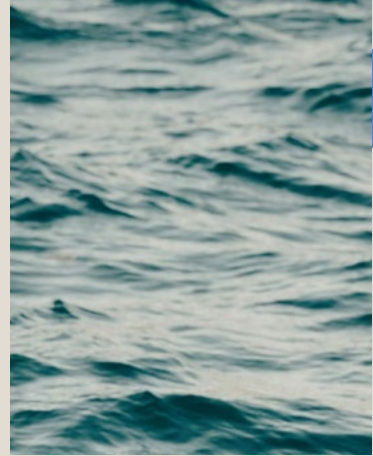




xpress



ascaso

For the genuine coffee lovers

The Factory



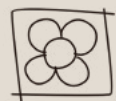
+4,000 m²



50 People



+95 Countries



Crafted in Barcelona



A place to be brand Barcelona

Ascaso is Barcelona. Its streets, its people walking through them, living with each step on its historic tiles, feeling the Mediterranean vibe, the appreciation for good design, the passion for the coffee moment. Ascaso is a seal, a distinction, Barcelona's signature. A tribute to the way of living and creating, to the way of seeing, thinking, and speaking.

Barcelona inspires every aspect of our machines. Barcelona is within us. In every detail, every feature. Our DNA, our home, our emblem.

01

The flavour of being



We are because we savor the taste of sharing ideals.

We represent the expression of what unites us and what is select. We intertwine passions, experiences and brands.

And so, we create bonds that drive us and define us.

02

Balanced commitment

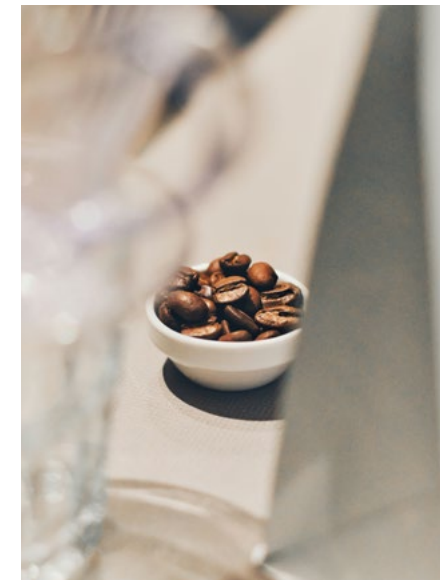


We define our horizon in the balance between craftsmanship and technology. Between what has always been and what is yet to come. And we do it from the commitment with our environment.

We create an expression of the sublime, with our hands, with a look that dreams. We are artists of harmony and masters of precision.

03

The scent of quality

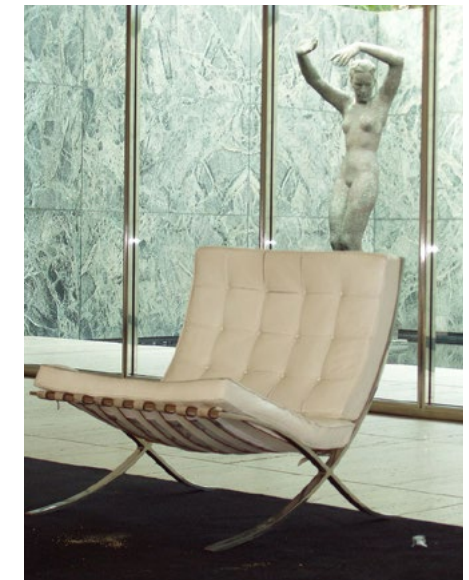


Enthusiasm with the perfection of excellence, with the character of the lasting, with the harmony of the singular.

Ascaso is nobility, elegance and respect, commitment and efficiency. Our scent is quality.

04

The good design



Being part of the Ascaso community means being sensitive to design. For good design.

We understand good design as something beyond aesthetics, as a concept that applies honesty, sustainability and technology.

Our origin, Barcelona, gives us an avant-garde style that inspires the world, from a shared dialogue of culture and creativity. We immerse ourselves in a sea of constant transformation to remain unique.

T Technology

What is it?

T Technology is understood as a series of elements that, either on their own or in combination with other factors and electronics, enable our coffee machines to deliver superior performance with significant energy savings compared to traditional machines with saturated groups.

In the 1960s, the creation of the E-61 group brought innovation to the world of espresso. It was an immediate success and made the system one of the most widely used in the history of espresso. Today, many manufacturers still use it or rely on its principles. However, as the market, professionals, needs, and the world evolve, we have a responsibility to offer new and improved technologies, reinventing without compromising coffee quality.

Thermoblock

Manufactured in aluminum with a stainless steel tube over one meter in length, it heats only the necessary amount of water at any given moment, resulting in multiple benefits:

- Quick availability in just one minute.
- Outstanding energy efficiency.
- High thermal stability of up to $\pm 0.5^{\circ}\text{C}$.
- Exclusive use of fresh, non-stagnant water for coffee extraction.
- Minimal metal migration into the water and reduced limescale buildup.

Multi-group

In machines with a multi-group system, each coffee group and the steam boiler operate independently, each with its own autonomous heating system, safety mechanisms, and precise PID temperature control.

As a result, the temperature of each group can be adjusted to match a specific roast profile, and significant energy savings are achieved since each group can be activated as needed.

Additionally, the coffee groups do not depend on the steam boiler, ensuring consistent coffee extraction regardless of the amount of steam generated.

PID Control

A sophisticated PID algorithm ensures thermal stability regardless of working conditions and coffee service frequency. Precise temperature control directly at the coffee groups allows for optimal extraction of various coffee types, delivering excellent and consistent results. Ascaso's PID control keeps the temperature of both the coffee group and steam reliably constant.

Home Range

Coffee and steam temperatures are adjustable in 1°C increments with thermal stability of $\pm 1.5^{\circ}\text{C}$.

Professional Range

Professional models allow independent adjustment of each coffee group in 0.1°C increments, controlled by a high-speed NTC sensor. Machines with a dynamic preheating system achieve exceptional thermal stability of $\pm 0.5^{\circ}\text{C}$.

The steam boiler temperature is also controlled via PID instead of electromechanical pressure switches, allowing for faster recovery times and delivering a much higher and more consistent volume of steam.

Benefits



- 100% food-safe.
- No metal migration into the water.
- Clean water, neither reheated nor stagnant.
- Healthier beverage.



- Thermal stability. Cup-to-cup consistency.
- Immediate coffee service, ready in 1 minute.



- Sustainable technology.
- Less consumption, more savings.
- Fewer repairs due to calcification when using stainless steel in the boiler and thermoblocks.



Home Collection



DREAM



STEEL



BABY T

Let your favorite coffee spot in the city be your own home. That's exactly what we aim to achieve with our *Home Collection*. Because true coffee lovers bring their passion with them, but it shines brightest at home.

Home Collection

Dream



The Dream is the perfect addition for homes that value both style and performance. Its neo-retro aesthetic and vibrant colors make it a decorative piece, while PID technology, extraction control and high-quality components enable consistent, barista-level coffee experiences.

ascaso



Small Footprint

The small footprint may hide from view that the Dream has professional features that are usually reserved for larger machines: precise PID temperature control, high thermal stability, cool touch steam wand and depending on version volumetric control, shot timer and an externally adjustable OPV.

Signature Design

Designed by Marc Aranyó in 2000, the Dream continues to embody a dreamlike essence. Without altering a single line of its striking silhouette, its retro aesthetic, and colorful world, it has evolved technologically to achieve the perfect cup at home. With its highly decorative design and vibrant colors, it remains an iconic symbol of innovation and style in the world of home coffee brewing.

Committed quality

Crafted using premium materials such as aluminum, stainless steel, with minimal plastic components, it embodies durability and sustainability. Its meticulously polished or painted aluminum body reflects artisanal craftsmanship, ensuring both functionality and aesthetic appeal.





