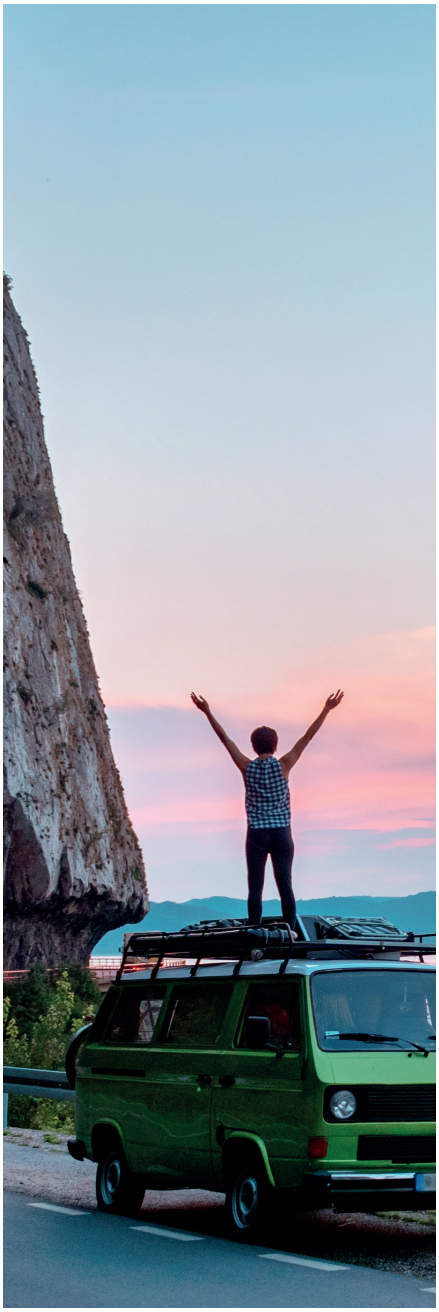
CREM®

Care. Design. Excite.







EX LINE

Modular by design

EX LINE

Care. Design. Excite.

EX3 2GR Display



EX3

Read more at
crem.coffee/EX-LINE

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EX2 2GR



EX2

EX3

Care. Design. Excite.



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New Technologies 2026



New defaults New optionals

Thermobrew Group (TBG)

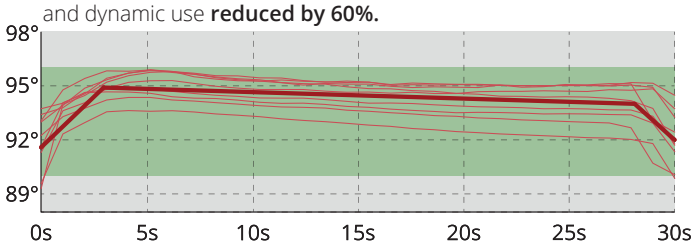
Stable temperature. Perfect extraction. Every time.

New standard on EX3 & Diamant Pro

Single-boiler Thermosyphonic system, designed to enhance temperature stability under any kind of workload conditions while improving overall energy efficiency.

Key benefits
- Consistent coffee temperature across extractions
- Enhanced steam performance
- Improved energy efficiency through optimized thermal management

Temperature dispersion between static and dynamic use **reduced by 60%.**



Optimal range

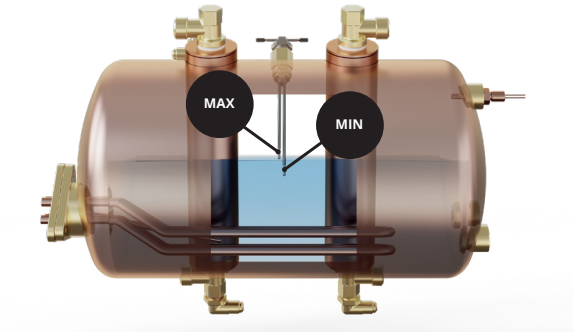
Smart Boiler Filling (SBF)

Brew without interruptions. Full stability in every shot.

New standard on EX3 (PID) & Diamant Pro

Patent applied boiler management system that prioritizes coffee extraction, avoiding pressure drops while protecting the heating system.

