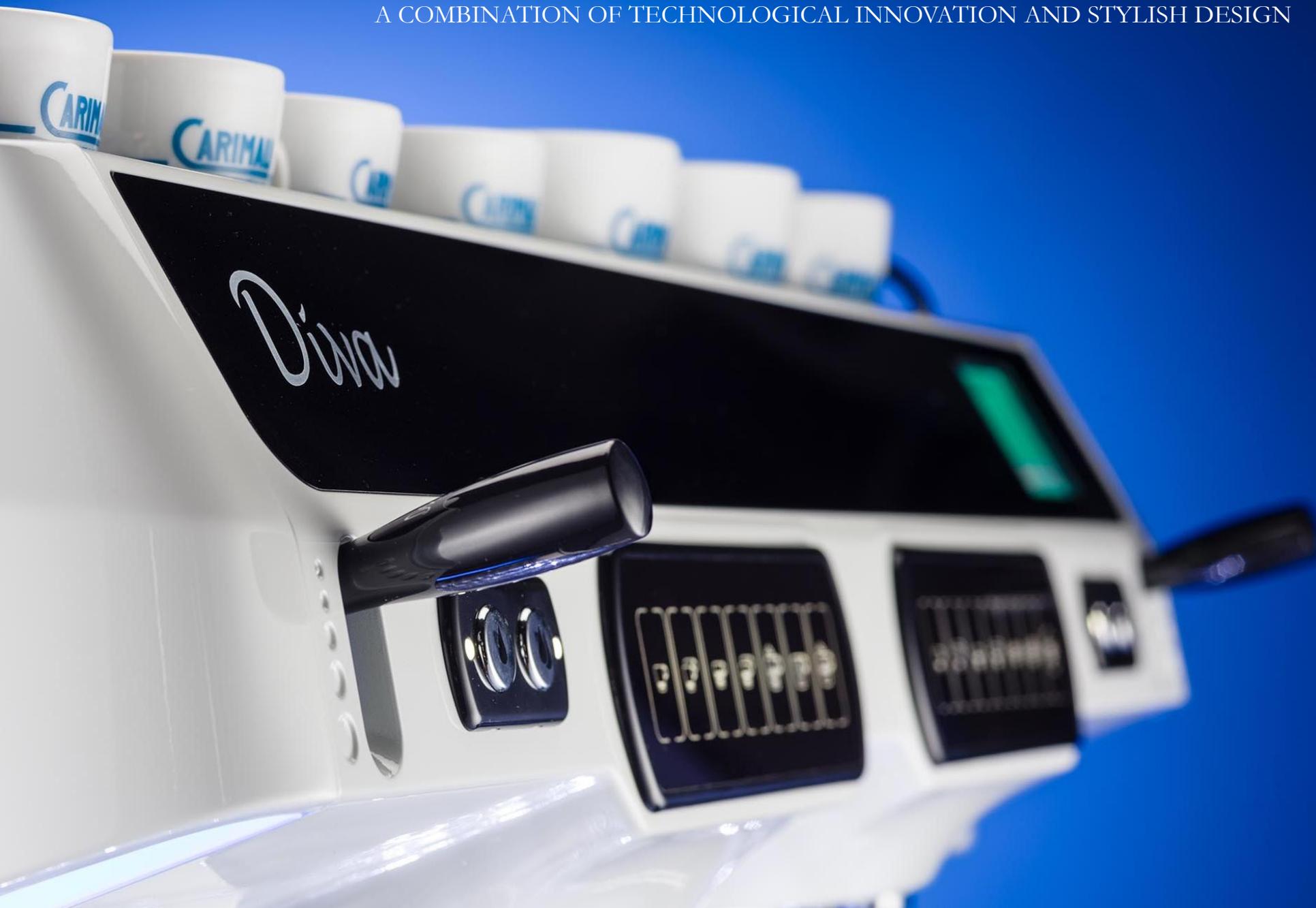


A COMBINATION OF TECHNOLOGICAL INNOVATION AND STYLISH DESIGN



DIVA



We Make Coffee the Way You Like It

DIVA



Diva is the new **exclusive** Carimali traditional espresso machine carefully developed in every single detail, to achieve the desired **top quality performances**, with a specific attention to **temperature control** and **low environmental impact**.

