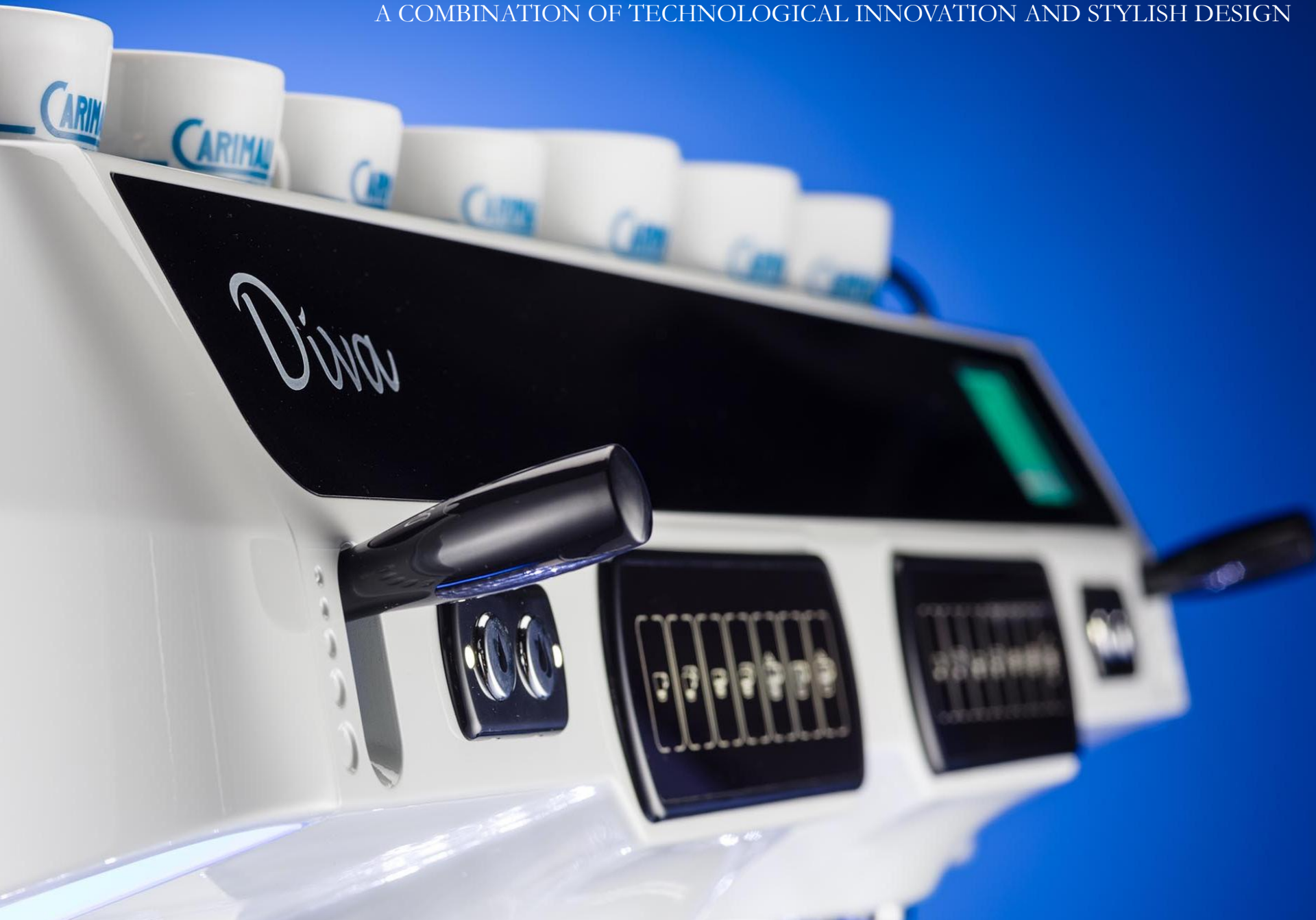


A COMBINATION OF TECHNOLOGICAL INNOVATION AND STYLISH DESIGN



# 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**



We Make Coffee the Way You Like It



# 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

We Make Coffee the Way You Like It

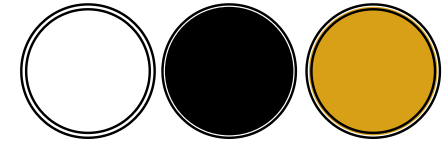
