

# BaristaOne

TOUCH

COFFEE REINVENTED



ENTWURF

faberwag

# Redefining Automated Coffee



## Contents

- 4 Customer Experience
- 5 Menu Flexibility
- 6 Milk Foam Innovation
- 8 What Your Business Gains
- 10 Touch Series Intro
- 12 Touch
- 14 Touch+
- 16 Touch Twin
- 18 Key Features
- 20 Fully Modular Concept
- 22 Connectivity
- 24 Who We Best Serve
- 26 Product Comparison
- 28 Accessories & Add ons
- 30 Competency

# Experience is Currency

Your customer's experience is your bottom line. When quality slips, so do margins.  
When service slows, so does growth.

Delivering barista-quality drinks at scale is the key to both revenue and retention.



# Endless Customization

More flavors. More choices.  
More reasons to return.



**Hot & Cold Foam**



**3 Powder Mixes**



**2 Syrup Flavors**



**4 Milk Types**



**4 Bean Varieties**



**Hot Water for Tea**

# Milk Foam Innovation That Redefines What's Possible

Now in a self-serve format for the first time.



**Foam up to 4 liquids**  
at the same time  
(dairy, plant-based,  
cold brew and even  
espresso martinis)



**Precise temp control**  
Consistent results  
across a wide range  
of 4°C - 75° C.  
(39° F - 167° F)



**Hot & cold foam**  
to expand your  
menu with  
iced drinks and  
nitro cold brew



**Up to 3 different  
textures** of milk  
foam in each drink  
for unlimited menu  
possibilities

# Powered by Latte Art Factory, the Gold Standard for Milk Foam

Recognized as the world's leading milk system with  
3x product awards from the Specialty Coffee Assoc.  
and 1,000s of machines in the field at global brands.



# The Only Machine with a Dedicated Ad Screen



Integrated ad screen turns dwell time into extra revenue.

**Boost profits** via upsells and combos.  
**Promote specials** and seasonal drinks.  
**Monetize ad space** to unlock new revenue streams.



## What Your Business Gains



**Higher Margins** from premium drinks



**Loyalty & Repeat Sales** via consistent drink quality



**New Revenue Streams** beyond drinks sales via ad screen



**Lower Labor Costs** no skill or training needed



**Bigger Ticket Sizes** with more menu options



**Faster Service** & shorter queues means happier customers



**Strong Market Position** via premium cafe experience



**Powerful Cloud Insights** from real-time data

# BaristaOne TOUCH



# BaristaOne TOUCH

## TECHNICAL DATA

|                         |                                                                                                                                                                                                                                                                                                                              |
|-------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Brew chamber            | 1× from 8–20 g                                                                                                                                                                                                                                                                                                               |
| Water Boiler            | 1 L                                                                                                                                                                                                                                                                                                                          |
| Additional heating      | 3× Flow Through Heaters – 1× for coffee, 1× for powder drinks, 1× for milk foam                                                                                                                                                                                                                                              |
| 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 alternatives (e.g. soy, oat, almond, cold brew)                                                                                                                                                                                                                                                     |
| Grounds container       | 50 pucks @ 15 grams each = 750 grams**<br>**You can also make a hole to have grounds go through a chute beneath the counter                                                                                                                                                                                                  |
| Products                | cappuccino, caffè latte, latte macchiato, caffè crema, espresso, americano, white hill, flat white, hot water for tea, iced cappuccino, iced caffè latte, iced latte macchiato, cold brew, nitro latte, espresso martini, hot and cold milk foam, latte art milk foam, all products also with 2 milk types – dairy and vegan |
| Certifications          | CE                                                                                                                                                                                                                                                                                                                           |
| Cashless payment        | Optional                                                                                                                                                                                                                                                                                                                     |
| Cashless payment system | Payment system protocol MDB p                                                                                                                                                                                                                                                                                                |

## DIMENSIONS

|                     |                                                                                                                       |
|---------------------|-----------------------------------------------------------------------------------------------------------------------|
| Machine (W × H × D) | 310 × 845 × 540 mm<br>(you need 950 mm height to fill the beans)                                                      |
| Milk module         | 4 L undercounter fridge (optional 2 × 1.7 L) /<br>220 × 560 × 540 mm (W × H × D)<br>(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 |



84.5 cm

32 cm



84.5 cm

54 cm

# BaristaOne Touch

## The Compact Hero

The Touch brings a full café experience to space-constrained environments, offering a complete menu with barista-level consistency.

