

BaristaOne

TOUCH TWIN

TECHNICAL DATA

Brew chamber	2× from 8–20 g
Water Boiler	2× boilers, 1 L each
Additional heating	6× Flow Through Heaters
Operator Display	2× 10" HD touchscreen
Ad Screen	1× 10" HD ad screen
Bean Hoppers	4× 1,000 g lockable & illuminated hoppers – 4 types of beans can be used
Grinders	4× 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	2× Latte Art Factory patented milk foam module built in. Hot and cold foam in several textures.
Milk types supported	4 milk types – dairy and plant-based
Grounds container	2× 50 pucks @ 15 grams each = 1,500 grams** ** Direct bin plumb option also available.
Certifications	CE
Cashless payment system	Payment system protocol MDB p

DIMENSIONS

Machine (W × H × D)	821 × 845 × 540 mm (you need 950 mm height to fill the beans)
Milk module	2× 4 L undercounter fridge (optional 2× 1.7 L) / 220 × 560 × 540 mm (W × H × D) (other fridge sizes are possible)

WEIGHT

Weight	125 kg
Milk module (undercounter)	2× 25 kg

PERFORMANCE (UP TO)

Total daily output	500 cups
Espresso/hour	240 double shots
Powder products/hour	200–300 (depending on size)
Cappuccino/hour	320

VOLTAGE / POWER

Power consumption	5,5–6,0 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