# Main Features



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

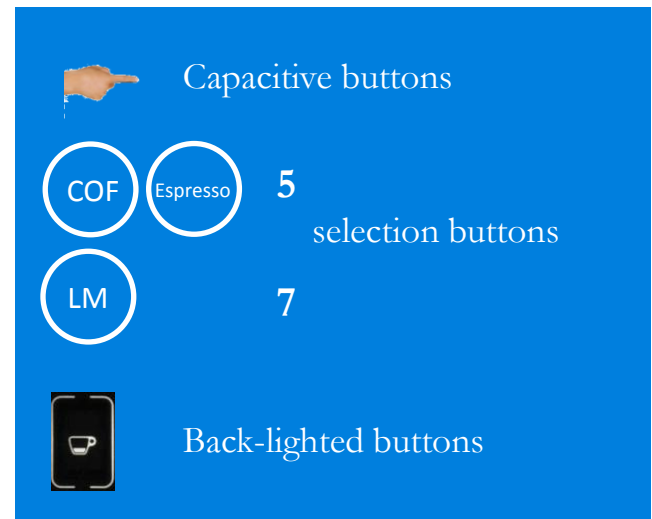
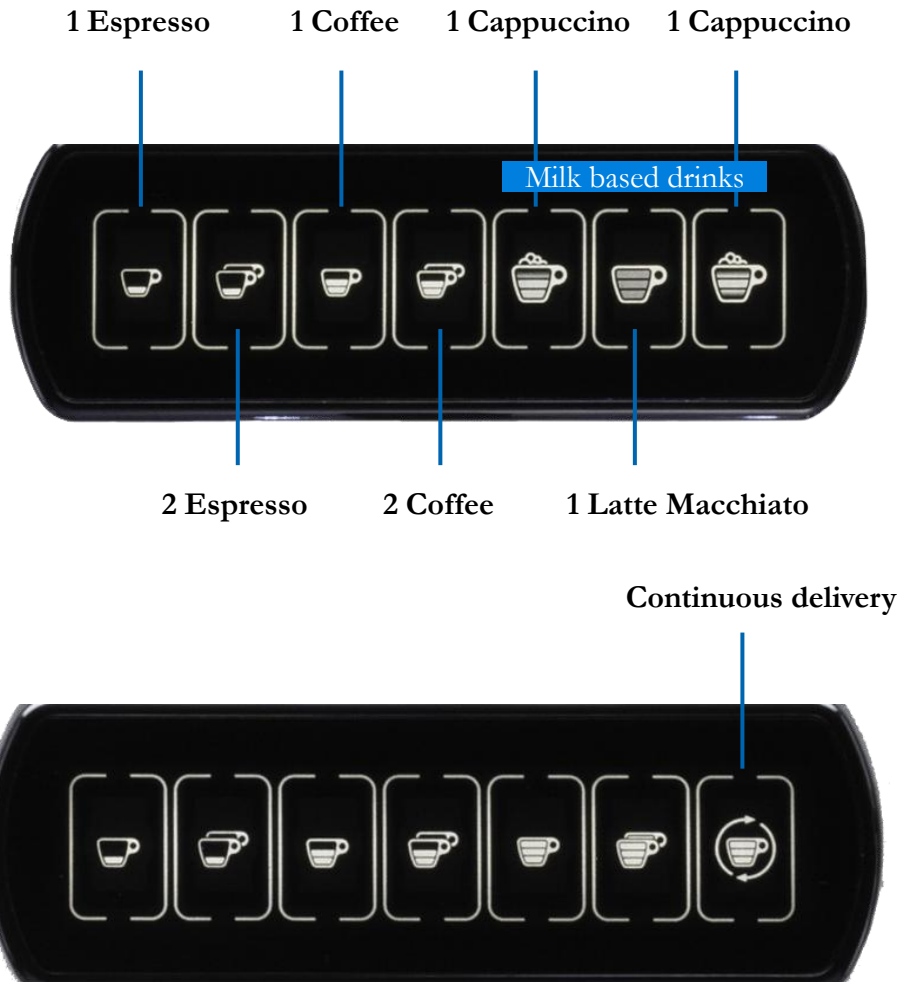


Rear panel in stainless steel with **lights**

# Selection buttons



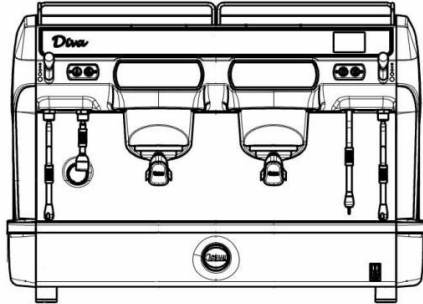
The **large touch buttons** and the **intuitive graphics** can assist any Barista in daily operations



