

*Ottima EVO*

*A RARE SYMPHONY OF TASTE*



**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

#### FEATURES

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

Weight

Colours

1 GROUP

42 x 45 x 52 cm

35 Kg

2 ●●

### ELECTRONIC

2 GROUPS

42 x 71 x 52 cm

49 Kg

2 ●●

#### TECHNICAL DETAILS

Voltage

Maximum absorbed power

Boiler capacity

230 V / 50-60 Hz | 120 V / 60 Hz

2700 W at 230 V | 1700 W at 120 V

5 Lt

230 V / 50-60 Hz | 120 V / 60 Hz

2800 W at 230 V | 2800 W at 120 V

11 Lt



**EVOCA**  
GROUP

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