GUSTO DRUM

Smart canteen solution

Necta



Image for Illustration only - UK Specification may differ from machine shown

Smart canteen solution









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GUSTO DRUM HIGHLIGHTS

CONFIGURABILITY
A simple design for a true automatic canteen

FLEXIBLE DRUM CONFIGURATION
Flexible snack, food and drinks offer

FLEXIBLE TEMPERATURE CONFIGURATION
Variable temperature options

Design and User Interface

- LED illuminated products for a bright retail experience and clear visibility of the machine within the location
- User friendly features such as a backlit shopper button and clear pricing screens
- Premium design is suitable for all surroundings

Highlights

- Cooler unit with R290 technology with a modular design for easy removal and maintenance
- 8 or 10 drums with up to 36 compartments per drum Set prices for individual segments up to a maximum of 40 different prices
- Flexible snack offering - small snacks, cans and plated meals
- Reduce downtime with independent drum operation - the machine will still operate if one or more drums have been removed, either for cleaning or repair
- Each drum can be set to a time zone, to reserve products for specific times or shift patterns

Electronics and Temperature Control

- Data transmission and retrieval according to EVA DTS standard
- Variable temperature options
- Intelligent loading option - saving energy and preventing temperature fluctuations

GUSTO RANGE BENEFITS

Excellence in Sustainability

- E Class energy ratings (according to IEC EN 63252) achieved through excellent thermal insulation and use of highly efficient R290 natural gas
- Designed with bio-circular plastics parts, up to 60% recyclable components and 100% recyclable packaging

Increase Revenue, Limit TCO

- Reduced running costs contribute to lower Total Cost of Ownership over the lifetime of the machine

Best solution for automatic canteens

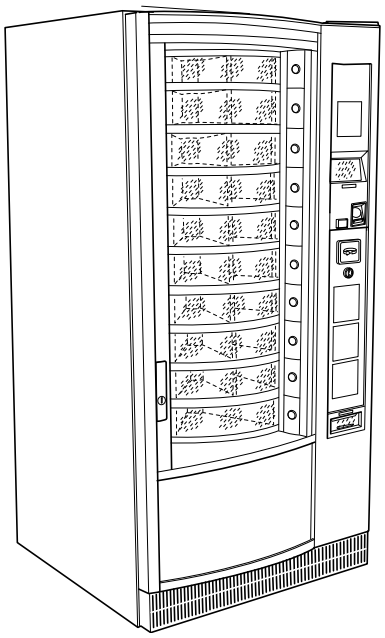
- Smart solution for locations needing to offer catering services 24/7, not just a vending machine but a true automatic canteen
- The flexibility of configuration allows the user to choose between ready meals, snacks, drinks, and fruit - as examples
- Each tray can be adjusted in height and width or removed to accommodate products of different sizes and types

Full Solution With Guaranteed Performance

- High-performance cooling unit guarantees performance even under demanding environmental conditions (up to 35°C / 65% humidity)

Seamless Integrated Solution across Necta Brand

- Snack machines banked with a Necta Barista coffee machine allows a complete experience with the full digital service platform (including two-way telemetry services such as TeleVend and AmiClo)



Ideal for Any Location

- Ideal for offices, factories or any location operating around the clock

enjoy
your
moment

TECHNICAL DATA

Features	
Height	1830mm
Width	850mm
Depth (Door ON)	895mm
Depth (Door OFF)	785mm
Depth (Door OPEN)	1630mm
Weight	320kg approx
Noise Level	<70dB
Temperature Range	0 - 3°C
Voltage	230-240 V / 50-60 Hz
Power	600 W

Drums and Products	
Diameter	700mm
Independent Drums	FIFO/Shopper
Round Dish Diameter	up to 225mm
Baguettes	up to 260mm

Layout		
Product Code	9F2301	TBC
Model	GUSTO DRUM8	GUSTO DRUM10
Capacity	108	150
Drum Height	Drum 1-6 = 130mm Drum 7-8 = 90mm	90mm
Drum Depth	280mm	280mm
Health Timer	For food temperature safety cut-off	
Maintaining Temperature	Uniform throughout machine or layered drum temperature control	

