

DIVINA PROJECT

DIVINA MBV - MULTIBOILER ESPRESSO COFFEE MACHINE

	Brewing coffee groups	Steam wands	Hot water wand	Boiler capacity (liters)	Weight (kg)	Width (mm)	Height (mm)	Depth (mm)	Power installed (W)			
									Heating element		Built-in motor pump	Cupwarmer (optional)
									Single-phase	Tri-phase		
DIVINA MBV 2GR	2	2	1	12+2x0.4	72	765	515	570	5500	330	100	
DIVINA MBV 3GR	3			12+3x0.4	88	1005			7250		125	

The multi-boiler technology allows to obtain a precise temperature regulation for each boiler of each single group.

The temperature is set in a simple and intuitive way using the touch display keyboard of each individual group. The steam and hot water boiler has an automatic electronic temperature adjustment that can be easily set from the touch display keyboard.

The innovative keyboard with 5" touch screen technology allows an easy and intuitive programming of the machine settings, moreover the touch displays provide in a simple way a series of very useful information for the user, with a few touches of the display it is possible to access all available functions.

The stainless steel cup warmer is surrounded by cup guard profiles illuminated by white LEDs.

Machine's worktop is illuminated by white LEDs that makes the machine itself even brighter.

Divina is enhanced by painted soft touch finishes and fingerprint-proof stainless steel panels.

Available with either spout height 7-8 cm or 9-10 cm.

Technical features

- Electronic water refill (self activated, with LED indicator)
- Control panel with one 5" touch screen display each group
- 4 programmable doses for each group (single short and long, double short and long)
- Start/stop dose function button (max 0.5 liters)
- One pushbutton for each group to activate the "Purge" function
- Hot water tap with 2 programmable doses
- Manual mixer for hot water temperature adjustment at the outlet
- 2 steam wands operated by manual lever
- Boiler temperature and pressure display for each group
- Steam/hot water boiler temperature and pressure display
- Automatic electronic temperature adjustment for each single group (± 0.1 °C)
- Automatic electronic adjustment of steam/hot water boiler temperature (± 1 °C)
- Built-in 330 W water-cooled motor-pump (external 300 W air-cooled on request)
- Stainless steel single group boiler: 0.4 liters capacity - heating element 1250 W
- Stainless steel steam/hot water boiler, 2 groups version: 12 liters capacity – heating element 3000 W
- Stainless steel steam/hot water boiler, 3 groups version: 12 liters capacity – heating element 3500 W
- Work surface with white LED lighting
- Anti-fingerprint stainless steel panels
- Automatic wash cycle
- Three-color filling bar dose control during dispensing (blue, green, red)
- Standard machine with 2 available heights of 8 cm worktop (optional raised 10 cm)
- 100 W (2 groups) and 125 W (3 groups) electric cup warmer - (optional)
- Automatic steam wand (Autosteam) - (optional)
- Bluetooth connection from smartphone or tablet via dedicated App - (optional)
- Brewing pressure profiling - (optional)
- 2 steam wands operated by "FTL" technology (Fine Tuning Lever) - (optional)

Display functions

- User friendly, intuitive touch screen display for each individual group
- Single boiler temperature visualization
- Steam/hot water temperature visualization
- Temperature profile setting for each single dose
- Temperature profile chart with indication of brewing status and time counter (in seconds) for each individual selected dose
- Individual coffee dose programming (in ml)
- Individual water dose programming (in seconds)
- Individual group boiler temperature adjustment
- Steam/hot water boiler temperature adjustment
- Date and time adjustment
- Setup of automatic switch on / switch off
- Indication of total number of coffees brewed by the machine
- Indication of total number of coffees brewed by each group
- Indication of total number of coffees brewed for each selection
- Multi-language programming (Italian, English, French, German, Spanish)
- Notification for resin regeneration of water softening unit
- Coffee flow rate control with grinding/dose check alert
- Pressure profile setting for each single dose - (optional)
- Pressure and temperature profile chart with indication bar and time counter (seconds) for each selected dose - (optional)
- On/off cupwarmer pushbutton – (optional)
- On/off thermostatic autosteam wand pushbutton - (optional)

PROJECT HIGHLIGHTS - DOSE PROFILING



INDIVIDUAL DOSE **TEMPERATURE PROFILING**

A dedicated temperature profile can be set for each single dose.

Four possible temperature profiles:



CONSTANT TEMPERATURE profile



DECREASING TEMPERATURE profile (setup range -0.1 °C up to Tset -2.5 °C)



DECREASING/INCREASING TEMPERATURE profile (setup range -0.1 °C up to Tset -2.5 °C)



INCREASING/DECREASING TEMPERATURE profile (setup range +0.1 °C up to Tset +2.5 °C)



INDIVIDUAL DOSE **PRESSURE PROFILING**

A dedicated pressure profile can be set for each single dose.

Three possible standard temperature profiles (adjustable pressure ± 0.1 bar from 0 to 14 bar)



“TRADITIONAL” PRESSURE profile (pre-brewing time + constant delivery pressure)



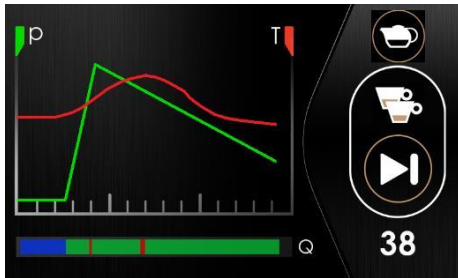
“LEVER-LIKE” PRESSURE profile (pre-brewing time + maximum delivery pressure, then linear decreasing)



“LEVER-LIKE EXTENDED” PRESSURE profile (pre-brewing time + delivery pressure + pressure extension time)

In addition, a user defined technical pressure profile can be programmed, with setting of time and pressure parameters, by filling a table with time intervals and corresponding pressures in the “Technical” menu.

DISPLAYING TEMPERATURE AND PRESSURE PROFILES, AND OF PROGRESSIVE QUANTITY, DURING EVERY COFFEE BREWING



Once the desired profiles have been set, it is possible to verify during brewing that the actual temperature and pressure are following the chosen profiles and that the quantity dose is correct. All checks are carried out in real time without waiting end of brewing. Coffee extraction becomes a real-time dialogue between barista and machine, with the aim of increasing man-machine interaction to achieve the best product in the cup.