

DIAMANT *Pro*

SMARTER, STRONGER, BETTER

Our beautifully crafted and yet strongest Expobar 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 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 (*).

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.

E-Cup

The Diamant Pro features, as an option, a top cup heater 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 temperature you desire.



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 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 standard (faster) and the barista one (slightly slower, but performing a premium quality foam).

Cem 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.



Barista Optimization

As per Expobar 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 such as:

Barista Mode

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** 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, as to ONYX Pro.

Pulse & Flush Steam Levers

Featuring an innovative anti suction valve (as per ONYX Pro standards).

Barista Lights

Pointing the cup to allow the barista check what is going on on the espressos.



Versions & Specifications

Model	Power Rating	Width (mm)	Depth (mm)	Height (mm)	Total Boilers	Boiler Capacity (l)
Diamant 2 Gr	220-240V 1N~3700W 50-60 Hz	885	620	535	1	11.5
Diamant 2 Gr Multiboiler	220-240V 1N~3700W 50-60 Hz	885	620	535	3	11.5 + 2*1.5
Diamant 3 Gr	380-415V 2N~4250W 50-60 Hz	1090	630	535	1	17.5
Diamant 3 Gr Multiboiler	380-415V 3N~6420W 50-60 Hz	1090	630	535	4	17.5 + 3*1.5
Optionals						
SmartSteam	E-Cup	Black coated steam wands	Wifi module	Branding/colour customisation at POA		



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

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
- Aluminium group covers
- Re designed cup heater
- Improved cup holders and branded manometer
- USB connection
- Frontal on/off switch
- New logo
- Alluminium feet

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 group touchpad 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
- Dosage (ml)
- Temp
- ECO or OFF 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 options).



USB connection

- USB port for easy updates of the firmware or certain parameters.
- Expobar App: As an optional, the Diamant Pro would be operated via WiFi through Android or IOS app. (Optional) thus providing an easy a quick servicing.



EXPOBAR®

