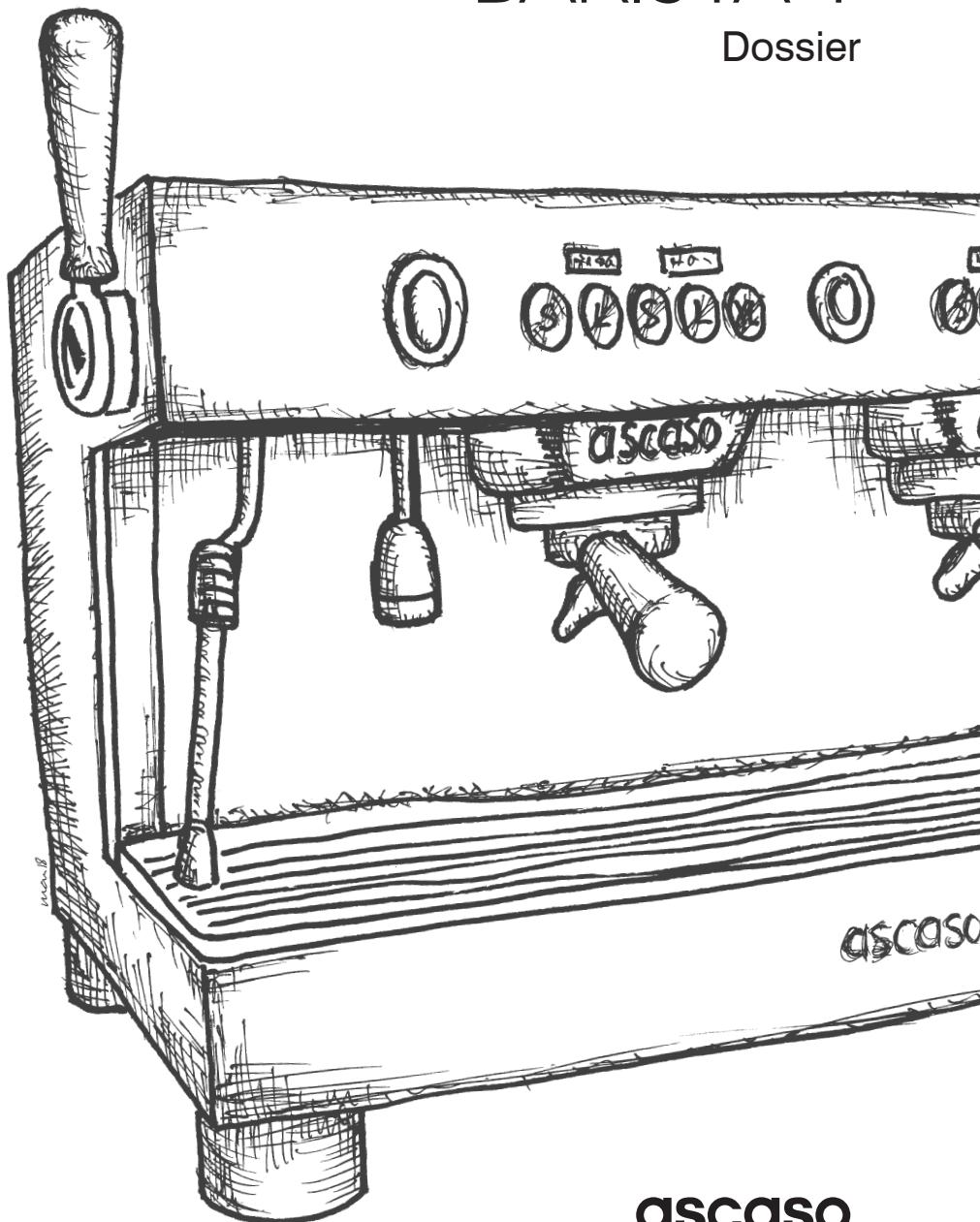


# BARISTA T

Dossier

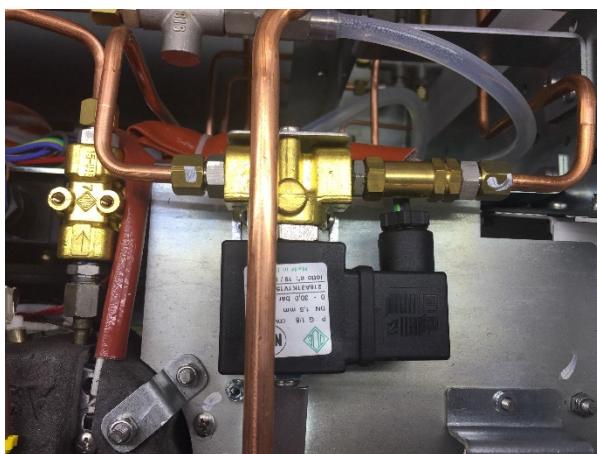


**ascaso**  
BARCELONA

**COLD WATER DISTRIBUTOR**

*This part, placed in the right side, under the boiler is a special fitting that distributes the cold water to the steam boiler, the coffee groups, the heat-exchanger and the mixer of the hot water dispenser.*

*In the connection of the heat-exchanger there is a non-return valve.*

**INLET WATER TO FILL BOILER**

*This is the solenoid connected with the boiler level probe. When the level is low, the solenoid opens and refills the boiler.*

*In one side have connected a non-return valve.*

## PRESSURE GAUGE

With the pump activated it will show 9 pressure bars.

With the pump deactivated, the pressure of the network will be marked, and in the case that it is fed from an external tank it will mark 0 bars.

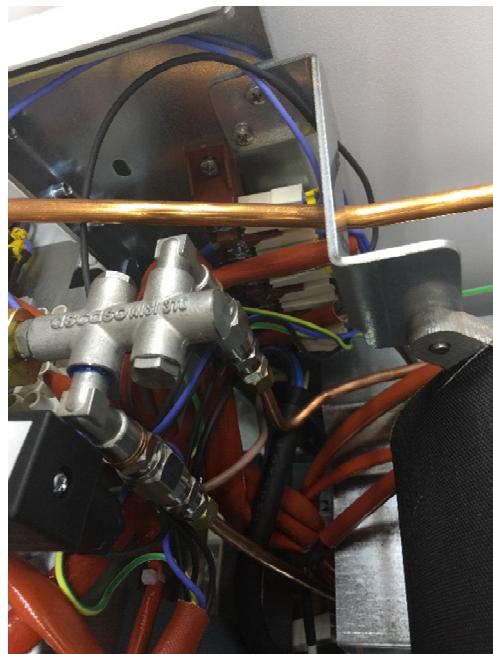
This is a double pressure gauge that shows the pump pressure and the internal steam boiler pressure.



If the network pressure exceeds 6 bar pressure, it is recommended to install a reducer at the entrance of the machine.

## HOT WATER MIXER

It serves to adjust the water temperature of the infusions with the addition of cold water from the network and its mixture with the hot water from the boiler.



*For this we use a 2-way solenoid valve (1) connected to the exit of the mixer. Inside the connection of the cold water there is a teflón flow reducer.*

*This mixer have two non-return valves connected.*

#### **COFFEE GROUPS AND EXPANSION VALVE**

*Once the water is introduced into the group, it is controlled by a temperature probe and the PID control, which keeps the constant temperature fixed through the display.*

*During the heating phase, the water increases in volume and therefore increases the internal pressure of the group.*

*This excess pressure is controlled by the expansion regulated to an opening pressure of 11 bar, whereby from this pressure the valve will open and let a constant drip of water escape until it stabilizes*

*This only occurs during the warm-up phase.*



***IMPORTANT: HOW TO ADJUST THE EXPANSION VALVE.***

*For this, the first thing is to disconnect the silicone tube that carries the excess water to the drain cup.*

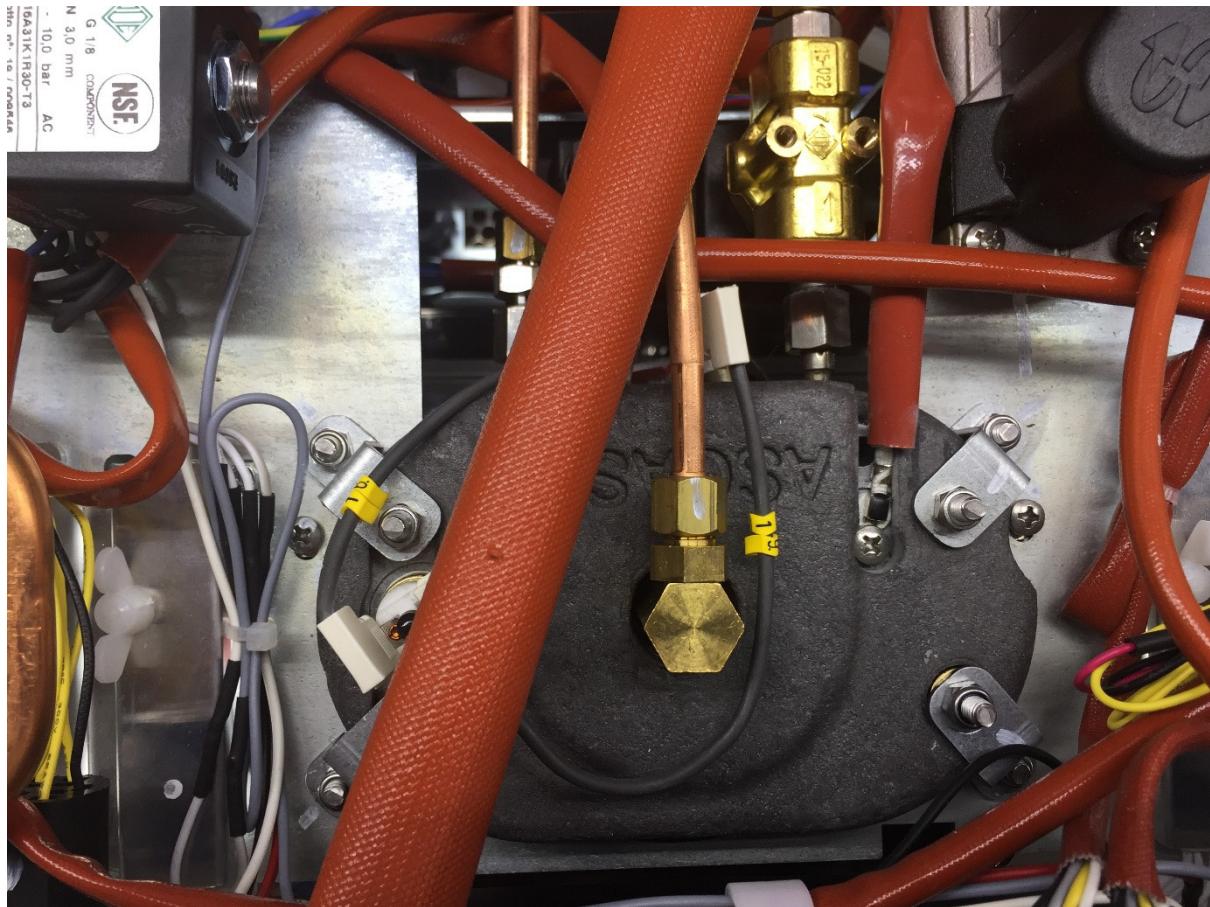
*We will introduce the blind coffee filter (supplied with the equipment) into the filter holder and assemble it in the group of the valve to be regulated.*

*Activate the group and adjust the pump up to 11 bars.*

*Then, using a flat-blade screwdriver, we will insert it into the valve until it is positioned and we will turn one way or the other until we see the appearance of water drops constantly.*

*The coffee group is a thermoblock of aluminium that have inside 1 meter of stainless Steel pipe and a heating element of 1000W.*

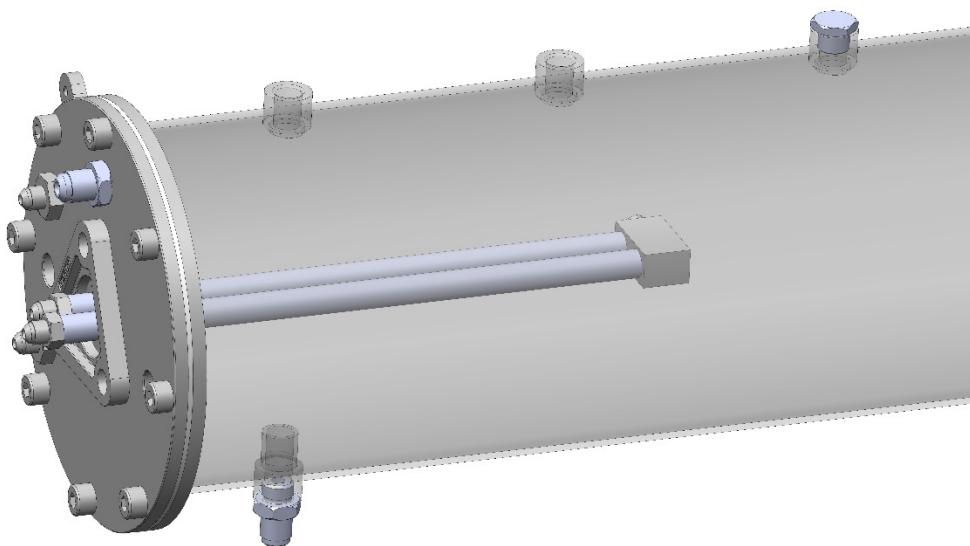
*The group is covered by a special thermal material that keeps the group more stable.*



## PRE-HEATER / WATER SUPPLY GROUPS

*The cold water injected by the pump is introduced into the preheater located inside the boiler, where it is heated by contact with the steam. With this we achieve a greater stability of the temperature by avoiding the thermal shock that would occur when entering cold water directly into the coffee group.*

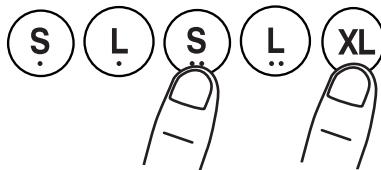
*The temperature must be between 75 ° C - 85 ° C (167 ° F - 185 ° F).*



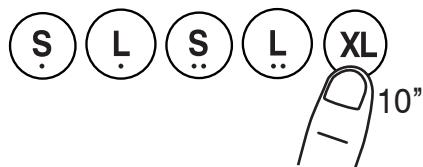
# Software Barista T Plus

## Function Programming

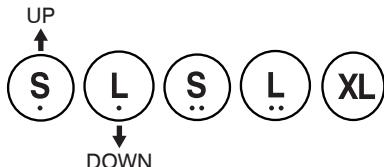
To enter the programming function, press the key 5 (XL) and immediately and without releasing this one press also the key 3 (S). All keys will be off.



Press the key 5 (XL) for 10 seconds to enter in the menú.

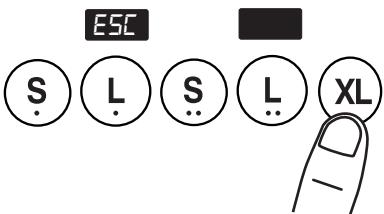


Then the display on the left group will show the differents programming options.

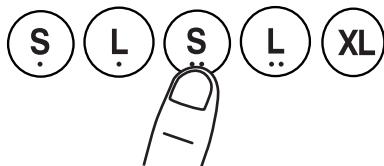


With the keys 1 (S) and 2 (L) we increase/decrease the value of t, and with the key 5 (XL) we confirm the modification, returning to the programming menú.

To exit the programming menú, we must search for the "ESC" option and select it using the key 5 (XL).



The keypad and displays Will be off. To activate again press the key 3 (S)



## ON/OFF COFFEE GROUPS

We can deactivate coffee groups independently by pressing key 5 and immediately and without releasing this one also key 2 of each keypad. The display on the left of the off group will show OFF. To activate it again, we must repeat the operation again, pressing buttons 5 and 2 simultaneously

## PARAMETERS

### **Tx** - TEMPERATURE OF THE COFFEE GROUP

To select the different groups, we will use the key “S” and will confirm the group with the key “XL”. Then we will increase or decrease the temperature according to our choice.

Once the temperature is set we will confirm the selection by pressing the “XL” key.

- T1 Left group
- T2 Right group (2GR) Central group (3GR)
- T3 Right group (3GR)

### **Tc** – BOILER TEMPERATURE

To change the temperature of the steam boiler.

### **Tec** – PID PARAMETERS

P/I/D/B are parameters to configurate the PID control. We advise not to change.

### **Ce** – POWER CONFIGURATION

In this section we can configure the amount of heating elements that can be connected at the same time. With this we can control consumption so that it does not exceed 25A.

The heating element of the groups is always prioritized

See table settings

	CAFE (W)	VAPOR (W)	A TOTAL 230V 1P	PARAMETRO CE					
				1	2	3	4	5	6
BARISTA T 1GR	1 x 1000	2 x 1000	13	4,5 A	9 A	13 A	13 A	13 A	13 A
BARISTA T 2GR	2 x 1000	2 x 1750	24	8 A	15,5 A	20 A	24 A	24 A	24 A
BARISTA T 3GR	3 x 1000	2 x 1750	29	8 A	15,5 A	20 A	24 A	29 A	29 A

TABLA DE POTENCIAS/AMPERAJE MODELOS ONE/PLUS

## **TEE** – STEAM BOILER TEMPERATURE IN STAND-BY MODE

Energy saving temperature of the boiler. It's the temperature at which the boiler will be maintained when it has reached the idle time set in the following TiE parameter.

**TiE** - Machine idle time for the boiler to go into "saving" mode and remain at the temperature set in the previous parameter.

## **Ud** – UNITS OF MEASURE

Degrees Celsius (C) or Farenheit (F).

## **Pxy** – COFFEE PREINFUSION

For each group we can program the "on" time of the preinfusion. The pump "off" time is always three seconds. Maximum seconds are 5 seconds.

Example:

P11 = Preinfusion group 1, key 1 (Short coffee single)

P12 = Preinfusion group 1, key 2 (long coffee single)

P13 = Preinfusion group 1, key 3 (short coffee double)

P14 = Preinfusion group 1, key 4 (long coffee double)

The same with the rest of the groups and the doses.

## **Cr** – CHRONOMETER FUNCTION

We can activate or deactivate the display of coffee delivery time.

## **Ux** – OFFSET TEMPERATURE U1, U2, U3

This parameter is used to correct the temperature difference between the group's display data and the actual temperature value at the group's output.

**AC** - To activate and deactivate the steam boiler

**EP**- To activate and deactivate the motor-pump

**CS** - This parameter is only used on machines with capsule. It must always be deactivated in Barista T.

**SP** – Indicates the number of partial services (since the last reset to 0) of the group from which we are viewing the data.

**STG** – Indicates the number of total services of the machine since the last reset to 0.

**ST** – Indicates the number of total services of the machine.

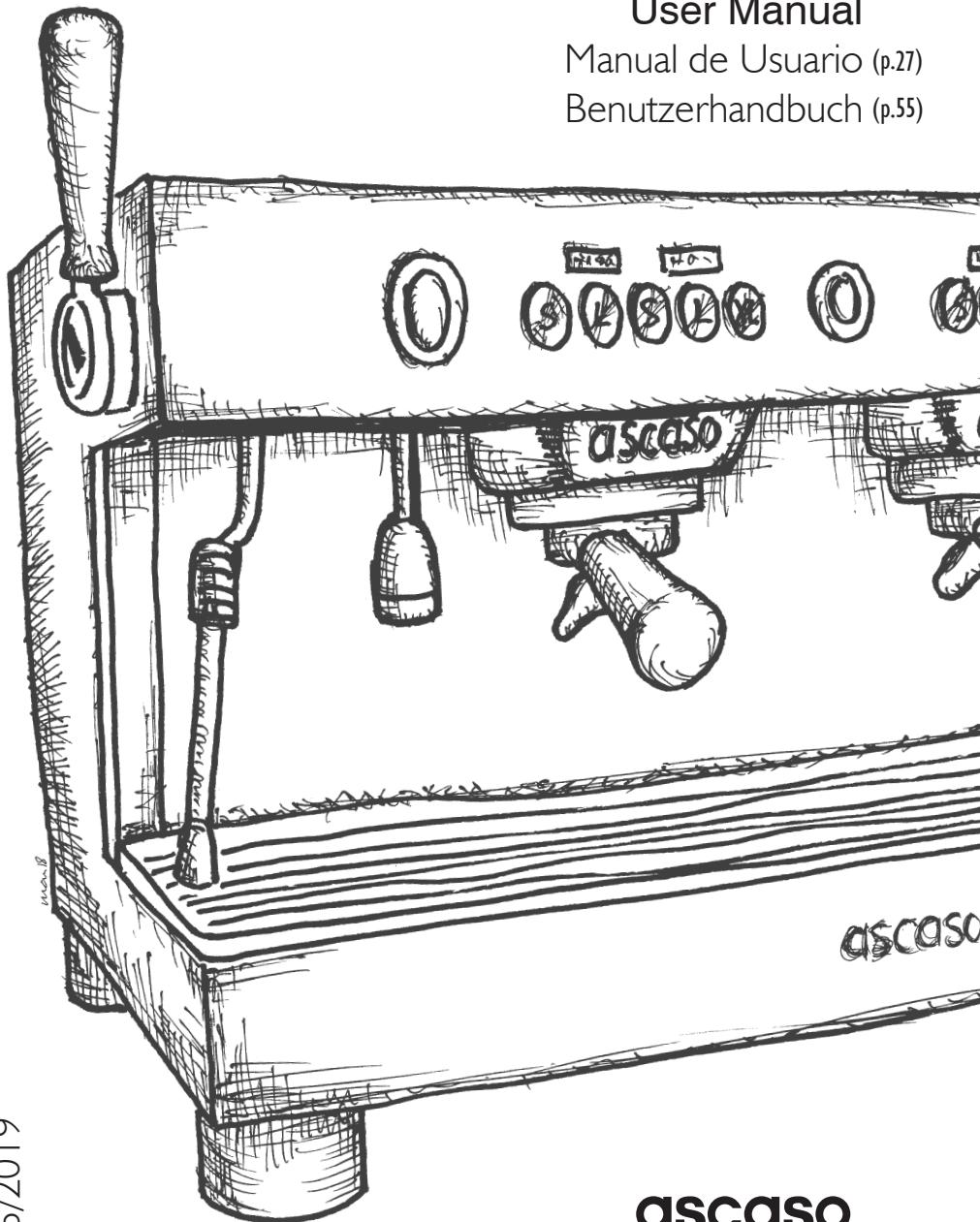
**ESC** – To exit of the menú.

# BARISTA T

## User Manual

Manual de Usuario (p.27)

Benutzerhandbuch (p.55)



6/2019

**ascaso**  
BARCELONA

# Thank you

---

Thank you for purchasing an **ascaso** product. With it you can get the best espresso coffee and delicious cappuccinos.

