Ottima EVO

PERFECT HARMONY



FUTURMAT

FUTURMAT OTTIMA EVO

PREPARE COFFEE TO THE RHYTHM OF MODERNITY

Passion, harmony and emotion in every cup of coffee. **The Futurmat Ottima Evo is the espresso machine for foodservice outlets that seek to offer their clients a quality coffee beverage** from equipment that is easy to maintain and which offers all the necessary features.

The indispensable and easy to use **Futurmat Ottima Evo** is an instrument that captures the essence and melody of **any coffee blend thanks to its excellent thermal stability.**

Like the best jazz music, the **Futurmat Ottima Evo has clean and modern lines.** Its elegant and built to last design make it ideal for any location that strives to achieve the **intensity of the perfecto cup of coffee.**





PERFECT HARMONY

TOP OF THE LINE FEATURES

FUTURMAT OTTIMA EVO



PUSHBUTTONS
· 4 programmable dose selections and continuous button for each group
· Chrome plated pushbuttons with white LED´s

WORK AREA
· Illuminated in Tall Cup models
· Easy to clean

PRESSURE GUAGE
. High precision
· Easy visibility
· Elegant design

2 STEAM ARMS
· Two rotational stainless steel steam outlets
. Quarter turn tap mechanism

BODYWORK
. Colour coated front panels
. Galvanised steel chassis

INBUILT MOTOR PUMP

FILTER HOLDER KITS FOR DIFFERENT CAPSULE FORMATS (OPTIONAL)

SMARTIA (OPTIONAL)
Intelligent connectivity solution for the control and remote management of efficiency and productivity

Smartia

CUP WARMING TRAY
. Large capacity cup warming tray
. Optional cup rails available

HIGH DENSITY MONOBLOC GROUPS
· 2.5 kg high quality brass with infusion / extraction system

HOT WATER OUTLET
· Quarter turn tap mechanism

FILTER HOLDERS
· Ergonomic
· Non-slip

BOILER
· Copper boiler with independent thermosi phon heat exchangers for each group
· Water level electronically controlled

FEET
· Hard-wearing
· Non-slip

THE COMPLETE RANGE

FEATURES

- Urban design that combines durability and quality with ease of use
- High reliability
- Ergonomic steam and hot water taps
- Optional rails for cup warming tray; standard on 1G models
- Copper boiler with independent thermosiphon heat exchangers for each group
- Boiler water level electronically controlled
- 4 programmable coffee doses and continuous button on each group
- Chrome pushbuttons with integrated LED
- 2.5 kg high quality brass groups with infusion / extraction system
- Rust resistant galvanised steel chassis
- Easy to maintain
- Excellent thermal stability
- Illuminated work area in Tall Cup models
- Filter holder kits for different capsule formats (optional)
- Electronic models can be optionally connected to Smartia









TECHNICAL DATA		ELECTRONIC		SEMIAUTOMATIC
TECHNICAL FEATURES	1 GROUP	2 GROUPS	2G TALL CUPS	2 GROUPS
Dimensions *(Height x Width x Depth)* *Height with cup rails: add 5 cm*	42 x 45 x 52 cm	42 x 71 x 52 cm	46 x 71 x 52 cm	42 x 71 x 52 cm
Weight	35 Kg	49 Kg	51 Kg	49 Kg
Colours	2	2	2	2
OTHER TECHNICAL DATA				
Voltage	230V/50-60 Hz	230V/50-60 Hz	230V/50-60 Hz	230V/50-60 Hz
Total absorbed power	2700 W	2800 W	2800 W	2800 W
Boiler capacity	5 l	11 l	11 l	11 l
Illuminated work area			YES	



QUALITY ESPRESSO
Capture the Essence

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Quality Espresso offers products certified by independent laboratories and backed by an experience of more than 60 years

The activities and systems of Quality Espresso comply with ISO 9001:15

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