

BaristaOne TOUCH+

TECHNICAL DATA

Brew chamber	1× from 8–20 g
Water Boiler	1 L
Additional heating	3× Flow Through Heaters
Operator Display	1× 10" HD touchscreen
Ad Screen	1× 10" HD ad screen
Bean Hoppers	2× 1,000 g lockable & illuminated hoppers – 2 types of beans can be used
Grinders	2× with 64 mm stainless steel burrs
Powder station	3× 1,000 g containers
Syrup station	2× syrup dispensers
Dispense outlet heights	63.1 mm, 119.2 mm and 171.5 mm
Connections	1× USB, 1× Ethernet, 1× CCI/CSI, Payment system protocol MDB p
Milk system	Latte Art Factory patented milk foam module built in. Hot and cold foam in several textures.
Milk types supported	2 milk types – dairy and plant-based
Grounds container	50 pucks @ 15 grams each = 750 grams** ** Direct bin plumb option also available.
Certifications	CE
Cashless payment system	Payment system protocol MDB p

DIMENSIONS

Machine (W × H × D)	546 × 845 × 540 mm (you need 950 mm height to fill the beans)
Milk module	4 L undercounter fridge (optional Twin Milks, e.g. Oat + Dairy - 2× 1.7 L) / 220 × 560 × 540 mm (W × H × D) (other fridge sizes are possible)

WEIGHT

Weight	70 kg
Milk module (undercounter)	25 kg

PERFORMANCE (UP TO)

Total daily output	250 cups
Espresso/hour	100 double shots
Powder products/hour	100–200 (depending on size)
Cappuccino/hour	120

VOLTAGE / POWER

Power consumption	7.5 kW max
Voltage	400 V / 3× 16 A

WATER

Inlet hose size	8 mm
Drain hose size	6 mm
Pressure (bars)	at least 4 bars
Flow rate	nothing under 4 ml per second

