

enjoy  
your  
moment



## GUSTO 6 CLASSIC M

Slim in style,  
wide in choice

**Necta**

# Gusto 6 Classic M.

## Slim in style, wide in choice.

The perfect vending machine for small location



### Distinctive product attributes

#### For any locations

- It is the ideal solution for small or medium-sized locations.
- Ambient version for the distribution of PPE or items that do not require refrigeration.

#### For any environmental

- Compatible with Executive and MDB protocols, with the option of data collection according to the EVA DTS standard and via IRDA kit.
- With the addition of the ETL system (Electronic Tray Labels) there are even more benefits in functionality and communication

### Gusto wide values

#### Sustainability excellence

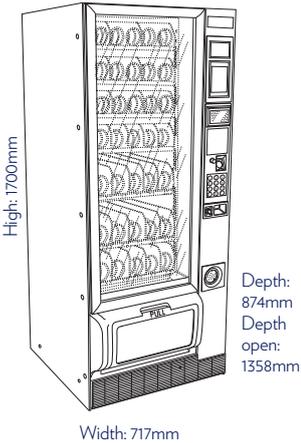
- D-class Energy label according the IEC EN 63252 with a perfect insulation and the usage of the efficient R290 natural gas.
- Designed also with bio-circular plastics parts, up to 60% recyclable components and 100% recyclable packaging easy to be disposed.

#### Full solution with guaranteed performances

- High-performance cooling unit ensuring the best quality under demanding environmental conditions as 35°C / 65% of humidity.
- Banked with a Necta Barista coffee machine allows a complete experience with the full digital services proposition.



## Technical data & dimension



- 230-240 V
- 50-60 Hz
- 220 W
- Configuration: base stand
- Refrigerant Gas = R290
- Noise level < 70dB
- Temperatures from 0° to 12°
- Category: 4



## Specifications

- (W x D x H) 717 x 874 x 1700 mm
- Number of trays: max 6
- Product selection till 36
- Product capacity till 264
- Layout:  
50% CB + 50% snack  
Ambient version

## Product carbon footprint scorecard

### Carbon footprint

- Per annum: 276 kgCO<sub>2</sub>eq
- Cradle to cradle: 4,976 kgCO<sub>2</sub>eq



## Energy efficiency D rated



NECTA

GUSTO6C M FD



**1125 kWh/annum**

**397 L**

**8°C**

For more information about Sustainability at Evoca





# Necta

EVOCA S.p.A.  
Via Roma, 24 | 24030 Valbrembo (BG), Italia | Ph. +39 035 606 111  
[necta.evocagroup.com](http://necta.evocagroup.com)



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