Its compact design maximizes every centimeter while delighting customers with every cup, turning limited space into lasting loyalty.

# BaristaOne TOUCH+

## TECHNICAL DATA

|                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
|-------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Brew chamber            | 1× from 8–20 g                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| Water Boiler            | 1 L                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| Additional heating      | 3× Flow Through Heaters – 1× for coffee, 1× for powder drinks, 1× for milk foam                                                                                                                                                                                                                                                                                                                                                                                   |
| 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 alternatives (e.g. soy, oat, almond, cold brew)                                                                                                                                                                                                                                                                                                                                                                                          |
| Grounds container       | 50 pucks @ 15 grams each = 750 grams**<br>**You can also make a hole to have grounds go through a chute beneath the counter                                                                                                                                                                                                                                                                                                                                       |
| Products                | cappuccino, caffè latte, latte macchiato, caffè crema, espresso, americano, white hill, flat white, hot chocolate, mocha cappuccino, vanille latte, chai latte, matcha latte, hot water for tea, iced cappuccino, iced caffè latte, iced latte macchiato, iced chocolate, iced vanilla latte, iced chai latte, iced matcha latte, cold brew, espresso martini, hot and cold milk foam, latte art milk foam, all products also with 2 milk types – dairy and vegan |
| Certifications          | CE                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
| Cashless payment        | Optional                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| Cashless payment system | Payment system protocol MDB p                                                                                                                                                                                                                                                                                                                                                                                                                                     |

## DIMENSIONS

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



# BaristaOne Touch+ The Menu Multiplier

Touch+ is the complete coffee solution, delivering barista-quality beverages with the variety customers crave.

Every cup is supported by an intelligent ad screen that inspires discovery, drives bigger tickets and makes every visit more profitable.

# 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 – 2× for coffee, 2× for powder drinks, 2× for milk foam                                                                                                                                                                                                                                                                                                                                                                                                |
| 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 alternatives (e.g. soy, oat, almond, cold brew)                                                                                                                                                                                                                                                                                                                                                                                                       |
| Grounds container       | 2× 50 pucks @ 15 grams each = 1,500 grams**<br>**You can also make a hole to have grounds go through a chute beneath the counter                                                                                                                                                                                                                                                                                                                                               |
| Products                | cappuccino, caffè latte, latte macchiato, caffè crema, espresso, americano, white hill, flat white, hot chocolate, mocha cappuccino, vanille latte, chai latte, matcha latte, hot water for tea, iced cappuccino, iced caffè latte, iced latte macchiato, iced chocolate, iced vanilla latte, iced chai latte, iced matcha latte, cold brew, nitro latte, espresso martini, hot and cold milk foam, latte art milk foam, all products also with 2 milk types – dairy and vegan |
| Certifications          | CE                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
| Cashless payment        | Up to 2 – optional                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
| Cashless payment system | Payment system protocol MDB p                                                                                                                                                                                                                                                                                                                                                                                                                                                  |

## DIMENSIONS

|                     |                                                                                                                      |
|---------------------|----------------------------------------------------------------------------------------------------------------------|
| Machine (W × H × D) | 821 × 845 × 540 mm<br>(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)<br>(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 |



# BaristaOne Touch Twin

## The Peak Performer

The Touch Twin thrives in peak rushes, enabling high-volume venues to serve fast and reliably.

Its dual outlets and broad menu provide the perfect balance of speed and flexibility.

# Designed to be Different. Engineered in Germany.

## Multi-Grinder Performance

4 grinders with 64mm stainless steel burrs for diverse bean selection and increased throughput.

## 2 Brew Chambers

Brew chambers from 8 to 20 grams.