Diva: the perfect mix of **design** and state-of-the-art **technology**



DIVA



Lights are essential to the machine style: they create **evocative contrasts**, emphasizing the refined and **eye-catching design!**



Colour lights are adjustable directly from the display

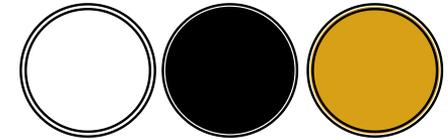
Main Features



High-raised or low **2** groups with automatic dosage



Large **touch screen** TFT display



Available in **3 colours**: white, black and gold



5 / 7 back-lighted capacitive selection buttons



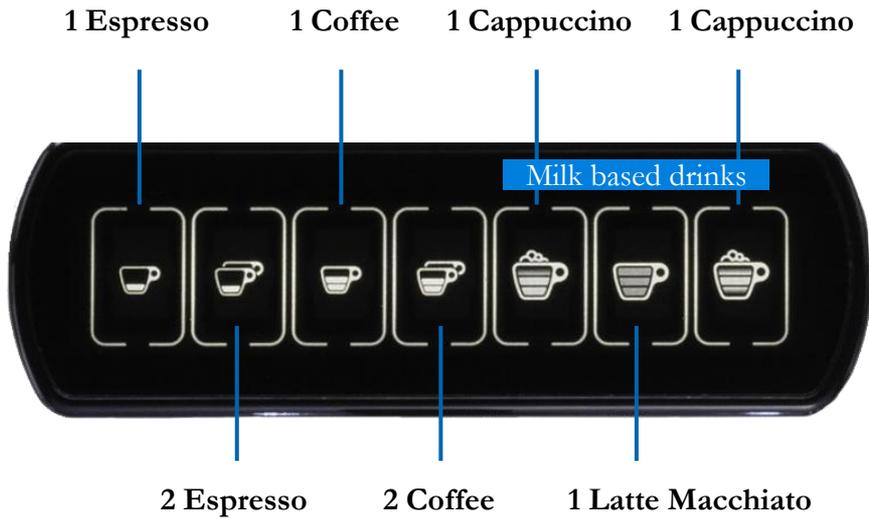
Perfect Point: perfect temperature control to set the T° of each button of each coffee group as desired



Rear panel in stainless steel with **lights**

Selection buttons

The **large touch buttons** and the **intuitive graphics** can assist any Barista in daily operations



Continuous delivery



Capacitive buttons

COF Espresso 5 selection buttons

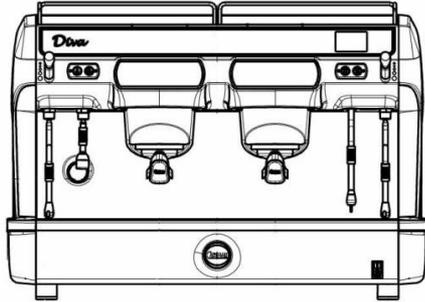
LM 7

Back-lighted buttons

Available models

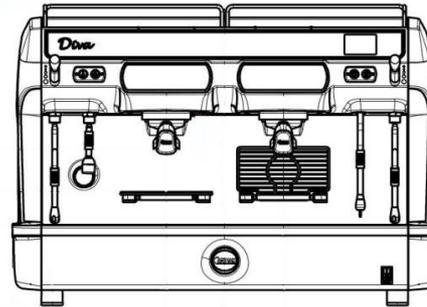


Diva Espresso



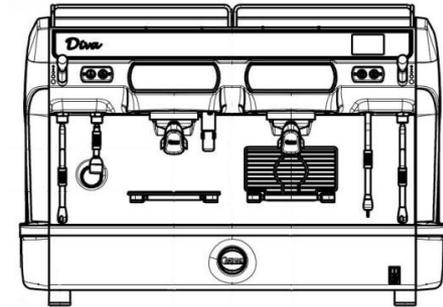
Low groups
Net weight: 70 Kg
Gross weight: 88 Kg
Copper boiler capacity:
11,5 l