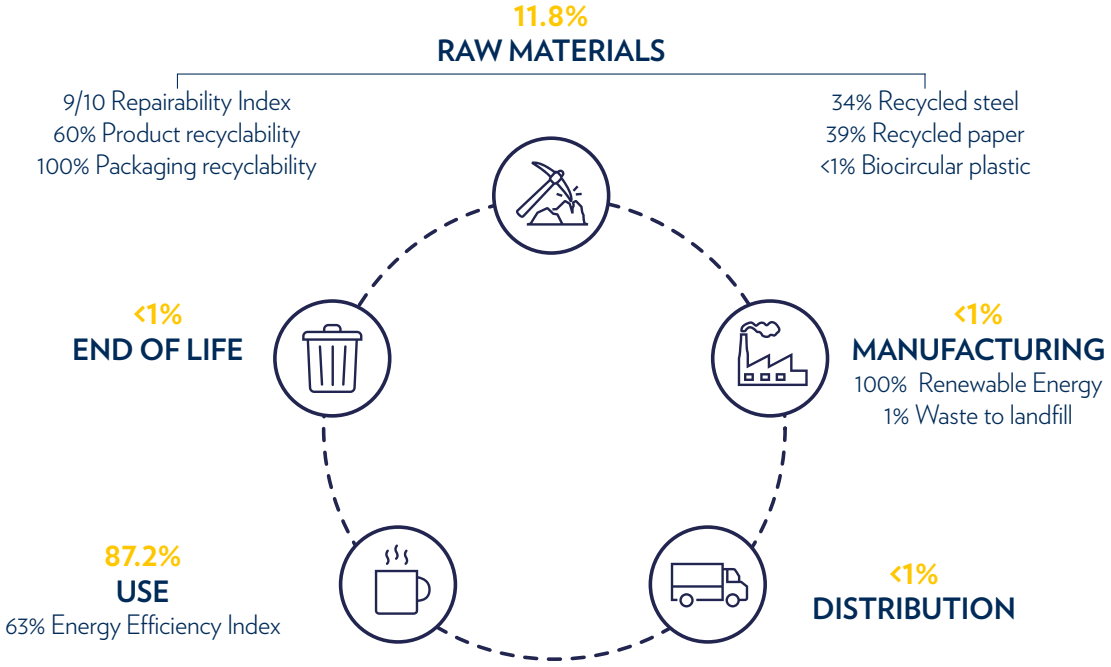
PRODUCT CARBON FOOTPRINT SCORECARD

Carbon footprint

Per annum: 829 $kgCO_2eq$

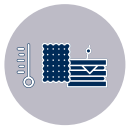
Cradle to cradle: 16,588 $kgCO_2eq$

For more information about Sustainability at Evoca

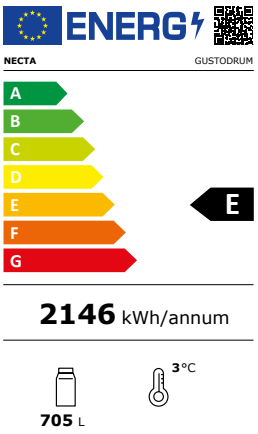


GUSTO DRUM8

Product Code..... 9F2301



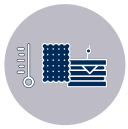
All Food



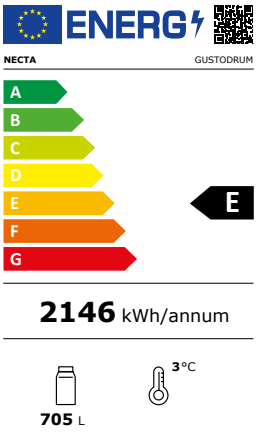
CONFIGURATION	
Drum No	Segments per Drum
1	12
2	12
3	12
4	12
5	12
6	12
7	18
8	18

GUSTO DRUM10

Product Code..... TBC



All Food



CONFIGURATION	
Drum No	Segments per Drum
1	24
2	24
3	18
4	12
5	12
6	12
7	12
8	12
9	12
10	12



Necta

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Evoca Spa reserves the right to change product specifications according to a constantly evolving design policy