## Low Ingredient Sensors

Smart sensors alert you to low milk and coffee beans, ensuring uninterrupted service.

## Multi-Milk Flexibility

Serve four milk types at once for ultimate versatility. Dairy or plant-based milks, all foamed to perfection.

## Award-Winning Milk Foam

Hot and cold foam in multiple textures. All consistently flawless. The Twin comes with 2x Latte Art Factory's inside.

## Adjustable Dispense Outlet

3 dispense heights: 63mm, 119mm and 171mm

## Grounds Container

Fits 40 pucks at 15g = 600g

## Robust Steel Housing

Unique steel design ensures long-lasting durability with an easy-to-clean surface

## Powder Station

3x 1,000g powder containers to expand your menu with chocolate, chai and vanilla lattes.

## Dynamic 10" HD Ad Screen

Separate ad screen from operator menu allows for continuous upselling & cross-promotion, even when drinks are being served.

## 4x Lockable, Illuminated Bean Hoppers

4 1,000g lockable hoppers provide maximum variety and security, with illuminated containers for a premium presentation.

## 2x 10" HD Operator Displays

Make navigation simple for every operator and in any language.

## Easy Cleaning for Ultimate Hygiene

Maintain impeccable hygiene with HACCP-certified self-cleaning cycle and a water flush between drinks that safeguards quality, even with multiple milks.

## Integrated Cloud Services

Telemetry, remote monitoring and support, automatic software updates, real-time consumption & usage data.

## Syrup Station

2x syrup dispensers to expand your menu with season and signature drink creations.

## QuickSwap Modular Design

Snap-in components allow faster service and simplified maintenance.

## Accessories / Add-ons

Milk coolers: 2x 4L or 2x 8L, custom options  
Cashless payment module / Cup warmer

