



ENERGY

Eva - Emp 2.0



Gran Gusto Tech



Tilting Plate



Power Boost



Power Boost



3 Way Pay



Easy Dry

Cristallo 600

Description

Cristallo 600 Gran Gusto incorporates the Gran Gusto technology, to offer customers a true Italian espresso, thanks to the brewing unit with Gran Gusto system and the new hydraulics that guarantee thicker, more persistent cream even when using only 6 grams of ground coffee.

Its look is completely changed and has a new, more rational and modern interface.

Cristallo 600 goes perfectly with the snack&food vending machine Corallo 1830 and with the relative kit can be transformed into Master in association with Corallo 1830 Slave.

Accessories

- Gran Gusto transformation kit
- Independent water tank kit
- Timekeeper kit
- Mixer kit for tea spiral replacement with decaffeinated/barley
- Hot water solenoid valve kit
- Validator kit
- Electromechanical pulse counter kit
- Memory key to copy and quickly transfer machine settings
- Eva-Dts kit
- Cristallo 600 Master transformation kit

Main features

- Machine in energy class A (EVA - EMP 2.0)
- Brewing unit with Gran Gusto System + Gran Gusto 6 grams kit
- New Gran Gusto hydraulics
- New silk-printed images for the upper and lower lexan
- New keyboard graphics
- Automatically dispenses cups, sugar and stirrers
- Tilting main plate to allow direct access to all the internal components (Saeco Tilting Plate)
- Possibility to install 3 payment systems on the door at the same time (Saeco 3 Way Pay)
- Accepts the most commonly used parallel and serial MDB, BDV and Executive (possible Master and Slave configurations) payment systems
- Easy ordinary maintenance thanks to the 5-button keypad as standard
- New powder dispensing system Saeco Easy Dry
- Customisable settings

User interface

- Direct access 16-button keypad for beverage selection
- 4 preselection keys: +/-sugar and 2 settable keys (decaffeinated/barley, no-cup and only-cup options)
- 2-line, 20-character alphanumeric display

Technical data

Cristallo 600 Gran Gusto

Structural specifications

Dimensions (w x h x d)	580 x 1830 x 610 mm
Weight	105 kg

Electrical specifications

Power supply	230V/50 Hz - 220V/60 Hz - 120V/60 Hz
Power consumption	1250 W

Water specifications

Boiler material	brass
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Water connections

Water connection	3/4" (1-8 bar)
Water supply	standard: water supply - optional: independent water tank kit
Independent water tank	1 or 2 tanks of 15 l

Other specifications

Cups (h 70 mm)	550
Cups type ø	70 or 73 mm
Stirrers	550
Available stirrers	90 - 105 - 115 mm
Coffee bean container	1
Instant product container	5
Sugar container	1
Number of selections	16
Number of preselections	4
Mixer	5
Brewing unit	7 gr or 9 gr

Canisters capacity

Coffee beans	4.2 kg
Instant coffee	0.8 kg
Milk	2.7 kg
Chocolate	5.4 kg
Tea	3.8 kg
Barley	0.8 kg
Sugar	4.0 kg

Technical specifications

- Pre-galvanized and painted steel-sheet body
- Containers and tanks in food-contact approved polypropylene
- Pre-heating system for the brewing unit
- Tilting main plate
- Water, coffee and cup-empty signal
- Stirrer dispenser settable on site
- Electronically controlled boiler temperature
- Exhauster to absorb internal moisture and additional steam exhauster for the dispensing area
- Removable cup-releasing device for easy cleaning and checking
- 60 W electromagnetic vibration pump
- Anti-overflow air-break device
- Simplified error reset
- Boiler safety valve
- General safety relay for 24 V components
- Thermal cut-outs on all devices supplied with line voltage
- Energy class A (EVA - EMP 2.0)
- CE, Demko and CSA approved



Corallo 1830

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Cristallo 600 Gran Gusto



Corallo 1830 Slave

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Cristallo 600 Gran Gusto Master