Your coffee machine has been designed and built applying the latest technological innovations, both in the computer field and engineering, so the result is a high quality product, safe and reliable.

## Recycling your coffee machine

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Coffee makers may contain recyclable materials.

Contact your distributor or your local recycling center.



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# Regulations - EC Declaration of Conformity

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**Ascaso Factory S.L.U**  
C/ Energía, 39-41, Pol. Ind. Famadas  
08940 Cornellá, Barcelona, Spain

As a manufacturer of coffee machines, we hereby declare that:

Type: Coffee machine

Model:

Series no:

ASCASO FACTORY SLU declares under its responsibility that the product Coffee machine for professional use to which this Declaration refers, in accordance with the provisions of the specific directives: 98/37/ CE - - Machine directive 73/23 / CEE, 93 / 68 / CEE - Low Voltage Directive 89/336 / CEE, 93/68 / CEE, 92/31/CEE - - EMC Directive 97/23 / - Pressure Equipment Directive (PED) and conforms to the following standards: EN 292 -1, EN292-2, EN 60335-1, EN 60335-2-15, EN 55014, EN 61000-3, EN 61000-4, EN 50141, EN55104 Harmonized EN standards.

This declaration loses its validity if the appliance is modified without the express written authorization of the manufacturer, or if it has been used in any other way than as directed by the User Manual and instructions. The technical file has been stored by the R&D Manager at the company's registered address.

Registered address:

**Ascaso Factory S.L.U**

C/ Energía, 39-41, Pol. Ind. Famadas  
08940 Cornellá, Barcelona, Spain

Date: 24/07/2017

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(Operations Manager)

## I - Safety rules

- Before connecting the machine, check the distribution mains.
- You cannot use extension cords, adapters or multiple plugs for your connection.
- Check that there is an earth connection and an efficient electrical safety device.
- Place the machine on a flat and stable surface, inaccessible to children or animals and away from hot surfaces.
- Use in environments that exceed 5°C of temperature.
- This appliance is designed to be permanently connected to the water supply.
- Never start a defective appliance or with a mains cable in poor condition.
- Do not obstruct the ventilation grilles, in particular, do not cover the hot-cup surface with cloths or other objects.
- Do not intervene for cleaning or maintenance work with the plug plugged in.
- Do not unplug the coffee machine by pulling on the power cord.
- Do not allow the device to be manipulated by children or inexperienced persons.
- Do not handle the appliance with wet or damp hands or feet.
- Do not immerse the appliance in water.
- Do not leave the packaging material (bags, nails, cardboard) within the reach of children.
- The packaged machine must be stored in one place, dry and without moisture.
- Avoid placing heavy packages of another type on the packaging.
- Use only accessories and spare parts authorized by the manufacturer.
- In the event of a malfunction or malfunction, switch off the appliance and unplug it from the mains.
- Do not attempt to repair or intervene directly. Call your technical service.
- An incorrect installation can cause damage to people and objects, of which the manufacturer cannot be held responsible.
- Failure to respect these warnings can compromise the safety of both the device and the user.
- Save this Instruction manual.

## 2 - USE

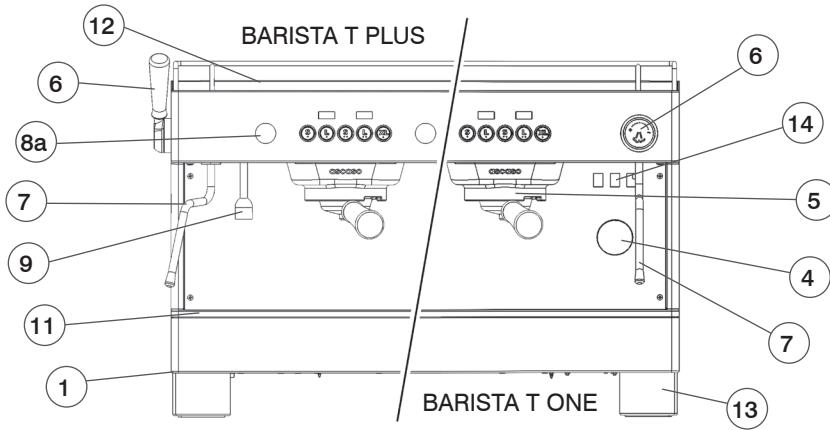
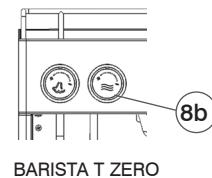
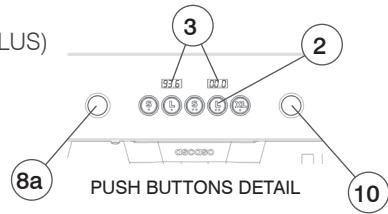
The machines have been designed, manufactured and protected to be used as machines to prepare espresso coffee and hot drinks (tea, cappuccino, chamomile, etc.); all other use must be considered improper and therefore dangerous.

### Attention!

The manufacturer declines all liability for damages to persons or things due to improper, erroneous or unreasonable use.

## 3 - Components identification

1. General switch
2. Buttons groups
3. Information screens groups (only ONE and PLUS)
4. Pressure gauge boiler / pressure pump
5. Coffee groups
6. Steam tap control
7. Steam tube
- 8a. Hot water switch (only ONE and PLUS)
- 8b. Hot water knob (only ZERO)
9. Hot water outlet
10. Semi-automatic dispensing switch (only Plus model)
11. Tray
12. Cup-warmer
13. Adjustable feet
14. Light, cup-warmer and group-heating switch



## 4 - Characteristics of the machine

The machines of the BARISTA T series have been designed to prepare espresso and hot drinks.

The operating principle consists of a volumetric pump inside the machine that feeds the hot water and steam boiler, in addition to the independent coffee groups. By activating the controls, the water is sent to the external brewing units in the form of hot water or steam according to the needs.

The water to be used to prepare the drinks is taken at the moment of the water network, pressurized by the pump, passing through a pre-heating circuit through the hot water / steam boiler, and its temperature is finally raised from the temperature from pre-heating to working by a heat exchanger.

Each one of the spreader groups, as well as the hot water / steam boiler, can present a different working temperature, as well as different independent configuration parameters to optimize the machine's performance before the needs of the user.

The machine is formed by a supporting structure in steel to which the mechanical and electrical components are fixed. The productive operations are carried out on the front of the machine and the controls, the control devices and the coffee brewing groups are located. In the upper part of the machine there is a surface destined to heat the cups.

BARISTA T PLUS/ONE	BARISTA T 1GR	BARISTA T 2GR	BARISTA T 3GR
Voltage	380V 3F		
Power (w)	3500	5500	6500
Steam boiler (w)	2000	3500	3500
Coffee group (w)	1x1000	2x1000	3x1000
Steam boiler			
Max. Pressure (mpa)	0,27	0,27	0,27
Working pressure (mpa)	0,18	0,18	0,18
Volume (l)	4,5	8,5	8,5
Size (mm)	440x550x465	700x550x465	920x550x465
Weight (kg)	52	65	85
Water inlet	3/8"	3/8"	3/8"
Min/max pressure (mpa)	0,1 / 0,6	0,1 / 0,6	0,1 / 0,6
Drain pipe diameter (mm)		16	
1 Coffee filter holder		1	
2 Coffee filter holder	1	2	3
Blind filter		1	
Tamper		1	
Drain pipe		1	
Incoming water pipe		1	

## 5 – Installation

The installation, maintenance and repair of the machines must be carried out only by qualified personnel.

The appliance must be installed so that the support surface is at least 1.20m high. The support plane must be well leveled and dry, and stable. The machines are equipped with height adjustable feet.

This appliance is not suitable to be installed in an area where a water jet could be used, nor to be installed outdoors. This device is only suitable for installation in places where its use and maintenance is restricted to qualified personnel.

To ensure correct use, the machine must be installed in places where the ambient temperature is between + 5°C / + 32°C and the humidity does not exceed 70%.

It is advisable to leave a space around the machine in order to speed up maintenance work, as well as the space for the coffee grinder.

In order to avoid the freezing of water in the machine, avoid installing it in places with an ambient temperature equal to or lower than 0°C. In case of freezing do not use the machine and contact the manufacturer.

The appliance must be powered exclusively with potable and cold water in accordance with current legislation. The pressure of the water network must be between 0.1 and 0.6 MPa. If this requirement is not met, consult the manufacturer. Between the water network and the feeding tube of the machine, a stopcock must be installed in order to interrupt the supply when necessary.

The water and steam expelled by the machine's tubes are extremely hot and can cause serious injury.

Any failure to comply with the instructions and warnings given by the manufacture may invalidate the machine's warranty.

## 6 – Electrical connection

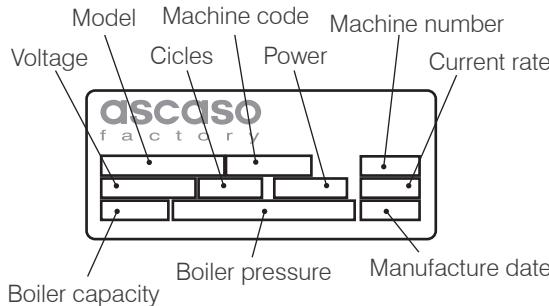
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The machine is supplied ready for connection according to the required specifications.

The appliance is supplied with the power cable without plug, because its fixed installation is envisaged to the electrical network, so it is necessary to install a general protection switch.

Before connecting the machine, make sure that the data on the rating plate correspond to those of the electrical distribution network.

If the power cord is damaged, it must be replaced by the manufacturer, by its after-sales service or by similar qualified personnel in order to avoid a danger.



The power supply cable must be connected to the connection provided according to current regulations.

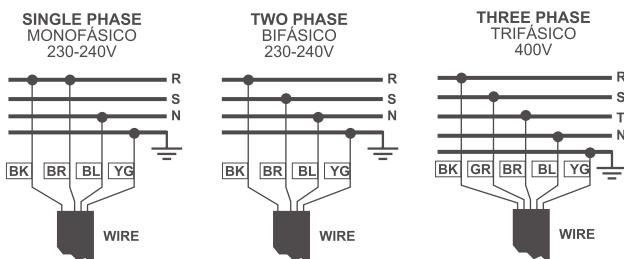
Disconnecting means must be incorporated into the fixed installation in accordance with the installation regulations.

### ATTENTION!

It is essential to connect the machine to a properly grounded connection.

### ATTENTION!

The machines model BARISTA T 2/3 groups are configured to make a two-phase (1/2 GR) / three-phase (3 GR) connection, as indicated in the diagram incorporated into the connection cable. Special attention must be paid to the connection of each of the phases as well as the cable corresponding to the neutral of the electrical system.



R = PHASE/FASE  
S = PHASE/FASE  
T = PHASE/FASE  
N = NEUTRAL/  
NEUTRO

BL = BLUE/AZUL/BLU/  
BLAU/BLEU  
YG = YELLOW-GREEN/  
AMARILLO-VERDE/  
VERDE GIALLO/  
GELB-GRÜN/JAUNE-VERT

BR = BROWN/MARRÓN/  
MARRONE/BRAUN/MARRON  
BK = BLACK/NEGRO/  
NERO/SCHWARZ/NOIR  
GR = GREY/GRIS/GRIGIO/  
GRAU/GRIS

**ATENCIÓN!**

The connection in single-phase mode of these machines will lead to high consumption of electric current, sockets supporting 25 A for the model of 2 groups, and 30 A for the 3 groups, are necessary. It is possible to limit the maximum amperage by means of the software of configuration of the machine, limiting the number of heating elements that work simultaneously (see section 12). The power / amperage table based on the configuration of the number of heating elements that work simultaneously is as follows:

	COFFEE (W)	STEAM (W)	TOTAL AMP 230V 1P	CE PARAMETER					
				1	2	3	4	5	6
BARISTA T 1GR	1 x 1000	2 x 1000	13	4,5 A	9 A	13 A	13 A	13 A	13 A
BARISTA T 2GR	2 x 1000	2 x 1750	24	8 A	15,5 A	20 A	24 A	24 A	24 A
BARISTA T 3GR	3 x 1000	2 x 1750	29	8 A	15,5 A	20 A	24 A	29 A	29 A

POWER/CURRENT TABLE IN MODELS ONE/PLUS

	CAFE (W)	VAPOR (W)	CFG1 (DIP3) SWITCH / MAX. POWER AND MAX. AMP.																			
			1 HEAT. EL.				2 HEAT. EL.				3 HEAT. EL.				4 HEAT. EL.				5 HEAT. EL.			
			1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4
	-	0	0	0	-	0	0	1	-	0	1	0	-	0	1	1	-	1	0	0		
BARISTA T ZERO 1GR	1 x 1000	2 x 1000	1.000 W/4,5 A	2.000 W / 9 A	3.000 W / 13 A																	
BARISTA T ZERO 2GR	2 x 1000	2 x 1750		-					3.750 W/19,5 A		5.500 W/24 A											
BARISTA T ZERO 3GR	3 x 1000	2 x 1750		-					3.750 W/19,5 A		5.500 W/24 A		6.500 W/28,5 A									

POWER/CURRENT TABLE IN MODELS ZERO

## 7 – Hydraulic connection

First, we will connect the free end of the drain pipe supplied with the machine to the previously installed general drain outlet.

In connection with the general network, a tap must be incorporated to interrupt the flow of water to the appliance when necessary. Next, we will connect the flexible hose (connection 3/8 "H) to the pump and to the water inlet of the network. In case a water treatment system is installed, we will connect the hose to the outlet of said system.

**IMPORTANT:** Do not feed the coffee machine with water below 10° Fr hardness.

Once the water inlet and drain connections have been made, we will open the valve or tap to fill the boiler.

## 8 – Start-up

Set the main switch to the "ON" position and automatically the machine will proceed to fill the boiler to the set level. Once the filling process has been completed, the water will be heated up to the working temperature and pressure.

**Pump pressure regulation:** The pump is factory-set to 9 bar pressure. If it is necessary to adjust it, proceed as follows: Remove the plastic cap located on the side panel of the machine, and with the help of a screwdriver, turn the screw of the pump.

In a clockwise direction, the pressure is increased. Counter clockwise decreases the pressure.

**Expansion valve regulation:** The expansion valve is a component that limits the maximum working pressure of the machine. This pressure must never exceed 12 bar. The valve is regulated at 11 bar in the factory. If you wish to regulate the valve, follow these instructions: Place the filter holder with the blind filter in the coffee group. Start the unit and adjust the pump to the pressure at which you want to regulate the valve, and then turn the regulator of the valve until the water comes out through it. Once the process is finished, re-regulate the pump up to 9 bars.

**ATTENTION!**

The expansion valve can discharge very hot water (93° C / 200° F).

From this moment, it will be necessary to wait until the temperature of the coffee groups reaches the set-point (showed in the specific display of each group dedicated to the temperature) in order to start making coffee, and until the temperature of the

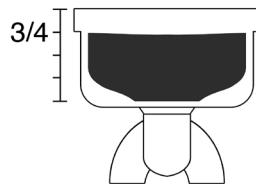
steam/hot water boiler reaches the set-point one (the pressure gauge will show a pressure between 1 and 1.5 bar depending on the set-point) in order to start using the hot water or steam function.

## 9 – Coffee preparation

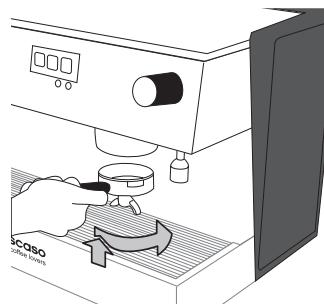
You can use any type of coffee. For optimal results, we recommend using mixtures prepared for the preparation of espresso coffee since the grinding point will be adequate. If the coffee comes out very quickly or very slowly, it will be necessary to change the type of coffee for another fine or coarser grind and experiment with the pressing according to our preferences.

The steps to follow are:

1. You must have the machine connected. Place the filter holder (with filter) in the group.
2. The 5 keys of the keypad must be permanently illuminated, which indicates that the coffee machine has reached the ideal temperature to make coffee.
3. Press the XL key (continuous coffee output) of the keypad and let water through the group. Perform this action before making coffee, eliminate waste and balance the temperature for optimal service.
4. The pan must be filled 3/4 of its capacity, once pressed.
5. Clean coffee residues that have been deposited on the edges of the clay so that the adjustment is perfect.



6. Insert the filter holder in the group starting from your left and turning to the right with enough final pressure.



Place the cups or cup on the rack and press the keypad in the desired selection. The perfect extraction of an espresso requires 20/25 seconds.

Attention! To obtain an optimum coffee extraction quality, always use the appropriate filter for 1 or 2 coffees.

Attention! If the coffee comes out very fast or very slowly, it will be necessary to change the grind of the finest or thickest coffee and experiment with the pressing according to our preferences.

### **ATTENTION!**

To obtain an optimum coffee extraction quality, always use the appropriate filter for 1 or 2 coffees.

### **ATTENTION!**

If the coffee comes out very fast or very slowly, it will be necessary to change the grind of the finest or thickest coffee and experiment with the pressing according to our preferences.

## **GENERAL ADVICE**

1. The filter holder must always be placed on the machine to keep it warm. In closed position.
2. Place the cups on the cup-warmer. The temperature (optimum 40°C / 105°F) will improve our espresso.
3. The coffee will continue to come out in small drops a few seconds after turning off the coffee breaker.
4. It is advisable to grind the amount of coffee needed at the time it is needed because the ground coffee quickly loses its aroma qualities and the fatty substances contained in the coffee become rancid.

## 10 – Programming dose of coffee



To program the amount of coffee, with the machine on and ready to make coffee (keys of the keypad permanently lit), press the programming button XL for 5 or 6 seconds until it is lit intermittently while the rest of the keys are illuminated in a fixed manner.

Then press the key of the selection you want to program, which is lit intermittently at the same time that the other two keys are off. The ergation process begins.

Once the desired quantity has been obtained, press again the key belonging to the selection you are programming. The dispensing process is stopped and the 5 keys are permanently illuminated. The selection is programmed.

### ATTENTION!

In machines of 2 and 3 groups, when programming the left group, they are automatically programmed with the same volume parameters located to the right of this.

If you want to get coffee at will (continuous), press the XL key. When you get the desired amount, press again to interrupt the delivery.

### ATTENTION!

The BARISTA T PLUS model has a semi-automatic switch that activates the delivery of coffee manually.

# II – Preparation of the cappuccino

The true “cappuccino” is composed of 25 milliliters of espresso coffee and 125 milliliters of cold milk mounted with steam, which will go from 3 or 4 degrees Celsius to about 55 degrees Celsius. The milk must be bovine and fresh with a protein content of 3.2 percent and 3.5 percent fat, and assembled - just the amount needed for a cup - in a steel container (jar) to avoid mixing with other scents or flavors.

The density of the cream has to be uniform without there being a separation with the liquid, nor can it present holes or bubbles.

## PREPARATION

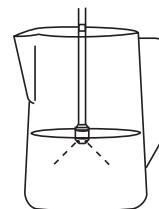
- The pressure gauge will indicate the pressure of the boiler 1. 2 / 1.5 bar. The boiler will be ready to dispense water and steam (approximately 20/22 min.)
- Turn the steam knob. It is normal that at the beginning of the steam service a little water comes out of the pipe, so we recommend that you position the pipe in the drain pan.
- Insert the tube into the milk to be heated. Fill up to 1/3 of the jar.

### 1) TEXTURE: Getting cream

To obtain the consistency called “velvet”, the cappuccinator tube should be placed just below the surface of the milk.

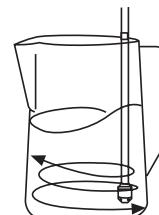
Open the steam control and move the tube at different angles (always under the surface of the milk) to achieve an emulsion effect thanks to air circulation. Once textured, the volume of milk can be doubled.

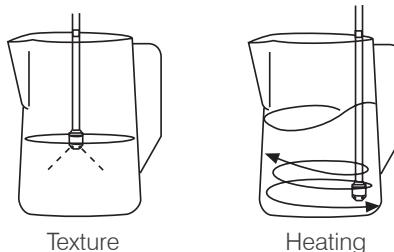
Please remember to move the jug and steam tube, always making sure it works in the most superficial area of the milk. After this operation, the milk is textured but is still cold.



### 2) TEMPERATURE: Heating the milk

Once the texture is obtained, we submerge the steam tube (10) in the jug deeper. We make circular movements to heat the milk in all its volume until it reaches the desired temperature.





Remember not to heat the milk to more than 75°C. From this temperature the milk will be blanched and lose its properties for the cappuccino.

Once the operation is finished, turn the knob (9) to close the steam outlet.

**ADVICE:** The espresso is extracted at 75-80°C. The milk is textured and hot between 55°C-70°C. It is important to keep these temperatures when serving, so the cups must be heated using the cup-warmer zone of the coffee maker. If this is not possible, warm the cup with hot water before using it.

Once we have the hot and textured milk, we are ready to serve it in the cup, adding it to our espresso base.

### POSSIBLE PROBLEMS.

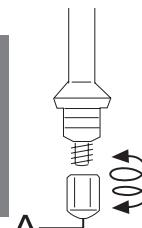
The cream can be excessively thin and without consistency.

- 1) One of the reasons may be that the milk had already warmed up in advance.
- 2) The milk has been heated too much (the steam tube is placed deeper in the jar and the milk is heated without letting the air circulate on the surface) before having achieved the desirable texture. We have not done step 1 correctly: TEXTURAR and we have not let the air work the milk.

Attention! If you have used the steam or water service for a long period without interruption and observe that the output pressure drops, wait a few moments for the boiler to recover. The optimum pressure is 1 / 1,5 bar.

#### IMPORTANT!

After each use it is advisable to let steam out for 5 seconds to clean the duct and prevent it from becoming clogged. To clean the absorption holes (A) you can use a clip. Make sure that the tube is free of obstacles.



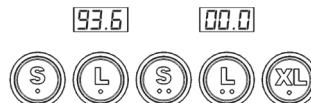
## I2 – Preparation of hot water

Put a cup or container under the water outlet. Operate the hot water switch (8a, models PLUS/ONE) or open the hot water knob (8b, models ZERO) to obtain water. Turn the knob/operate the switch to close the water outlet, when you have obtained the desired amount.

# 13 – Specific functions of the displays on the keypads

The Barista T ONE and Barista T PLUS models have 2 independent displays on each of the group keypads through which we can control the following parameters.