Highlights

- High-performance insulated single thermoblock.
 - Thermal stability of +/- 1,5°C with PID temperature control.
 - Volumetric control, programmable pre-infusion and OPV.
 - Rotary knob for precise steam control.
- High-quality stainless-steel materials, accessories and components.
 - Wooden accessories.
 - 1,3 liter illuminated side-removable water tank.
 - Retro-inspired timeless design.

TECHNICAL SPECIFICATIONS

	DREAM PID	DREAM ONE
PUMP	VIBRATION	VIBRATION
PID TEMPERATURE CONTROL	X (VIA DISPLAY)	X (VIA ELECTRONICS)
DIGITAL MULTIFUNCTION DISPLAY	●	-
VOLUMETRIC CONTROL	●	-
SHOT TIMER	●	-
STATISTICS	●	-
PROGRAMABLE PRE-INFUSION	●	-
SEPARATE HOT WATER	-	-
THERMAL STABILITY	±1,5°C	±1,5°C
INDEPENDENT COFFEE AND STEAM GROUPS	-	-
COFFEE TEMPERATURE ADJUSTMENT	80° C TO 110°C IN 1°C INCREMENTS	90 TO 106°C IN 2°C INCREMENTS
STEAM TEMPERATURE ADJUSTMENT	110° C TO 165°C IN 1°C INCREMENTS	165°C
EXTERNALLY VISIBLE WATER TANK	1,3 L (ILLUMINATED)	1,3 L
COOL TOUCH STEAM WAND	10MM STAINLESS STEEL	10MM STAINLESS STEEL
PRESSURE GAUGE	●	●
EXTERNALLY ADJUSTABLE OVER PRESSURE VALVE	●	●
BACKFLUSHING	●	●
PROGRAMABLE STAND-BY	●	-
INSULATED THERMOBLOCK	●	-
ACTIVE CUP WARMER	●	-
LIGHTS IN WATER TANK	●	-
WOODEN HANDLES	WALNUT	-
HOUSING MATERIAL	ALUMINIUM	ALUMINIUM
WEIGHT	10 KG	10 KG
DIMENSIONS (W X H X D)	245 X 345 X 280 MM	245 X 345 X 280 MM
POWER	1050 W	1050 W
VOLTAGE	230 V / 120 V	230 V / 120 V

ACCESSORIES

STAINLESS STEEL , DOUBLE SPOUT PORTAFILTER	● (WALNUT HANDLE)	●
7 GR STAINLESS STEEL BASKET (1 COFFEE)	●	●
14 GR STAINLESS STEEL BASKET (2 COFFEES)	●	●
18 GR STAINLESS STEEL BASKET (2 COFFEES)	●	●
PRESSURIZED 7 GR BASKET (1 COFFEE)	●	●
PRESSURIZED 14 GR BASKET (2 COFFEES)	●	●
ESE COFFEE POD BASKET	●	●
BLIND BASKET	●	●
PORTAFILTER GASKET	RUBBER	RUBBER
STAINLESS STEEL SHOWER	STANDARD	STANDARD
STEAM TIP	1-HOLE	1-HOLE
TAMPER	ALUMINIUM	ALUMINIUM
SPOON	●	●
SHOWER BRUSH	●	-

Home Collection

Steel



The Steel is the ideal choice for coffee enthusiasts who appreciate industrial design and high performance. Its robust, compact build combines functionality and minimalism, while the dual thermoblock system, PID technology, extraction controls and high-quality components ensure consistent, professional-grade coffee and powerful steam performance.

ascaso



Professional workflow

With a dual thermoblock system for simultaneous espresso brewing and milk steaming, the Steel optimizes workflow for home baristas. Ready in just one minute, its advanced PID temperature and extraction controls ensure consistent shots, while the dedicated steam thermoblock provides powerful, unlimited steam.

Industrial Design, Powerful Functionality

Designed by Ascaso's engineering team, the Steel range—available in single and dual thermoblock models—combines a minimalist, industrial appearance with impressive functionality in a small footprint.





Highlights

- High-performance insulated dual thermoblock.
 - Thermal stability of +/- 1,5°C with PID temperature control.
 - Digital multifunction display with shot-timer.
 - Volumetric control, programmable pre-infusion and OPV for pump pressure adjustment.
- Precise steam control.
 - High-quality stainless-steel materials, accessories and components.
 - Wooden accessories and barista lights.
 - 2 liter side-removable water tank.
 - Industrial modern design.

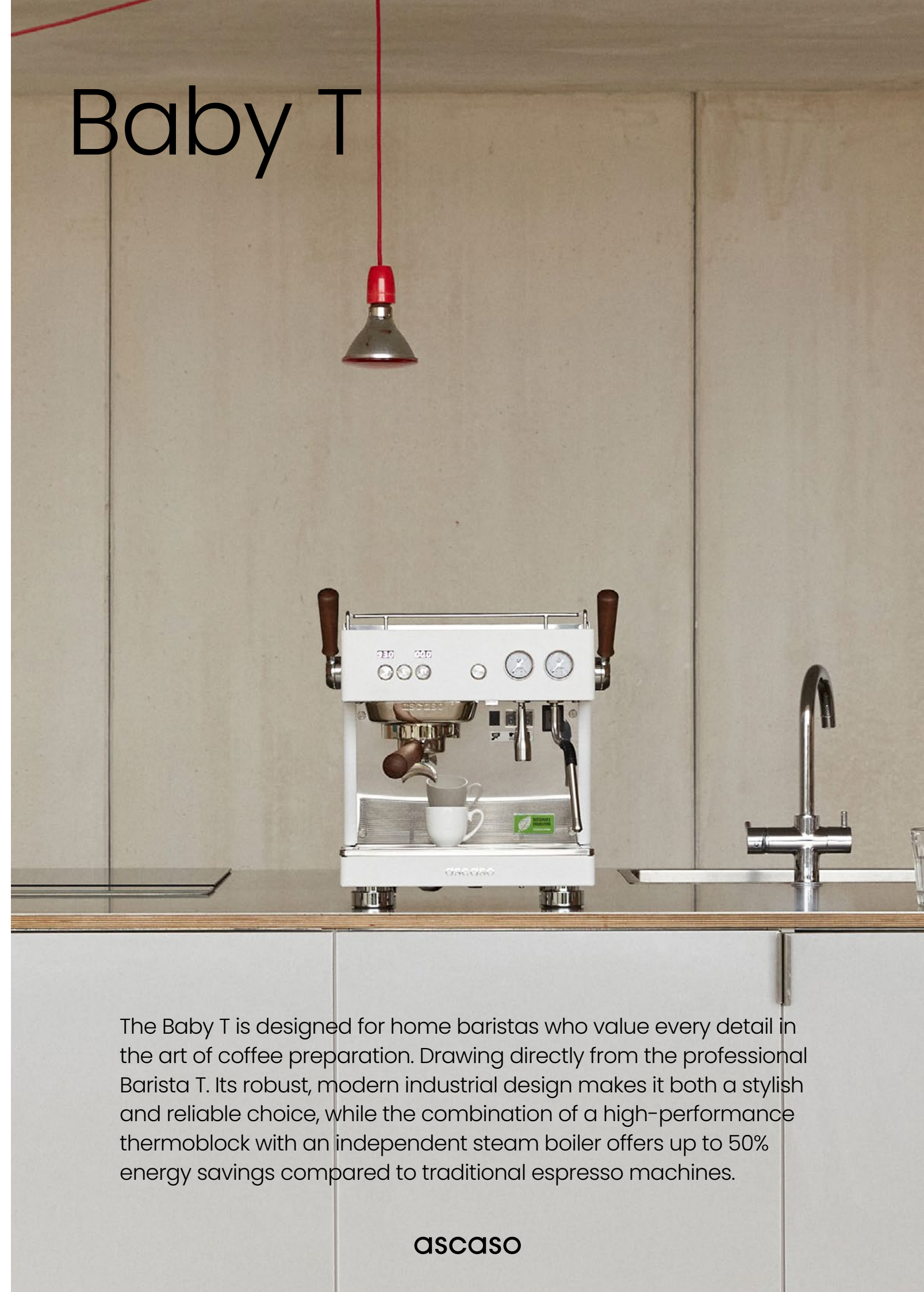
TECHNICAL SPECIFICATIONS	STEEL DUO PLUS	STEEL DUO PID	STEEL DUO	STEEL UNO PID
PUMP	SILENT VIBRATORY	SILENT VIBRATORY	SILENT VIBRATORY	SILENT VIBRATORY
PID TEMPERATURE CONTROL	● (VIA DISPLAY)	● (VIA DISPLAY)	● (VIA ELECTRONICS)	● (VIA DISPLAY)
DIGITAL MULTIFUNCTION DISPLAY	●	●	-	●
VOLUMETRIC CONTROL	2 PROGRAMMABLE DOSES	2 PROGRAMMABLE DOSES	-	2 PROGRAMMABLE DOSES
SHOT TIMER	●	●	-	●
STATISTICS	●	●	-	●
PROGRAMABLE PRE-INFUSION	●	●	-	●
SEPARATE HOT WATER	●	●	●	-
THERMAL STABILITY	±1,5°C	±1,5°C	±1,5°C	±1,5°C
INDEPENDENT COFFEE AND STEAM GROUPS	●	●	●	-
COFFEE TEMPERATURE ADJUSTMENT	80° C TO 110°C IN 1°C INCREMENTS	80° C TO 110°C IN 1°C INCREMENTS	90 TO 106°C IN 2°C INCREMENTS	80° C TO 110°C IN 1°C INCREMENTS
STEAM TEMPERATURE ADJUSTMENT	110° C TO 165°C IN 1°C INCREMENTS	110° C TO 165°C IN 1°C INCREMENTS	165°C	110° C TO 165°C IN 1°C INCREMENTS
EXTERNALLY VISIBLE WATER TANK	2 L	2 L	2 L	2 L
PRESSURE GAUGE	●	●	●	●
EXTERNALLY ADJUSTABLE OVER PRESSURE VALVE	●	●	●	●
BACKFLUSHING	●	●	●	●
PROGRAMABLE STAND-BY	●	●	-	●
INSULATED THERMOBLOCK	●	●	-	●
ACTIVE CUP WARMER	●	●	-	●
BARISTA LIGHTS	●	●	-	●
WOOD HANDLES	WALNUT	WALNUT	-	WALNUT
JOYSTICK STEAM LEVER	●	-	-	-
STAINLESS STEEL WIRE TRAY	●	-	-	-
HOUSING MATERIAL	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL
WEIGHT / DIMENSIONS (WXHxD)	15KG / 270X360X315MM	15KG / 270X360X315MM	15KG / 270X360X315MM	12KG / 270X360X315MM
POWER	2100 W	2100 W	2100 W	1050 W
VOLTAGE	220 V / 120V	220 V / 120V	220 V / 120V	220 V / 120V