Key benefits
- Improved reliability by protecting heating components
- No pressure drops during extraction
- Stable brewing conditions from first to last espresso
- Optimized boiler performance without interruptions



Cool Touch Pro

Safe to use. Built to last

Improved optional on EX3 & Diamant Pro

Double-wall stainless steel steam wand designed to remain cool to the touch during operation, improving safety and durability in daily use.

Key benefits
- Safe handling with reduced risk of burns
- More comfortable operation during peak hours
- Increased durability with double-wall construction

IsoBoiler Eco Tech

Less heat loss. Better efficiency. Lower operating costs.

New optional on EX3*

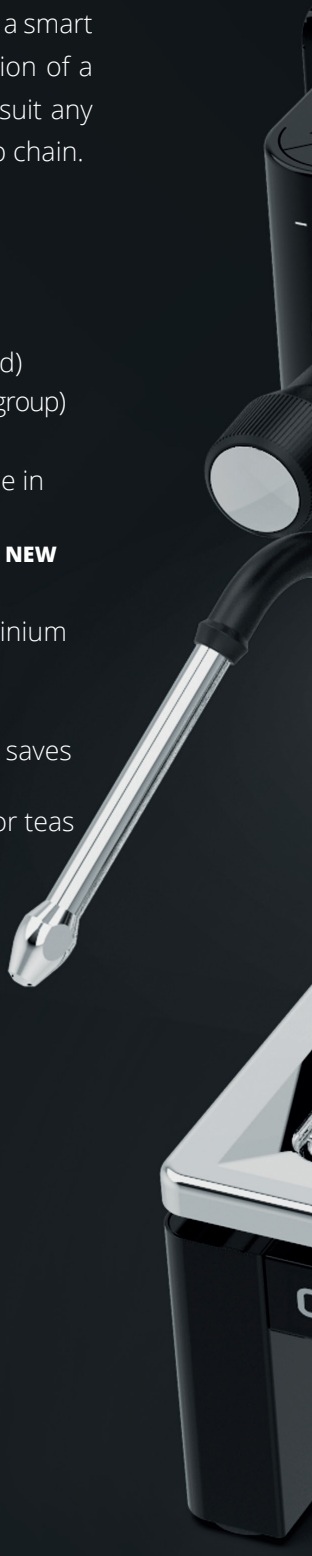
Insulated boiler with foam cover designed to reduce heat loss and optimize energy consumption (up to 15% energy savings based on internal testing).

Key benefits
- Reduced energy consumption, lowering daily operating costs
- Improved thermal efficiency with minimized heat loss
- More stable boiler performance over time
- Supports more sustainable operations with lower energy impact

*Available in 2GR and 3GR. Mini versions coming soon.

EX3

The EX3 is an attractive and extremely versatile professional espresso machine. Featuring a smart design concept, It can be easily customized -and manufactured- through the combination of a wide range of different options, both external and technical. Thus, the EX3 is aimed to suit any kind of business with an espresso demand, whether it is a small café or a big coffee shop chain.



Main USP's

- ½ turn rotary taps
- Pressure switch control
- PID controlled (only display versions)
- Built-in rotatory pump
- Thermobrew group – higher thermal stability. **NEW**
- Smart Boiler Filling – intelligent filling system. **NEW**
- Pre infusion chamber group head
- Volumetric dosing (5 keypad button)
- Group flush button
- 60 mm single pressure gauge
- Group auto cleaning cycle
- Standard colours: White, black

Options & Extras

- Keypad: Control or Display (PID controlled)
- Group height: Standard or Take Away (High group)
- Pressure gauge: Single or Double.
- Steam / Levers and HW controls: available in black, white or wooden finishings.
- Improved Cool Touch Pro Steam Wands. **NEW**
- SmartSteam
- Body covers: Oak, walnut, brushed alluminium
- Barista lights.
- High feet / Hidden feet.
- Boiler Insulation – reduces heat loss and saves energy. **NEW**
- Water Economizer – right temperature for teas and infusions. **NEW**

SmartSteam

The EX3 can be equipped with our well-known SmartSteam, CREM automatic steamer wand solution with an integrated temperature probe to easily froth milk.

Our SmartSteam provides a barista quality foam with any kind of milk, as temperaure and air pump can be easily adjusted. Furthermore, our SmartSteam wand design allows you to easily change the nozzle between the turbo (faster) and the barista one (slightly slower, but performing a premium quality foam).