Parameter	Description
Tx	Setpoint temperature of group X (x = 1,2,3), shown on the left screen during the operation of the machine.
Tc	Temperature of the steam boiler
Ud	Units of measure: Degrees Celsius (C) or Farenheit (F)
TEC	Sub-menu with temperature control configuration parameters, including P / I / d / b / Ce
P/I/D/B	Configuration parameters of the PID temperature control.
CE	Power configuration parameter. Depending on this parameter (number between 1 and 6) we indicate to the machine how many resistors can work at the same time, always prioritizing those of the coffee groups. See power limitation table to see the different options in section 5 - electrical connection.
TeE	Steam boiler's temperatura in stand-by mode
TiE	Inactivity time after which the temperatura of the steam boiler is set to the stand-by one (TeE parameter). If this value is set to 0, stand-by function is deactivated.
Pxy	Pre-infusion of the selection y (y = 1,2,3,4) of the x button, configurable between 0 and 5 seconds. For example, P12 is the pre-infusion time (pump ON) of selection 2 in group 1. Pump time OFF is always 3s. Selection 5 (XL, continuous delivery) does not have pre-infusion time.
Cr	Stopwatch activated or deactivated. When activated, it is displayed on the right screen during the operation of the machine.
Ux	Indicates the offset between the regulated temperature and that shown by the group x display
AC	Steam boiler activated / deactivated
EP	Activate or deactivate pump operation
CS	Counter services for capsule models. It must be disabled in BARISTA T models.
SP	Indicates the number of partial services (since the last reset to 0) of the group from which we are viewing the data.
STG	Indicates the number of total services of the machine since the last reset to 0.
ST	Indicates the number of total services of the machine.



To enter programming mode, we must press key 5 and immediately and without releasing this one press also key 3 (counting from the left) of the first keypad. The 5 keys and the displays will be off. Then press key 5 for 10 seconds. Then the display on the left will show the different programming options according to the previous table.

With the keys 1 and 2 we move forward or backward between the different options, and with the 5 key we enter the selected option to modify the previously programmed value. Once inside the option to modify, with the keys 1 and 2 we increase / decrease the value of it, and with the key 5 we confirm the modification, returning to the programming menu.

To exit the programming menu, we must search for the ESC option and select it using the 5 key. The keypads and displays will be off. We must activate them again by pressing the 3 key.

#### **ATTENTION!**

We can reset the programming parameters by pressing keys 1,3 and 5 of group 1 with the machine turned off. Without releasing them, we activate the general switch until the Prt text appears on the group one screen. Then, we release the keys, and turn off and on again the machine.

#### **ATTENTION!**

We can deactivate coffee groups independently by pressing key 5 and immediately and without releasing this one also key 2 of each keypad. The display on the left of the off group will show OFF. To activate it again, we must repeat the operation again, pressing buttons 5 and 2 simultaneously.

#### **ATTENTION!**

The displays on each keypad also give information about the problems that may arise in the different components through the following list of alarms.

AL2	GROUP FLOW METER FAILURE x (display only in group x) (x = 1/2/3)
AL3	PROBE TEMPERATURE FAULT GROUP x (visualize only in group x) (x = 1/2/3)
AL4	GROUP RESISTANCE FAILURE x (visualize only in group x) (x = 1/2/3)
AL5	CIRCUIT FAILURE (VISUALIZE ON ALL DISPLAYS)
AL6	MAXIMUM FILLING BOILER TIME

**ATENCIÓN!**

It is possible to activate the machine so that only the keypads and screens are illuminated, disconnecting the resistors and alarms. To connect the machine in this way, with the machine off, press keys 1 and 4 of group 1, and keep them pressed while activating the main switch, until the keypads and screens are illuminated. To deactivate, we must repeat the same operation.

## I4 - Specific functions of model ZERO

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The Barista T ZERO model has 4 switches (5 in the e 3 groups version) arranged on the electronic control board (located under tray 11) by means of which we can control the following functions:

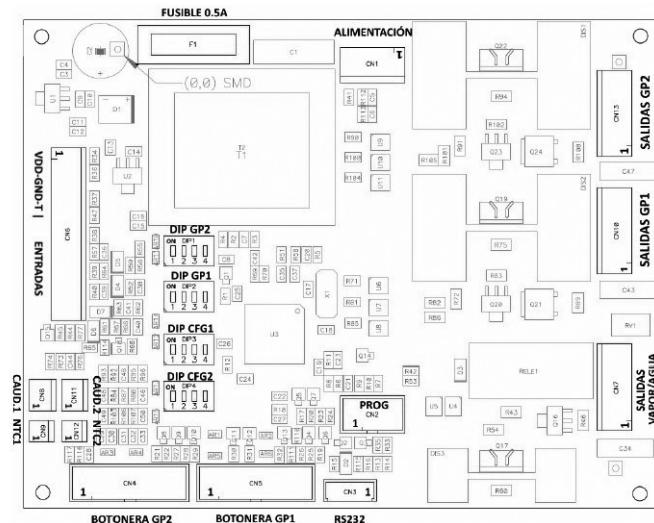
- a. Control of the temperature of the coffee groups, with 8 selections available for each group.
- b. Activation of the demonstration mode, through which we deactivate the resistances and alarms.
- c. Maximum power control by selecting the maximum number of resistors that can work simultaneously (see power limitation table in section 5 - electrical connection).
- d. Activation of the pre-infusion, and time selection of the ON phase of the same (the OFF phase is always 3s).
- e. Activate or deactivate the steam boiler.

The different combinations and the situation of the different switches in the control unit are the following ones.

DIP GP1 / GP2 / GP3				
1	2	3	4	
ON/OFF	X	X	X	NO FUNCTION
X	OFF	OFF	OFF	90 °C
X	OFF	OFF	ON	91 °C
X	OFF	ON	OFF	92 °C
X	OFF	ON	ON	93 °C
X	ON	OFF	OFF	94 °C
X	ON	OFF	ON	95 °C
X	ON	ON	OFF	96 °C
X	ON	ON	ON	97 °C

DIP CFG2				
1	2	3	4	
ON	X	X	X	DEMO MODE ON
X	OFF	OFF	X	DEMO MODE OFF
X	OFF	ON	X	1 HEATING ELEMENT
X	ON	OFF	X	2 HEATING ELEMENTS
X	ON	ON	X	3 HEATING ELEMENTS
X	X	X	ON	4 HEATING ELEMENTS
X	X	X	OFF	5 HEATING ELEMENTS

DIP CFG1				
1	2	3	4	
ON	X	X	X	MODEL BARISTA T SELECTED
OFF	X	X	X	PRE-INFUSION OFF
X	OFF	OFF	OFF	PRE-INFUSION 1s
X	OFF	OFF	ON	PRE-INFUSION 2s
X	OFF	ON	OFF	PRE-INFUSION 3s
X	OFF	ON	ON	STEAM BOILER ON
X	ON	OFF	OFF	STEAM BOILER OFF



### ATENCIÓN! ON/OFF coffee groups.

We can deactivate the coffee groups independently by pressing key 5 and immediately afterwards and without releasing the key 2 of each keypad. The display on the left of the off group will show OFF. To activate it again, we must repeat the operation again, pressing keys 5 and 2 simultaneously.

# Attention! Alarms.

	BUTTONS GROUP i (i=1,2,3)				
	BUTTON S1	BUTTON L1	BUTTON S2	BUTTON L2	BUTTON XL
GROUP HEATING UP	ALTERNATIVE BLINKING OF THE KEYS OF THE GROUP, THE REST ON.				
SHORT SINGLE COFFEE S2	IN THE GROUP IN WHICH THE SELECTION IS ACTIVATED, KEY S1 PERMANENT, REST OFF.				
LARGE SINGLE COFFEE L1	IN THE GROUP IN WHICH THE SELECTION IS ACTIVATED, KEY L1 PERMANENT, REST OFF.				
SHORT DOUBLE COFFEE S2	IN THE GROUP IN WHICH THE S2 SELECTION IS ON, PERMANENT, REST OFF.				
LARGE DOUBLE COFFEE L2	IN THE GROUP IN WHICH THE L2 SELECTION IS ON, PERMANENT, REST OFF.				
CONTINUOUS XL	IN THE GROUP IN WHICH THE SELECTION TABLE XL PERMANENT IS ACTIVATED, REST OFF.				
MAX. FILLING TIME FOR BOILER	IN ALL GROUPS, KEYS S2 AND L2 FLASH, REST KEYS OFF				
FLOWMETER ALARM GROUP i	KEY S2 OF THE GROUP i (i = 1,2,3) FLASHES, REST KEYS GROUP i OFF.				
TEMPERATURE PROBE ALARM GROUP i	KEY S1 OF GROUP i (i = 1,2,3) FLASHES, REST KEYS GROUP i OFF.				
CIRCUIT ALARM	KEYS S1 + L1 PARPADEAN, REST KEYS GROUP i OFF.				
AUTOMATIC CLEANING	KEY S1 + XL OF GROUP i (i = 1,2,3) FLASHES, REST KEYS GROUP i OFF.				

# 15 – Maintenance and cleaning

The cleaning and preventive care of the internal system of your machine is vital to obtain an espresso of optimum quality.

General warning! Cleaning and maintenance must be carried out when the appliance is cold and disconnected from the mains. Do not immerse the appliance in water. Not suitable for cleaning in the dishwasher.

## 1) DAILY CLEANING

- To clean the outside of the machine, use specific products for stainless steel.
- Never clean the screens with alcohol.
- Remove the tray periodically to clean it.
- Immediately after use, clean the steam tube with a damp cloth.
- At the end of the day, clean the steam tube, removing the remaining milk. To do this, prepare one of the specific cleaner for vapor tubes Ascaso V.8410 following the dosage indicated on the product. Once prepared, proceed to clean the tube following the instructions of the cleaning product, without forgetting to repeat the process with clean water to remove remains of product from the steam tube.
- Drain bowl. Clean the bowl of coffee residues and residues by picking them up with a spoon.

## 2) WEEKLY CLEANING

- Shower and gasket of the coffee group, weekly periodicity. Use the Ascaso special brush code V.26 to clean the showers and the filter holder seals.
- At the end of the day, clean the steam tube, removing the remaining milk. To do this, prepare one of the specific cleaner for steam tubes Ascaso V.8410 following the indicated dosage on the product. Once prepared, proceed to clean the tube following the instructions of the cleaning product, without forgetting to repeat the process with clean water to remove remains of product from the steam tube.
- Cleaning internal components, weekly periodicity. With the machine running, replace the coffee filter in the filter holder with the supplied blind filter. Use cleaning product ref. V.8401 or V.8402, following instructions specified on it. This process dissolves the dust contained in the blind filter, cleaning the ducts and the solenoid valve, as well as the showers and diffusers of the group. You can repeat this process as many times as necessary and until clean water appears through the discharge of the group.

Once finished, remove the filter holder and operate the group for 30 seconds, passing clean water.

### 3) AUTOMATIC CLEANING FOR THE COFFEE GROUPS

In order to activate the automatic cleaning system for the coffee groups we must press key 5 and immediately and without releasing this one press also key 1 of the button panel belonging to the group we want to clean. Then it will start the cleaning process consisting of 10 consecutive rinsing of 10 seconds, with a 3s delay between them. If we need to stop the process before its end, we must press key 5 of the same button panel.

### 4) CLEANING THE BOILER

Depending on the use and hardness of the water used, it will be necessary to clean the steam boiler. To do this, use the cleaning product V.8412 following the instructions specified on it.

## 16 – Warranty

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The guarantee will be the purchase invoice itself. Keep it. You will have to present it in the Assistance Service if a breakdown should arise.

This device is guaranteed by the distributor, from the date of purchase against any manufacturing defect or material used.

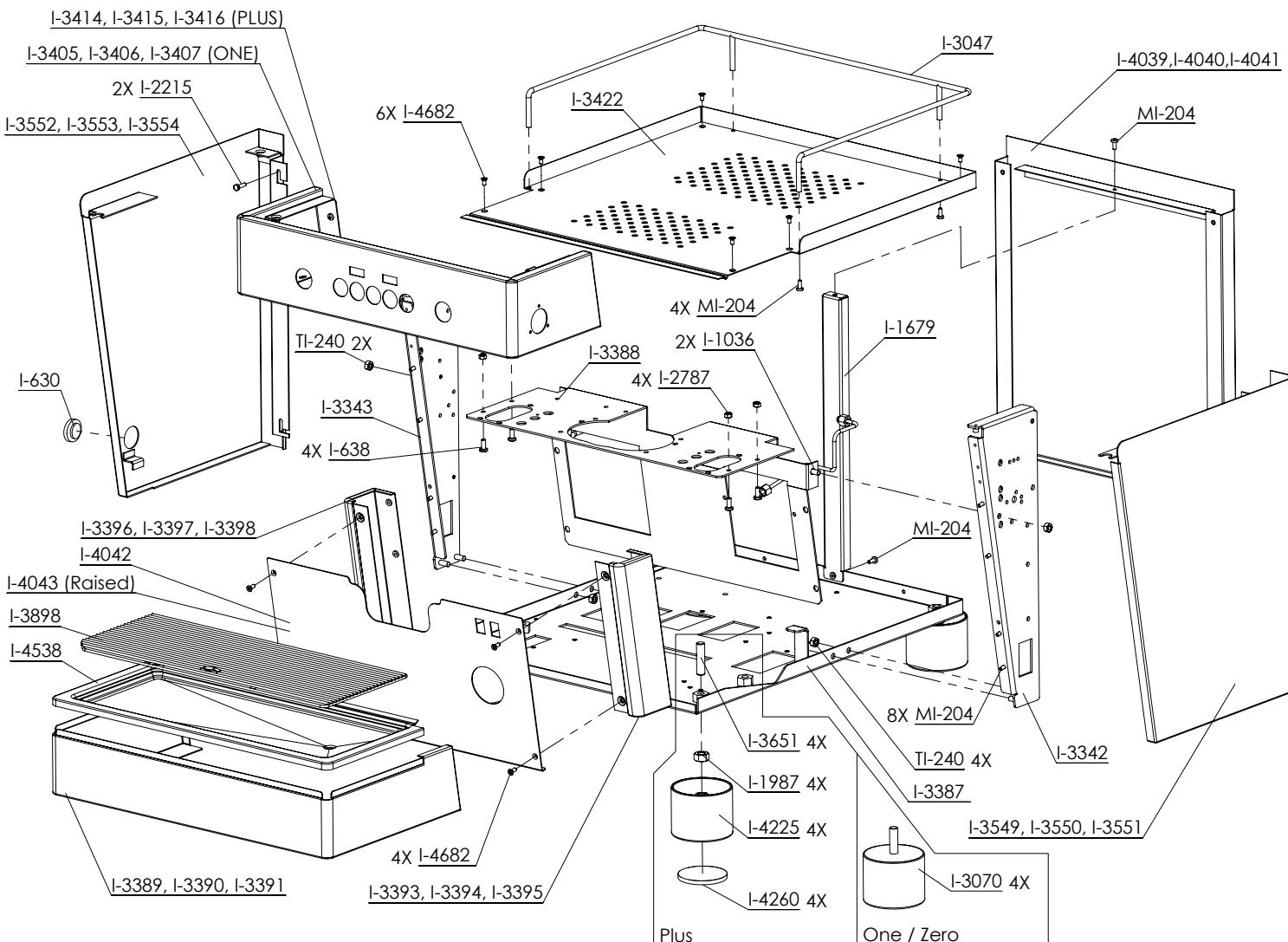
The amount of postage and packaging that may arise, will be charged to the user.

This guarantee will not be valid if:

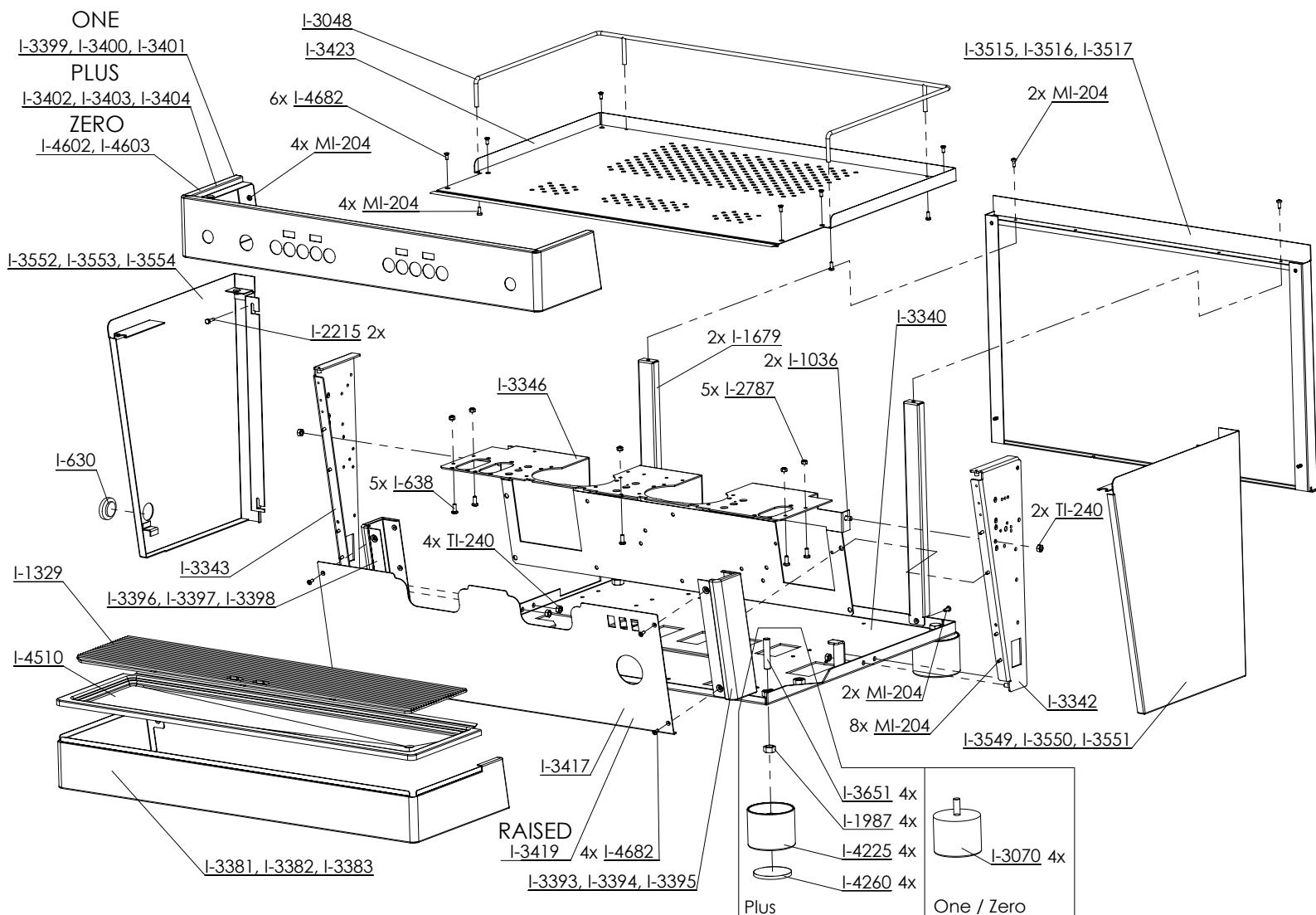
1. You do not have the invoice.
2. It misuses the machine.
3. There has been an accumulation of scale or lack of cleaning of the machine.
4. The device has been dismantled by personnel other than the Ascaso Official Technical Assistance Network.