ACCESSORIES

STAINLESS STEEL, DOUBLE SPOUT PORTAFILTER	● (WALNUT HANDLE)	● (WALNUT HANDLE)	●	● (WALNUT HANDLE)
STAINLESS STEEL, BOTTOMLESS PORTAFILTER	● (WALNUT HANDLE)	-	-	-
7 GR STAINLESS STEEL BASKET (1 COFFEE)	●	●	●	●
14 GR STAINLESS STEEL BASKET (1 COFFEE)	●	●	●	●
18 GR STAINLESS STEEL BASKET (2 COFFEES)	●	●	●	●
21 GR STAINLESS STEEL BASKET (3 COFFEES)	●	-	-	-
PRESSURIZED 7 GR BASKET (1 COFFEE)	-	●	●	●
PRESSURIZED 14 GR BASKET (2 COFFEES)	-	●	●	●
ESE COFFEE POD BASKET	-	●	●	●
BLIND BASKET	●	●	●	●
PORTAFILTER GASKET	SILICONE	RUBBER	RUBBER	RUBBER
STAINLESS STEEL SHOWER	200 µM, COMPETITION SHOWER	STANDARD	STANDARD	STANDARD
STEAM TIP	1-HOLE AND 3-HOLE	1-HOLE	1-HOLE	1-HOLE
TAMPER	STAINLESS STEEL	ALUMINIUM	ALUMINIUM	ALUMINIUM
SPOON	●	●	●	●
SHOWER BRUSH	●	●	-	●

Home Collection

Baby T



The Baby T is designed for home baristas who value every detail in the art of coffee preparation. Drawing directly from the professional Barista T. Its robust, modern industrial design makes it both a stylish and reliable choice, while the combination of a high-performance thermoblock with an independent steam boiler offers up to 50% energy savings compared to traditional espresso machines.

ascaso



Professional performance for the home barista

Born from the Barista T, the Ascaso Baby T brings the advanced technology and features of professional espresso machines to the home. With an outstanding thermal stability of $\pm 0,5^{\circ}\text{C}$, independent PID temperature control of coffee group and steam boiler as well as an adjustable rotary pump it allows precision and

consistency, whether you are pulling one shot or fifty.

Energy efficient without compromising on performance

The combination of Ascaso's high-performance thermoblock with an independent steam boiler results in 50% energy savings compared to a conventional espresso machine while allowing simultaneous brewing and

steaming for an efficient workflow. At the same time the Baby features the fast availability of the coffee group and the strong and consistent steam power that can work in parallel for an efficient workflow.

Compact and modern design

The compact footprint of the Baby T lets it fit easily on kitchen counters while the horizontally removeable water tank allows easy refilling

and cleaning. The robust stainless-steel construction ensures longevity and reliability, while the wood details, steam joystick, digital display and backlit control buttons give the machine a modern industrial style.





Highlights

- High-performance professional coffee thermoblock.
- Thermal stability of +/- 0,5°C with PID temperature control and dynamic pre-heating.
- Rotary pump with adjustable pump pressure.
- Precise volumetric control and programmable preinfusion.
- 2,5 liter independent insulated stainless-steel steam boiler.
- 2x digital multifunction displays with shot-timer.
- Double pressure gauge (coffee/ steam).
- High-quality stainless-steel materials, accessories and components.
- Side-removable water tank with water sensor or mains water connection.
- App control and Power Guard system.
- Steam joystick and barista lights.