The SmartSteamer includes two separate nozzles:





Please register and check EX3 Product configurator to preview available options. – **https://cremconfigurator.com/**

Options and extras

Keypad
Control or Display
(PID controlled)



Group height



Presure gauge



Steam / HW
Controls &
Levers

SmartSteam
(Negro/Nogal/Roble)

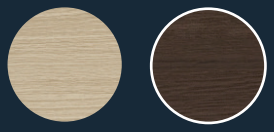


Colours



(Available only for top
panel and feet+trim.)

Body covers



Barista lights



Hidden feet





Top front

Main Panel

Chamfer

Feet+trim

Explore all possible combinations in our
Crem Configurator at: **https://cremconfigurator.com**

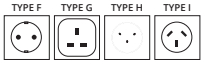
EX3






	EX3 3GR	EX3 2GR	EX3 MINI 2GR	EX3 MINI 1GR
Height, width, depth	465, 990, 575 mm 18.3, 39, 22.6"	465, 770, 575 mm 18.3, 30.3, 22.6"	465, 550, 575 mm 18.3, 21.6, 22.6"	465, 550, 575 mm 18.3, 21.6, 22.6"
Weight	74 Kg | 163 lb	62 Kg | 136.7 lb	50 Kg | 110.2 lb	48 Kg | 105.8 lb
Power ratings *(Power ratings+OPTIONS)*	380-415V 2N~ 4350W 50-60 Hz *(O): 380-415V 3N~6350W 50-60 Hz* *(O) 220-240V~ 4350W 50-60Hz*	220-240V~ 3350W 50-60Hz *(O) 3Ph: 380-415V 3N~ 4800W 50-60 Hz*	220-240V~ 2800W 50-60Hz *(O) 220-240V~ 2300W 50-60Hz*	220-240V~ 2800W 50-60Hz *(O) 220-240V~ 2300W 50-60Hz*
Boiler(s) capacity	17. 5 l	11.5 l	6 l	6 l
IsoBoiler Eco Tech	O	O	O	O
Pressure switch control	-	✓	✓	✓
PID control	✓	O	O	O
Water connection	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread
Height group	STD / TA (O)	STD / TA (O)	STD / TA (O)	STD / TA (O)
Volumetric dosing (5 keypad button)	✓	✓	✓	✓
Volumetric dosing + group display	✓	O	O	O
Steam wands + HW tap	2+1	1+1 (O): 2+1	1+1 (O): 2+1	1+1
SmartSteam	O	O	O	-
Auto hot tap water dose	O	O	O	-
½ turn rotary taps	✓	✓	✓	✓
Lever taps	O	O	O	-
Cool touch steam wands	✓	✓	✓	✓
Cool Touch Pro	O	O	O	O
Built-in rotatory pump	✓	✓	✓	✓
Pre infusion chamber group head	✓	✓	✓	✓
Electronic pre infusion	✓	✓	✓	✓
Jet hole	2.5 / 2 mm (O)	2.5 / 2 mm (O)	2.5 / 2 mm (O)	2.5 / 2 mm (O)
Pressure gauge	60 mm single / double (O)	60 mm single / double (O)	60 mm single / double (O)	60 mm single / double (O)
Hidden feet	(O)	(O)	(O)	(O)
Colours	STD: White, Black	STD: White, Black	STD: White, Black	STD: White, Black
Knob /levers finishing	STD: Black O: Oak, Walnut	STD: White, Black O: Oak, Walnut	STD: White, Black O: Oak, Walnut	STD: White, Black O: Oak, Walnut
Body covers	O: Oak, walnut	O: Oak, walnut	O: Oak, walnut	O: Oak, walnut
Barista lights	O	O	O	O
Auto cleaning group cycle	✓	✓	✓	✓
ECO mode	✓	Only for PID versions	Only for PID versions	Only for PID versions
Auto On/OFF	✓	Only for PID versions	Only for PID versions	Only for PID versions
Power cord (Country Kit)	STD: BareW (2Ph) O: BareW (1Ph) O: BareW (3Ph)	STD: Type F (1Ph) O: Only for 1Ph (Type I, BareW) O: BareW (3Ph)	STD: Type F O: Only for 1Ph (Type I, Type G)	STD: Type F O: Only for 1Ph (Type I, Type G)
Single+Double portafilter	1+3	1+2	1+2	1+1

"O": Opcional.
NOTE: Please check your regional price list for available versions/options and part numbers.
INSTALLATION NOTE: Please refer to the User Manual and the Technical Manual.



