

Kobalto Espresso Vending Machine



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The patented and well established Necta Espresso Brewer makes an authentic espresso and thereby provides the perfect base for all the sought after bean-to-cup drinks.

The consistent quality of the grinding and the accurate metering of water, at just the right pressure, ensure the creation of a drink that is characterised by a distinctively rich aroma.

Sleek Design

- Black and silver cabinet
- Internal cup dispenser
- Soft touch buttons with indicator lights

Additional Features

- Visible coffee beans
- Optional fresh milk storage solution
- Perfect extraction according to the parameters of the best Italian espresso
- Frothy cappuccinos with a long-lasting, creamy top

Performance

- Up to 400 coffee cups per hour
- Possibility to dispense four cups of coffee at the same time
- Patented coffee group Z3000 with volumetric doser

Drip Tray

- High capacity
- Easily removable



Internal Dispenser



Visible Coffee Beans



Soft Touch Buttons



Large Delivery Area

Technical Specification

Model	Weight	Dimensions (W x H x D mm)	Solid Waste container	No. of Boiler(s)	Power Consumption
Espresso	78kg	470x920x570	150 cakes (7 gr)	2	3250 W (Single phase) 7500 W (Three phases)



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