TECHNICAL SPECIFICATIONS	BABY T FLOW	BABY T PLUS	BABY T ONE
PUMP	ROTARY	ROTARY	ROTARY
PID TEMPERATURE CONTROL	● (VIA DISPLAY)	● (VIA DISPLAY)	● (VIA DISPLAY)
DIGITAL MULTIFUNCTION DISPLAY	2	2	2
VOLUMETRIC CONTROL	4 PROGRAMMABLE DOSES	4 PROGRAMMABLE DOSES	4 PROGRAMMABLE DOSES
SHOT TIMER	●	●	●
STATISTICS	●	●	●
PROGRAMABLE PRE-INFUSION	●	●	●
APP CONNECTIVITY (IOS & ANDROID)	●	●	○
SEPARATE HOT WATER	●	●	●
DYNAMIC PRE-HEATING	●	●	○
THERMAL STABILITY	±0,5°C	±0,5°C	±0,5°C
INDEPENDENT, INSULATED PROFESSIONAL COFFEE GROUP	●	●	●
INDEPENDENT, INSULATED STAINLESS STEEL STEAM BOILER	2,5 L	2,5 L	2,5 L WITHOUT INSULATED
COFFEE TEMPERATURE ADJUSTMENT	80° C TO 110°C IN 0,1°C INCREMENTS	80° C TO 110°C IN 0,1°C INCREMENTS	80° C TO 110°C IN 0,1°C INCREMENTS
STEAM TEMPERATURE ADJUSTMENT	110° C TO 165°C IN 1°C INCREMENTS	110° C TO 165°C IN 1°C INCREMENTS	110° C TO 165°C IN 1°C INCREMENTS
EXTERNALLY VISIBLE WATER TANK	2 L WITH LEVEL SENSOR	2 L WITH LEVEL SENSOR	2 L WITH LEVEL SENSOR
SWITCHABLE BETWEEN TANK AND MAINS WATER CONNECTION	●	●	ONLY WATER TANK
COOL TOUCH STEAM WAND	12MM STAINLESS STEEL	12MM STAINLESS STEEL	12MM STAINLESS STEEL
PRESSURE GAUGE	2 (COFFEE / BOILER)	2 (COFFEE / BOILER)	2 (COFFEE / BOILER)
MANUAL FLOW CONTROL LEVER	●	○	○
PROGRAMABLE STAND-BY	●	●	●
ACTIVE CUP WARMER	●	●	○
BARISTA LIGHTS	●	●	●
ADJUSTABLE FEET (+/-30MM)	CHROMED, LARGE DIAMETER	CHROMED, LARGE DIAMETER	○
WOODEN HANDLES	WALNUT	WALNUT	WALNUT
JOYSTICK STEAM LEVER	●	●	●
STAINLESS STEEL WIRE TRAY	●	●	●
COMPETITION ACCESSORIES	●	●	●
HOUSING MATERIAL	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL
WEIGHT	35 KG	35 KG	32 KG
DIMENSIONS (W X H X D)	350 X 450 X 430 MM	350 X 450 X 430 MM	350 X 450 X 430 MM
COFFEE GROUP POWER	1050 W	1050 W	1050 W
BOILER POWER	1200 W	1200 W	1200 W
VOLTAGE	230 V 120 V	230 V 120 V	230 V 120 V

ACCESSORIES

STAINLESS STEEL, SINGLE SPOUT PORTAFILTER	● (WALNUT HANDLE)	● (WALNUT HANDLE)	● (WALNUT HANDLE)
STAINLESS STEEL, DOUBLE SPOUT PORTAFILTER	● (WALNUT HANDLE)	● (WALNUT HANDLE)	● (WALNUT HANDLE)
STAINLESS STEEL, BOTTOMLESS PORTAFILTER	● (WALNUT HANDLE)	● (WALNUT HANDLE)	● (WALNUT HANDLE)
7 GR COMPETITION BASKET (1 COFFEE)	●	●	○
14 GR COMPETITION BASKET (2 COFFEES)	●	●	●
18 GR COMPETITION BASKET (2 COFFEES)	●	●	●
21 GR COMPETITION BASKET (3 COFFEES)	●	●	○
BLIND BASKET	●	●	●
PORTAFILTER GASKET	SILICONE	SILICONE	SILICONE
STAINLESS STEEL SHOWER	200 μM, COMPETITION SHOWER	200 μM, COMPETITION SHOWER	200 μM, COMPETITION SHOWER
STEAM TIP	2-HOLE, 3-HOLE AND 4-HOLE	2-HOLE, 3-HOLE AND 4-HOLE	4-HOLE
TAMPER	STAINLESS STEEL	STAINLESS STEEL	ALUMINIUM
SHOWER BRUSH	●	●	●

Home Collection

H64



A professional grinder specially designed for home spaces. Unlock the full aroma.

ascaso



**Elevate your
coffee ritual
with this grinder,
perfect for home
baristas.**

Featuring 64mm flat burrs, the H64 offers fast and consistent grinding in a compact design. It's quiet operation and small footprint make it a great complement for any espresso machine.





TECHNICAL INFOH64

BURR DIAMETER	64 MM
BURR TYPE	FLAT
BURR MATERIAL	STEEL
GRINDING CAPACITY (ESPRESSO)	2,3 - 2,5 G/S
MOTOR POWER	280 W
BEAN HOPPER CAPACITY	300 GR
CONTROL	BUTTONS
DISPLAY	3-DIGIT
DOSING	TIMED (3 DOSES AND MANUAL)
GRIND SETTING	STEPLESS MICROMETRIC
ADJUSTABLE PORTAFILTER HOLDER	●
HOUSING MATERIAL	ALUMINIO
WEIGHT	7 KG
DIMENSIONS (W X H X D)	140 X 350 X 215 MM
VOLTAGE	230 V / 120 V

ACCESSORIES

SINGLE DOSING SET: BLOW-OUT HOPPER, DOSING CUP, CUP FORK

Highlights

- Professional 64mm grind.
- Powerful 245W motor.
- Fast and silent.
- 3 programmable doses and continuous modeOn Demand.
- Single Dose Accessories included.
- 300gr hopper.
- Micrometric grind size adjustment.

Commercial Collection

When you provide an excellent service, the impression left on the customer must also be excellent. Our machines offer an experience that welcomes, brings them closer and elevates each moment for your customer.

BABY T



BAR MINI



BAR



BARISTA T



BIG DREAM T



Commercial Collection

Baby T



The Baby T delivers consistent performance in a compact design, featuring precision with thermal stability of $\pm 0.5^{\circ}\text{C}$ and an adjustable rotary pump. Its robust build ensures reliability, while the advanced thermoblock and steam boiler offer up to 50% energy savings, seamlessly blending performance with sustainability.

ascaso



Energy efficient without compromising on performance

The combination of ascaso's highperformance thermoblock with an independent steam boiler results in 50% energy savings compared to a conventional espresso machine. At the same time the Baby features the fast availability of the coffee group and strong,

consistent steam power that can work in parallel for an efficient workflow.

Professional-grade equipment and features

Born from the Barista T, the Baby T is a professional single-group espresso machine that incorporates the same advanced technology and features you'd expect from a toptier espresso machine. With an outstanding

thermal stability of $\pm 0,5^{\circ}\text{C}$, independent PID temperature control of coffee group and steam boiler as well as an adjustable rotary pump it allows precision and consistency, whether you are pulling one shot or fifty.

Compact and modern design

It's compact footprint allows it to fit in confined spaces with limited counter space, while the flexibility to operate with

either a water tank or mains connection make it a great option in mobile and catering services. The robust stainless-steel construction ensures longevity and reliability, while the wood details, steam joystick, digital display and backlit control buttons give the machine a modern industrial style.





Highlights

- High-performance professional coffee thermoblock.
 - Thermal stability of +/- 0,5°C with PID temperature control and dynamic pre-heating.
 - Rotary pump with adjustable pump pressure.
 - Precise volumetric control and programmable preinfusion .
 - 2,5-liter independent insulated stainless-steel steam boiler.
 - 2x digital multifunction displays with shot-timer.
- Double pressure gauge (coffee/ steam).
 - High-quality stainless-steel materials, accessories and components.
 - Side-removable water tank with water sensor or mains water connection.
 - App control and Power Guard system.
 - Steam joystick and barista lights.
 - Industrial modern design.

