

Ottima EVO

A RARE SYMPHONY OF TASTE



Ottima EVO

FUTURMAT

OTTIMA EVO

WHAT YOU CAN'T SAY AND WHAT YOU CAN'T
SILENCE, AN ESPRESSO EXPRESSES IT.

Passion, harmony and emotion in every cup of coffee.
Ottima Evo by **Futurmat** is not just a **professional coffee machine**, but the ideal solution for anyone wishing to offer their customers **the most traditional espresso, with a high-quality coffee crema**.

Ottimo Evo responds to the barista's need to rely on equipment that **can be used intuitively and maintained easily**.

Ottima Evo stands out for its **simple and** - at the same time - **modern lines**, exactly like the best jazz music. Furthermore, the elegant and robust design that distinguishes it, makes it **suitable for any location** and, in particular, **capable of responding adequately to all customer needs**.



A RARE
SYMPHONY OF TASTE

TOP PERFORMANCES

OTTIMA EVO



KEYBOARD

- 4 programmable selection buttons for each group
- Chrome buttons with LED backlight

WORKING AREA

- LED-illuminated on the TALL CUP version
- Easy-to-clean

PRESSURE GAUGE

- High accuracy
- Maximum visibility
- Elegant design

2 STEAM WANDS

- Adjustable stainless steel wands
- Easy Latte system

BODY

- Internal structure with anti-corrosion treatment
- Galvanised steel

BUILT-IN PUMP MOTOR

FILTER HOLDER KIT FOR CAPSULES (OPTIONAL)

SMARTIA (OPTIONAL)



Connectivity system designed for remote control of the machine performance



CUP AREA

- Wide cup area
- Containment cup rails (standard on 1-group models)

BRASS BREWING GROUPS

Equipped with infusion/extraction system

HOT WATER WAND

Maximum delivery with a knob rotation of just 90°

FILTER HOLDER

- Ergonomic
- Anti-slip

BOILER

- Copper boiler equipped with thermosiphonic system as well as independent heat exchanger for each group
- Electronic control of the boiler water level

FEET

- Resistant
- Anti-slip

Ottima EVO

AVAILABLE VERSIONS

SPECIFICATIONS

- Robust design, synonymous with quality and solidity.
- High reliability.
- Ergonomic knobs for steam and hot water.
- Containment cup rails (standard on 1-group models).
- Copper boiler equipped with thermosiphonic system as well as independent heat exchanger for each group.
- Electronic control of the boiler water level.
- 4 programmable direct selection buttons for each group.
- Chrome buttons with LED backlight.
- Brass brewing groups equipped with infusion/extraction system.
- Internal structure with anti-corrosion treatment.
- Easy maintenance.
- Excellent temperature stability.
- TALL CUP version with LED-illuminated working area.
- Filter holder kit for capsules (optional).
- Connectivity to the Smartia system available on the ELECTRONIC version only.



TECHNICAL SPECIFICATIONS

| | 1 GROUP | 2 GROUPS | 2G TALL CUP | SEMI-AUTOMATIC |
|--|------------------|------------------|------------------|-----------------|
| FEATURES | | | | |
| Dimensions (Height x Width x Depth) <i>Height with cup rails: + 5 cm</i> | 42 x 45 x 52 cm | 42 x 71 x 52 cm | 46 x 71 x 52 cm | 42 x 71 x 52 cm |
| Weight | 35 Kg | 49 Kg | 51 Kg | 49 Kg |
| Colours | 2 ● ● | 2 ● ● | 2 ● ● | 2 ● ● |
| TECHNICAL DETAILS | | | | |
| Voltage | 230 V / 50-60 Hz | 230 V / 50-60 Hz | 230 V / 50-60 Hz | 230V / 50-60 Hz |
| Maximum absorbed power | 2700 W | 2800 W | 2800 W | 2800 W |
| Boiler capacity | 5 Lt | 11 Lt | 11 Lt | 11 Lt |
| LED-illuminated working area | | | Yes | |



EVOCA
GROUP

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Quality Espresso offers products approved by independent laboratories supported by over 60 years of experience. All activities and systems at Quality Espresso are in compliance with ISO 9001:15. In accordance with its policy of progressive product design, Quality Espresso reserves the right to alter specifications.