



**A matter of experience.**

N&W has been developing and producing automatic beverage dispensers for the Out-of-Home and Catering sectors for many years and supplies over 100 countries. This market leadership has been achieved and maintained by investing heavily in research and development and is the result of many years of technical and manufacturing experience, combined with a passion for innovation and design.

N&W HoReCa products are developed and produced using processes approved to two internationally recognised standards, one for quality - UNI EN ISO 9001:2008 - and one for the environment - UNI EN ISO 14001:2004. N&W is committed to providing the market with first-class high quality products and the quality certification of all its plants underlines this significant commitment. With regard to the environment, N&W has always paid great attention to the environmental impact of its products and processes and continuously strives to keep this to a minimum.

A further important certification achieved by N&W is supplied by IMQ, Istituto Italiano del Marchio di Qualità (Italian Quality Trademark Institute). This certification assures all N&W products meet the home appliance safety standards as well as the safety standards for commercial dispensers.



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**GREENER  
 BY NATURE**



**Kobalto.  
 All you could wish for**

The pleasure of a professionally prepared espresso coffee, aromatic steaming chocolate or a delicious frothy cappuccino is just the push of a button away.

The new Kobalto, a dispenser of high quality hot drinks, can fulfill all your beverage wishes.

Necta, a leading trademark well-known and appreciated all over the world, has used all its technical expertise and years of beverage experience to develop the Kobalto.

It is available in several versions and can offer a combination of technologies: bean to cup, espresso, instant, and automatic milk steaming as well as a wide range of ingredients such as fresh coffee beans, soluble coffee, fresh or powdered milk, or chocolate.

Due to its flexibility and wide product range, the Kobalto is ideally suited to meet all the requirements of the Out-of-Home market. Modern Italian styling, combined with compact size and simple user interface make it a wide-ranging machine with broad appeal that can be easily positioned in any location.



The Kobalto exploits all Necta's technologies to offer beautifully presented excellent tasting creamy drinks, rich in aroma, and capable of satisfying the most demanding palates.

### Espresso

the patented and well established Necta Espresso Brewer makes an authentic espresso and thereby provides the perfect base for all the popular bean to cup drinks.

The consistent quality of the grinding of beans and accurate metering of water at just the right pressure ensure the creation of a drink that is characterised by a strong rich aroma.

### Ease of use

The Kobalto is an extremely user-friendly machine, whether behind the bar for staff (waiter, operator or barman), or in self-service mode for the end user.

Just press a button to dispense a wide variety of drinks. The Kobalto has a large selection panel that is easy to read and use. Each button has a blue light that guides the user through the selection process, ensuring quick and easy operation. Customised messages can also appear on the large electronic display placed just above the selection buttons.

### A rich and complete menu

The Kobalto can offer a wide range of drinks. Between 8 and 16 selections can be customised

– using a wide range of products: coffee beans, soluble coffee, powdered milk and chocolate.

### Simple cleaning and servicing operations

The Kobalto is designed to allow even first time users simple and easy access to all components that require regular cleaning. The wide opening of the door provides instant access to the Espresso Brewer and to the mixers of the soluble products.

All these components can be easily removed to aid internal cleaning.

The coffee waste container can be simply accessed through the door behind the dispensing area.

## Accessories

- Cup-warmer for side of the machine
- Base cabinet (H 834 x W 541 x D 360 mm)
- Water self-feeding kit (20 litres)
- Cup station extension (Kobalto IN)
- Payment module
- Fridge (H 496 x W 330 x D 422 mm)
- Fridge with cup-warmer (H 810 x W 330 x D 422 mm)



## ES + 3 IN

1 Espresso Brewer - 1 coffee bean hopper - 3 instant canisters - 2 mixers - 1 dispensing point - self-service or back of bar mode

**Drinks delivered:** Made with coffee beans, soluble coffee, powdered milk and chocolate:  
Americano  
Café latte  
Cappuccino  
Café au lait  
Espresso  
Café mocha  
Hot chocolate  
Hot water

Hot water for tea is available at the same delivery point as the other drinks.

HOURLY OUTPUT	
Espresso coffee	120 cups
Cappuccino	150 cups
Chocolate	200 cups
Hot Water	80 litres

DIMENSIONS	
Height	920 mm
Width	470 mm
Depth	570 mm
Weight	78 kg

TECHNICAL DATA	
Monophase 230 V 50 Hz (16 A)	3250 W
Monophase 230 V 50 Hz (32 A)	7500 W
Threephase 400 V 50 Hz	7500 W
Boiler capacity	0.6 litres (ES) 7.2 litres (IN)



## GREENER BY NATURE

- We were first in the business to achieve ISO 14001
- We lead the way with lean, green production processes
- Avex 2007 Awards Best Sustainability award
- Vending Paris 2008 Awards Best Sustainable Development & the Environment
- We apply Life Cycle Product Design
- We adhere to a stringent Environmental Management System
- We're proud to be a member of the EMP committee