

Barista A3

With 3 high-end ECM brew groups, 4 portafilters (1x 1-spout + 3x 2-spouts) and 3 drip-grids

Barista A2

With 2 high-end ECM brew groups, 3 portafilters (1x 1-spout + 2x 2-spouts) and 2 drip-grids

Barlsta A3: W 945 mm x D 540 mm x H 575 mm (w/o portafilter) Barlsta A2: W 700 mm x D 540 mm x H 575 mm (w/o portafilter)

The Powerful – Pure Indulgence

Barista A2 / Barista A3

- Heat exchanger espresso machines
- High-end ECM brew groups with innovative stainless steel brew bells
- Copper boiler (Barista A2 approx. 14 I, Barista A3 approx. 21 I)
- Automatic dosing with control panel: programming of 4 different coffee volumes possible
- Manual coffee dosing option
- Automatic group cleaning program
- Low-noise rotary pump, adjustable from the outside
- Classic rotary valves for steam and hot water extraction (optionally available with lever valves)
- > Boiler can be emptied out easily for transport
- Connectible, electronically controlled pre-infusion
- > Special cold water mixing valve for making tea
- Dual pump pressure and boiler pressure gauge
- Suitable for different cup heights (drip-grids to raise espresso cups)