## Connections

1x USB, 1x Ethernet, 1x CCI/CSI, payment system protocol MDB p



# Fully Modular Concept

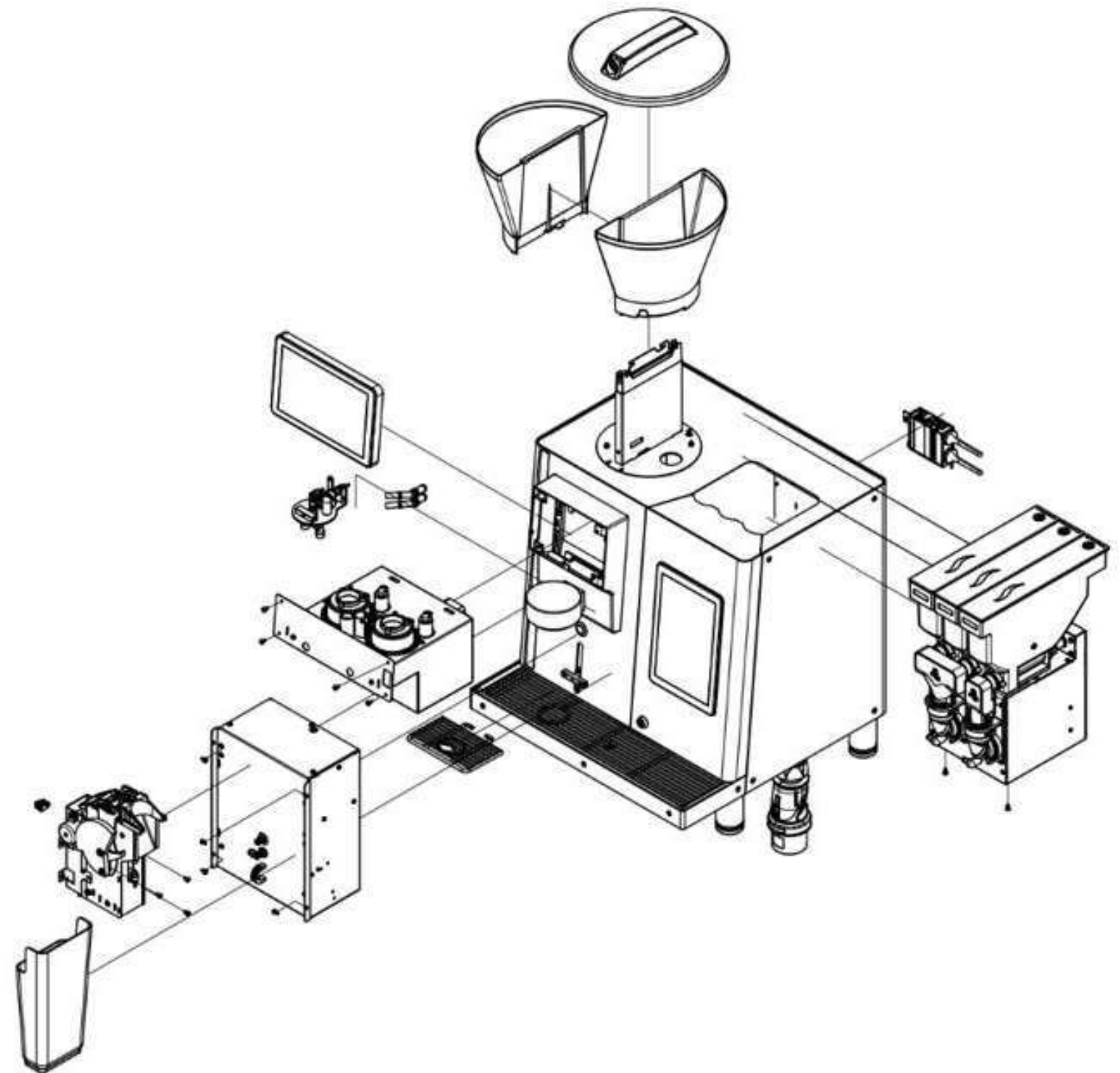
## 6 Core Modules

Grinder • Brewing Unit • Powder Station •  
Syrup Station • Display Module • Milk Module

## Key Benefits

- Faster, more efficient service
- Easy maintenance
- Tool-free exchange (snap-in function)
- Minimal downtime

# BaristaOne Touch+ Exploded View



# Smarter Coffee Starts in the Cloud

**A connected coffee platform that unlocks insights, control and profitability, from anywhere.**

- 1. Turn data into revenue:** Real-time insights on usage and consumption help anticipate demand, reduce waste and boost margins.
- 2. Always evolving:** Automatic software updates deliver new features and capabilities. No downtime or hassle.
- 3. Your entire fleet in one dashboard:** Manage and monitor every machine remotely, from anywhere.
- 4. Service without the wait:** Most issues can be solved remotely, keeping your drinks flowing & downtime low.



# The Flexibility to Power Any Business

BaristaOne Touch brings effortless barista-quality coffee to any setting whether its staff-operated or fully self-serve.



## **Bakeries, Cafes, Restaurants and Bars**

Even if your staff changes weekly, you can deliver the same flawless coffee. Consistency is guaranteed, even at rush hour.



## **Hotel Buffets, Lobbies and Lounges**

For guests who expect more than just "good" coffee. This is a 5-star experience that lives up to your brand.



## **Convenience Stores and Petrol Stations**

Forget everything you know about petrol station coffee. This is barista-quality coffee that stops traffic.



## **Travel, Kiosks and Retail Locations**

Coffee that keeps up with the crowd, the clock and your footprint. We make premium coffee a part of every journey.

# A Solution for Every Space



Touch  
The Compact Hero

|                  |                     |
|------------------|---------------------|
| Dimensions       | 310 x 845 x 540 mm  |
| Weight           | 60 kg               |
| Espressos/hour   | 100 (single)        |
| Cappuccinos/hour | 120 (FDK to update) |
| # Grinders       | 2                   |
| # Coffee beans   | 2                   |
| # Milk types     | 2                   |
| # Powders/syrups | no/no               |
| # LAFs inside    | 1                   |
| Ad screen        | no                  |