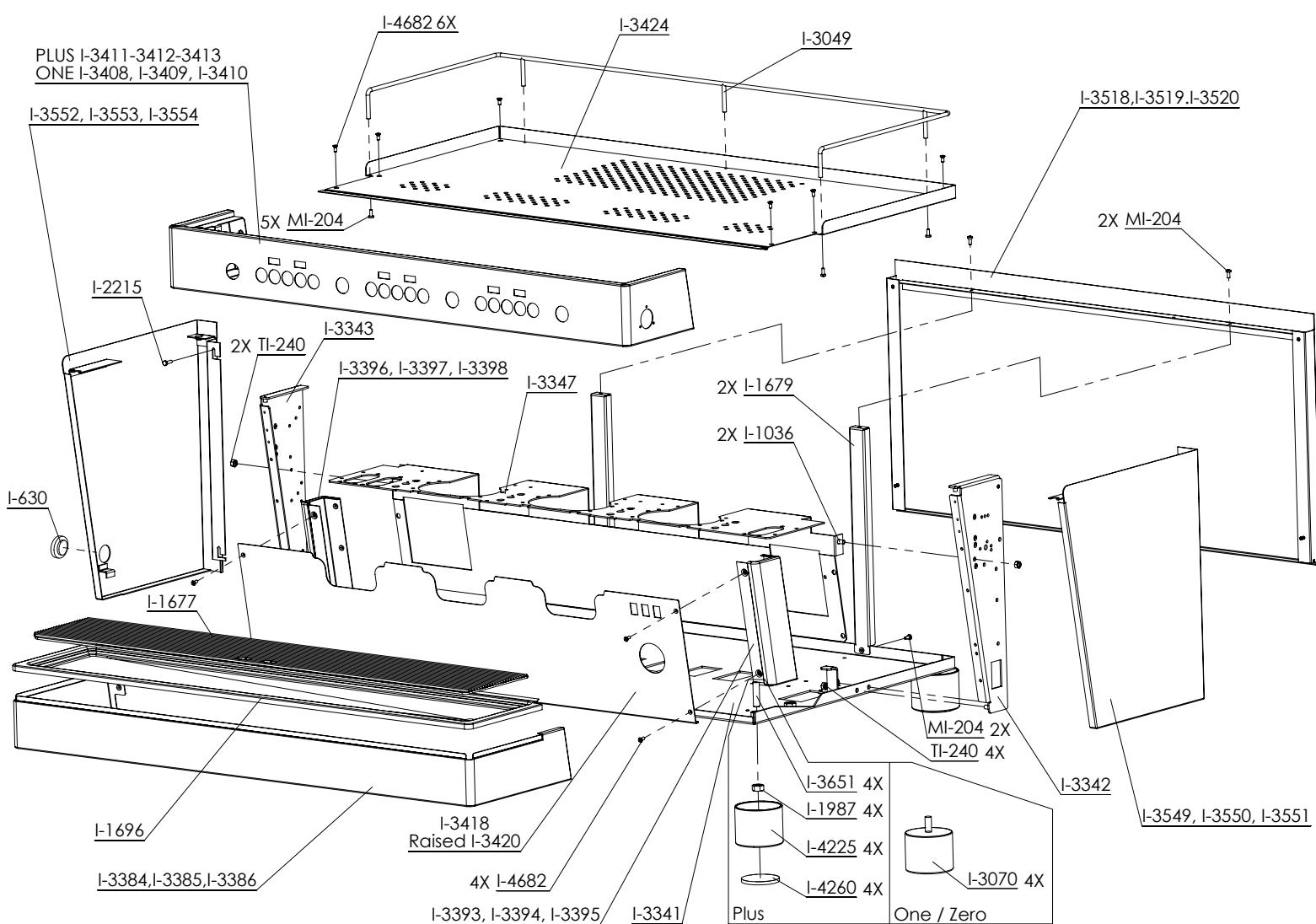
# Barista T 2019



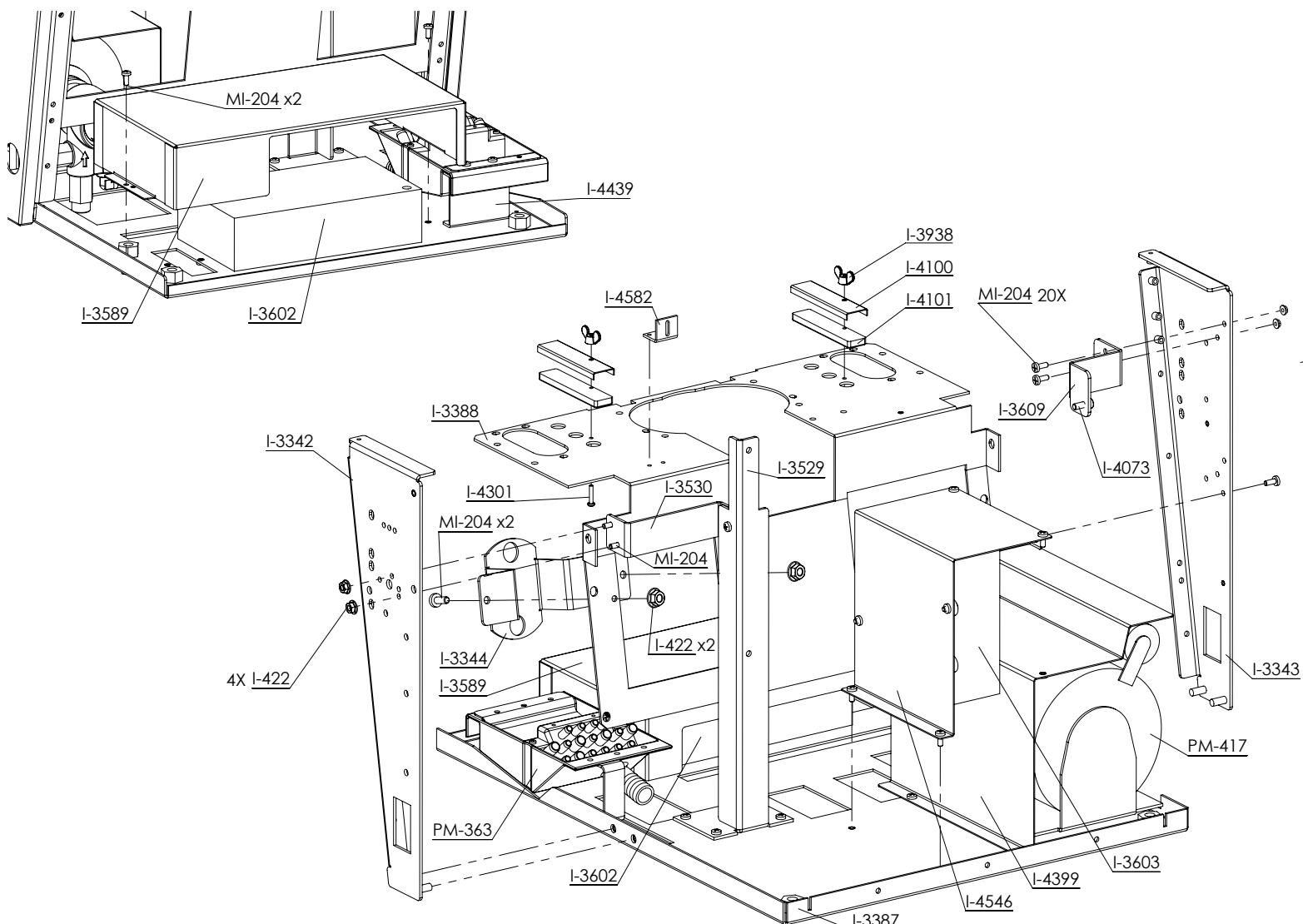
REF.	DESCRIPCIÓN	DESCRIPTION
I-630	TAPON PLASTICO DIAM.28	PLASTIC CAP 28MM
I-638	TORNILLO M5X12 INOX	SCREW M5X12 INOX
I-1036	TORNILLO M6X12 INOX	SCREW M6X12 INOX
I-1679	COLUMN BASE	COLUMN BASE
I-1987	TUERCA SUJ. CAZOleta M10 INOX	NUT M10 INOX
I-2215	TORNILLO DIN933 M4X15	SCREW DIN933 M4X15
I-2787	TUERCA AUTOBLOCANTE DIN 985 A2 M5 INOX	NUT DIN 985 M5
I-3047	BARANDILLA 1GR	RAINLING BARISTA 1GR
I-3070	PIE INOX D60	INOX FOOT D60
I-3342	MONTANTE DERECHO BARISTA T	RIGHT SUPPORT BARISTA T
I-3343	MONTANTE IZQUIERDO BARISTA T	LEFT SUPPORT BARISTA T
I-3387	BASE BARISTA T 1GR	BASE BARISTA T 1GR
I-3388	BASE MECANISMOS BARISTA T 1GR	BASE BARIST T 1GR
I-3389	MARCO BASE BARISTA T 1GR NEGRA	BASE FRAME BARISTA T 1GR BLACK
I-3390	MARCO BASE BARISTA T 1GR BLANCA	BASE FRAME BARISTA T 1GR WHITE
I-3391	MARCO BASE BARISTA T 1GR BRILLO	BASE FRAME BARISTA T 1GR SHINE
I-3393	EMBELLECEDOR DERECHO BARISTA T NEGRA	RIGHT TRIM BARISTA T BLACK
I-3394	EMBELLECEDOR DERECHO BARISTA T BLANCA	RIGHT TRIM BARISTA T WHITE
I-3395	EMBELLECEDOR DERECHO BARISTA T BRILLO	RIGHT TRIM BARISTA T SHINE
I-3396	EMBELLECEDOR IZQUIERDO BARISTA T NEGRA	LEFT TRIM BARISTA T BLACK
I-3397	EMBELLECEDOR IZQUIERDO BARISTA T BLANCA	LEFT TRIM BARISTA T WHITE
I-3398	EMBELLECEDOR IZQUIERDO BARISTA T SHINE	LEFT TRIM BARISTA T SHINE
I-3405	CARATULA BARISTA T ONE 1GR NEGRA	FRONTAL BARISTA T 1GR BLACK
I-3406	CARATULA BARISTA T ONE 1GR BLANCA	FRONTAL BARISTA T 1GR WHITE
I-3407	CARATULA BARISTA T ONE 1GR BRILLO	FRONTAL BARISTA T 1GR SHINE
I-3414	CARATULA BARISTA T PLUS 1GR NEGRA	FRONTAL BARISTA T PLUS 1GR BLACK
I-3415	CARATULA BARISTA T PLUS 1GR BLANCA	FRONTAL BARISTA T PLUS 1GR WHITE
I-3416	CARATULA BARISTA T PLUS 1GR BRILLO	FRONTAL BARISTA T PLUS 1GR SHINE
I-3422	TAPA SUPERIOR BARISTA T 1GR	UPPER LIP BARISTA T 1GR
I-3549	TApa LATERAL DERECHA BARISTA T NEGRA	RIGHT SIDE COVERCLE BARISTA T BLACK
I-3550	TApa LATERAL DERECHA BARISTA T BLANCA	RIGHT SIDE COVERCLE BARISTA T WHITE
I-3551	TApa LATERAL DERECHA BARISTA T BRILLO	RIGHT SIDE COVERCLE BARISTA T SHINE
I-3552	TApa LATERAL IZQUIERDA BARISTA T NEGRA	LEFT SIDE COVERCLE BARISTA T BLACK
I-3553	TApa LATERAL IZQUIERDA BARISTA T BLANCA	LEFT SIDE COVERCLE BARISTA T WHITE
I-3554	TApa LATERAL IZQUIERDA BARISTA T BRILLO	LEFT SIDE COVERCLE BARISTA T SHINE
I-3651	ESPARRAGO DIN 913 M10X40 INOX.	SCREW DIN 913 M10X40 INOX.
I-3898	REJILLA BAR / BARISTA 1GR 2016	GRILL BAR/BARISTA 1GR 2016
I-4039	TApa TRASERA BARISTA T 1GR NEGRA	REAR LID BARISTA T 1GR BLACK
I-4040	TApa TRASERA BARISTA T 1GR BLANCA	REAR LID BARISTA T 1GR BLANCA
I-4041	TApa TRASERA BARISTA T 1GR SHINE	REAR LID BARISTA T 1GR SHINE
I-4042	FRONTEL INTERMEDIO BARISTA T 1GR	INTERMEDIATE FRONT BARISTA T 1GR
I-4043	FRONTEL INTERMEDIO BARISTA T 1GR RAISED	INTERMEDIATE FRONT BARISTA T 1GR RAISED
I-4225	PATA BIG DREAM 75X60	LEG BIG DREAM 75X60
I-4260	BASE GOMA PIE BIG DREAM	RUBBER FOOT BASE BD
I-4538	BANDEJA DESAGÜE BAR/BARISTA 1 GR	TRAY BAR/BARISTA 1 GR
I-4682	TORNILLO M4X12 DIN 921 INOX A2	SCREW M4X12 DIN 921 INOX A2
MI-204	TORNILLO DIN 7985 M4X10	SCREW DIN 7985 M4X10
TI-240	TUERCA M6 INOX A-4	M6 NUT



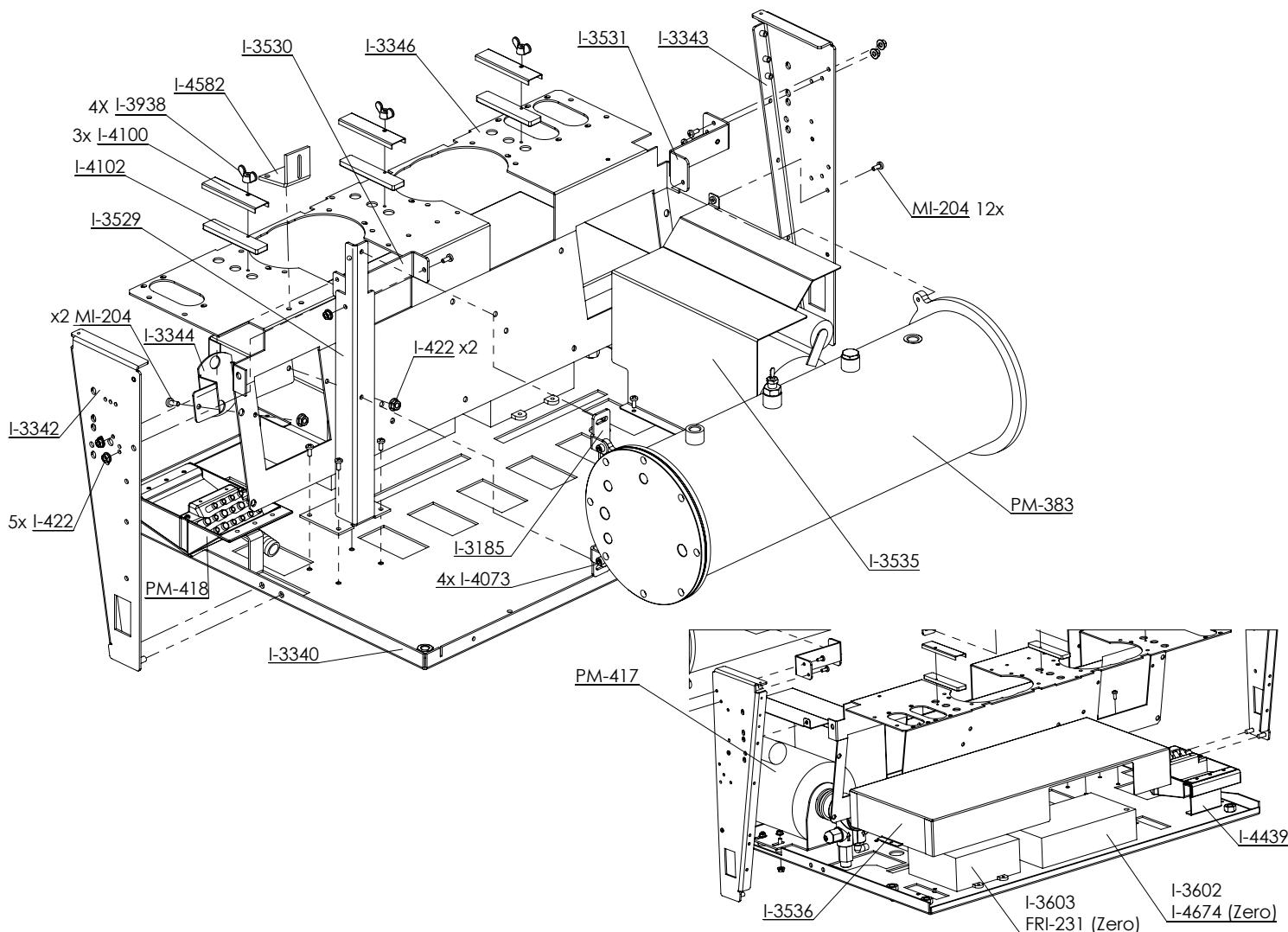
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I-1036	TORNILLO M6X12 INOX	SCREW M6X12 INOX
I-1329	REJILLA BAR 2 GR	GRILL BAR 2 GR
I-1679	COLUMNA BASE	COLUMN BASE
I-1987	TUERCA SUJ. CAZOleta M10 INOX	NUT M10 INOX
I-2215	TORNILLO DIN933 M4X15	SCREW DIN933 M4X15
I-2787	TUERCA AUTOBLOCANTE DIN 985 A2 M5 INOX	NUT DIN 985 M5
I-3048	BARANDILLA BAR 3 GR / BARISTA 2 GR	RAILING BAR 3 GR / BARISTA 2 GR
I-3070	PIE INOX D60	INOX FOOT D60
I-3340	BASE BARISTA T 2GR	BASE BARISTA T 2GR
I-3342	MONTANTE DERECHO BARISTA T	RIGHT SUPPORT BARISTA T
I-3343	MONTANTE IZQUIERDO BARISTA T	LEFT SUPPORT BARISTA T
I-3346	BASE MECANISMOS BARISTA T 2GR	MECHANISM BASE BARISTA T 2GR
I-3381	MARCO BASE BARTISTA T 2GR NEGRA	BASE FRAME BARISTA T 2GR BLACK
I-3382	MARCO BASE BARTISTA T 2GR BLanca	BASE FRAME BARISTA T 2GR WHITE
I-3383	MARCO BASE BARTISTA T 2GR BRILLO	BASE FRAME BARISTA T 2GR SHINE
I-3393	EMBELLECEDOR DERECHO BARISTA T NEGRA	RIGHT TRIM BARISTA T BLACK
I-3394	EMBELLECEDOR DERECHO BARISTA T BLanca	RIGHT TRIM BARISTA T WHITE
I-3395	EMBELLECEDOR DERECHO BARISTA T BRILLO	RIGHT TRIM BARISTA T SHINE
I-3396	EMBELLECEDOR IZQUIERDO BARISTA T NEGRA	LEFT TRIM BARISTA T BLACK
I-3397	EMBELLECEDOR IZQUIERDO BARISTA T BLanca	LEFT TRIM BARISTA T WHITE
I-3398	EMBELLECEDOR IZQUIERDO BARISTA T BRILLO	LEFT TRIM BARISTA T SHINE
I-3399	CARATULA BOTONERA BARISTA T ONE 2GR NEGRA	FRONTAL BARISTA T ONE 2GR BLACK
I-3400	CARATULA BOTONERA BARISTA T ONE 2GR BLanca	FRONTAL BARISTA T ONE 2GR WHITE
I-3401	CARATULA BOTONERA BARISTA T ONE 2GR BRILLO	FRONTAL BARISTA T ONE 2GR SHINE
I-3402	CARATULA BARISTA T PLUS 2GR NEGRA	FRONTAL BARISTA T PLUS 2GR BLACK
I-3403	CARATULA BARISTA T PLUS 2GR BLanca	FRONTAL BARISTA T PLUS 2GR WHITE
I-3404	CARATULA BARISTA T PLUS 2GR BRILLO	FRONTAL BARISTA T PLUS 2GR SHINE
I-3417	FRONTEL INTERMEDIO BARISTA T 2GR	INTERMEDIATE FRONT BARISTA T 2GR
I-3419	FRONTEL INTERMEDIO BARISTA T 2GR RAISED	INTERMEDIATE FRONT BARISTA T 2GR RAISED
I-3423	TAPE SUPERIOR BARISTA T 2GR	UPPER LID BARISTA T 2GR
I-3515	TAPE TRASERA BARISTA T 2GR NEGRA	BACK LID BARISTA T 2GR BLACK
I-3516	TAPE TRASERA BARISTA T 2GR BLanca	BACK LID BARISTA T 2GR WHITE
I-3517	TAPE TRASERA BARISTA T 2GR BRILLO	BACK LID BARISTA T 2GR SHINE
I-3549	TAPE LATERAL DERECHA BARISTA T NEGRE	RIGHT SIDE COVERCLE BARISTA T BLACK
I-3550	TAPE LATERAL DERECHA BARISTA T BLANCO	RIGHT SIDE COVERCLE BARISTA T WHITE
I-3551	TAPE LATERAL DERECHA BARISTA T BRILLO	RIGHT SIDE COVERCLE BARISTA T SHINE
I-3552	TAPE LATERAL IZQUIERDA BARISTA T NEGRA	LEFT SIDE COVERCLE BARISTA T BLACK
I-3553	TAPE LATERAL IZQUIERDA BARISTA T BLanca	LEFT SIDE COVERCLE BARISTA T WHITE
I-3554	TAPE LATERAL IZQUIERDA BARISTA T BRILLO	LEFT SIDE COVERCLE BARISTA T SHINE
I-3651	ESPARAGO DIN913 M10x40 INOX A2	SOCKET SET SCREW DIN913 M10x40 INOX A2
I-4225	PATA BIG DREAM 75X60	LEG BIG DREAM 75X60
I-4260	BASE GOMA PIE BIG DREAM	RUBBER FOOT BASE BD
I-4510	BANDEJA BARISTA INOX 2GR PULIDA	DRAIN TRAY BARISTA INOX 2GR POLISHED
I-4602	CARATULA BARISTA T ZERO 2GR NEGRA	FRONTEL BARISTA T ZERO 2GR BLACK
I-4603	CARATULA BARISTA T ZERO 2GR BLanca	FRONTEL BARISTA T ZERO 2GR WHITE
I-4682	TORNILLO M4X12 DIN 921 INOX A2	SCREW M4X12 DIN 921 INOX A2
MI-204	TORNILLO DIN 7985 M4X10	SCREW DIN 7985 M4X10
TI-240	TUERCA M6 INOX A-4	M6 NUT



