Cristallo 400





TILTING PLAT



POWER BOOST



POWER BOOST



EASY DRY

Description

Cristallo 400 is a completely automatic vending machine designed and developed to reduce maintenance and service.

Technologically advanced and extremely user-friendly, it offers up to 12 different beverages.

It goes perfectly with the snack&food vending machine Corallo 1700 and with the relative kit can be transformed into Master in association with Corallo 1700 Slave.

Accessories

- 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
- 5-button keypad kit
- Memory key to copy and quickly transfer machine settings
- Eva-Dts kit
- Cristallo 400 Master transformation kit

Main features

- Automatically dispenses cups (up to 400), sugar and stirrers
- Saeco Brewing Unit with new pre-heating system Saeco Power Boost: top quality espresso since the first dispensing, easy cleaning and maintenance
- Tilting main plate to allow direct access to all the internal components (Saeco Tilting Plate)
- Accepts the most commonly used parallel and serial MDB, BDV and Executive (possible Master and Slave configurations) payment systems
- New powder dispensing system Saeco Easy Dry
- Customisable settings

User interface

- Direct access 12-button keypad for beverage selection
- 4 preselection keys: +/-sugar, decaffeinated/barley and nocup option
- 2-line, 20-character alphanumeric display



Technical data Cristallo 400

| Structural specifications | |
|--------------------------------------|---|
| Dimensions ($w \times h \times d$) | $580 \times 1630 \times 610 \text{ mm}$ |
| Weight | 97 kg |

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 Power supply
 230 V/50 Hz - 120 V/60 Hz

 Power consumption
 1250 W

Water specifications

Boiler material brass

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

| Other specifications | |
|---------------------------|-------------------|
| Cups (h 70 mm) | 400 |
| Cups type ø | 70 or 73 mm |
| Stirrers | 400 |
| Available stirrers | 90 – 105 – 115 mm |
| Coffee bean container | I |
| Instant product container | 4 |
| Sugar container | I |
| Number of selections | 12 |
| Number of preselections | 4 |
| Mixer | 4 |
| Brewing unit | 7 gr or 9 gr |

| Canisters capacity | |
|--------------------|--------|
| Coffee beans | 3.0 kg |
| Instant coffee | 0.8 kg |
| Milk | 2.7 kg |
| Chocolate | 5.4 kg |
| The Sugar | 3.8 kg |
| Sugar | 2.6 kg |

Technical specifications

- Pre-galvanized and painted steel-sheet body
- Containers and tanks in food-contact approved polypropylene
- Water, coffee and cup-empty signal
- 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
- CE, VDE and CSA approved



Corallo 1700 + Cristallo 400



Corallo 1700 Slave + Cristallo 400 Master