TECHNICAL SPECIFICATIONS	BABY T FLOW	BABY T PLUS	BABY T ONE
PUMP	ROTARY	ROTARY	ROTARY
PID TEMPERATURE CONTROL	● (VIA DISPLAY)	● (VIA DISPLAY)	● (VIA DISPLAY)
DIGITAL MULTIFUNCTION DISPLAY	2	2	2
VOLUMETRIC CONTROL	4 PROGRAMMABLE DOSES	4 PROGRAMMABLE DOSES	4 PROGRAMMABLE DOSES
SHOT TIMER	●	●	●
STATISTICS	●	●	●
PROGRAMABLE PRE-INFUSION	●	●	●
APP CONNECTIVITY (IOS & ANDROID)	●	●	○
SEPARATE HOT WATER	●	●	●
DYNAMIC PRE-HEATING	●	●	○
THERMAL STABILITY	±0,5°C	±0,5°C	±0,5°C
INDEPENDENT, INSULATED PROFESSIONAL COFFEE GROUP	●	●	●
INDEPENDENT, INSULATED STAINLESS STEEL STEAM BOILER	2,5 L	2,5 L	2,5 L WITHOUT INSULATED
COFFEE TEMPERATURE ADJUSTMENT	80° C TO 110°C IN 0,1°C INCREMENTS	80° C TO 110°C IN 0,1°C INCREMENTS	80° C TO 110°C IN 0,1°C INCREMENTS
STEAM TEMPERATURE ADJUSTMENT	110° C TO 165°C IN 1°C INCREMENTS	110° C TO 165°C IN 1°C INCREMENTS	110° C TO 165°C IN 1°C INCREMENTS
EXTERNALLY VISIBLE WATER TANK	2 L WITH LEVEL SENSOR	2 L WITH LEVEL SENSOR	2 L WITH LEVEL SENSOR
SWITCHABLE BETWEEN TANK AND MAINS WATER CONNECTION	●	●	ONLY WATER TANK
COOL TOUCH STEAM WAND	12MM STAINLESS STEEL	12MM STAINLESS STEEL	12MM STAINLESS STEEL
PRESSURE GAUGE	2 (COFFEE / BOILER)	2 (COFFEE / BOILER)	2 (COFFEE / BOILER)
MANUAL FLOW CONTROL LEVER	●	○	○
PROGRAMABLE STAND-BY	●	●	●
ACTIVE CUP WARMER	●	●	○
BARISTA LIGHTS	●	●	●
ADJUSTABLE FEET (+/-30MM)	CHROMED, LARGE DIAMETER	CHROMED, LARGE DIAMETER	○
WOODEN HANDLES	WALNUT	WALNUT	WALNUT
JOYSTICK STEAM LEVER	●	●	●
STAINLESS STEEL WIRE TRAY	●	●	●
COMPETITION ACCESSORIES	●	●	●
HOUSING MATERIAL	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL
WEIGHT	35 KG	35 KG	32 KG
DIMENSIONS (W X H X D)	350 X 450 X 430 MM	350 X 450 X 430 MM	350 X 450 X 430 MM
COFFEE GROUP POWER	1050 W	1050 W	1050 W
BOILER POWER	1200 W	1200 W	1200 W
VOLTAGE	230 V 120 V	230 V 120 V	230 V 120 V

ACCESSORIES

STAINLESS STEEL, SINGLE SPOUT PORTAFILTER	● (WALNUT HANDLE)	● (WALNUT HANDLE)	● (WALNUT HANDLE)
STAINLESS STEEL, DOUBLE SPOUT PORTAFILTER	● (WALNUT HANDLE)	● (WALNUT HANDLE)	● (WALNUT HANDLE)
STAINLESS STEEL, BOTTOMLESS PORTAFILTER	● (WALNUT HANDLE)	● (WALNUT HANDLE)	● (WALNUT HANDLE)
7 GR COMPETITION BASKET (1 COFFEE)	●	●	○
14 GR COMPETITION BASKET (2 COFFEES)	●	●	●
18 GR COMPETITION BASKET (2 COFFEES)	●	●	●
21 GR COMPETITION BASKET (3 COFFEES)	●	●	○
BLIND BASKET	●	●	●
PORTAFILTER GASKET	SILICONE	SILICONE	SILICONE
STAINLESS STEEL SHOWER	200 μM, COMPETITION SHOWER	200 μM, COMPETITION SHOWER	200 μM, COMPETITION SHOWER
STEAM TIP	2-HOLE, 3-HOLE AND 4-HOLE	2-HOLE, 3-HOLE AND 4-HOLE	4-HOLE
TAMPER	STAINLESS STEEL	STAINLESS STEEL	ALUMINIUM
SHOWER BRUSH	●	●	●

Commercial Collection

Bar Mini



Bar Mini is a compact professional espresso machine designed for businesses where coffee is not the core activity. Its two-group configuration with triple thermoblock enables simultaneous coffee and steam preparation for fast, efficient service. Plug & play installation, low maintenance and reduced operating costs make Bar Mini the smart choice for delivering consistent espresso quality without oversizing space or investment.

ascaso



Ideal for retail spaces and offices

Bar Mini is the ideal solution for businesses and environments where coffee is not the core activity, but still a key part of the customer experience. Designed for medium-low workloads, it delivers consistent espresso quality with the simplicity, speed and efficiency required by small retail spaces, offices and tourist accommodation.

More service in less time

Thanks to its two-group configuration and triple thermoblock system, Bar Mini allows coffee brewing and steam production simultaneously, eliminating downtime and increasing daily productivity. Its plug & play system, without a boiler, reduces maintenance, minimizes breakdowns and avoids complex installations, resulting in a lower total cost of ownership.

A step beyond the compact segment

Compact, efficient and easy to use, Bar Mini positions itself above the standard compact segment, offering thermal stability and sufficient steam power for fast, consistent service. A machine designed for those seeking professional quality without oversizing





Highlights

- 3 High-performance insulated thermoblock.
 - Thermal stability of +/- 1,5°C with PID temperature control.
 - Digital multifunction display with shot-timer.
 - Volumetric control, programmable pre-infusion and OPV for pump pressure adjustment.
- Precise steam control.
 - High-quality stainless-steel materials, accessories and components.
 - 2+2 liter side-removable water tank.
 - Industrial modern design.

TECHNICAL SPECIFICATIONS

	BAR MINI
PUMP	VIBRATION
PID TEMPERATURE CONTROL	● (VIA DISPLAY)
DIGITAL MULTIFUNCTION DISPLAY	2
VOLUMETRIC CONTROL	2 PROGRAMMABLE DOSES
SHOT TIMER	●
STATISTICS	●
PROGRAMABLE PRE-INFUSION	●
SEPARATE HOT WATER	●
THERMAL STABILITY	±1,5°C
INDEPENDENT COFFEE AND STEAM GROUPS	3
COFFEE TEMPERATURE ADJUSTMENT	80°C TO 110°C IN 1°C INCREMENTS
STEAM TEMPERATURE ADJUSTMENT	110° C TO 165°C IN 1°C INCREMENTS
EXTERNALLY VISIBLE WATER TANKS	2X2L
EXTERNALLY ADJUSTABLE OVER PRESSURE VALVE	●
PROGRAMABLE STAND-BY	●
INSULATED THERMOBLOCK	●
ACTIVE CUP WARMER	●
MANOMETER	2
STAINLESS STEEL WIRE TRAY	●
HOUSING MATERIAL	STAINLESS STEEL
WEIGHT / DIMENSIONS (WXHxD)	21KG / 480X360X315MM
POWER	3000 W
VOLTAGE	220 V / 120V

ACCESSORIES

STAINLESS STEEL, DOUBLE SPOUT PORTAFILTER	● (BLACK HANDLE)
STAINLESS STEEL, BOTTOMLESS PORTAFILTER	● (BLACK HANDLE)
7 GR STAINLESS STEEL BASKET (1 COFFEE)	●
14 GR STAINLESS STEEL BASKET (1 COFFEE)	●
18 GR STAINLESS STEEL BASKET (2 COFFEES)	●
21 GR STAINLESS STEEL BASKET (3 COFFEES)	●
PRESSURIZED 7 GR BASKET (1 COFFEE)	-
PRESSURIZED 14 GR BASKET (2 COFFEES)	-
ESE COFFEE POD BASKET	-
BLIND BASKET	●
PORTAFILTER GASKET	SILICONE
STAINLESS STEEL SHOWER	200 µM, COMPETITION SHOWER
STEAM TIP	1-HOLE AND 3-HOLE
TAMPER	STAINLESS STEEL
SPOON	●
SHOWER BRUSH	●

Commercial Collection

Bar



A professional machine that does not require barista knowledge, a machine you can trust to elevate your business space.

ascaso



Adaptable and efficient

This machine caters to your needs with options for water tank or direct water connection. Moreover, based on multi-group technology with independent thermoblocks for coffee and a separate steam boiler, it offers superior energy efficiency and sustainability compared to traditional machines.