Diva COF



High raised groups
Net weight: 70 Kg
Gross weight: 88 Kg
Copper boiler capacity:
11,5 l

Diva LM



High-raised groups
1 automatic milk frother
Net weight: 71 Kg
Gross weight: 89 Kg
Copper boiler capacity:
11,5 l

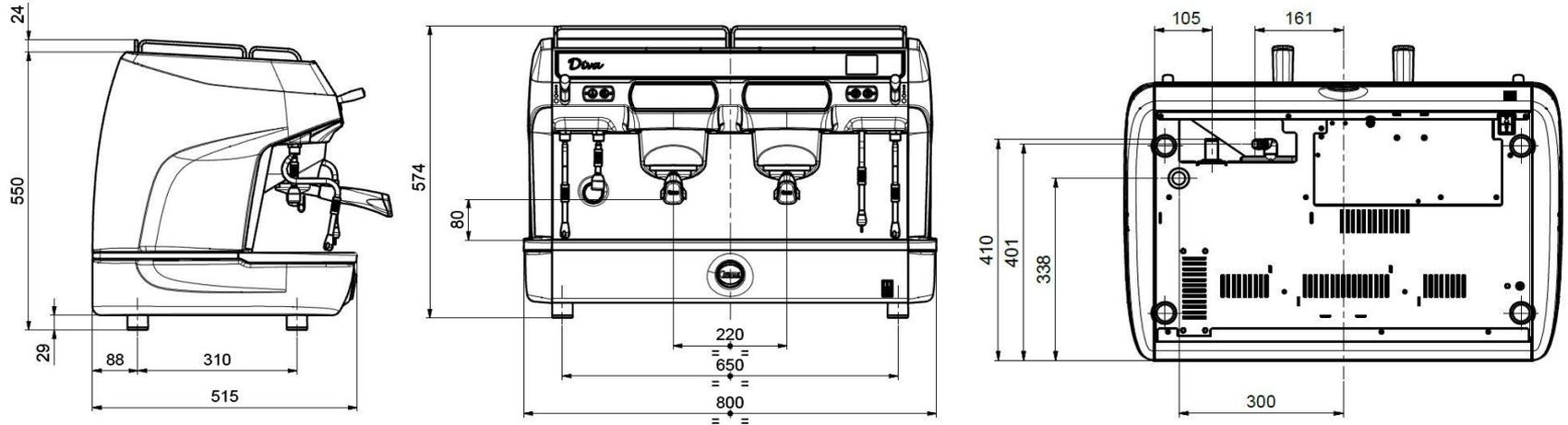
Voltage/Total Power

4.300W 220 V 1+N 60 Hz - 4.300W 400V 3+N 50/60Hz

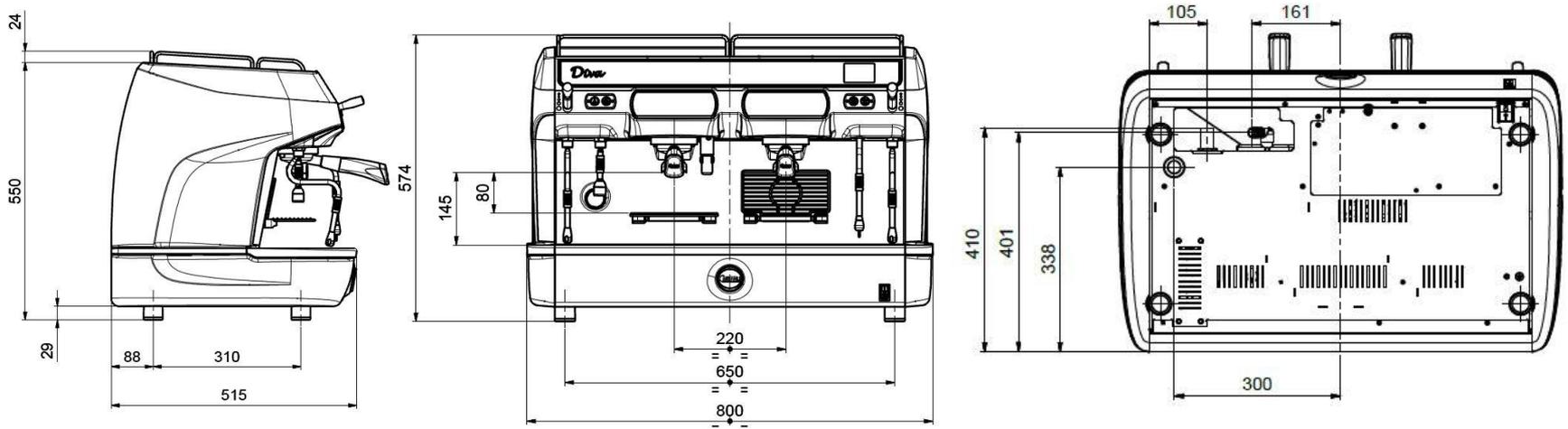
Dimensions



Diva **Espresso**: mm 800 x 515 x 574



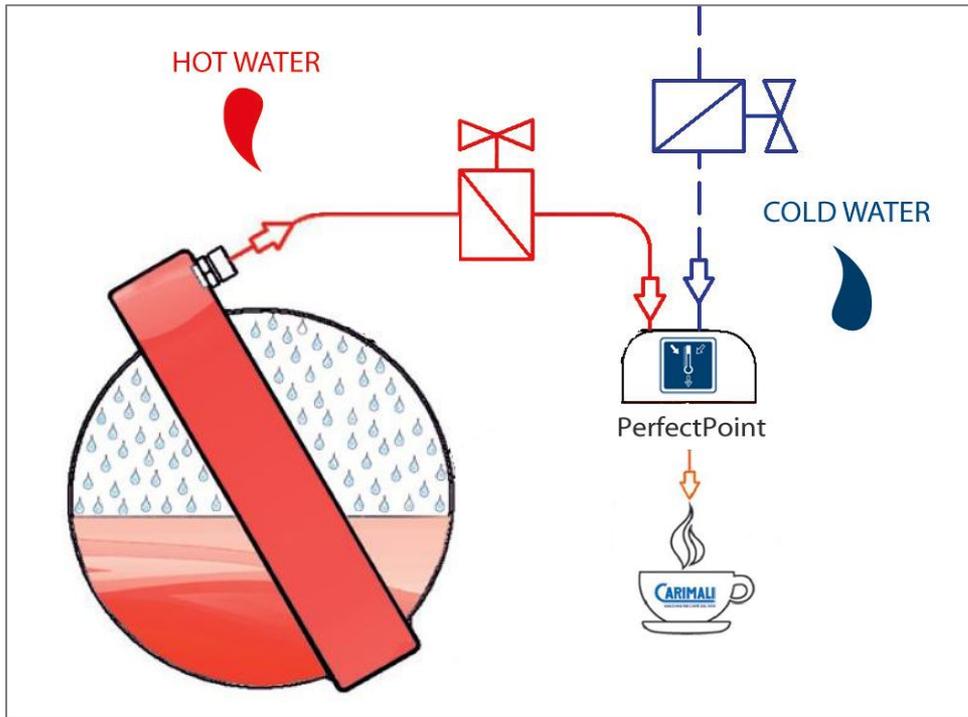
Diva **COF/LM** mm 800 x 515 x 574



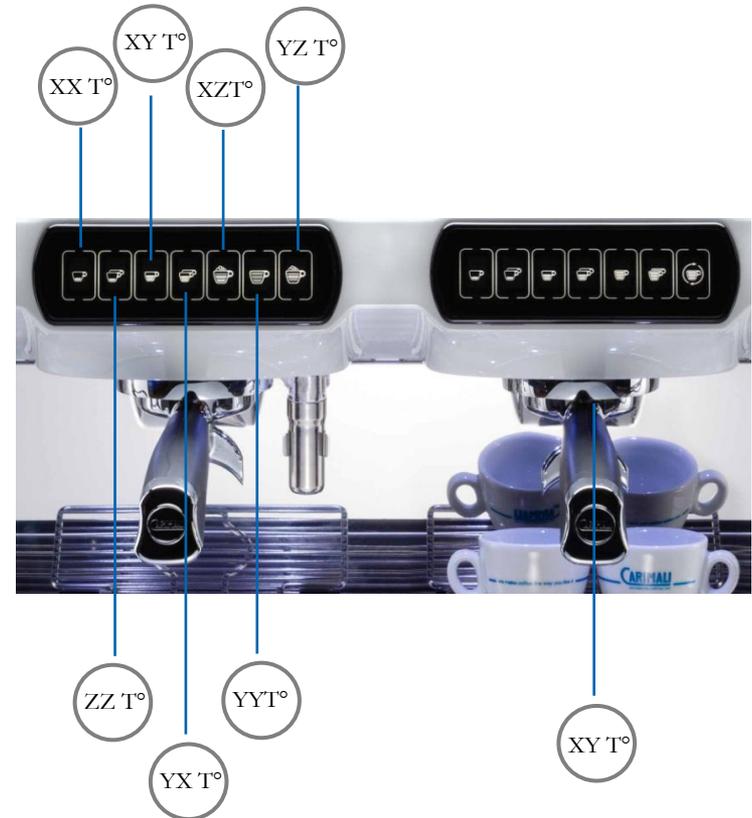
PerfectPoint



PerfectPoint: exclusive patent pending coffee infusion system to set the desired infusion temperature for each selection button of each single group.



The Barista can adjust the temperature individually and control it **directly by the display**:



Optionals



Barista Steam wand

A flexible system to prepare your **perfect Cappuccino** as you wish: **perfect, consistent foam** at the desired temperature cup by cup using a mix of steam and air.