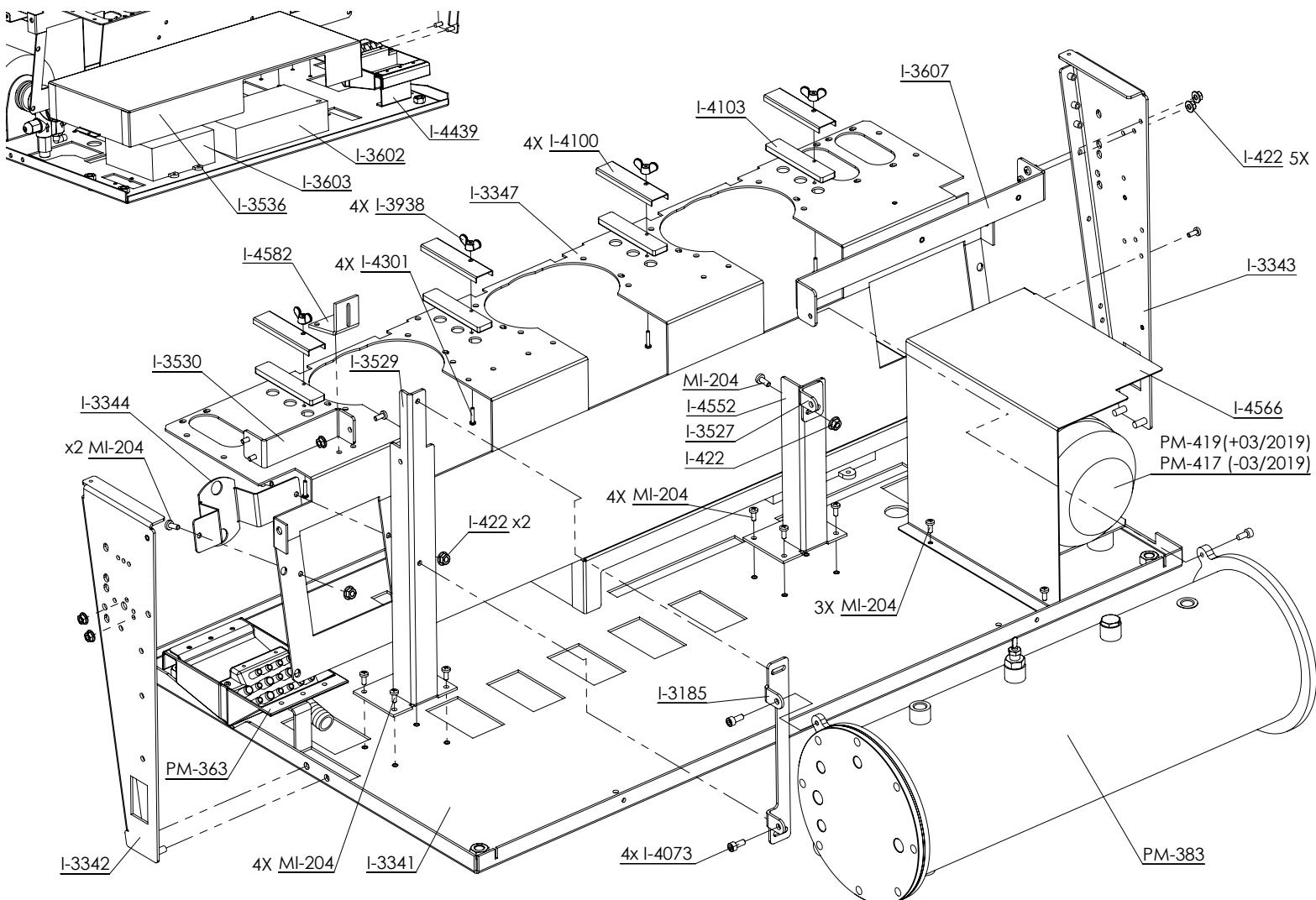
REF.	DESCRIPCIÓN	DESCRIPTION
I-630	TAPON PLASTICO DIAM.28	PLASTIC CAP 28MM
I-1036	TORNILLO M6X12 INOX	SCREW M6X12 INOX
I-1677	REJILLA BARISTA 3 GR	GRILL BARISTA 3 GR
I-1679	COLUMN BASE	COLUMN BASE
I-1696	BANDEJA BARISTA INOX 3GR	INOX 3GR BARISTA TRAY
I-1987	TUERCA SUJ. CAZOleta M10 INOX	NUT M10 INOX
I-2215	TORNILLO DIN933 M4X15	SCREW DIN933 M4X15
I-3049	BARANDILLA BARISTA 3GR	RAILING BARISTA 3GR
I-3070	PIE INOX D60	INOX FOOT D60
I-3341	BASE BARISTA T 3GR	BASE BARISTA T 3GR
I-3342	MONTANTE DERECHO BARISTA T	RIGHT SUPPORT BARISTA T
I-3343	MONTANTE IZQUIERDO BARISTA T	LEFT SUPPORT BARISTA T
I-3347	BASE MECANISMOS BARISTA T 3GR	MECHANISM BASE BARISTA T 3GR
I-3384	MARCO BASE BARISTA T 3GR NEGRO	BASE FRAME BARISTA T 3GR BLACK
I-3385	MARCO BASE BARISTA T 3GR BLANCA	BASE FRAME BARISTA T 3GR WHITE
I-3386	MARCO BASE BARISTA T 3GR BRILLO	BASE FRAME BARISTA T 3GR SHINE
I-3393	EMBELLECEDOR DERECHO BARISTA T NEGRO	RIGHT TRIM BARISTA T BLACK
I-3394	EMBELLECEDOR DERECHO BARISTA T BLANCO	RIGHT TRIM BARISTA T WHITE
I-3395	EMBELLECEDOR DERECHO BARISTA T BRILLO	RIGHT TRIM BARISTA T SHINE
I-3396	EMBELLECEDOR IZQUIERDO BARISTA T NEGRO	LEFT TRIM BARISTA T BLACK
I-3397	EMBELLECEDOR IZQUIERDO BARISTA T BLANCO	LEFT TRIM BARISTA T WHITE
I-3398	EMBELLECEDOR IZQUIERDO BARISTA T BRILLO	LEFT TRIM BARISTA T SHINE
I-3408	CARATULA BARISTA T ONE 3GR NEGRO	FRONTAL BARISTA T ONE 3GR BLACK
I-3409	CARATULA BARISTA T ONE 3GR BLANCA	FRONTAL BARISTA T ONE 3GR WHITE
I-3410	CARATULA BARISTA T ONE 3GR BRILLO	FRONTAL BARISTA T ONE 3GR SHINE
I-3411	CARATULA BARISTA T PLUS 3GR NEGRO	FRONTAL BARISTA T ONE 3GR BLACK
I-3412	CARATULA BARISTA T PLUS 3GR BLANCO	FRONTAL BARISTA T ONE 3GR WHITE
I-3413	CARATULA BARISTA T PLUS 3GR BRILLO	FRONTAL BARISTA T ONE 3GR SHINE
I-3418	FRONTRAL INTERMEDIO BARISTA T 3GR	INTERMEDIATE FRONTRAL BARISTA T 3GR
I-3420	FRONTRAL INTERMEDIO BARISTA T 3GR RAISED	INTERMEDIATE FRONTRAL BARISTA T 3GR RAISED
I-3424	TAPE SUPERIOR BARISTA T 3GR	UPPER LID BARISTA T 3GR
I-3518	TAPE TRASERA BARISTA T 3GR NEGRO	BACK LID BARISTA 3 GROUPS BLACK
I-3519	TAPE TRASERA BARISTA T 3GR BLANCA	BACK LID BARISTA 3 GROUPS WHITE
I-3520	TAPE TRASERA BARISTA T 3GR BRILLO	BACK LID BARISTA 3 GROUPS SHINE
I-3549	TAPE LATERAL DERECHA BARISTA T NEGRO	RIGHT SIDE COVERCLE BARISTA T BLACK
I-3550	TAPE LATERAL DERECHA BARISTA T BLANCO	RIGHT SIDE COVERCLE BARISTA T WHITE
I-3551	TAPE LATERAL DERECHA BARISTA T BRILLO	RIGHT SIDE COVERCLE BARISTA T SHINE
I-3552	TAPE LATERAL IZQUIERDA BARISTA T NEGRO	LEFT SIDE COVERCLE BARISTA T BLACK
I-3553	TAPE LATERAL IZQUIERDA BARISTA T BLANCA	LEFT SIDE COVERCLE BARISTA T WHITE
I-3554	TAPE LATERAL IZQUIERDA BARISTA T BRILLO	LEFT SIDE COVERCLE BARISTA T SHINE
I-3651	ESPARAGO DIN 913 M10X40 INOX.	SCREW DIN 913 M10X40 INOX.
I-4225	PATA BIG DREAM 75X60	LEG BIG DREAM 75X60
I-4260	BASE GOMA PIE BIG DREAM	RUBBER FOOT BASE BD
I-4682	TORNILLO M4X12 DIN 921 INOX A2	SCREW M4X12 DIN 921 INOX A2
MI-204	TUERCA M6 INOX A-4	SCREW DIN 7985 M4X10 M6 NUT
TI-240		



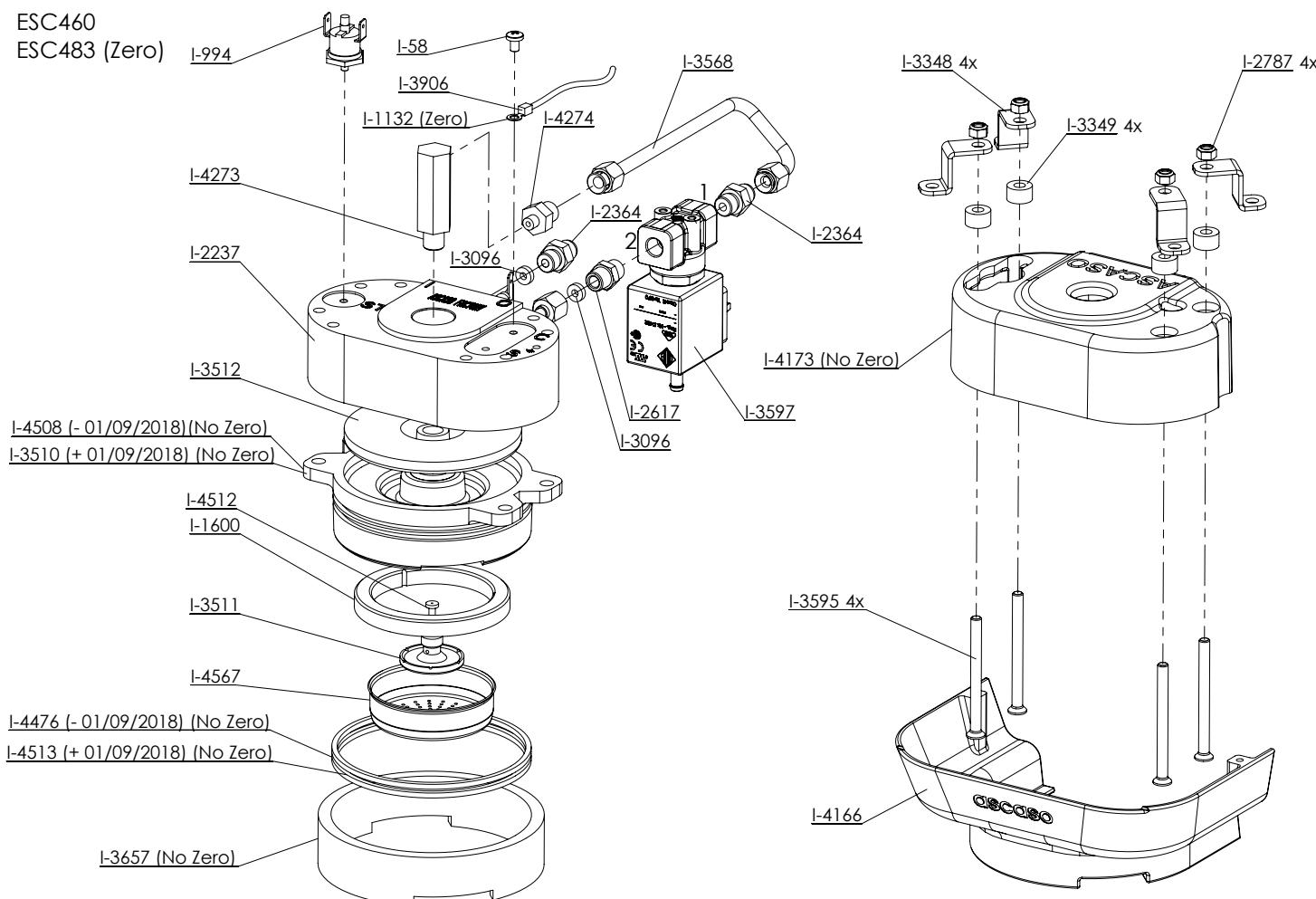
REF.	DESCRIPCIÓN	DESCRIPTION
I-422	TUERCA CON ARANDELA M4 INOX	NUT WITH WASHER
I-3342	MONTANTE DERECHO BATISTA T	RIGHT SUPPORT BARISTA T
I-3343	MONTANTE IZQUIERDO BATISTA T	LEFT SUPPORT BARISTA T
I-3344	SOPORTE MANOMETRO BARISTA T	MANOMETER TUBE BIG DREAM BARISTA T
I-3387	BASE BARISTA T 1GR	BASE BARISTA T 1GR
I-3388	BASE MECANISMOS BARISTA T 1GR	MECHANISM BASE BARISTA T 1GR
I-3529	COLUMNAS CALDERA BARISTA T	BOILER COLUMN BARISTA T
I-3530	SOPORTE COLUMNA CALDERA BARISTA T	BOILER COLUMN SUPPORT BARISTA T
I-3589	TPA PCB CONTROL BARISTA T 1GR	CONTROL PCB LID BARISTA T 1GR
I-3602	PCB CONTROL BARISTA T	CONTROL PCB BARISTA T
I-3603	PCB CONTROL POTENCIA BARISTA T	POTENTIALITY CONTROL PCB BARISTA T
I-3609	SOPORTE CALDERA BARISTA T 2GR	BOILER SUPPORT BARISTA T 2GR
I-3938	TUERCA CON ALAS M3	WING NUT M3
I-4073	TORNILLO DIN 912 M5X12 INOX	SCREW DIN 912 M5X12 INOX
I-4100	TPA LED BARISTA RAISED 2017	LED CAP BARISTA RAISED 2017
I-4101	ILUMINACION BAR 1GR 2017	LIGHTING BAR 1GR 2017
I-4301	TORNILLO SR 1972 NYLON 6.6 NATURAL	NATURAL NYLON SCREW 6.6 SR
I-4399	CHAPA PROTECCIÓN MOTOR BARISTA T 1GR	ENGINE PROTECTION PLATE BARISTA T 1GR
I-4439	SUPLEMENTO CAZOleta BARISTA T	DRAIN SUPPLEMENT BARISTA T
I-4546	TPA PCB CONTROL POTENCIA BARISTA T 1GR	POWER CONTROL PCB BARISTA T 1GR
I-4582	SOPORTE EV LLENADO BARISTA T	FILLING SOLENOID SUPPORT BARISTA T
MI-204	TORNILLO DIN 7985 M4X10	SCREW DIN 7985 M4X10
PM-363	CONJUNTO CAZOleta DESAGÜE	ASSEMBLY WATER DRAIN
PM-417	CONJUNTO MOTOR BARISTA T 220V	ENGINE BARISTA PRO 220V



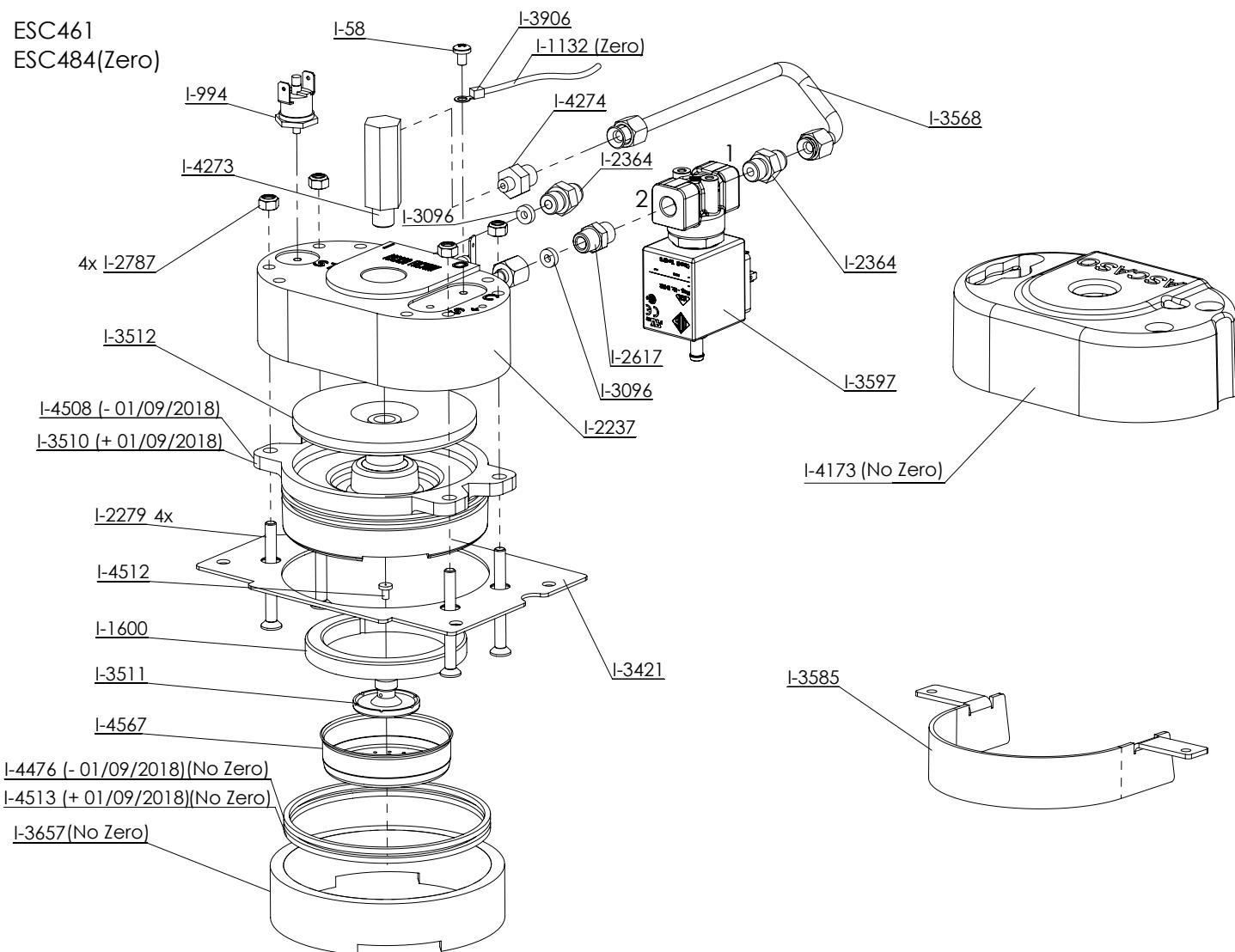
REF.	DESCRIPCIÓN	DESCRIPTION
FRI-231	RELE ESTÁTICO	RELAY
I-422	TUERCA CON ARANDELA M4 INOX	NUT WITH WASHER
I-3185	SOPORTE CALDERA VAPOR BIG DREAM	STEAM BOILER SUPPORT BIG DREAM
I-3340	BASE BARISTA T 2GR	BASE BARISTA T 2GR
I-3342	MONTANTE DERECHO BARISTA T	RIGHT SUPPORT BARISTA T
I-3343	MONTANTE IZQUIERDO BARISTA T	LEFT SUPPORT BARISTA T
I-3344	SOPORTE MANOMETRO BARISTA T	MANOMETER TUBE BIG DREAM BARISTA T
I-3346	BASE MECANISMOS BARISTA T 2GR	MECHANISM BASE BARISTA T 2GR
I-3529	COLUMNAS CALDERA BARISTA T	BOILER COLUMN BARISTA T
I-3530	SOPORTE COLUMNA CALDERA BARISTA T	BOILER COLUMN SUPPORT BARISTA T 2GR/3GR
I-3531	SOPORTE CALDERA BARISTA T 2GR	BOILER SUPPORT BARISTA T 2GR
I-3535	CHAPA PROTECCION MOTOR BARISTA T 2GR/3GR	ENGINE PROTECTION SHEET BARISTA T 2GR/3GR
I-3536	TAPE CENTRALITAS BARISTA T 2GR/3GR	ELECTRONIC BOXES LID BARISTA T 2GR/3GR
I-3602	PCB CONTROL BARISTA T	CONTROL PCB BARISTA T
I-3603	PCB CONTROL POTENCIA BARISTA T	POTENTIALITY CONTROL PCB BARISTA T
I-3938	TUERCA CON ALAS M3	WING NUT M3
I-4073	TORNILLO DIN 912 M5x12 INOX	SCREW DIN 912 M5x12 INOX
I-4100	TAPE LED BARISTA RAISED 2017	LED CAP BARISTA RAISED 2017
I-4102	ILUMINACIÓN BAR 2GR 2017	LIGHTING BAR 2GR 2017
I-4439	SUPLEMENTO CAZOleta BARISTA T	DRAIN SUPPLEMENT BARISTA T
I-4582	SOPORTE EV LLENADO BARISTA T	FILLING SOLENOID SUPPORT BARISTA T
I-4674	CENTRALITA BARISTA T ZERO 1/2 GR	PCB BARISTA T ZERO 1/2GR
MI-204	TORNILLO DIN 7985 M4X10	SCREW DIN 7985 M4X10
PM-383	CJTO. CALDERA VAPOR BARISTA T 2GR/3GR	ASSEMBLY BOILER BARISTA T 2GR/3GR
PM-417	CONJUNTO MOTOR BARISTA T 220V	ENSEMBLE ENGINE BARISTA T 220V
PM-418	CONJUNTO CAZOleta DESAGÜE	ASSEMBLY WATER DRAIN



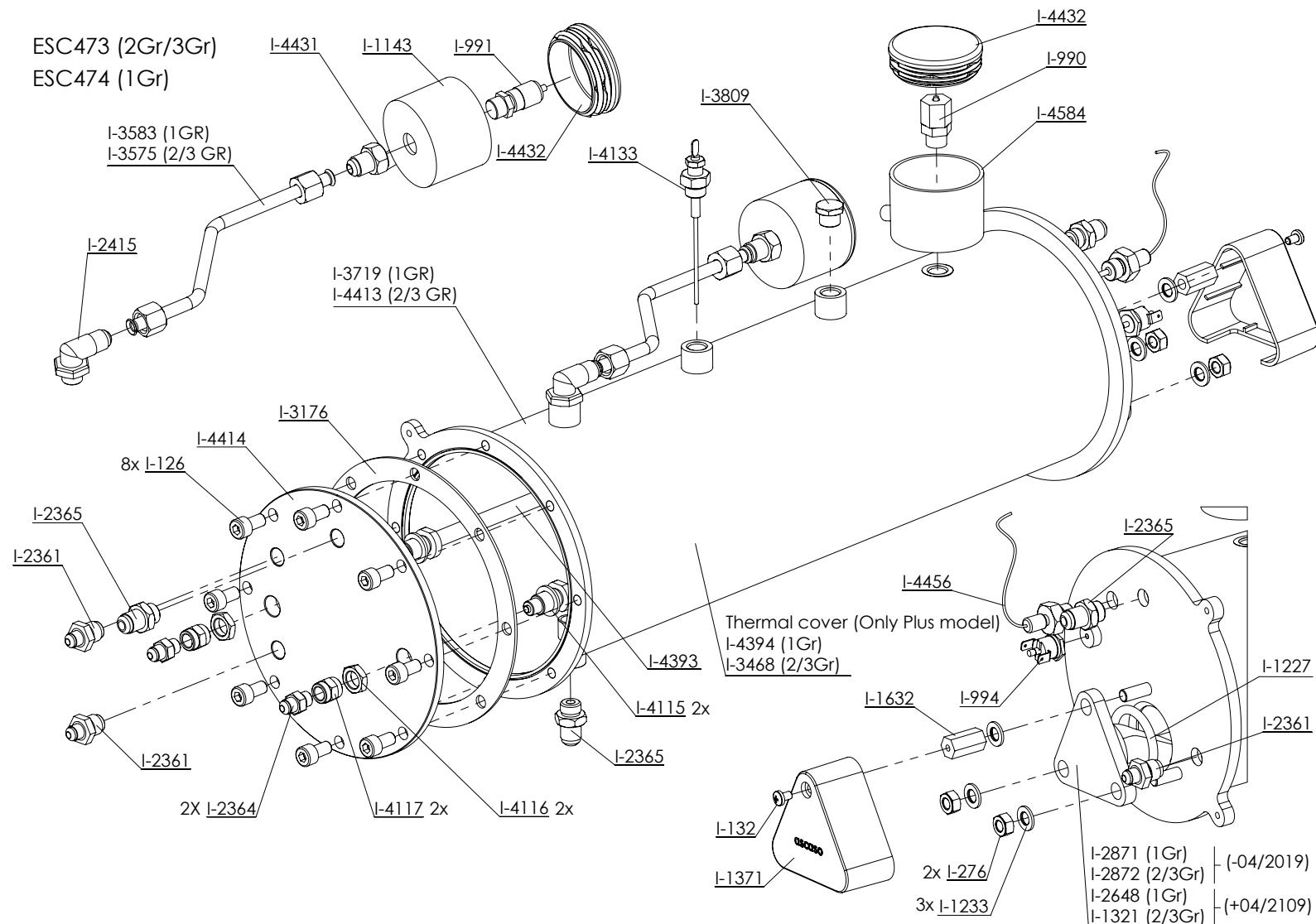
REF.	DESCRIPCIÓN	DESCRIPTION
I-422	TUERCA CON ARANDELA M4 INOX	NUT WITH WASHER
I-3185	SOPORTE CALDERA VAPOR BIG DREAM	STEAM BOILER SUPPORT BIG DREAM
I-3341	BASE BARISTA T 3GR	BASE BARISTA T 3GR
I-3342	MONTANTE DERECHO BARISTA T	RIGHT SUPPORT BARISTA T
I-3343	MONTANTE IZQUIERDO BARISTA T	LEFT SUPPORT BARISTA T
I-3344	SOPORTE MANOMETRO BARISTA T	MANOMETER TUBE BIG DREAM BARISTA T
I-3347	BASE MECANISMOS BARISTA T 3GR	MECHANISM BASE BARISTA T 3GR
I-3527	SOPORTE COLUMNA-CALDERA BARISTA T	BOILER SUPPORT BARISTA T
I-3529	COLUMN CALDERA BARISTA T	BOILER COLUMN BARISTA T
I-3530	SOPORTE COLUMNA CALDERA BARISTA T	BOILER COLUMN SUPPORT BARISTA T
I-3536	TAPA CENTRALITAS BARISTA T 2GR/3GR	ELECTRONIC BOXES LID BARISTA T 2GR/3GR
I-3602	PCB CONTROL BARISTA T	CONTROL PCB BARISTA T
I-3603	PCB CONTROL POTENCIA BARISTA T	POTENCIALITY CONTROL PCB BARISTA T
I-3607	SOPORTE CALDERA BARISTA T 3GR	BOILER SUPPORT BARISTA T 3GR
I-3938	TUERCA CON ALAS M3	WING NUT M3
I-4073	TORNILLO DIN 912 M5x12 INOX	SCREW DIN 912 M5x12 INOX
I-4100	TAPA LED BARISTA RAISED 2017	LED CAP BARISTA RAISED 2017
I-4103	ILUMINACION BAR 3GR	LIGHTING BAR 3GR
I-4301	TORNILLO SR 1972 NYLON 6.6 NATURAL	NATURAL NYLON SCREW 6.6 SR
I-4439	SUPLEMENTO CAZOleta BARISTA T	DRAIN SUPPLEMENT BARISTA T
I-4552	COLUMN CALDERA BARISTA T	BOILER COLUMN BARISTA T
I-4566	CHAPA PROTECCION MOTOR BARISTA T 3GR	ENGINE PROTECTION SHEET BARISTA T 3GR
I-4582	SOPORTE EV LLENADO BARISTA T	FILLING SOLENOID SUPPORT BARISTA T
MI-204	TORNILLO DIN 7985 M4X10	SCREW DIN 7985 M4X10
PM-363	CONJUNTO CAZOleta DESAGÜE	ASSEMBLY WATER DRAIN
PM-383	CJTO. CALDERA VAPOR BARISTA T 2GR/3GR	ASSEMBLY BOILER BARISTA T 2GR/3GR
PM-417	CONJUNTO MOTOR BARISTA T 1/2GR 220V	ENSEMBLE ENGINE BARISTA T 1/2GR 220V
PM-419	CONJUNTO MOTOR BARISTA T 3GR 220V	ENSEMBLE ENGINE BARISTA T 3GR 220V
TI-240	TUERCA M6 INOX A-4	M6 NUT



