

*OttimaEVO*  
**PERFECT HARMONY**



**FUTURMAT**

## FUTURMAT OTTIMA EVO

### PREPARE COFFEE TO THE RHYTHM OF MODERNITY

Passion, harmony and emotion in every cup of coffee. **The Futurmat Ottima Evo is the espresso machine for foodservice outlets that seek to offer their clients a quality coffee beverage** from equipment that is easy to maintain and which offers all the necessary features.

The indispensable and easy to use **Futurmat Ottima Evo** is an instrument that captures the essence and melody of **any coffee blend thanks to its excellent thermal stability.**

Like the best jazz music, the **Futurmat Ottima Evo has clean and modern lines.** Its elegant and built to last design make it ideal for any location that strives to achieve the **intensity of the perfect cup of coffee.**



**PERFECT  
HARMONY**





# TOP OF THE LINE FEATURES

## FUTURMAT OTTIMA EVO



**SMARTIA (OPTIONAL)** 

Intelligent connectivity solution for the control and remote management of efficiency and productivity



**CUP WARMING TRAY**

- Large capacity cup warming tray
- Optional cup rails available

**HIGH DENSITY MONOBLOC GROUPS**

- 2.5 kg high quality brass with infusion / extraction system

**HOT WATER OUTLET**

- Quarter turn tap mechanism

**FILTER HOLDERS**

- Ergonomic
- Non-slip

**BOILER**

- Copper boiler with independent thermostatic heat exchangers for each group
- Water level electronically controlled

**FEET**

- Hard-wearing
- Non-slip

**PUSHBUTTONS**

- 4 programmable dose selections and continuous button for each group
- Chrome plated pushbuttons with white LED's

**WORK AREA**

- Illuminated in Tall Cup models
- Easy to clean

**PRESSURE GAUGE**

- High precision
- Easy visibility
- Elegant design

**2 STEAM ARMS**

- Two rotational stainless steel steam outlets
- Quarter turn tap mechanism

**BODYWORK**

- Colour coated front panels
- Galvanised steel chassis


**INBUILT MOTOR PUMP**

FILTER HOLDER KITS FOR DIFFERENT CAPSULE FORMATS (OPTIONAL)

Ottima EVO

# THE COMPLETE RANGE

## FEATURES

- Urban design that combines durability and quality with ease of use
- High reliability
- Ergonomic steam and hot water taps
- Optional rails for cup warming tray; standard on 1G models
- Copper boiler with independent thermosiphon heat exchangers for each group
- Boiler water level electronically controlled
- 4 programmable coffee doses and continuous button on each group
- Chrome pushbuttons with integrated LED
- 2.5 kg high quality brass groups with infusion / extraction system
- Rust resistant galvanised steel chassis
- Easy to maintain
- Excellent thermal stability
- Illuminated work area in Tall Cup models
- Filter holder kits for different capsule formats (optional)
- Electronic models can be optionally connected to Smartia 



### TECHNICAL DATA

#### TECHNICAL FEATURES

Dimensions  
(Height x Width x Depth)  
Height with cup rails: add 5 cm

Weight

Colours

#### OTHER TECHNICAL DATA

Voltage

Total absorbed power

Boiler capacity

Illuminated work area

### ELECTRONIC

2 GROUPS

42 x 71 x 52 cm

49 Kg

2 ●●

230V/50-60 Hz

2800 W

11 l

YES

### SEMIAUTOMATIC

2G TALL CUPS

46 x 71 x 52 cm

51 Kg

2 ●●

230V/50-60 Hz

2800 W

11 l

### SEMIAUTOMATIC

2 GROUPS

42 x 71 x 52 cm

49 Kg

2 ●●

230V/50-60 Hz

2800 W

11 l



**QUALITY ESPRESSO**  
*Capture the Essence*

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