50

Swift and reliable

The coffee groups are available in just one minute, which means you can almost instantly serve a perfect cup of espresso to customers. The reliable system based on vibratory pumps makes the Bar an ideal machine for low to moderate consumption spaces.

Pioneers of the hospitality industry

The Ascaso Bar is available for standard portafilter use or with an auto-ejection capsule system. The KAP model features a proprietary system for the use of standard, single-dose FAP capsules, which makes it a great option for locations without trained baristas.





Highlights

- High-performance coffee thermoblocks.
 - Multi-group system with independent stainless steel steam boiler.
 - Thermal stability of +/- 1,5°C with PID temperature control.
 - Traditional portafilter or auto-ejection capsule system .
- Volumetric control and OPV for pump pressure adjustment.
 - High-quality stainless-steel materials, accessories and components.
 - Side-removable water tank with water sensor or mains water connection.
 - Barista lights.
 - Industrial modern design.

TECHNICAL SPECIFICATIONS

	BAR KAP	BAR ONE
PUMP	VIBRATION	VIBRATION
PID TEMPERATURE CONTROL	● (VIA ELECTRONICS)	● (VIA ELECTRONICS)
VOLUMETRIC CONTROL	2 PROGRAMMABLE DOSES	2 PROGRAMMABLE DOSES
THERMAL STABILITY	±1,5°C	±1,5°C
INDEPENDENT COFFEE GROUPS	●	●
INDEPENDENT STAINLESS STEEL STEAM BOILER	4 L	4 L
COFFEE TEMPERATURE ADJUSTMENT	90 TO 106°C IN 2°C INCREMENTS	90 TO 106°C IN 2°C INCREMENTS
STEAM TEMPERATURE ADJUSTMENT	CONTROLLED VIA PRESSURE SWICH	CONTROLLED VIA PRESSURE SWICH
WATER TANK	5 L WITH LEVEL SENSOR	5 L WITH LEVEL SENSOR
MAINS WATER CONNECTION	OPTIONAL	OPTIONAL
COOL TOUCH STEAM WAND	12MM STAINLESS STEEL	12MM STAINLESS STEEL
SEPARATE HOT WATER	●	●
PRESSURE GAUGE	STEAM BOILER	STEAM BOILER
ADJUSTABLE OVER PRESSURE VALVE	●	●
ACTIVE CUP WARMER	OPTIONAL	OPTIONAL
BARISTA LIGHTS	●	●
ADJUSTABLE FEET (+/-30MM)	●	●
WOODEN HANDLES AND KNOBS	OPTIONAL	OPTIONAL
STAINLESS STEEL WIRE TRAY	●	●
WEIGHT	56 KG	56 KG
MAX. CUP HEIGHT	11 CM	12 CM
DIMENSIONS (W X H X D)	440X450X540 MM	440X450X540 MM
POWER PER COFFEE GROUP	1050 W	1050 W
BOILER POWER	1200 W	1200 W
VOLTAGE	230 V 120 V	230 V 120 V

ACCESSORIES

STAINLESS STEEL, SINGLE SPOUT PORTAFILTER	-	●
STAINLESS STEEL, DOUBLE SPOUT PORTAFILTER	-	●
STAINLESS STEEL, BOTTOMLESS PORTAFILTER	-	-
7 GR STAINLESS STEEL BASKET (1 COFFEE)	-	●
14 GR STAINLESS STEEL BASKET (2 COFFEES)	-	●
BLIND BASKET	-	●
PORTAFILTER GASKET	-	●
STAINLESS STEEL SHOWER	-	STANDARD
STEAM TIP	4-HOLE	4-HOLE
TAMPER	-	ALUMINIUM
SPOON	-	●
SHOWER BRUSH	-	-

Commercial Collection

Barista T



The Barista T is a professional machine designed for commercial spaces, offering sustainability, energy efficiency, and durability. Featuring T technology, it combines thermoblock efficiency with a steam boiler to deliver pure, high-quality coffee in just one minute.

ascaso



Reinventing improvement

In the 1960s, the creation of the E-61 group brought innovation to the world of espresso. It was an immediate success and made the system one of the most widely used in espresso history. Today, many manufacturers still use the E-61 or similar systems based

on the same principle. However, as the market, professionals, needs, and the world evolve, we have the responsibility to offer new and improved technologies, reinventing while never compromising the quality of coffee.

Sustainable engineering

We are constantly working

to differentiate and evolve our machines. The Barista T reinvents tradition to be based on sustainable engineering and to be more energy efficient. T Technology combines multi-group technology with independent thermoblocks for coffee and a separate steam boiler.

Healthy, swift, and dependable

Utilizing only stainless steel and 99% pure copper in the water circuit ensures purer, healthier beverages. With its swift availability, it allows delivering delicious, professional-grade espresso in just one minute.





Highlights

- High-performance insulated professional coffee thermoblocks.
- High-definition touch screen for effortless adjustment of machine parameters.
- Multi-group system with independent insulated stainless steel steam boiler.
- Thermal stability of +/- 0,5°C with PID temperature control and dynamic pre-heating.
- Rotary pump with adjustable pump pressure.
- 2x digital multifunction displays per coffee group.
- Separate hot water with solenoid valve and anti-splash system.
- Precise volumetric control, shot-timer, and programmable preinfusion per group.
- High-quality stainless-steel materials, accessories and components.
- App control and Power Guard System.
- Steam joystick, barista lights, wooden accessories, and large adjustable feed.
- Double wall steam wand.
- Industrial modern design.

TECHNICAL SPECIFICATIONS	BARISTA T PRO	BARISTA T	BARISTA T ONE
PUMP	ROTARY	ROTARY	ROTARY
4,2" LCD DISPLAY	●	-	-
DIGITAL MULTIFUNCTION DISPLAY	2 PER GROUP	2 PER GROUP	2 PER GROUP
PID TEMPERATURE CONTROL	●	●	●
VOLUMETRIC CONTROL	4 PROGRAMMABLE DOSES	4 PROGRAMMABLE DOSES	4 PROGRAMMABLE DOSES
SHOT TIMER	●	●	●
STATISTICS	●	●	●
PROGRAMABLE PRE-INFUSION	●	●	●
APP CONNECTIVITY (ANDROID)	●	●	-
DYNAMIC PRE-HEATING	●	●	●
THERMAL STABILITY	±0,5°C	±0,5°C	±0,5°C
INDEPENDENT PROFESSIONAL COFFEE GROUPS	●	●	●
INDEPENDENT STAINLESS STEEL STEAM BOILER	8,5 L	8,5 L	8,5 L
COFFEE TEMPERATURE ADJUSTMENT	80° C TO 110°C IN 0,1°C INCREMENTS	80° C TO 110°C IN 0,1°C INCREMENTS	80° C TO 110°C IN 0,1°C INCREMENTS
STEAM TEMPERATURE ADJUSTMENT	110° C TO 165°C IN 1°C INCREMENTS	110° C TO 165°C IN 1°C INCREMENTS	110° C TO 165°C IN 1°C INCREMENTS
COOL TOUCH STEAM WAND	2X 12MM, DOUBLE WALL STAINLESS STEEL	2X 12MM, DOUBLE WALL STAINLESS STEEL	2X 12MM, DOUBLE WALL STAINLESS STEEL
SEPARATE HOT WATER WITH SOLENOID	ANTI-SPLASH, 2 DOSES	ANTI-SPLASH	●
DOUBLE PRESSURE GAUGE	COFFEE / BOILER	COFFEE / BOILER	COFFEE / BOILER
PROGRAMABLE STAND-BY	●	●	●
INSULATED COFFEE GROUPS	●	●	-
HEATING ELEMENT IN COFFEE GROUPS	●	●	-
INSULATED STEAM BOILER	●	●	-
INSULATED TUBES	●	-	-
ACTIVE CUP WARMER	●	●	OPTIONAL
BARISTA LIGHTS	●	●	●
ADJUSTABLE FEET (+/-30MM)	CHROMED, LARGE DIAMETER	CHROMED, LARGE DIAMETER	●
WOOD HANDLES	WALNUT	WALNUT	OPTIONAL
STEAM JOYSTICK	●	●	OPTIONAL, FRONT JOYSTICK
STAINLESS STEEL WIRE TRAY	●	●	●
ILLUMINATED BACK PANEL	●	OPTIONAL	-
HOUSING MATERIAL	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL
WEIGHT	93	93	93
MAX. CUP HEIGHT	9 OR 12 CM	9 OR 12 CM	9 OR 12 CM
DIMENSIONS (W X H X D)	920 X 475 X 535	920 X 475 X 535	920 X 475 X 535
POWER PER COFFEE GROUP	1050 W	1050 W	1050 W
BOILER POWER	3500 W	3500 W	3500 W
VOLTAGE	380V (3F) 220 - 240V 50/60HZ	380V (3F) 220 - 240V 50/60HZ	380V (3F) 220 - 240V 50/60HZ

