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 cap folder

• Improved cap folder and branded manometer
• USB connection
• Frontal on/off switch
• New logo
• Aluminium 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
• BCD 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).

Connectivity
• USB port for easy updates of the firmware or certain parameters
• Barista App: An optional, the Diamant Pro would be operated via WiFi through Android or IOS app. (Optional) thus providing an easy and quick servicing
Smart T ea
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.

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.

Reinforced 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 (*).

Barista Optimization
As per Expobar standards, when developing the Diamant Pro, we have kept in mind to meet the challenging baristas needs, so we have incorporated specific functions and features such as:

- **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.
  - Barista Light
    - Pointing the cup to allow the barista check what is going on on the espressos.

- **Easy-Flush Functionality**
  - The preselected button will allow the barista to perform a two seconds flush as to ONYX Pro.

- **Barista Lights**
  - Featuring an innovative anti suction valve (as per ONYX Pro standards).

Barista Mode
Each group can be operated independently on this mode, where recipe 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.

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.

Versions & Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Power Rating</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
<th>Height (mm)</th>
<th>Total Boiler</th>
<th>Boiler Capacity (L)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diamant 2 Gr 1 PH+N: 220-240V - (3450W)</td>
<td>885</td>
<td>535</td>
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<td>Diamant 2 Gr 3 PH+N: 380-415V - (6000W)</td>
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<td>17.5 + 3*1.5</td>
<td>1490</td>
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</tbody>
</table>

Options
- SmartSteam
- E-Cup
- Black coated steam wands
- Branding/colour customisation at POA

(*) +/- 0.5º C, as per Expobar standard multiboiler models.
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• Re-designed cap faster

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creminternational.com
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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:

1. Bigger & Branded Manometer
2. Improved Cup Holders
3. Hot Water Tap / Smart Tea
4. Pulse & Flush Steam Levers
5. Connectivity

**Stainless Steel Steam Wands**

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

**ComTech™ SmartSteam functionality**

- Double function lever for easier & faster flushing.
- Adjustable temperature & foaming level through the main TFT display.
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<tr>
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**Easy-Flush Functionality**

The preselected button will allow the barista to perform a two seconds flush as per 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 in the expresso.
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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).

Com Tech™ SmartSteam Functionality

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