EX2

EX2 perfectly combines the heritage from CREM traditional espresso machines with a contemporary design within the EX line.

Its optimized but robust body includes Expobar well known reliable and consistent hydraulics to offer a wide range of espresso-based drinks. The EX2 is, in this sense, the best choice for those businesses looking for a smart balance between budget and performance.

The EX2 comes in four versions; 3gr, 2gr, Mini 2gr and Mini 1gr to suit any kind of sites.

Main USP's

- Optimized and robust design line
- Expobar well known reliable hydraulics
- 1/2 rotatory knobs
- Electronic pre-infusion and pre-infusion chamber group head
- Ergonomics & Barista flow
- Improved cup tray area
- Ease-of-servicing

Options & Extras

- Take away versions
- Barista lights
- Extra steam wand for 2GR versions
- Grey or Black colour available



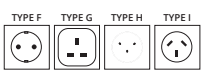
EX2






	EX2 3GR	EX2 2GR	EX2 MINI 2GR	EX2 MINI 1GR
Height, width, depth	460, 955, 575 mm	460, 735, 575 mm	460, 515, 575 mm	460, 515, 575 mm
Weight	68 Kg	57 Kg	48 Kg	45 Kg
Power ratings *(Power ratings+OPTIONS)*	380-415V 2N~ 4350W 50-60 Hz *(O) 220-240V~ 4350W 50-60Hz*	220-240V 3350W 50-60Hz	220-240V 2800W 50-60Hz *(O) 220-240V~ 2300W 50-60Hz*	220-240V 2800W 50-60Hz *(O) 220-240V~ 2300W 50-60Hz*
Boiler(s) capacity	17.5 l	11.5 l	6 l	6 l
Pressure switch control	✓	✓	✓	✓
PID control	-	-	-	-
Water connection	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread	3/8" Internal thread
Height group	STD / TA (O)	STD / TA (O)	STD / TA (O)	STD / TA (O)
Volumetric dosing (5 keypad button)	✓	✓	✓	✓
Volumetric dosing + group display	-	-	-	-
Steam wands + HW tap	2+1	1+1 (O): 2+1	1+1 (O): 2+1	1+1
Auto hot tap water dose	O	O	-	-
½ turn rotary taps	✓	✓	✓	✓
Lever taps	-	-	-	-
Cool touch steam wands	O	O	O	O
Built-in rotatory pump	✓	✓	✓	✓
Pre infusion chamber group head	✓	✓	✓	✓
Electronic pre infusion	✓	✓	✓	✓
Jet hole	2,5mm O: 2mm	2,5mm O: 2mm	2,5mm O: 2mm	2,5mm O: 2mm
Pressure gauge	60 mm single O: Double manometer	60 mm single O: Double manometer	60 mm single O: Double manometer	60 mm single O: Double manometer
High feet / Hidden feet	-	-	-	-
Colours	Black	Light Grey / Black	Light Grey / Black	Light Grey / Black
Knob finishing	Black	Black	Black	Black
Barista lights	O	O	O	O
Auto cleaning group cycle	✓	✓	✓	✓
ECO mode	-	-	-	-
Auto On/OFF	-	-	-	-
Optional power cord (Country Kit)	STD: BareW (2Ph) O: BareW (1Ph) O: BareW (3Ph)	STD: Type F (1Ph) O: 1Ph (Type I AUS 15A, 16A BareW)	STD: Type F O:1Ph (Type I AUS 10A, Type G 13A)	STD: Type F O: 1Ph (Type I AUS 10A, Type G 13A)
Single+Double portafilter	1+2 O: 1+3	1+1 O: 1+2	1+1 O: 1+2	1+1

"O": Optional.
NOTE: Please refer to your region's price list for available versions/options and part numbers.
INSTALLATION NOTE: Refer to the User Manual and Technical Manual.



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Crafted for Every Taste

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