ACCESSORIES

STAINLESS STEEL, SINGLE SPOUT PORTAFILTER	1(WALNUT HANDLE)	1(WALNUT HANDLE)	1
STAINLESS STEEL, DOUBLE SPOUT PORTAFILTER	2(WALNUT HANDLE)	2(WALNUT HANDLE)	2
STAINLESS STEEL, BOTTOMLESS PORTAFILTER	-	-	-
7 GR STAINLESS STEEL BASKET (1 COFFEE)	1 (COMPETITION)	1	1
14 GR STAINLESS STEEL BASKET (2 COFFEES)	2 (COMPETITION)	2	2
18 GR STAINLESS STEEL BASKET (2COFFEES)	2 (COMPETITION)	-	-
21 GR STAINLESS STEEL BASKET (3 COFFEES)	-	-	-
BLIND BASKET	1	1	1
PORTAFILTER GASKET	SILICONE	SILICONE	GUM
STAINLESS STEEL SHOWER	200 µM, COMPETITION SHOWER	200 µM, COMPETITION SHOWER	STANDARD
STEAM TIP	PEEK, 4-HOLE	4-HOLE	4-HOLE
TAMPER	WOOD AND STAINLESS STEEL	STAINLESS STEEL	ALUMINIUM

Commercial Collection

Big Dream T



A high-end espresso machine built for specialty coffee professionals, combining advanced thermoblock technology, precision, and energy efficiency. Its sleek design enhances any coffee shop, delivering exceptional taste, consistency, and sustainability in every cup.

ascaso



Specially for specialty

A high-end professional machine specially designed for the most demanding specialty coffee shops. With a meticulous focus on every detail, this machine incorporates the latest technology, combining multi-group technology with independent thermoblocks for coffee

and a separate steam boiler.

Quality taste

From temperature stability to water quality thanks to the stainless steel and 99% pure copper circuit. This machine offers everything specialty baristas need to create their recipes. Its sleek and retro design perfectly complements

the ambiance of any specialty coffee shop, while its exceptional performance ensures consistency and quality in every cup.

Efficient baristas

Based on modern thermoblock technology the Big Dream offers greater energy efficiency than traditional machines, making it a more

sustainable option.



Highlights

- High-performance insulated professional coffee thermoblocks.
- High-definition touch screen for effortless adjustment of machine parameters.
- Multi-group system with independent insulated stainless steel steam boiler.
- Thermal stability of +/- 0,5°C with PID temperature control and dynamic pre-heating.
- Rotary pump with adjustable pump pressure.
- 2x digital multifunction displays per coffee group.
- Separate hot water with solenoid valve and anti-splash system.
- Precise volumetric control, shot-timer, and programmable preinfusion per group.
- Wooden accessories, steam joystick, barista lights and large adjustable feed.
- Heated coffee groups, insulated steam boiler, tubes and active cup warmer.
- High-quality stainless-steel materials, accessories and components.
- App control and Power Guard System.
- Retro-inspired timeless design.

TECHNICAL SPECIFICATIONS

	BIG DREAM T	BIG DREAM T ONE
PUMP	ROTARY	ROTARY
4,2" LCD DISPLAY	●	●
DIGITAL MULTIFUNCTION DISPLAY	2 PER GROUP	2 PER GROUP
PID TEMPERATURE CONTROL	●	●
VOLUMETRIC CONTROL	4 PROGRAMMABLE DOSES	4 PROGRAMMABLE DOSES
SHOT TIMER	●	●
STATISTICS	●	●
PROGRAMABLE PRE-INFUSION	●	●
APP CONNECTIVITY (ANDROID)	●	●
DYNAMIC PRE-HEATING	●	●
THERMAL STABILITY	±0,5°C	±0,5°C
INDEPENDENT PROFESSIONAL COFFEE GROUPS	●	●
INDEPENDENT STAINLESS STEEL STEAM BOILER	8,5 L (11 L OPTIONAL)	8,5 L (11 L OPTIONAL)
COFFEE TEMPERATURE ADJUSTMENT	80° C TO 110°C IN 0,1°C INCREMENTS	80° C TO 110°C IN 0,1°C INCREMENTS
STEAM TEMPERATURE ADJUSTMENT	110° C TO 165°C IN 1°C INCREMENTS	110° C TO 165°C IN 1°C INCREMENTS
COOL TOUCH STEAM WAND	2X 12MM, DOUBLE WALL STAINLESS STEEL	2X 12MM, DOUBLE WALL STAINLESS STEEL
SEPARATE HOT WATER WITH SOLENOID	ANTI-SPLASH, 2 DOSES	ANTI-SPLASH, 2 DOSES
DOUBLE PRESSURE GAUGE	2 (COFFEE / BOILER)	2 (COFFEE / BOILER)
PROGRAMABLE STAND-BY	●	●
INSULATED COFFEE GROUPS	●	●
HEATING ELEMENT IN COFFEE GROUPS	●	●
INSULATED STEAM BOILER	●	●
INSULATED TUBES	●	●
ACTIVE CUP WARMER	●	●
BARISTA LIGHTS	●	●
ADJUSTABLE FEET (+/-30MM)	CHROMED, LARGE DIAMETER	CHROMED, LARGE DIAMETER
WOOD HANDLES	WALNUT	WALNUT
STEAM JOYSTICK	●	●
STAINLESS STEEL WIRE TRAY	●	●
HOUSING MATERIAL	BAYDUR®, STAINLESS STEEL	BAYDUR®, STAINLESS STEEL
WEIGHT	71 KG	71 KG
MAX. CUP HEIGHT	9 OR 12CM	9 OR 12 CM
DIMENSIONS (W X H X D)	930 X 554 X 593 MM	1189 X 554 X 593 MM
BASE WIDTH	860 MM	1121 MM
POWER PER COFFEE GROUP	1050 W	1050 W
BOILER POWER	3500 W	3500 W
VOLTAGE	380V(3F) 220-240V 50/60HZ	380 V (3F) 220 - 240 V 50/60HZ