Set the desired temperature and the Barista Steam wand will provide an **amazing result in the cup!**

Thanks to the built-in temperature probe it **stops automatically** once the set milk temperature is reached.



MTT Milk Pump (only for LM version)

An auxiliary **pump** to suck milk to the milk frother, to dispense **milk-based drinks**.

The pump speed can be set for each dose and the milk temperature can be set for each drink



Electrical Heating for Cup Warmer

with **3 temperature settings**, to heat cups and serve drinks at the perfect temperature

Display features



The main **functions/settings** of the machine can be programmed and customized directly by the display:



- ✓ Switch On/Off touch button
- ✓ Adjustable date and time
- ✓ Selection language

- ✓ Programming of:
 - group temperature
 - brewing temperature
 - boiler pressure
 - coffee/hot water doses

- ✓ Programming of pre-infusion of each drink selection to enhance the aroma extraction and make the best of any coffee blend

- ✓ Digital pressure switch to control the boiler pressure
- ✓ Cleaning cycles
- ✓ Cup warmer electrical heating setting
- ✓ Colour lights adjustment

Operative area



Cup warmer in **stainless steel** (electrical heating to keep the cups at the right temperature available as option)

Touch screen TFT 2.8" display

2 buttons (Barista Steam):

1 to heat and froth milk

1 to heat milk

Front **lights**

1 hot water output with **2** buttons for **small** and **large** doses

Pressure **gauge**

Steam wand

High-class finishing: **aluminium** and **stainless steel**



Operative area



Back-lighted capacitive selection buttons

Automatic milk frother

Cold Water Mix for Tea: hot and cold water are mixed through an additional valve to obtain just the desired temperature and avoid sprinkling



Smooth opening of the steam wand

Steam wand

Barista steam wand with temperature probe to make cappuccino

Dispensing area enriched by lights

Up to 3 steam wands: 2 steam wands and 1 Barista

Diva

MAKE YOUR COFFEE BREAK A TRULY PLEASURE MOMENT!

