

# COLIBRÌ

Ho.Re.Ca.



Colibrì is the ideal solution for medium/small hotels and workplaces and completes the Necta portfolio of breakfast solutions. The Colibrì is flexible and offers a choice of layouts, allowing the drinks menu to be configured to suit a wide range of requirements.

## QUALITY

Thanks to the Z 2000M brewer unit, Colibrì can make an excellent espresso coffee with a long lasting crème and fuller body, compared to a traditional coffee.

In order to obtain drinks of a consistently high quality, starting from the first coffee, the unit is preset for the installation of a heater into the brewing chamber. This ensures an optimum extraction temperature and improves the appearance of the drink.

The Necta mixers produce instant drinks, using soluble products, which are of a consistently high standard. The dispensing cycles are designed to obtain the best possible results concerning drinks quality and output.

## EASE OF USE

- Large buttons to make selections easier
- Simplified loading due to the top lift-up panel
- Plug-in systems and new technical solutions simplify cleaning and maintenance
- Easily accessible button for mixer cleaning

## CLEANING

Made very straightforward due to the modular functional components that can be accessed directly from the front of the machine and are easy to remove. The drip tray and the coffee grounds container are also simple to remove – even by non-qualified personnel.

The new mixers have a built in powder suction drawer, which reduces the number of components, therefore, allowing them to be quickly removed for thorough cleaning.

## FUNCTIONALITY

- Adjustment of doses with the highest accuracy
- Self-diagnosis for checking up machine failures
- Boiler temperature adjustment via programming
- 8-bit electronic control
- RS232 for the statistics of all selections
- The alphanumeric display makes the information for the user and the indication of failures easy and clear

## ACCESSORIES

Equipped support cabinet (H 820 mm - W 410 mm - D 490 mm)  
20 litre water supply kit  
Resin softener unit kit (recommended)  
Tea dispensing kit  
Espresso unit heating kit



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## COLIBRÌ ESPRESSO



DIMENSIONS	
Standard height	750 mm
Height with top panel open	870 mm
Dispensing compartment	120 mm
Width	410 mm
Depth	490 mm
Overall depth with door open	830 mm
Weight	37 kg ca.

TECHNICAL DATA	
Power supply voltage and frequency	230 V - 50 Hz Single-phase
Maximum power	1850 W
Boiler capacity	600 cc (1 heating element)
Energy consumption	28,6 <sup>1</sup> /1414 <sup>2</sup> Wh
Hot water hourly output	20 l/h
Coffee dispensing velocity	90* espresso coffees/h
Liquid waste tray	1,2 l
Coffee waste tray	75 doses
<small><sup>1</sup> To reach operating temperature <sup>2</sup> For 24 in stand-by</small>	



CAPACITY	
Coffee beans	2 kg
Instant coffee	0,5 kg
Milk	0,8 kg
Chocolate	1,4 kg
Tea	2 kg

### CONFIGURATIONS

- Dispensing into the cup from a single point
- 7 selections + hot water
- Stainless steel adjustable support shelf
- Option of dispensing into small jugs
- Many configurations available (see examples)

### EXAMPLES OF CONFIGURATION

#### CONFIGURATION A

Espresso	Strength coffee
Coffee black	Cappuccino
Coffee white	Chocolate
Hot water	Espressochoch

#### CONFIGURATION B

Espresso	Strength coffee
Coffee black	Cappuccino
Coffee white	Chocolate
Hot water	Extra white

#### CONFIGURATION C

Espresso	Strength coffee
Coffee black	Chocolate
Coffee white	Espressochoch
Cappuccino	Chocomilk

## COLIBRÌ INSTANT



DIMENSIONS	
Standard height	650 mm
Height with top panel open	840 mm
Dispensing compartment	120 mm
Width	410 mm
Depth	490 mm
Overall depth with door open	830 mm
Weight	32 kg ca.

TECHNICAL DATA	
Power supply voltage and frequency	230 V - 50 Hz Single-phase
Maximum power	1850 W
Boiler capacity	600 cc
Energy consumption	28,6 <sup>1</sup> /1414 <sup>2</sup> Wh
Hot water hourly output	20 l/h
Coffee dispensing velocity	7,5* l/h
Liquid waste tray	1,2 l
<small><sup>1</sup> To reach operating temperature <sup>2</sup> For 24 in stand-by</small>	



CAPACITY	
Instant coffee	0,5 kg
Milk	0,8 kg
Chocolate	1,4 kg
Tea	2 kg

### CONFIGURATIONS

- Dispensing into the cup from a single point
- 7 selections + hot water
- Stainless steel adjustable support shelf
- Option of dispensing into small jugs
- Many configurations available (see examples)

### EXAMPLES OF CONFIGURATION

#### CONFIGURATION A

Coffee white 1	Strength coffee
Coffee black 1	Cappuccino with chocolate
Coffee white 2	Chocolate
Coffee black 2	Hot water

#### CONFIGURATION B

Coffee white 1	Strength coffee
Coffee black 1	Espresso 1
Coffee white 2	Cappuccino 1 with chocolate
Coffee black 2	Extra milk

#### CONFIGURATION C

Coffee white 1	Strength coffee
Coffee black 1	Espresso 1
Coffee white 2	Cappuccino 1 with chocolate
Coffee black 2	Chocolate