



# KOMETA

**A rare blend of quality and design  
in a compact footprint**



# K-RANGE



## Research launches performance into orbit

Kometa is born, the new star of our K-range, a line of fully automatic machines that is destined to reinvent the standards of the HoReCa sector.

Smart, flexible and with an ultra-contemporary design, these solutions offer a unique user experience and state-of-the-art technology to best satisfy the most advanced consumer styles.

The result of Necta research, Kometa is the fully-automatic machine that fulfils every need with cutting-edge performance. Energy saving, complete connectivity, integrated payment systems, drink menus for every taste and a high level of customization: Kometa offers the best to establishments that demand the best.

## Attractive design, amazing functionality

Soft and elegant lines that catch the eye, a 7-inch touchscreen interface designed to offer an exceptional user experience and attention to every detail to combine aesthetics and functionality: meet Kometa, the new fully-automatic coffee machine from Necta that's been created to stand out in even the most refined locations which - with its exceptional handling and practicality of use - is capable of making its mark in any environment.



# KOMETA

## Technical datasheet

☪ Layouts	ES+IN and ES+2IN
☪ Dimensions	W308 x D571 x H629 mm
☪ Weight	29 kg
☪ Delivery area	16 cm, with two cup holder levels
☪ Voltage	230/240 V
☪ Frequency	50/60 Hz
☪ Maximum absorbed power	1900 W
☪ Coffee bean hopper	0.6 kg (up to 1.1 kg as an option)
☪ Solubles hopper(s)	0.9 kg (up to 1.4 kg as an option for chocolate) 0.3 kg (up to 0.45 kg as an option for milk)
☪ Coffee boiler capacity	0.5 lt
☪ Coffee brewer	Z4000 with 3 different capacities: 8, 14 or 16 gr
☪ Daily output	Up to 100 cups
☪ Connectivity	Embedded Wi-Fi/Bluetooth (4G module as an option)
☪ Telemetry	Compatible with Coffeed and AmiClo platforms
☪ Energy saving mode	Yes
☪ Payment system module	As an option
☪ RGB LEDs on the frame	As an option
☪ Removable coffee waste bucket, by leaving the drip tray in place, and vice-versa.	



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