

enjoy
your
moment



GUSTO 10

More products,
less refills

Necta



Gusto 10. More products, less refills

A perfect combination of aesthetics and functionality for a high product capacity vending machine.



Distinctive product attributes

Capacity and maximum flexibility

- The wider drop channel and new dispensing compartment allow the dispensing of even bulky products.
- With 10 spiral and 3 temperature levels, you can count on constant availability and maximum quality.

Combination of aesthetics and functionality

- Designed to enhance any environment, with a frameless door and glossy materials give a modern and sophisticated look.
- The large windows improves product visibility, while the new delivery bin design ensures practicality and style.

Gusto wide values

Sustainability excellence

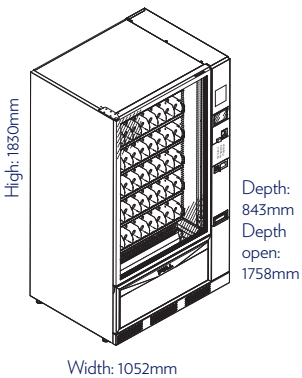
- Class C energy label (according to IEC EN) achieved through excellent thermal insulation and use of high-efficiency R290 natural gas.
- Designed also with bio-circular plastics parts, up to 60% recyclable components and 100% recyclable packaging easy to be disposed.

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 (two-way telemetry services such as TeleVend and AmiClo).



Technical data & dimension



- 220-240 V
- 50 Hz
- 260 W
- Configuration: base stand
- Refrigerant Gas = R290
- Noise level < 70dB
- Temperatures from 0° to 12°
- Category: 3



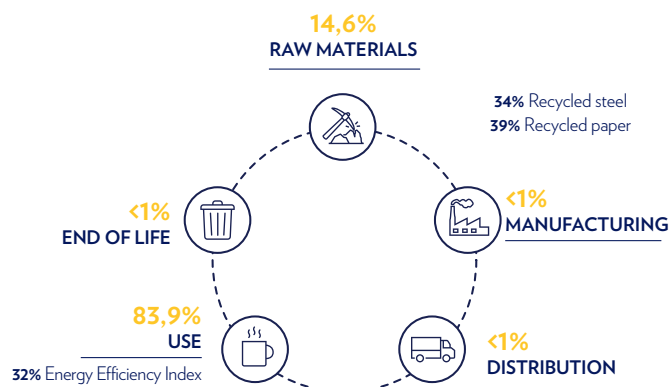
Specifications

- (W x D x H) 1052 x 843 x 1830 mm
- Number of trays: max 7
- Product selection till 70
- Product capacity till 400
- Layout:
 - 100% CB
 - 100% snack
 - 50% CB + 50% snack
 - 50% food + 50% snack
 - Ambient version

Product carbon footprint scorecard

Carbon footprint

- Per annum: 453 kgCO₂eq
- Cradle to cradle: 9,060 kgCO₂eq



Energy efficiency C rated



1128 kWh/annum

733 L



For more information about Sustainability at Evoca





Necta

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