installed power	2 kW
Power supply	220-240 V 50/60 Hz
Water supply connection	3/4" F
10" Touch-screen display	as standard
Dimensions and weight	W 460 x D 597 x H 595 - 63 kg

CAPPUCCINO MODULE WITH THERMOBLOCK AND REFRIGERATION UNIT

Dimensions and weight	W 300 x D 480 x H 465 - 23 kg
Power supply	220-230 V - 50 Hz / Country specific versions 220 V - 60 Hz
Power consumption	1.2 kW
Climatic class	T (da +16°C a +43°C)
Refrigerant	

CAPPUCCINO MODULE WITH THERMOBLOCK

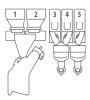
Dimensions and weight	W 150 x D 454 x H 465 - 12,5 kg
Power supply	220-230 V - 50 Hz / Country specific versions 220 V - 60 Hz
Power consumption	1.3 kW

CUP-WARMER MODULE

Dimensions and weight	W 300 x D 454 x H 465 - 16,5 kg
Power supply	220-230 V - 50 Hz / Country specific versions 220 V - 60 Hz
Power consumption	0,3 kW
Cup-warmer capacity	Tot. 57 Ø 65 cups distributed as follows: 1st level: 17 cups / 2nd level: 19 cups / 3rd level: 21 cups

PAYMENT SYSTEM MODULE

Dimensions and weight	W 200 x P 454 x H 524 - 15 kg
Power supply	24 Vdc
Power consumption	0.05 kW



DUAL COFFEE BEANS HOPPER

Coffee beans 1 2. Coffee beans 2
 Soluble 4. Soluble 5. Soluble









ABLE

MODULE (OPT.)







