## ascaso

## Barista T

A professional espresso machine for commercial spaces that meets the demand for more sustainable, energyefficient, user-friendly, and durable products.

## Where coffee craft meets efficiency and sustainability.

Featuring T technology, it combines thermoblock efficiency with a steam boiler to deliver pure, high-quality coffee in just one minute.

BARISTA

ascaso

## Highlights



THERMOBLOCKS

High-performance insulated professional coffee thermoblocks

PID CONTROL

heating

TOUCH SCREEN

High-definition Thermal stability touch screen for of ±0,5°C with PID temperature control effortless adjustment of machine and dynamic preparameters



DIGITAL CONTROL

Two digital multifunction displays per coffee group



**EXTRACTION CONTROLS** 

Rotary pump with Precise volumetric adjustable pump control and programmable pressure preinfusion



PUMP

STEAM BOILER

2,5-liter independent insulated stainlesssteel steam boiler



**HIGH-QUALITY** 

Stainless steel materials, accessories and components

APP App control



BARISTA 2024 *2/3 GROUPS	BARISTA 2023 *2/3 GROUPS	BARISTA ONE *2/3 GROUPS
•	-	-
•	-	-
•	-	-
•	•	-
•	•	-
•	•	-
•	•	-
2 PER GROUP	2 PER GROUP	2 PER GROUP
4 PROGRAMMABLE DOSES	4 PROGRAMMABLE DOSES	4 PROGRAMMABLE DOSES
٠	•	٠
±0,5°C	±0,5°C	±0,5°C
٠	•	٠
8,5 L	8,5 L	8,5 L
•	•	•
*71KG / 93KG	*71KG / 93KG	*71KG / 93KG
*700/920 X475X535	*700/920 X475X535	*700/920 X475X535
1000W	1000W	1000W
٠	•	•
3500W	3500W	3500W
	*2/3 GROUPS	*2/3 GROUPS *2/3 GROUPS   • -   • -   • -   • •   • •   • •   • •   • •   • •   • •   • •   • •   ±0,5°C ±0,5°C   • •   *70KG / 93KG *71KG / 93KG   *700/920 X475X535 *700/920 X475X535   1000W 1000W