# Available models



Diva Espresso



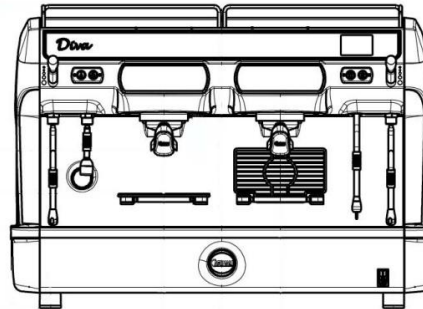
Low groups

Net weight: 70 Kg

Gross weight: 88 Kg

Copper boiler capacity:  
11,5 l

Diva COF



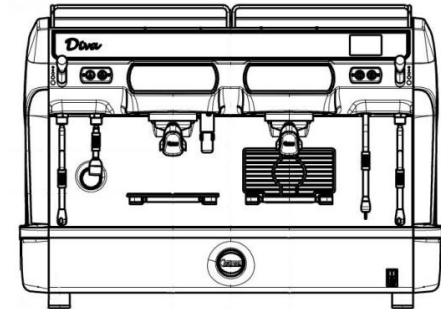
High raised groups

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

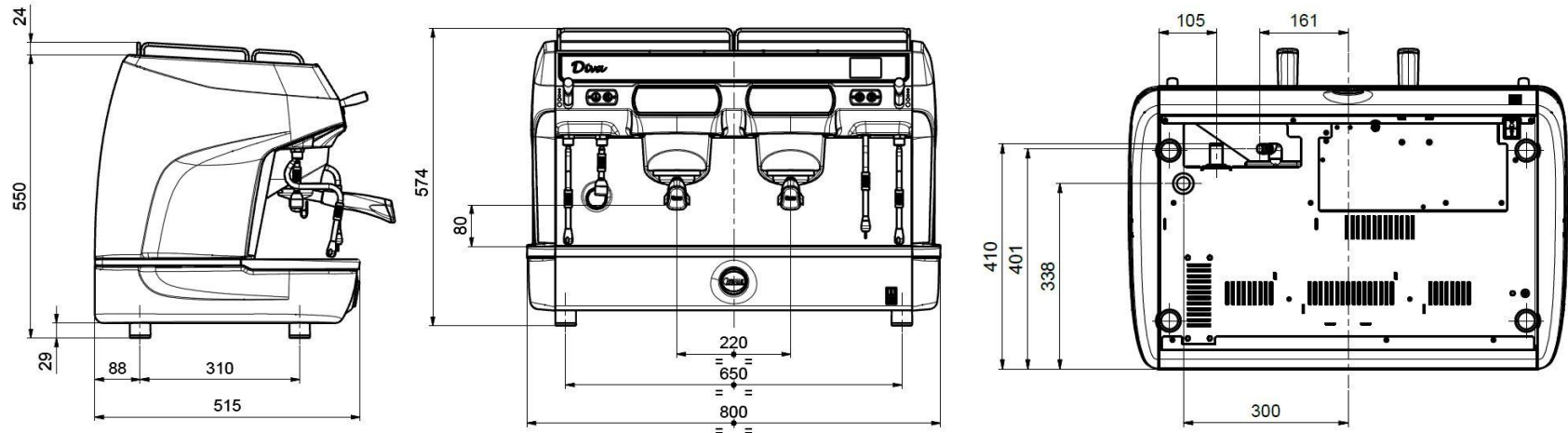