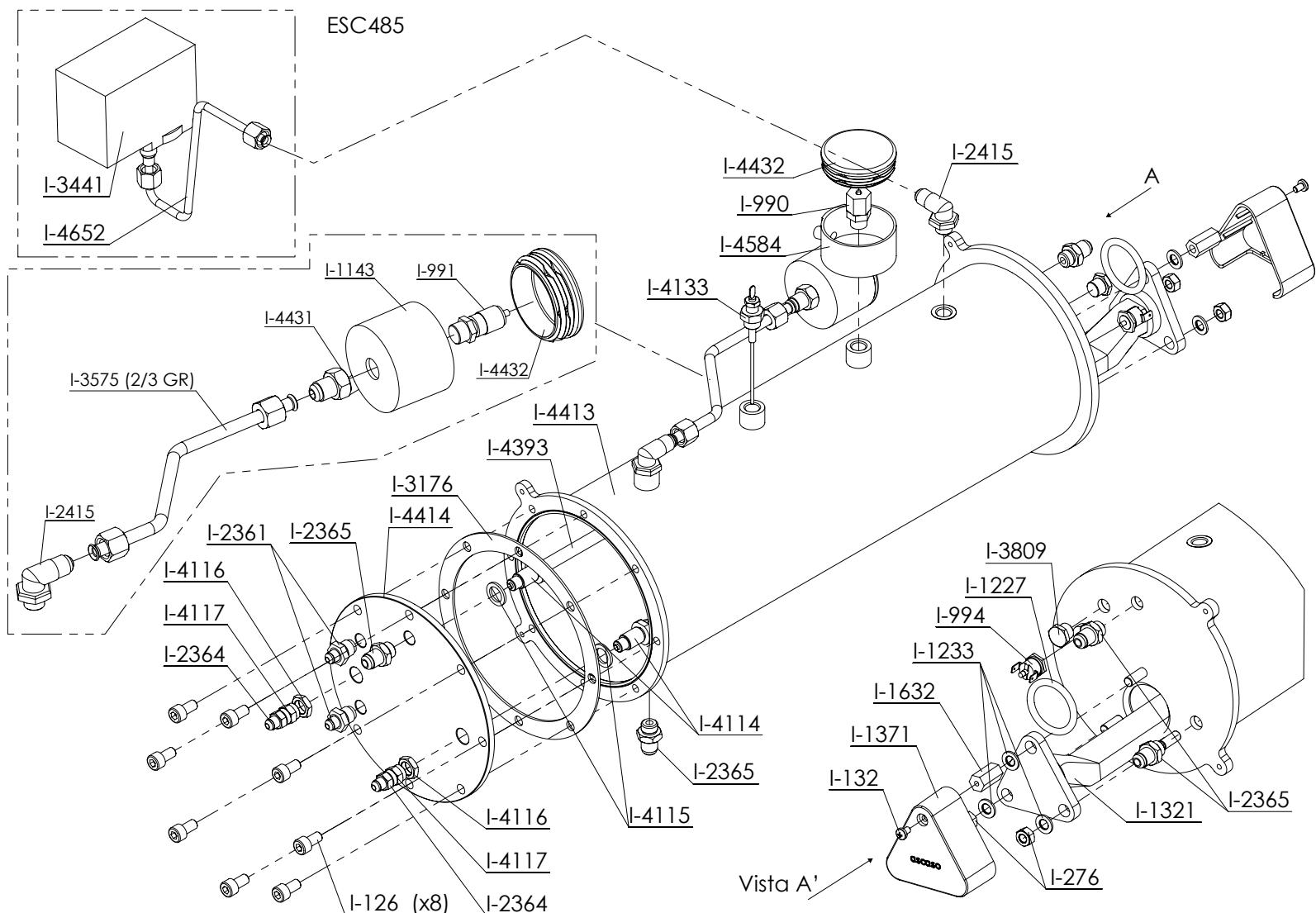
REF.	DESCRIPCIÓN	DESCRIPTION
I-58	TORNILLO BRIDA FUSIBLE INOX	SCREW
I-994	TERMOSTATO SEGURIDAD 145 °C	THERMOSTAT SAFETY 145 °C
I-1132	SONDA TEMPERATURA NTC MF58	NTC TEMPERATURE PROBE MF58
I-1600	JUNTA PORTAFILTROS 8MM	FILTERHOLDER GAS/JET 8MM
I-2237	CJTO. INTERCAMBIADOR INOX. 230V	THERMOBLOCK INOX 230V
I-2364	RACOR CONTADOR VOLUMETRICO 1/8"-1/8"	FITTING VOLUMETRIC CONTROL 1/8"-1/8"
I-2617	CONECTOR RECTO 1/8 M-M INOX	STRAIGHT CONNECTOR 1/8 M-M INOX
I-2787	TUERCA AUTOBLOCANTE DIN 985 A2 M5 INOX	NUT DIN 985 M5
I-3096	JUNTA INTERCAMBIADOR	HEAT EXCHANGER GASKET
I-3348	PATA SOPORTE GRUPO BARISTA T	GROUP SUPPORT PAW BARISTA T
I-3349	TOPE PATA SOPORTE GRUPO BARISTA T	GROUP SUPPORT PAW STOP BARISTA T
I-3510	CAMPANA PROF. 2016	BELL PROF. 2016
I-3511	ROCIADOR GRUPO PROF. 2016	SPRAY GROUP PROF. 2016
I-3512	POSTIZO CAMPANA PROF. 2016	BELL PROF 2016 SUPPLEMENT
I-3568	TUBO SALIDA GRUPO BARISTA T	GROUP EXIT PIPE BARISTA T
I-3595	TORNILLO DIN 965 M5x60 INOX	SCREW DIN 965 M5x60 INOX
I-3597	EV GRUPO BT 3/2 NC RUBY DN1.5MM G1/8 230V	GROUP SOLENOID BT 3/2 NC RUBY DN1.5MM G1/8 230V
I-3657	FUNDA TERMICA CAMPANA GRUPO PROF	GROUP PROF BELL THERMAL CASE
I-3906	SONDA TEMPERATURA	TEMPERATURE PROBE
I-4166	CUBRE GRUPOS BARISTA T	GROUP COVER BARISTA T
I-4173	FUNDA TÉRMICA INTERCAMBIADOR INOX.	Thermal Sheath Stainless Steel Exchaget
I-4273	RACOR ENTRADA INTERCAMBIADOR BARISTA T	IN-RACOR THERMOBLOCK BARISTA T
I-4274	RACOR CONEXION INTERCAMBIADOR BARISTA T (M6-1/8")	RACCORD CONNEXION THERMOBLOCK BARISTA T (M6-1/8")
I-4476	HILO CALEFACTOR GRUPO BARISTA T	BARISTA T GROUP HEAD HEATING WIRE
I-4508	CAMPANA BARISTA T	BELL BARISTA T
I-4512	CHICLE GRUPO BARISTA T 0.7	JET GROUP BARISTA T 0.7
I-4513	RESISTENCIA ADHESIVA GRUPO BARISTA T	ADHESIVE RESISTANCE BARISTA T GROUP
I-4567	DUCHA SIMPLE 60MM	EASY SHOWER 60MM
ESC460	GRUPO INTERCAMBIADOR BARISTA T	THERMOBLOCK ASSY BARISTA T
ESC483	GRUPO INTERCAMBIADOR BARISTA T ZERO	THERMOBLOCK ASSY BARISTA T ZERO RAISED



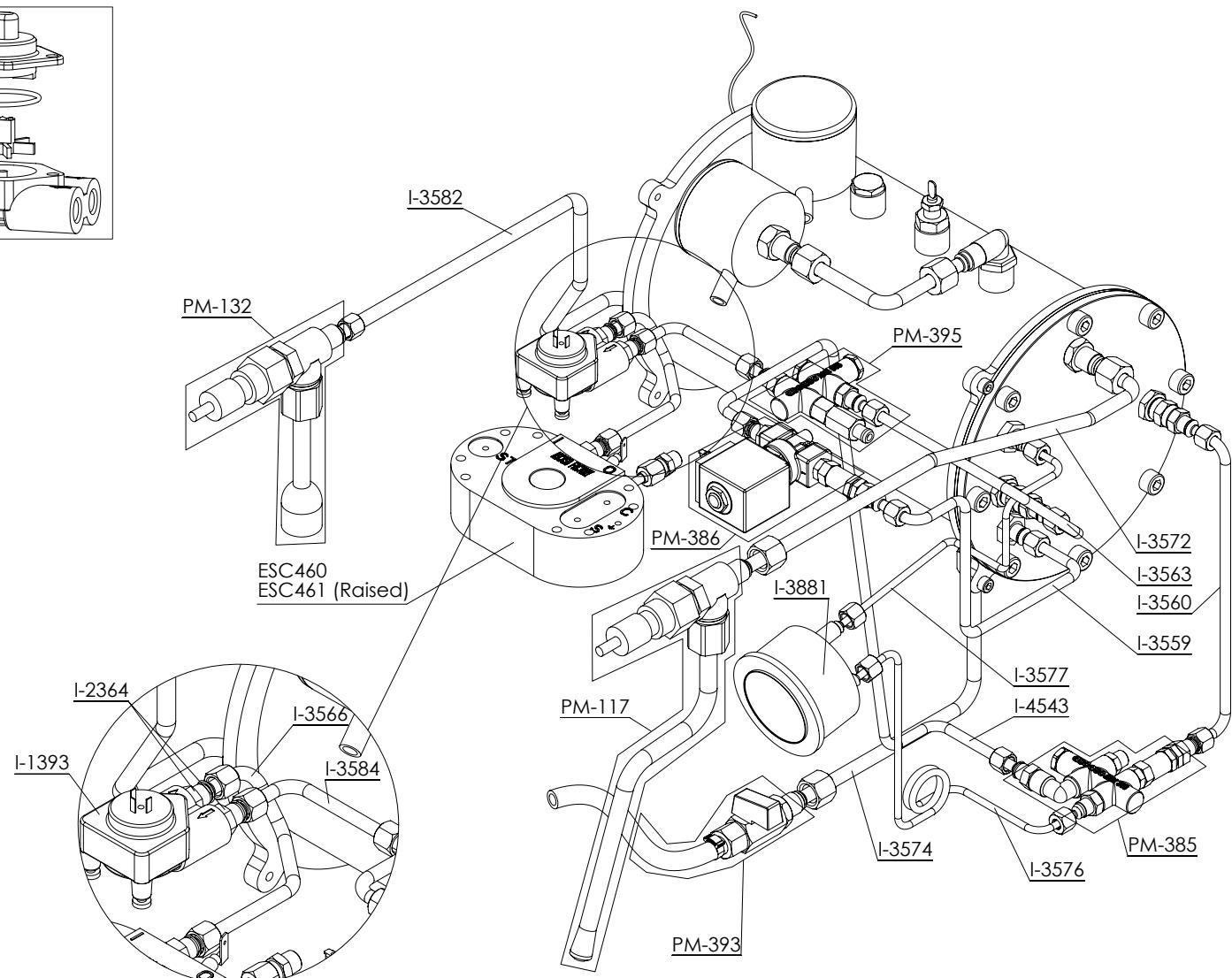
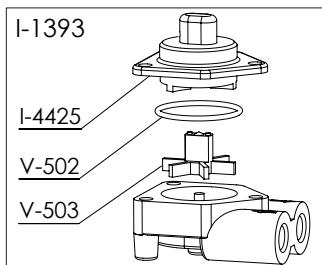
REF.	DESCRIPCIÓN	DESCRIPTION
I-58	TORNILLO BRIDA FUSIBLE INOX	SCREW
I-994	TERMOSTATO SEGURIDAD 145 °C	THERMOSTAT SAFETY 145 °C
I-1132	SONDA TEMPERATURA NTC MF58	NTC TEMPERATURE PROBE MF58
I-1600	JUNTA PORTAFILTROS 8MM	FILTERHOLDER GASJKET 8MM
I-2237	CJTO. INTERCAMBIADOR INOX. 230V	THERMOBLOCK INOX 230V
I-2279	TORNILLO M5X50 DIN7991 A-4	SCREW M5X50 DIN7991 A-4
I-2364	RACOR CONTADOR VOLUMETRICO 1/8" - 1/8"	FITTING VOLUMETRIC CONTROL 1/8" - 1/8"
I-2617	CONECTOR RECTO 1/8 M-M INOX	STRAIGHT CONNECTOR 1/8 M-M INOX
I-2787	TUERCA AUTOBLOCANTE DIN 985 A2 M5 INOX	NUT DIN 985 M5
I-3096	JUNTA INTERCAMBIADOR	HEAT EXCHANGER GASKET
I-3421	CHAPA GRUPO BARISTA T RAISED	GROUP SHEET BARISTA T RAISED
I-3510	CAMPANA PROF. 2016	BELL PROF. 2016
I-3511	ROCIADOR GRUPO PROF. 2016	SPRAY GROUP PROF. 2016
I-3512	POSTIZO CAMPANA PROF. 2016	BELL PROF 2016 SUPPLEMENT
I-3585	CUBREGRUPOS	GROUP COVER
I-3568	TUBO SALIDA GRUPO BARISTA T	GROUP EXIT PIPE BARISTA T
I-3597	EV GRUPO BT 3/2 NC RUBY DN1.5MM G1/8 230V	GROUP SOLENOID BT 3/2 NC RUBY DN1.5MM G1/8 230V
I-3657	FUNDA TERMICA CAMPANA GRUPO PROF	GROUP PROF BELL THERMAL CASE
I-3906	SONDA TEMPERATURA	TEMPERATURE PROBE
I-4173	FUNDAMENTAL TÉRMICA INTERCAMBIADOR INOX.	THERMAL SHEATH STAINLESS STEEL EXCHANGET
I-4273	RACOR ENTRADA INTERCAMBIADOR BARISTA T	IN-RACOR THERMOBLOCK BARISTA T
I-4274	RACOR CONEXION INTERCAMBIADOR BARISTA T (M6-1/8")	RACCORD CONNEXION THERMOBLOCK BARISTA T (M6-1/8")
I-4476	HILOCALEFACTOR GRUPO BARISTA T	BARISTA T GROUP HEAD HEATING WIRE
I-4508	CAMPANA BARISTA T (I-4508)	BELL BARISTA T
I-4512	CHICLE GRUPO BARISTA T 0.7	JET GROUP BARISTA T 0.7
I-4513	RESISTENCIA ADHESIVA GRUPO BARISTA T	ADHESIVE RESISTANCE BARISTA T GROUP
I-4567	DUCHA SIMPLE 60MM	EASY SHOWER 60MM
ESC461	GRUPO INTERCAMBIADOR BARISTA T RAISED	THERMOBLOCK ASSY BARISTA T RAISED
ESC484	GRUPO INTERCAMBIADOR BARISTA T ZERO RAISED	THERMOBLOCK ASSY BARISTA T ZERO RAISED



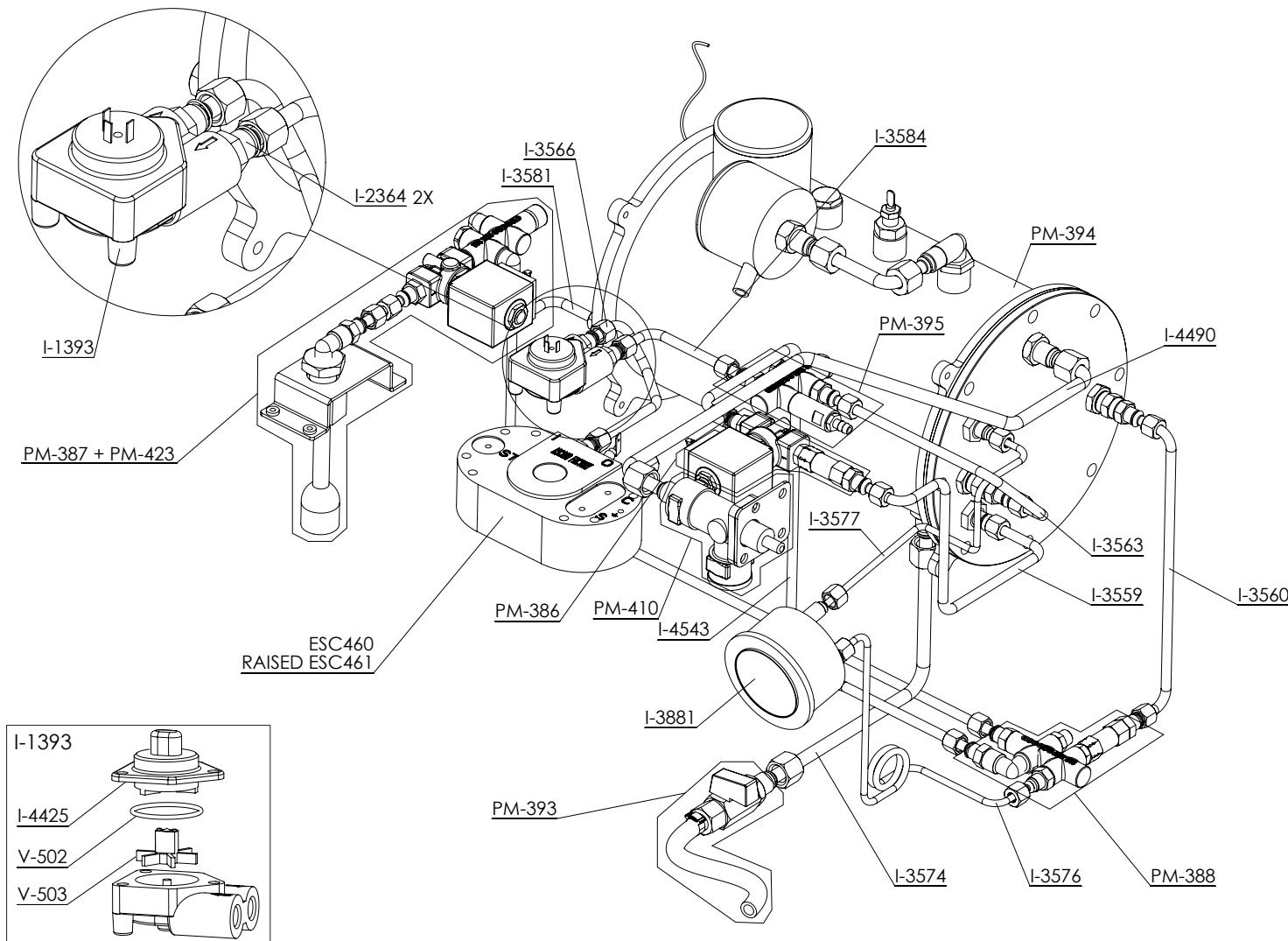
REF.	DESCRIPCIÓN	DESCRIPTION
I-126	TORNILLO ALLEN DIN912 M8X15 A4	SCREW DIN912 M8X15 A4
I-132	TORNILLO M5X8 INOX	SCREW M5X8 INOX
I-276	TUERCA M8 INOX	SCREW M8
I-990	VALVULA VACIO BAR 1/4	BAR EMPTY SOLENOID
I-991	VALVULA DE SEGURIDAD BAR	SAFETY BAR VALVE
I-994	TERMOSTATO SEGURIDAD 145 °C	THERMOSTAT SAFETY 145 °C
I-1143	CAZOLETA VALVULA VACIO	BAR TRAY WATER BOILER
I-1227	TÓRICA 37.69 X 3.53 SILICONA	O-RING 37.69 X 3.53 SILICONE
I-1233	ARANDELA GROWER M8 DIN 127/B INOX.	GROWER SAFETY WASHER M8 DIN 127/B SS
I-1321	RESISTENCIA BARISTA 2GR 3500W-230V 13LIT. INOX	RESISTANCE 2GR. 3500W 14LT.
I-1371	TAPE PROTECCIÓN RESISTENCIA	RESISTANCE PROTECTOR LID
I-1632	TUERCA ESPECIAL RESISTENCIA INOX	RESISTANCE NUT
I-2361	RACOR INYECTOR 1/4"- 1/8"	FITTING INJECTOR 1/4"-1/8"
I-2364	RACOR CONTADOR VOLUMETRICO 1/8"-1/8"	FITTING VOLUMETRIC CONTROL 1/8"-1/8"
I-2365	RACOR CALDERA 1/4" INOX	BOILER FITTING 1/4" INOX
I-2415	RACOR CODO 1/4" AISI 316	RACOR CODO 1/4" AISI 316
I-2648	RESISTENCIA BARISTA 1GR 2000W 220V/380V	RESISTANCE BARISTA 1GR 2000W 220V
I-2871	RESISTENCIA CALDERA DREAM PRO 1GR (2000W/230V)	DREAM PRO 1GR (2000W/230V) BOILER HEATING ELEMENT
I-2872	RESISTENCIA CALDERA BIG DREAM 2GR (3500W/230V)	BIG DREAM 2GR (3500W/230V) BOILER HEATING ELEMENT
I-3176	JUNTA TAPA CALDERA PTFE	PTFE BOILER LID GASKET
I-3468	FUNDI TÉRMICA CALDERA 2GR BIG DREAM	2GR BOILER THERMAL CASE BIG DREAM
I-3185	SOPORTE CALDERA VAPOR BIG DREAM	STEAM BOILER SUPPORT BIG DREAM
I-3468	FUNDI TERMICA CALDERA 2GR BIG DREAM/BARISTA T	2GR BOILER THERMAL CASE BIG DREAM
I-3575	TUBO VALVULA SEGURIDAD CALDERA BARISTA T	BOILER SECURITY VALVE PIPE BARISTA T
I-3583	TUBO VALVULA DE SEGURIDAD CALDERA BARISTA T 1GR	SLEEVE 3000 1/8"
I-3809	TAPON 1/4 INOX	1/4 INOX CAP
I-3719	CALDERA 1GR BARISTA T	BOILER 1GR BARISTA T
I-4115	JUNTA INTERCAMBIADOR TEFLÓN	GASKET EXCHANGE
I-4116	TUERCA 1/4	1/4 NUT
I-4117	MANGUITO 1/8" INOX	1/8 INOX FITTING
I-4133	SONDA NIVEL BIG DREAM 114MM	LEVEL PROBE 114MM
I-4393	TUBO INTERCAMBIADOR BARISTA T 1GR	EXCHANGERTUBE BARISTA T 1GR
I-4413	CALDERA BARISTA T 2/3GR	BOILER BARISTA T 2/3GR
I-4414	TAPE CALDERA BARISTA T 2/3 GRUPOS	TOP BOILER BARISTA T 2 GROUPS
I-4431	RACOR 1/4H - 1/8M PARA TUBO ABOCARDADO	RACORD 1/4H - 1/8M FOR ABOARDED PIPE
I-4432	TAPE CAZOLETA VÁLVULA DE VACIO	BOILER SECURITY VALVE PIPE BARISTA T 1GR
I-4456	SONDA TEMPERATURA CALDERA VAPOR BARISTA T	STEAM BOILER TEMPERATURE PROBE BARISTA T
I-4584	CAZOLETA VALVULA VACIO BARISTA T 1/4"D60XH30MM/F14	TRAY WATER BOILER BARISTA T 1/4"D60XH30MM/F14
ESC473	CJTO CALDERA VAPOR BARISTA T ONE 2GR/3GR	ASSY BOILER BARISTA T ONE 2GR/3GR
ESC474	CJTO CALDERA VAPOR BARISTA T ONE 1GR	ASSY BOILER BARISTA T ONE 1GR



