



Hot&cold

# KIKKO RESTYLING





Kikko, the versatile model of the Necta Hot & Cold range for medium-size locations is now available in the Restyling version. Not only the new aesthetics, but also important improvements and innovations will contribute to strengthen the vending machine success.

The Kikko Restyling model can offer a modern design, matchable with the one of Snakky RY, perfectly suitable for any kind of environment.

The rounded plastic user's interface has been replaced by a metal side panel and black plastic parts that can make the vending machine sturdier and easier to clean.

The new Leds pushbutton panel will help the user to read selections promptly and easily when the machine is running.

Moreover the photographic panel is perfectly built in the structure of the vending machine door.

The 6 variable-capacity modular containers can make the range of selectable drinks wide and please also the most demanding customers.

The Rielda lock reinforced and arranged on the metal part of the door will handle a slide bar (metal bar with two points for hooking with the cabinet) intended to improve the vandal-proofness of the vending machine.

A reinforced plate of the coffee unit and sturdy metal feet-covers complete Kikko Restyling and make it a reliable and resistant vending machine.

## ELECTRONICS

The 16-bit electronics with flash eeprom is flexible, complete and compatible with the Flash and Up-Key application programme intended to acquire EVADTS statistics, clone the setup and update the software.

## PAYMENT SYSTEMS

Kikko Restyling is pre-set for for the installation of systems with Executive, BDV and MDB protocol as well as for the installation of validators. Thanks to the presence of extractable plates payment systems (up to three at the same time) can be easily fitted:

- Change-giver, validator or coin mechanism
- Bill acceptor
- Cashless system with key or card

## ACCESSOIRES

- Cup sensor kit (as standard)
- Lid for coin box kit
- Delivery area lighting kit
- 20 l water tank self-supply kit
- Master/slave connection kits
- Rear panel kit
- GSM kit
- Heater for powder conveyor kit
- Jack connection for RS232
- Cooling unit kit

### POWER CONSUMPTION

To reach operative temperature	51,71 Wh
For each hour of Stand-by	75 Wh

### CAPACITY

Cups (70-71 mm)	500
Stirrers	450
Containers	6
Espresso boiler	0,6 l

### CHARACTERISTICS

Height	1700 mm*
Width	540 mm
Depth	690 mm
Overall depth with door open	1120 mm
Weight	115 kg ca.
Power supply voltage	230 V
Power supply frequency	50 Hz
Installed power	1800 W
Water mains pressure (with 3/4" gas male connection)	0,5 to 8,5 Bar

\*Adjustable feet: +10, -10 mm



L293U1



### CONFIGURATIONS

	KIKKO RY ES 6 (Espresso Unit + 5 canisters)
PRE-SELECTIONS	1
TYPE	Sugar doser
Espresso coffee	☕
Long coffee	☕
Cafè macchiato	☕
Cappuccino	☕
Cappuccino with chocolate	☕
Decaffeinated coffee	☕
Decaffeinated cafè macchiato	☕
Decaffeinated cappuccino	☕
Chocolate	☕
Chocolate strong	☕
Chocolate with milk	☕
Espresso coffee with chocolate	☕
Lemon tea	☕
Milk	☕
Latte macchiato	☕
Cup only	☕
Hot water	*
Soup	*
Natural tea	*
Natural tea with milk	*
Cold lemon tea	*
Cafè frappé	*
Cafè macchiato	
Cold beverage	*
Cold water	*

\* Selections available as alternative

N&W Global Vending reserves the right to alter specifications without notice.

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