

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	–
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	–
Syrup station	–
Dispense outlet heights	63.1 mm, 119.2mm and 171.5mm
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)	310 × 845 × 540 mm (you need 950 mm height to fill the beans)
Milk module	4 L undercounter fridge (optional 2× 1.7 L) / 220 × 560 × 540 mm (W × H × D) (other fridge sizes are possible)

WEIGHT

Weight	60 kg
Milk module (undercounter)	25 kg

PERFORMANCE (UP TO)

Total daily output	250 cups
Espresso/hour	100 double shots
Powder products/hour	–
Cappuccino/hour	120

VOLTAGE / POWER

Power consumption	3.6 kW max
Voltage	220–230 V / 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