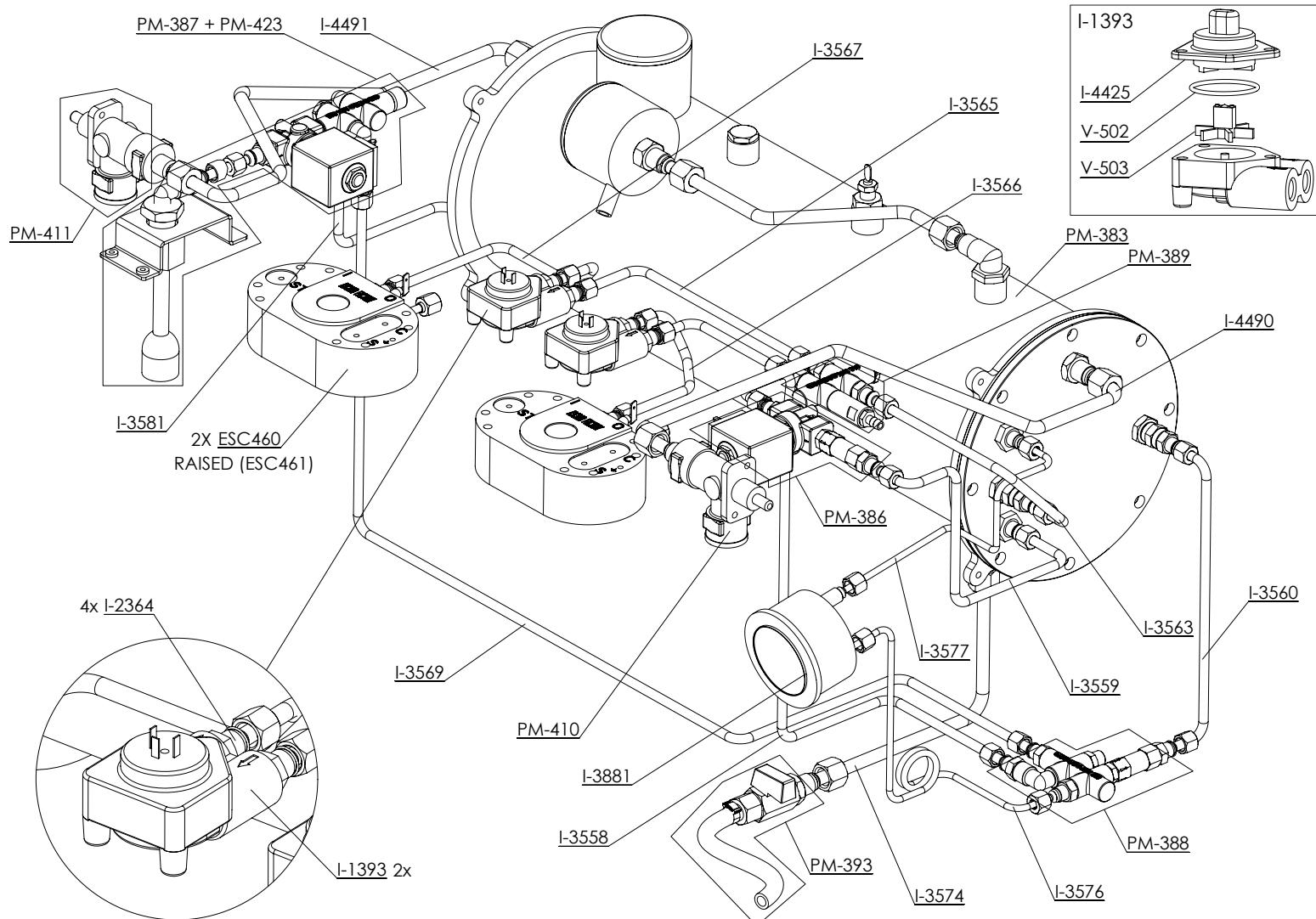
REF.	DESCRIPCIÓN	DESCRIPTION
I-126	TORNILLO ALLEN M8x15 INOX	SCREW DIN912 M8X15 A4
I-132	TORNILLO M5x8 INOX	SCREW M5X8 INOX
I-276	TUERCA M8 INOX	SCREW M8
I-990	VALVULA VACIO BAR 1/4	BAR EMPTY SOLENOID
I-991	VALVULA DE SEGURIDAD BAR	SAFETY BAR VALVE
I-994	TERMOSTATO SEGURIDAD 145°	SAFETY THERMOSTAT 145°
I-1143	CAZOleta VALVULA VACIO	BAR TRAY WATER BOILER
I-1227	TORICA 37.69 x 3.53 SILICONA	O-RING 37.69 X 3.53 SILICONE
I-1233	ARANDELA GROWER M8 DIN 127/B INOX.	GROWER WASHER M8 DIN 127/B INOX.
I-1321	RESISTENCIA BARISTA 2GR 3500W-230V 13LT. INOX	RESISTANCE 2GR. 3500W 14LT.
I-1371	TAPE PROTECTOR RESISTENCIA	RESISTANCE PROTECTOR LID
I-1632	TUERCA ESPECIAL RESISTENCIA INOX	RESISTANCE NUT
I-2361	RACOR INYECTOR 1/4"- 1/8"	FITTING INYECTOR 1/4"-1/8"
I-2364	RACOR CONTADOR VOLUMETRICO 1/8"-1/8" INOX	"FITTING VOLUMETRIC CONTROL 1/8""-1/8""
I-2365	RACOR CALDERA 1/4" INOX	BOILER FITTING 1/4" INOX
I-2415	RACOR CODO 1/4" AISI 316	RACOR CODO 1/4" AISI 316
I-3176	JUNTA TAPA CALDERA PTFE	PTFE BOILER LID GASKET
I-3441	PRESOSTATO SIRAI 20A	PRESSURE SWITCH SIRAI 20A
I-3575	TUBO VALVULA DE SEGURIDAD CALDERA BARISTA T	BOILER SECURITY VALVE PIPE BARISTA T
I-3809	TAPON 1/4 INOX	CAP 1/4
I-4114	RACOR INTERCAMBIADOR	FITTING EXCHANGER
I-4115	JUNTA INTERCAMBIADOR TEFLÓN	GASKET EXCHANGER
I-4116	TUERCA 1/4 INOX	1/4 NUT
I-4117	MANGUITO 1/8" INOX	FITTING 1/8 INOX
I-4133	SONDA NIVEL BIG DREAM 114mm	LEVEL PROBE 114MM
I-4393	TUBO INTERCAMBIADOR BARISTA T	EXCHANGER PIPE BARISTA T
I-4413	CALDERA BARISTA T 2/3 GRUPOS	BARISTA T BOILER 2/3 GR
I-4414	TAPE CALDERA BARISTA T 2/3 GRUPOS	BOILER TAP BARISTA T 2/3 GR
I-4431	RACOR 1/4H - 1/8M PARA TUBO ABOCARDADO	RACCORD 1/4H - 1/8M FOR ABOARDED PIPE
I-4432	TAPE CAZOleta VALVULA VACIO	COVER CUP EMPTY VALVE
I-4584	CAZOleta VALVULA VACIO BARISTA T 1/4"D60XH30MM/F14	EMPTY VALVE TRAY BARISTA T 1/4"D60XH30MM/F14 "
I-4652	TUBO PRESOSTATO BARISTA T ZERO	PRESSURE SWITCH PIPE BARISTA T ZERO
ESC485	CJTO CALDERA VAPOR BARISTA T ZERO 2GR/3GR	ASSY BOILER BARISTA T ZERO 2GR/3GR



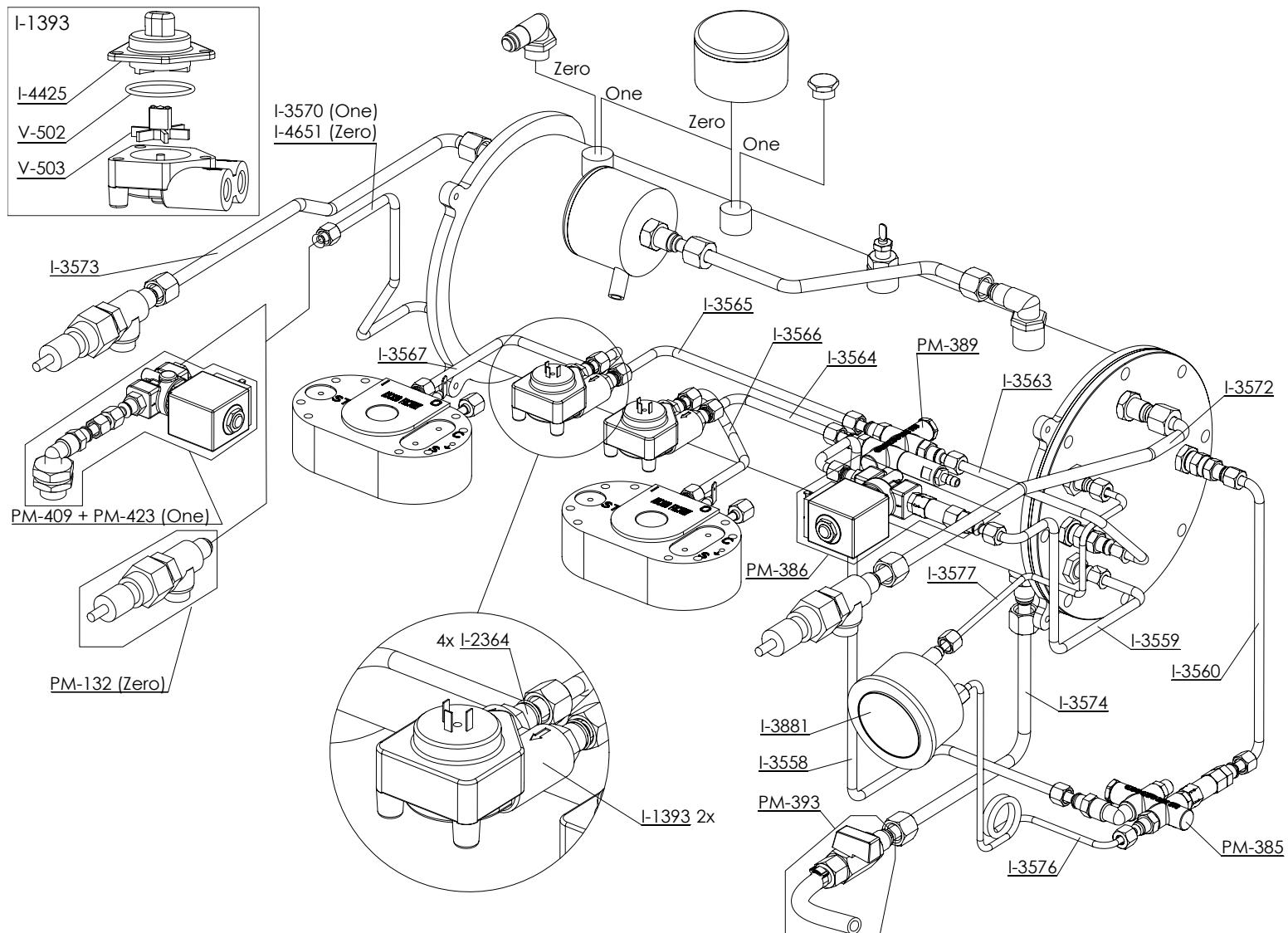
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ESC460	GRUPO INTERCAMBIADOR BARISTA T	THERMOBLOCK ASSEMBLY BARISTA T
ESC461	GRUPO INTERCAMBIADOR BARISTA T RASIED	THERMOBLOCK ASSEMBLY BARISTA T RAISED
I-1393	CONTADOR VOLUMÉTRICO 1/8	FLOWMETER 1/8
I-2364	RACOR CONTADOR VOLUMETRICO 1/8"-1/8"	FITTING VOLUMETRIC CONTROL 1/8"-1/8"
I-3559	TUBO SALIDA EV LLENADO BARISTA T	FILLING SOLENOID EXIT PIPE BARISTA T
I-3560	TUBO ENTRADA INTERCAMBIADOR CALDERA BARISTA T	BOILER EXCHANGER ENTRY PIPE BARISTA T
I-3563	TUBO SALIDA INTERCAMBIADOR CALDERA BARISTA T	BOILER EXCHANGE EXIT PIPE BARISTA T
I-3566	TUBO ENTRADA GRUPO 1 BARISTA T	GROUP 1 ENTRY PIPE BARISTA T
I-3572	TUBO VAPOR DERECHO	STEAM RIGHT PIPE
I-3574	TUBO VACIADO CALDERA BARISTA T	BOILER EMPTYING PIPE BARISTA T
I-3576	TUBO MANOMETRO GRUPO BARISTA T	MANOMETER TUBE GROUP BARISTA T
I-3577	TUBO MANÓMETRO VAPOR	MANOMETER PIPE STEAM
I-3582	TUBO AGUA CALIENTE BARISTA T ONE 1GR	HOT WATER PIPE BARISTA T ONE 1GR
I-3584	TUBO ENTRADA VOLUMETRICO BARISTA T 1GR	FLOWMETER ENTRY PIPE BARISTA T 1GR
I-3881	MANOMETRO DOBLE BARISTA 2016	DOUBLE MANOMETER BARISTA 2016
I-4425	TAPE VOLUMETRICO BIG DREAM	FLOWMETER LIP BIG DREAM
I-4543	TUBO ENTRADA EV LLENADO BARISTA T 1GR	FILLING SOLENOID ENTRY PIPE BARISTA T 1GR
PM-117	CONJUNTO GRIFO VAPOR BARISTA	ASSEMBLY STEAM TAP BARISTA
PM-132	CONJUNTO GRIFO VAPOR BARISTA	ASSEMBLY STEAM TAP BARISTA
PM-385	CJTO DISTRIBUIDOR LLENADO BARISTA T ONE	ASSY FILL DISTRIBUTOR BARISTA T ONE
PM-386	CONJUNTO EV LLENADO BARISTA T	ASSEMBLY FILL SOLENOID BARISTA T
PM-393	CJTO GRIFO DESAGÜE BARISTA T	ASSEMBLY DRAIN TAP BARISTA T
PM-395	CJTO. DISTRIBUIDOR VOLUMETRICOS BARISTA T	ASSY. FILL FLOWMETERS BARISTA T
V-502	JUNTA VOLUMETRICO BIG DREAM	O-RING FLOWMETER BIG DREAM
V-503	ASPA VOLUMETRICO BIG DREAM	WHEEL FLOWMETER BIG DREAM



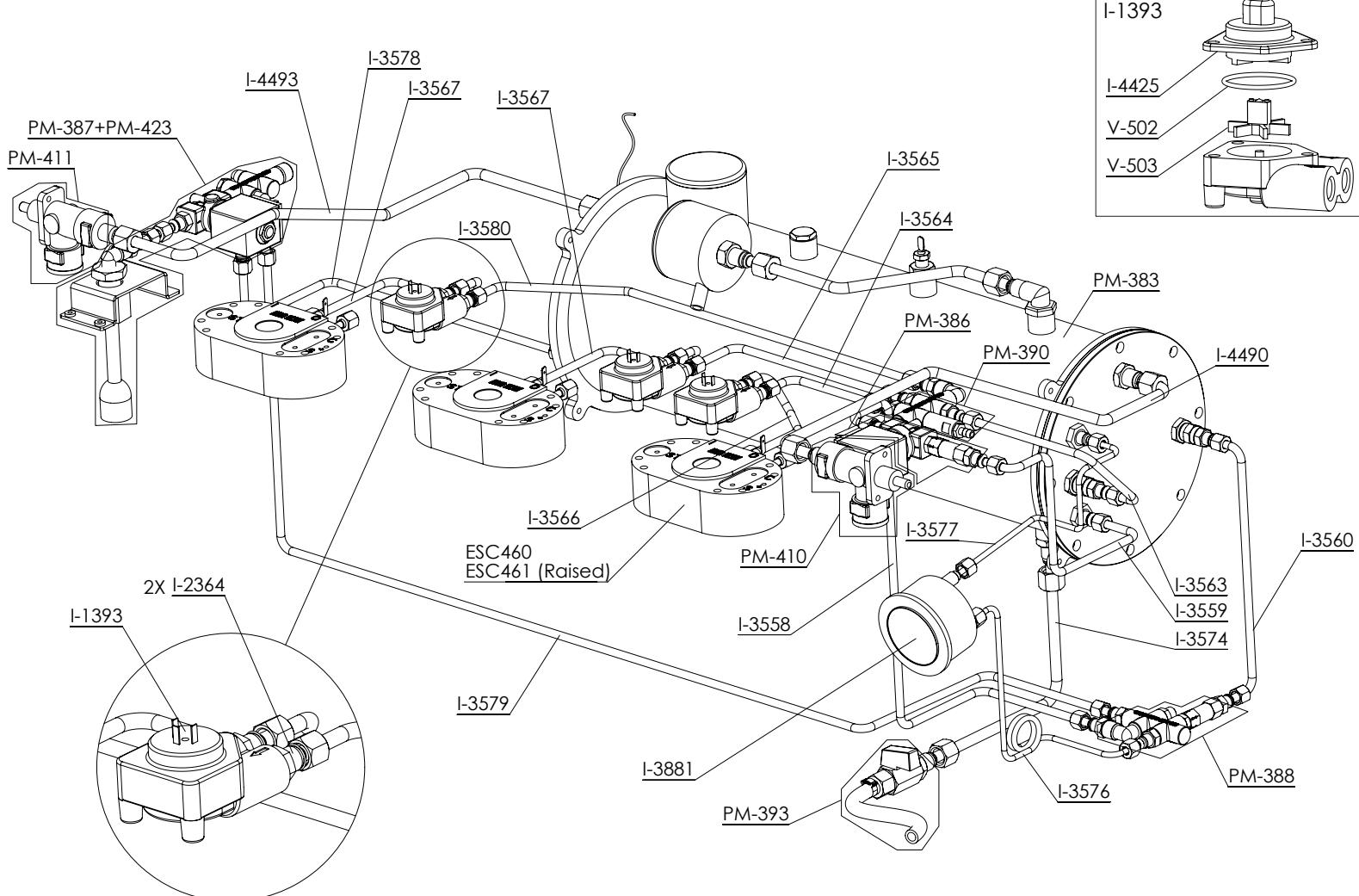
REF.	DESCRIPCIÓN	DESCRIPTION
ESC460	GRUPO INTERCAMBIADOR BARISTA T	THERMOBLOCK ASSEMBLY BARISTA T
ESC461	GRUPO INTERCAMBIADOR BARISTA T RAISED	THERMOBLOCK ASSEMBLY BARISTA T RAISED
I-1393	CONTADOR VOLUMÉTRICO 1/8	FLOWMETER 1/8
I-2364	RACOR CONTADOR VOLUMETRICO 1/8"-1/8"	FITTING VOLUMETRIC CONTROL 1/8"-1/8"
I-3559	TUBO SALIDA EV LLENADO BARISTA T	FILLING SOLENOID EXIT PIPE BARISTA T
I-3560	TUBO ENTRADA INTERCAMBIADOR CALDERA BARISTA T	BOILER EXCHANGER ENTRY PIPE BARISTA T
I-3563	TUBO SALIDA INTERCAMBIADOR CALDERA BARISTA T	BOILER EXCHANGE EXIT PIPE BARISTA T
I-3566	TUBO ENTRADA GRUPO 1 BARISTA T	GROUP 1 ENTRY PIPE BARISTA T
I-3574	TUBO VACIADO CALDERA BARISTA T	BOILER EMPTYING PIPE BARISTA T
I-3576	TUBO MANOMETRO GRUPO BARISTA T	MANOMETER TUBE GROUP BARISTA T
I-3577	TUBO MANÓMETRO VAPOR	MANOMETER PIPE STEAM
I-3581	TUBO AGUA CALIENTE BARISTA T PLUS 2GR	HOT WATER PIPE BARISTA T PLUS 2GR
I-3584	TUBO ENTRADA VOLUMETRICO BARISTA T 1GR	FLOWMETER ENTRY PIPE BARISTA T 1GR
I-3881	MANOMETRO DOBLE BARISTA 2016	DOUBLE MANOMETER BARISTA 2016
I-4425	TAPEA VOLUMETRICO BIG DREAM	FLOWMETER LIP BIG DREAM
I-4490	TUBO VAPOR DERECHO BARISTA T PLUS	RIGHT STEAM PIPE BARISTA T PLUS
I-4543	TUBO ENTRADA EV LLENADO BARISTA T 1GR	FILLING SOLENOID ENTRY PIPE BARISTA T 1GR
PM-386	CONJUNTO EV LLENADO BARISTA T	ASSEMBLY FILL SOLENOID BARISTA T
PM-387	CJTO AGUA CALIENTE BARISTA T PLUS	ASSY HOT WATER BARISTA T PLUS
PM-388	CJTO. DISTRIBUIDOR LLENADO BARISTA T	ASSY. FILL DISTRIBUTOR BARISTA T
PM-393	CJTO GRIFO DESAGÜE BARISTA T	ASSEMBLY DRAIN TAP BARISTA T
PM-394	CJTO. CALDERA VAPOR BARISTA T 1GR	ASSY. STEAM BOILER BARISTA T 1GR
PM-395	CJTO. DISTRIBUIDOR VOLUMETRICOS BARISTA T	ASSY. FILL FLOWMETERS BARISTA T
PM-410	CJTO. VAPOR DERECHO BARISTA T PLUS	ASSY. RIGHT STEAM BARISTA T PLUS
PM-423	CJTO SALIDA AGUA CALIENTE BARISTA T PLUS	ASSY HOT WATER OUTLET BARISTA T PLUS
V-502	JUNTA VOLUMETRICO BIG DREAM	O-RING FLOWMETER BIG DREAM
V-503	ASPA VOLUMETRICO BIG DREAM	WHEEL FLOWMETER BIG DREAM