Touch+  
The Menu Multiplier

|                  |                     |
|------------------|---------------------|
| Dimensions       | 546 x 845 x 540 mm  |
| Weight           | 70 kg               |
| Espressos/hour   | 100 (single)        |
| Cappuccinos/hour | 120 (FDK to update) |
| # Grinders       | 2                   |
| # Coffee beans   | 2                   |
| # Milk types     | 2                   |
| # Powders/syrups | 3/2                 |
| # LAFs inside    | 1                   |
| Ad screen        | yes                 |



Touch Twin  
The Peak Performer

|                  |                     |
|------------------|---------------------|
| Dimensions       | 821 x 845 x 540 mm  |
| Weight           | 125 kg              |
| Espressos/hour   | 240 (single)        |
| Cappuccinos/hour | 320 (FDK to update) |
| # Grinders       | 4                   |
| # Coffee beans   | 4                   |
| # Milk types     | 4                   |
| # Powders/syrups | 3/2                 |
| # LAFs inside    | 2                   |
| Ad screen        | yes                 |

# Accessories & Add ons

Enhance your BaristaOne Touch with our range of accessories designed for optimal performance and convenience.



Undercounter  
Milk Fridge 4L



Undercounter  
Milk Fridge 8L



Cashless Payment  
Module

**Other add ons (not pictured):** custom milk fridge unit, cup warmer unit with brand logo



## 30 Years of Coffee Innovation

Built on trust, proven by results and recognized worldwide.

**Heritage of Innovation:** shaping the future of coffee equipment by a team obsessed with excellence.

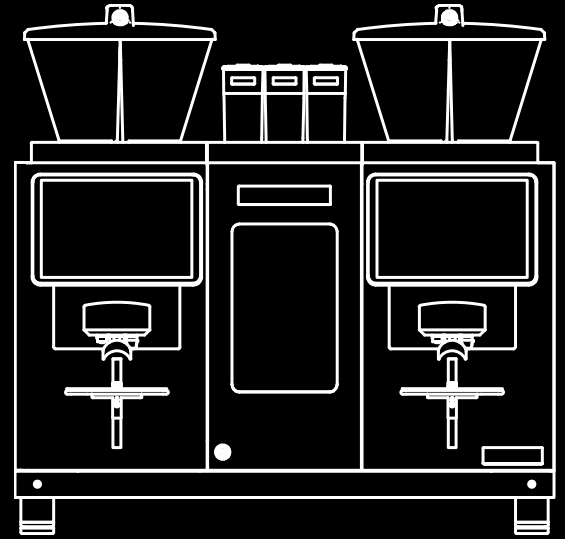
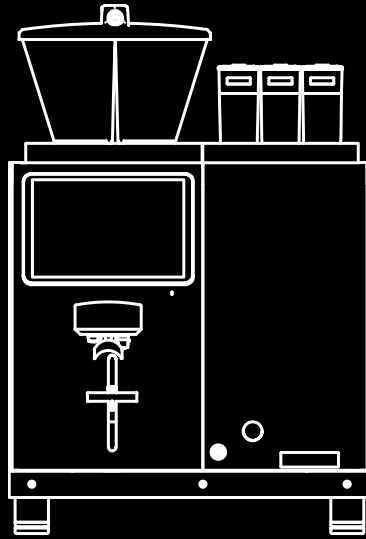
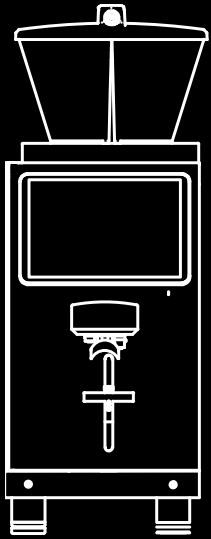
**Global Recognition:** 3× SCA Best New Product winner, respected across the specialty coffee community.

**Proven Reliability:** 1,000s of machines in the field at global brands who demand both consistency and innovation.

# BaristaOne

TOUCH

Make every cup an experience  
worth coming back for.



Reserve yours today  
[www.baristaone.com](http://www.baristaone.com)  
[sales@baristaone.com](mailto:sales@baristaone.com)