## Voltage/Total Power

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

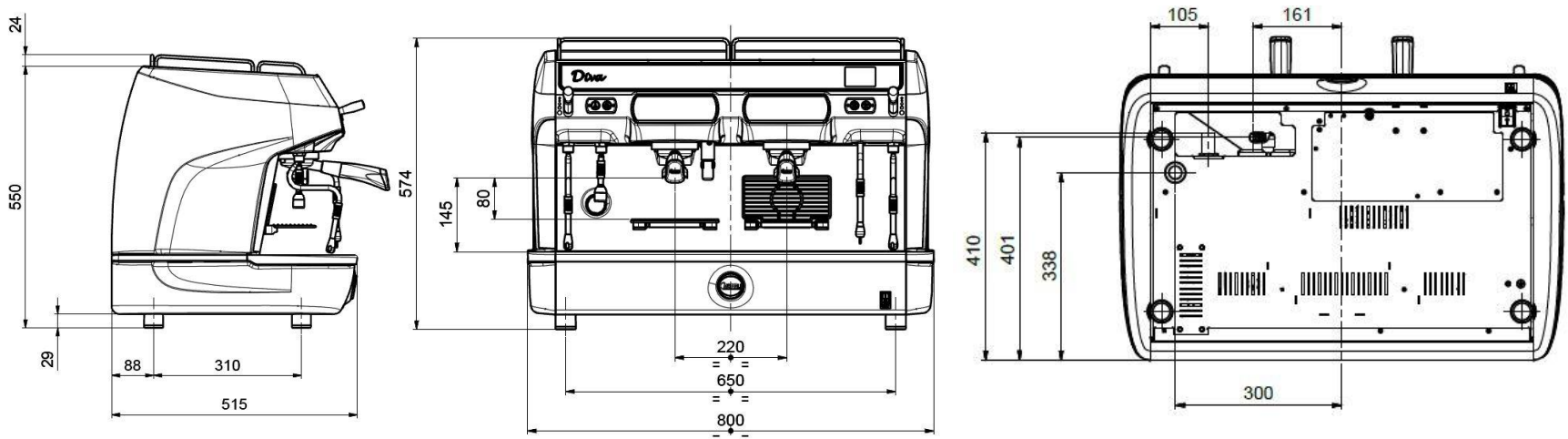
# Dimensions



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



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

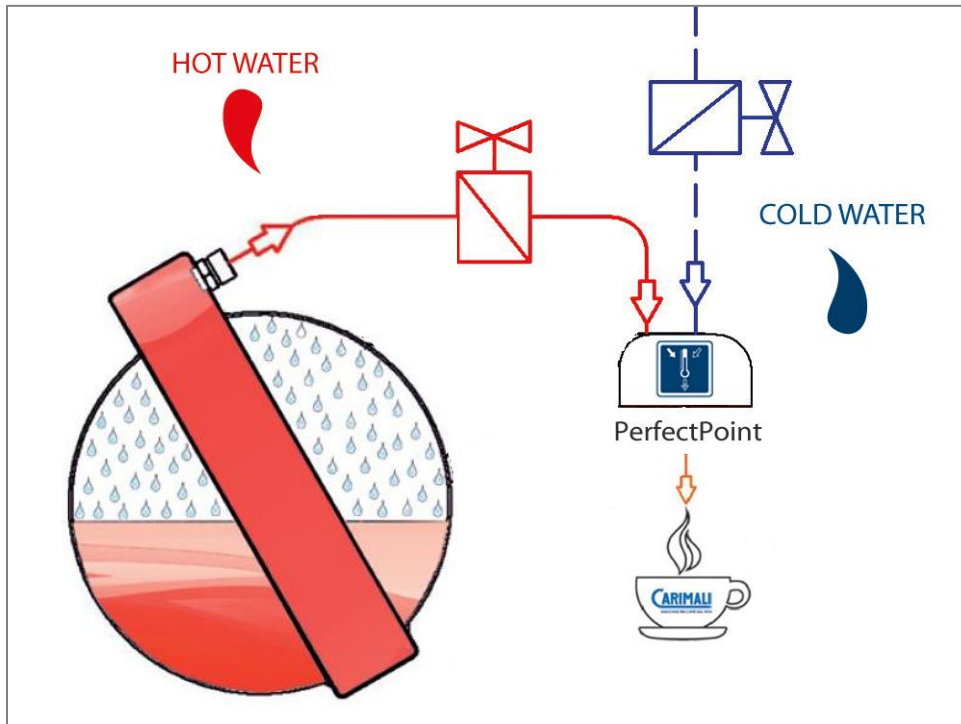




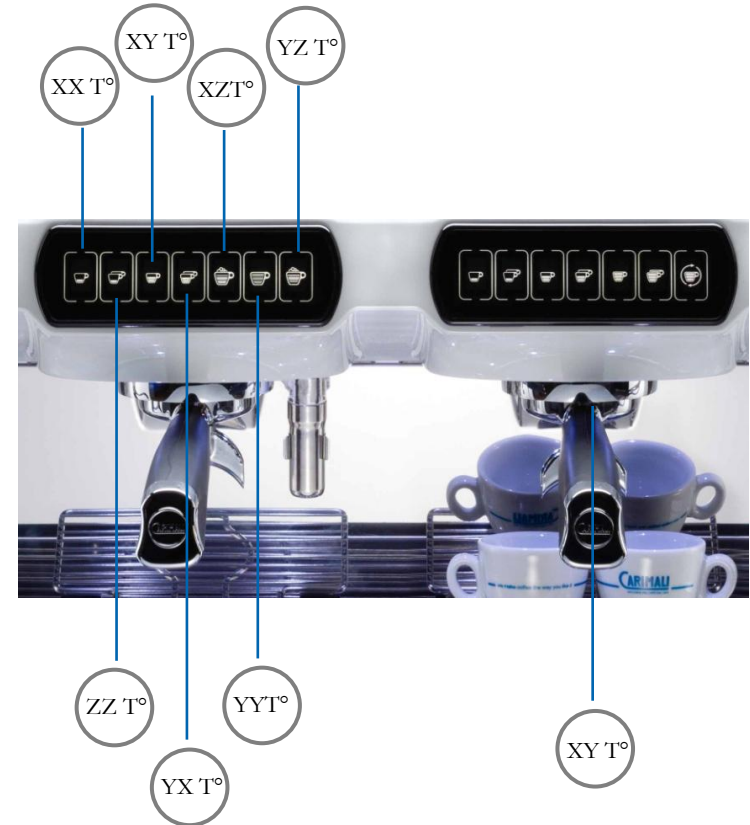
# PerfectPoint



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!