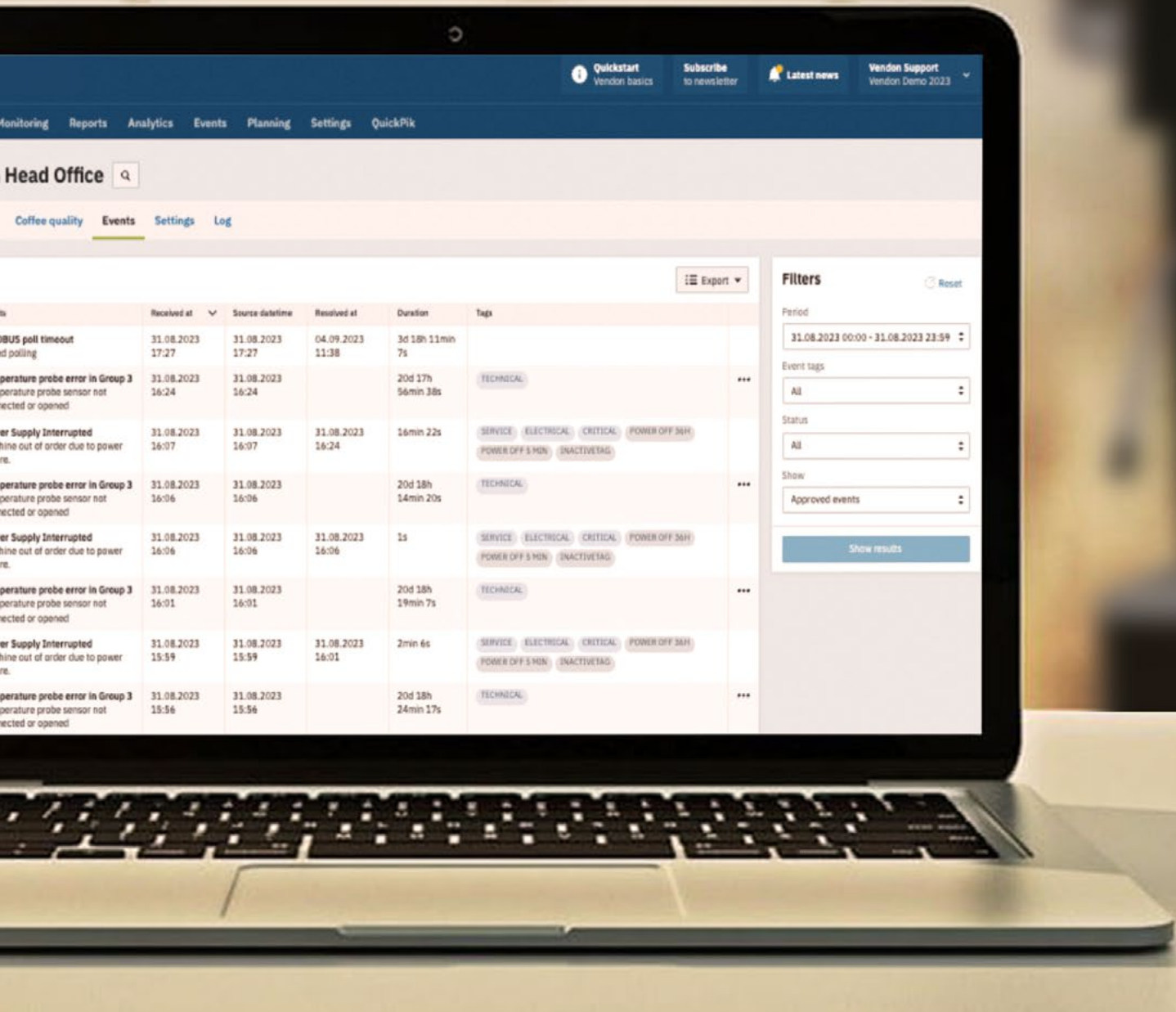
ACCESSORIES

STAINLESS STEEL, SINGLE SPOUT PORTAFILTER	WALNUT HANDLE	WALNUT HANDLE
STAINLESS STEEL, DOUBLE SPOUT PORTAFILTER	WALNUT HANDLE	WALNUT HANDLE
STAINLESS STEEL, BOTTOMLESS PORTAFILTER	-	-
7 GR STAINLESS STEEL BASKET (1 COFFEE)	1 (COMPETITION)	1
14 GR STAINLESS STEEL BASKET (2 COFFEES)	2 (COMPETITION)	2
18 GR STAINLESS STEEL BASKET (2COFFEES)	1 (COMPETITION)	-
21 GR STAINLESS STEEL BASKET (3 COFFEES)	1 (COMPETITION)	-
BLIND BASKET	1	1
PORTAFILTER GASKET	SILICONE	GUM
STAINLESS STEEL SHOWER	200 µM, COMPETITION SHOWER	STANDARD
STEAM TIP	PEEK, 4-HOLE	4-HOLE
TAMPER	STAINLESS STEEL	ALUMINIUM

Where every cup tells a story, and you know it.

With a heritage rooted in tradition and an eye for innovation, we proudly introduce you to a Web-Based Remote machine monitoring Solution for your Business.

A gateway to precision, control, and success for your business, Ascaso Telemetry is designed with you in mind.



Benefits of Ascaso Telemetry for your coffee business

Unlocking the Power of Knowledge and remote operation.

Consistent Quality Prevent Downtime

Monitor and control flow rate, temperature, and brewing time to ensure that each cup meets your standards.

Control in real time, following up on incident, to allow you to schedule preventive machines maintenance and avoid unexpected breakdowns and disruptions.

Hygiene Assurance Optimize Staffing

Stay on top of regular cleaning routines, ensuring hygienic safety, which is crucial for both machine longevity and product quality.

Identify peak times, organize staff more efficiently, providing better service during busy periods – saving energy, reducing your costs.

Remote machine setting adjustment

Control and monitor your machine settings from distance, manage your operations even when you're not present at the location.

Contact to your sales manager and join the coffee revolution

Commercial Collection

P74



The P74 combines state-of-the-art grinder technology with modern design, ensuring an exceptional espresso experience for all coffee professionals.

ascaso



Professional performance

At its core 74 mm diameter hardened steel burrs deliver consistently precise grinds. The P74 grinder offers three programmable doses and a continuous mode, that can easily be selected and adjusted via an intuitive turn-push knob control.

Modern Design

The illuminated, hands-free portafilter holder adds to usability and workflow efficiency. Anti-clump and anti-electrostatic systems guarantee a smooth, even grind, while the 10% inclination of the burrs and

an almost vertical chute reduce retention to a minimum. Constructed with high-quality materials, this grinder promises durability and reliability, making it a perfect addition for coffee shops and other venues with high volumes.





TECHNICAL INFO	P74
BURR DIAMETER	74 MM
BURR TYPE	FLAT
BURR MATERIAL	STEEL
GRINDING CAPACITY (ESPRESSO)	3,4 - 4,0 G/S
MOTOR POWER	430 W
BEAN HOPPER CAPACITY	1,5 KG
CONTROL	TURN-PUSH KNOB
DISPLAY	HIGH-RESOLUTION
DOSING	TIMED (3 DOSES AND MANUAL)
GRIND SETTING	STEPLESS MICROMETRIC
MOTOR COOLING	AUTOMATIC FAN
ADJUSTABLE PORTAFILTER HOLDER	●
ILLUMINATED OUTLET	●
DETACHABLE, MAGNETIC TRAY	●
HOUSING MATERIAL	ALUMINIO
WEIGHT	10 KG
DIMENSIONS (W X H X D)	182 X 611 X 327 MM
VOLTAGE	230 V / 120 V

ACCESSORIES

SWAPPABLE FRONT FOR DOSING CUP

Highlights

- Professional 74 mm flat burrs.
- Intuitive turn-push knob control.
- Illuminated, hands-free portafilter holder.
- Automatic fan ventilation system.
- Anti-clump and anti-electrostatic technology.
- Stepless, micrometric grind size adjustment.



For the genuine coffee lovers.

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Coffee & Vending Systems Division

 **Azkoyen**
Group

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Azkoyen  **COFFETEK** **ascaso**

For the genuine
coffee lovers.

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The Factory



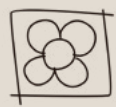
+4,000 m²



50 People



+95 Countries



Crafted in Barcelona

