2.

BARISTA T

Sustainable Enginnering

A product incorporating latest-generation technology. Multi-group. Complete PID control. Highly energy efficient. A range of very competitive, top-quality technologically advanced coffee machines.

After the creation of our Big Dream model, in which we have changed a technical criterion used for more than 100 years (using stainless steel instead of copper and brass), we wanted to continue creating unique products.

Advantages

Multi-group (separate) technology with PID control. High professional-grade performance: Thermal stability guaranteed.
High steam production.

Clean coffee. Minimal metal migration to the beverage through the use of stainless steel.

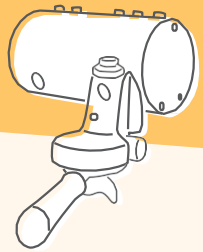
EN16889
NICKEL (NI) <0.14MG/KG
LEAD (PB) <0.01 MG/KG

Complies with European regulation EN 16889

Freshly Delivered Water. Avoiding the use of standing, constantly reheated water to make the coffee. Without affecting the water's oxygen content, preserving its completeness and improving the coffee's taste.

Energy efficiency. One of the T Technology's key goals was to reduce the machine's energy consumption. It had to be a sustainable product. Improving on what was available. And we've done it. We deliver a 50% average saving compared with a traditional machine.

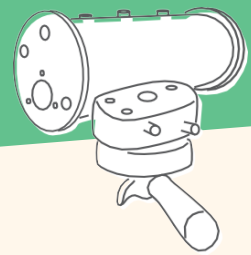
Friendly price.
Unbeatable price for a multi-group machine with independent PID control.



E-61 Technology

VS

T Technology



1

Single boiler technology.

- It is not possible to regulate the temperature in each group independently or in both groups.
- The machine can't be adjusted to different types of coffees and roasts.
- The coffee groups cannot be switched off completely independently.

Multi-group technology.

- Adjustment and PID control of the temperature in each coffee group independently (precision of 0.1ºC)
- The machine can be adjusted to different types of coffees and roasts.
- The coffee groups can be switched off completely independently.

2

Groups designed in 1961.

- Electromechanical control. Does not save energy. In use at all times.
- Technology dating from 1961.
- Used by more than 80% of manufacturers.

State-of-the-art thermodynamic groups. In-house technology.

- Electronic control. Saves energy by only heating the extraction water.
- Modern, exclusive technology.

3

Same boiler for both coffee and steam.

- Steam boiler temperature is controlled by an electromechanical pressure switch.
- Imprecise control, slow and inconvenient.
- Recovery time is much slower. Less steam, less consistency.
- The quantity of steam influences the thermal stability of the coffee groups.

Completely independent steam boiler.

- Adjustment and PID control of the temperature in the steam boiler (precision of 1ºC).
- Control by electronic sensors and thermostats. Precision, comfort and speed.
- It significantly reduces recovery time: more steam, more consistency.
- The quantity of steam does not influence the thermal stability of coffee groups.

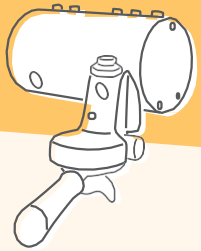
4

Little thermal stability. +/- 5ºC (900% less stable). No repeatability.

- Precision of +/- 5ºC in the cup.
- No temperature control.
- Impossible to regulate the temperature.

Professional thermal stability. Precision of +/-0.5ºC. Repeatability. Consistency.

- Precision of +/-0.5ºC in the cup. In continuous or intermittent use.
- Triple temperature control (adjustable at intervals of 0.1ºC).
- Easy and accurate temperature regulation.



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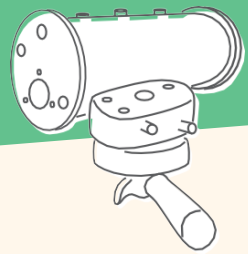


5

E-61 Technology	T Technology
Not very energy efficient.	Energy efficient. **50% more efficient** than a single boiler system.
The water is constantly circulating and being reheated.	Smart energy use. Only heats when necessary – no reheating
There is no temperature control.	Electronic (i.e. smart) temperature control throughout the system based on usage.
The cost of energy used is around double.	Savings of €300-€600 per year depending on consumption (average price of 0.2 Kw/h).
Unsustainable product and engineering.	Sustainable product and engineering.

50% ENERGY SAVING

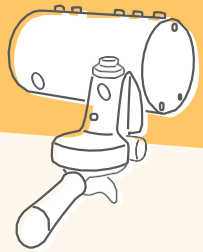
6

E-61 Technology	T Technology
The water used is never fresh.	The water we use to make coffee is always fresh. Straight from the mains.
Uses standing water that is constantly reheated to make coffee.	Does not use standing water that is constantly reheated to make the coffee.
Changes the amount of oxygen and other minerals, thus altering the flavour of the coffee.	Does not change the amount of oxygen and other minerals in the water, thus not altering the flavour of the coffee.

CLEAN WATER

7

E-61 Technology	T Technology
It takes 25 minutes to be ready for use with the machine switched off .	It is ready to make **coffee in 1 minute** with the group switched off.



E-61 Technology

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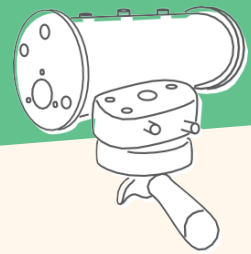

8

Higher migration of metals in the drink due to the use of brass and copper (group and connections).

Minimum migration thanks to the use of stainless steel.

9

Brass groups that cause limescale.

The injector is easily blocked by limescale. The injector needs to be cleaned (a complicated task).

The whole machine needs to be switched off for technical interventions.

Group designed to minimize limescale (stainless steel).

It takes a long time to become blocked up. Only necessary to clean the coffee group diffuser, by removing the nozzle

Only one group has to be switched off for any technical interventions.

10

Basic software. Developed over 25 years ago.

Use of sensors with low sensitivity.

State-of-the-art software. Electronic control of the whole machine.

Use of highly sensitive NTC sensors.

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