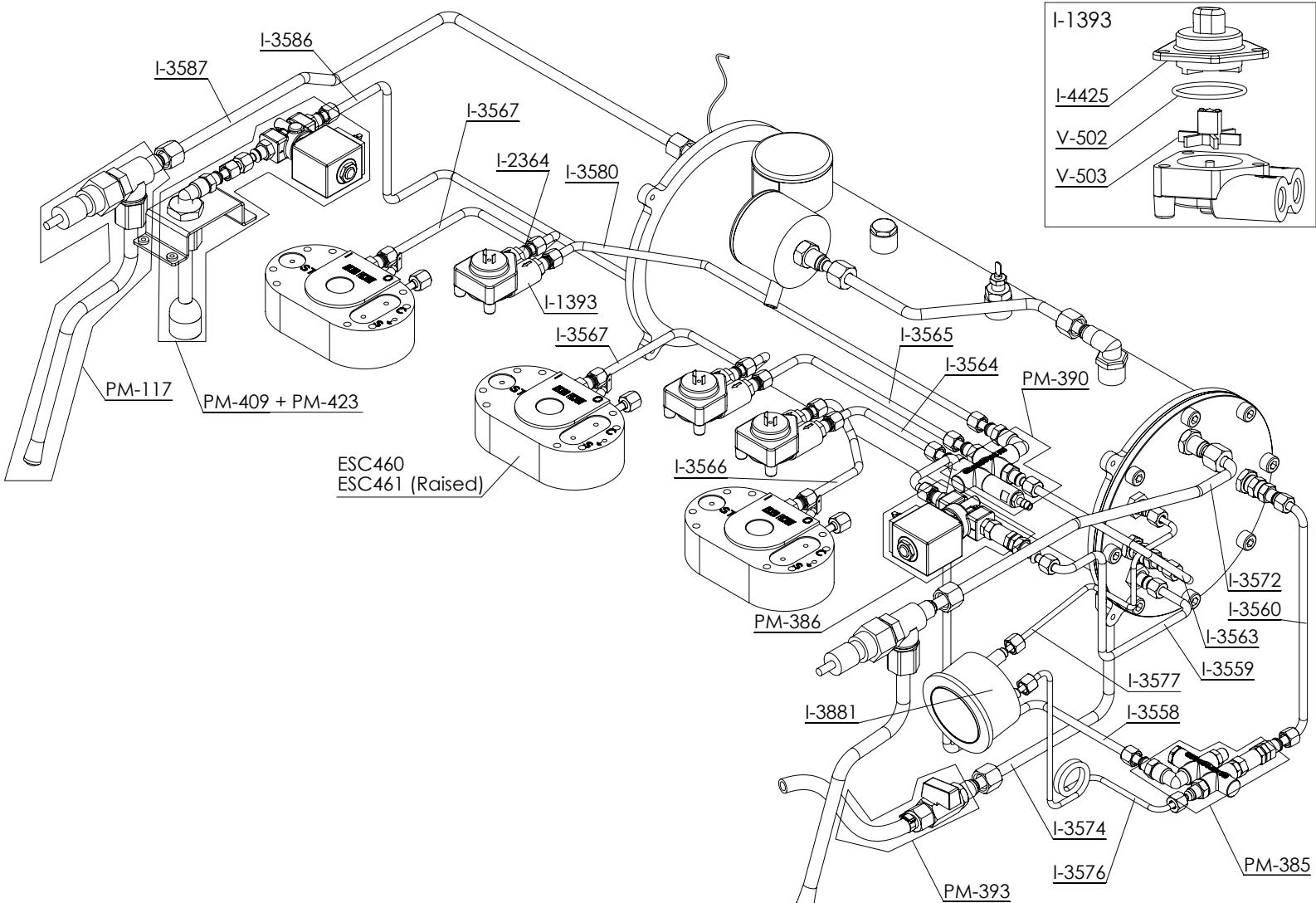
REF.	DESCRIPCIÓN	DESCRIPTION
ESC460	GRUPO INTERCAMBIADOR BARISTA T	THERMOBLOCK ASSEMBLY BARISTA T
ESC461	GRUPO INTERCAMBIADOR BARISTA T RAISED	THERMOBLOCK ASSEMBLY BARISTA T RAISED
I-1329	REJILLA BAR 2 GR	GRILL BAR 2 GR
I-1393	CONTADOR VOLUMÉTRICO 1/8	FLOWMETER 1/8
I-2364	RACOR CONTADOR VOLUMETRICO 1/8"-1/8"	FITTING VOLUMETRIC CONTROL 1/8"-1/8"
I-3558	TUBO ENTRADA EV LLENADO BARISTA T	FILLING SOLENOID ENTRY PIPE BARISTA T
I-3559	TUBO SALIDA EV LLENADO BARISTA T	FILLING SOLENOID EXIT PIPE BARISTA T
I-3560	TUBO ENTRADA INTERCAMBIADOR CALDERA BARISTA T	BOILER EXCHANGER ENTRY PIPE BARISTA T
I-3563	TUBO SALIDA INTERCAMBIADOR CALDERA BARISTA T	BOILER EXCHANGE EXIT PIPE BARISTA T
I-3564	TUBO ENTRADA VOLUMETRICO 1 BARISTA T	FLOWMETER 1 ENTRY PIPE BARISTA T
I-3565	TUBO ENTRADA VOLUMETRICO 2 BARISTA T	FLOWMETER 2 ENTRY PIPE BARISTA T
I-3566	TUBO ENTRADA GRUPO 1 BARISTA T	GROUP 1 ENTRY PIPE BARISTA T
I-3567	TUBO ENTRADA GRUPO 2 BARISTA T	GROUP 2 ENTRY PIPE BARISTA T
I-3569	TUBO AGUA FRIA BARISTA T PLUS 2GR	COLD WATER PIPE BARISTA T PLUS 2GR
I-3574	TUBO VACIADO CALDERA BARISTA T	BOILER EMPTYING PIPE BARISTA T
I-3576	TUBO MANOMETRO GRUPO BARISTA T	MANOMETER TUBE GROUP BARISTA T
I-3577	TUBO MANÓMETRO VAPOR	MANOMETER PIPE STEAM
I-3581	TUBO AGUA CALIENTE BARISTA T PLUS 2GR	HOT WATER PIPE BARISTA T PLUS 2GR
I-3881	MANOMETRO DOBLE BARISTA 2016	DOUBLE MANOMETER BARISTA 2016
I-4425	TAPE VOLUMETRICO BIG DREAM	FLOWMETER LIP BIG DREAM
I-4490	TUBO VAPOR DERECHO BARISTA T PLUS	RIGHT STEAM PIPE BARISTA T PLUS
I-4491	TUBO VAPOR IZQUIERDO BARISTA T 2GR	LEFT STEAM PIPE BARISTA T 2GR
PM-383	CJTO. CALDERA VAPOR BARISTA T 2GR/3GR	ASSEMBLY BOILER BARISTA T 2GR/3GR
PM-386	CONJUNTO EV LLENADO BARISTA T	ASSEMBLY FILL SOLENOID BARISTA T
PM-387	CJTO AGUA CALIENTE BARISTA T PLUS	ASSY HOT WATER BARISTA T PLUS
PM-388	ASSY. LEFT STEAM BARISTA T PLUS	ASSY FILL DISTRIBUTOR BARISTA T ONE
PM-389	CJTO DISTRIBUIDOR VOLUMETRICOS BARISTA T 2GR	ASSY FLOWMETER DISTRIBUTOR BARISTA T 2GR
PM-393	CJTO GRIFO DESAGÜE BARISTA T	ASSEMBLY DRAIN TAP BARISTA T
PM-410	CJTO VAPOR DERECHO BARISTA T PLUS	ASSY. RIGHT STEAM BARISTA T PLUS
PM-411	CJTO VAPOR IZQUIERDO BARISTA T PLUS	ASSY. LEFT STEAM BARISTA T PLUS
PM-423	CJTO SALIDA AGUA CALIENTE BARISTA T PLUS	ASSY HOT WATER OUTLET BARISTA T PLUS
V-502	JUNTA VOLUMETRICO BIG DREAM	O-RING FLOWMETER BIG DREAM
V-503	ASPA VOLUMETRICO BIG DREAM	WHEEL FLOWMETER BIG DREAM



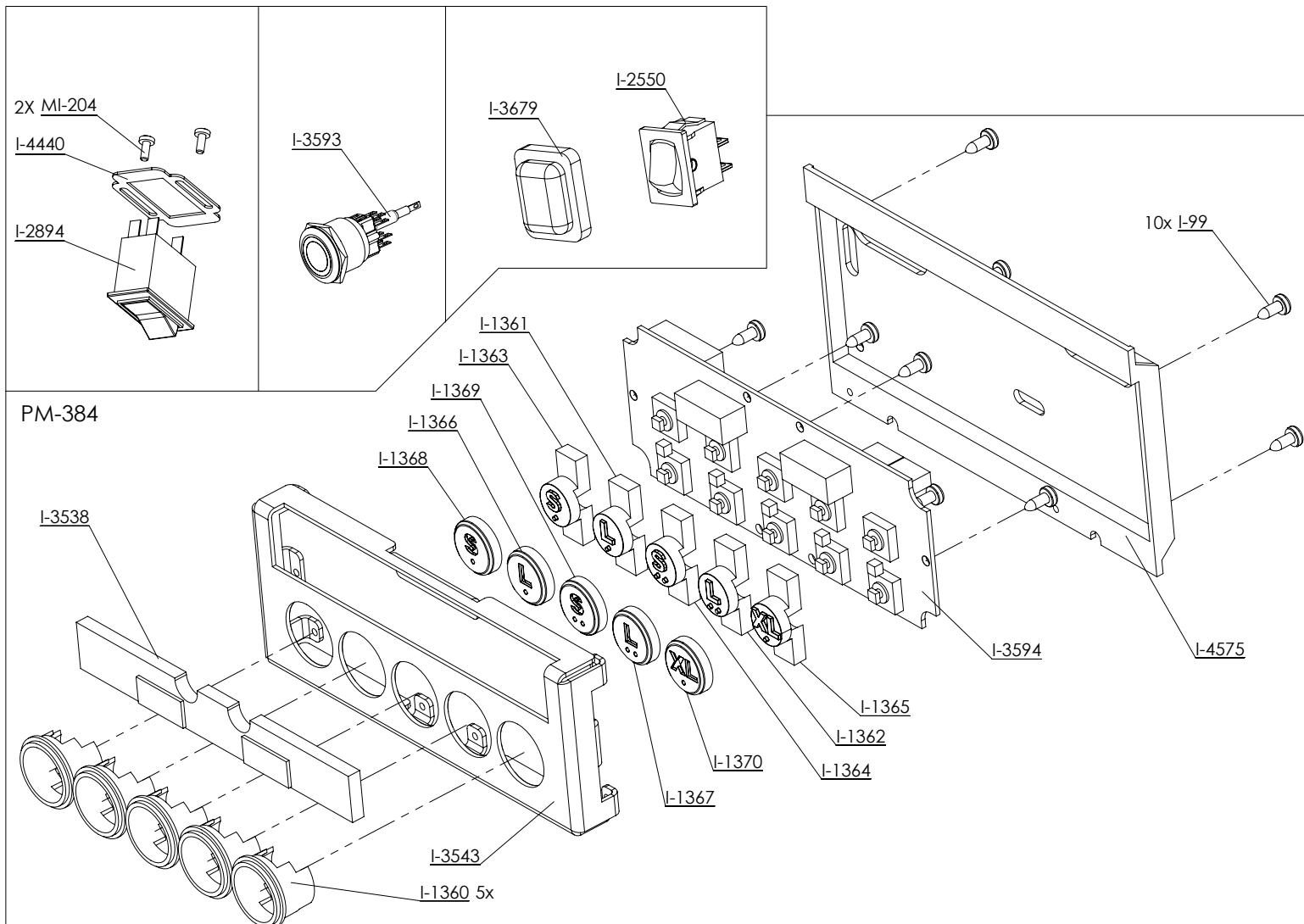
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I-1393	CONTADOR VOLUMÉTRICO 1/8	FLOWMETER 1/8"
I-2364	RACOR CONTADOR VOLUMETRICO 1/8"-1/8"	FITTING VOLUMETRIC CONTROL 1/8"-1/8"
I-3558	TUBO ENTRADA EV LLENADO BARISTA T	FILLING SOLENOID ENTRY PIPE BARISTA T
I-3559	TUBO SALIDA EV LLENADO BARISTA T	FILLING SOLENOID EXIT PIPE BARISTA T
I-3560	TUBO ENTRADA INTERCAMBIADOR CALDERA BARISTA T	BOILER EXCHANGER ENTRY PIPE BARISTA T
I-3563	TUBO SALIDA INTERCAMBIADOR CALDERA BARISTA T	BOILER EXCHANGE EXIT PIPE BARISTA T
I-3564	TUBO ENTRADA VOLUMETRICO 1 BARISTA T	FLOWMETER 1 ENTRY PIPE BARISTA T
I-3565	TUBO ENTRADA VOLUMETRICO 2 BARISTA T	FLOWMETER 2 ENTRY PIPE BARISTA T
I-3566	TUBO ENTRADA GRUPO 1 BARISTA T	GROUP 1 ENTRY PIPE BARISTA T
I-3567	TUBO ENTRADA GRUPO 2 BARISTA T	GROUP 2 ENTRY PIPE BARISTA T
I-3570	TUBO AGUA CALIENTE	HOT WATER PIPE
I-3572	TUBO VAPOR DERECHO	RIGHT STEAM PIPE
I-3573	TUBO VAPOR IZQUIERDO	LEFT STEAM PIPE
I-3574	TUBO VACIADO CALDERA BARISTA T	BOILER EMPTYING PIPE BARISTA T
I-3576	TUBO MANOMETRO GRUPO BARISTA T	MANOMETER TUBE GROUP BARISTA T
I-3577	TUBO MANÓMETRO VAPOR	MANOMETER PIPE STEAM
I-3881	MANOMETRO DOBLE BARISTA 2016	DOUBLE MANOMETER BARISTA 2016
I-4425	TAPEA VOLUMETRICO BIG DREAM	FLOWMETER LIP BIG DREAM
I-4651	TUBO AGUA CALIENTE BARISTA T ZERO 2 GRUPOS	HOT WATER PIPE BARISTA T ZERO 2 GR
PM-132	CJTO. GRIFO AGUA BARISTA	WHOLE TAP WATER BARISTA
PM-385	CJTO DISTRIBUIDOR LLENADO BARISTA T ONE	ASSY FILL DISTRIBUTOR BARISTA T ONE
PM-386	CONJUNTO EV LLENADO BARISTA T	ASSEMBLY FILL SOLENOID BARISTA T
PM-389	CJTO DISTRIBUIDOR VOLUMETRICOS BARISTA T 2GR	ASSY FLOWMETER DISTRIBUTOR BARISTA T 2GR
PM-393	CJTO GRIFO DESAGÜE BARISTA T	ASSEMBLY DRAIN TAP BARISTA T
PM-409	CJTO. AGUA CALIENTE BARISTA T ONE	ASSY. HOT WATER BARISTA T ONE
PM-423	CJTO SALIDA AGUA CALIENTE BARISTA T PLUS	ASSY HOT WATER OUTLET BARISTA T PLUS
V-502	JUNTA VOLUMETRICO BIG DREAM	O-RING FLOWMETER BIG DREAM
V-503	ASPA VOLUMETRICO BIG DREAM	WHEEL FLOWMETER BIG DREAM



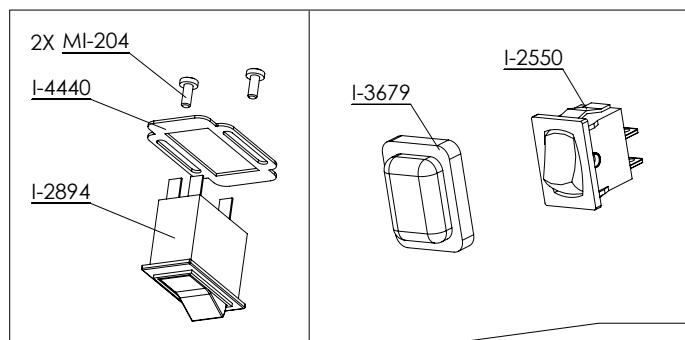
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ESC460	GRUPO INTERCAMBIADOR BARISTA T	THERMOBLOCK ASSEMBLY BARISTA T
ESC461	GRUPO INTERCAMBIADOR BARISTA T RAISED	THERMOBLOCK ASSEMBLY BARISTA T RAISED
I-1393	CONTADOR VOLUMÉTRICO 1/8	FLOWMETER 1/8
I-2364	RACOR CONTADOR VOLUMETRICO 1/8"-1/8"	FITTING VOLUMETRIC CONTROL 1/8"-1/8"
I-3558	TUBO ENTRADA EV LLENADO BARISTA T	FILLING SOLENOID ENTRY PIPE BARISTA T
I-3559	TUBO SALIDA EV LLENADO BARISTA T	FILLING SOLENOID EXIT PIPE BARISTA T
I-3560	TUBO ENTRADA INTERCAMBIADOR CALDERA BARISTA T	BOILER EXCHANGER ENTRY PIPE BARISTA T
I-3563	TUBO SALIDA INTERCAMBIADOR CALDERA BARISTA T	BOILER EXCHANGE EXIT PIPE BARISTA T
I-3564	TUBO ENTRADA VOLUMETRICO 1 BARISTA T	FLOWMETER 1 ENTRY PIPE BARISTA T
I-3565	TUBO ENTRADA VOLUMETRICO 2 BARISTA T	FLOWMETER 2 ENTRY PIPE BARISTA T
I-3566	TUBO ENTRADA GRUPO 1 BARISTA T	GROUP 1 ENTRY PIPE BARISTA T
I-3567	TUBO ENTRADA GRUPO 2 BARISTA T	GROUP 2 ENTRY PIPE BARISTA T
I-3574	TUBO VACIADO CALDERA BARISTA T	BOILER EMPTYING PIPE BARISTA T
I-3576	TUBO MANOMETRO GRUPO BARISTA T	MANOMETER TUBE GROUP BARISTA T
I-3577	TUBO MANÓMETRO VAPOR	MANOMETER PIPE STEAM
I-3578	TUBO AGUA CALIENTE BARISTA T PLUS 3GR	HOT WATER PIPE BARISTA T PLUS 3GR
I-3579	TUBO AGUA FRIA BARISTA T 3GR	COLD WATER PIPE BARISTA T 3GR
I-3580	TUBO ENTRADA VOLUMETRICO 3 BARISTA T 3GR	FLOWMETER 3 ENTRY PIPE BARISTA T 3GR
I-3881	MANOMETRO DOBLE BARISTA 2016	DOUBLE MANOMETER BARISTA 2016
I-4425	TAPEA VOLUMETRICO BIG DREAM	FLOWMETER LIP BIG DREAM
I-4490	TUBO VAPOR DERECHO BARISTA T PLUS	RIGHT STEAM PIPE BARISTA T PLUS
I-4493	TUBO VAPOR IZQUIERDO BARISTA T 3GR	LEFT STEAM PIPE BARISTA T 3GR
PM-383	CJTO. CALDERA VAPOR BARISTA T 2GR/3GR	ASSEMBLY BOILER BARISTA T 2GR/3GR
PM-386	CONJUNTO EV LLENADO BARISTA T	ASSEMBLY FILL SOLENOID BARISTA T
PM-387	CJTO. AGUA CALIENTE BARISTA T PLUS	ASSY. HOT WATER BARISTA T PLUS
PM-388	CJTO. DISTRIBUIDOR LLENADO BARISTA T	ASSY. FILL DISTRIBUTOR BARISTA T
PM-390	CJTO. DISTRIBUIDOR VOLUMETRICOS BARISTA T 3GR	ASSY. FLOWMETER DISTRIBUTOR BARISTA T 3GR
PM-393	CJTO GRIFO DESAGÜE BARISTA T	ASSEMBLY DRAIN TAP BARISTA T
PM-410	CJTO. VAPOR DERECHO BARISTA T PLUS	ASSY. RIGHT STEAM BARISTA T PLUS
PM-411	CJTO. VAPOR IZQUIERDO BARISTA T PLUS	ASSY. LEFT STEAM BARISTA T PLUS
PM-423	CJTO SALIDA AGUA CALIENTE BARISTA T PLUS	ASSY HOT WATER OUTLET BARISTA T PLUS
V-502	JUNTA VOLUMETRICO BIG DREAM	O-RING FLOWMETER BIG DREAM
V-503	ASPA VOLUMETRICO BIG DREAM	WHEEL FLOWMETER BIG DREAM



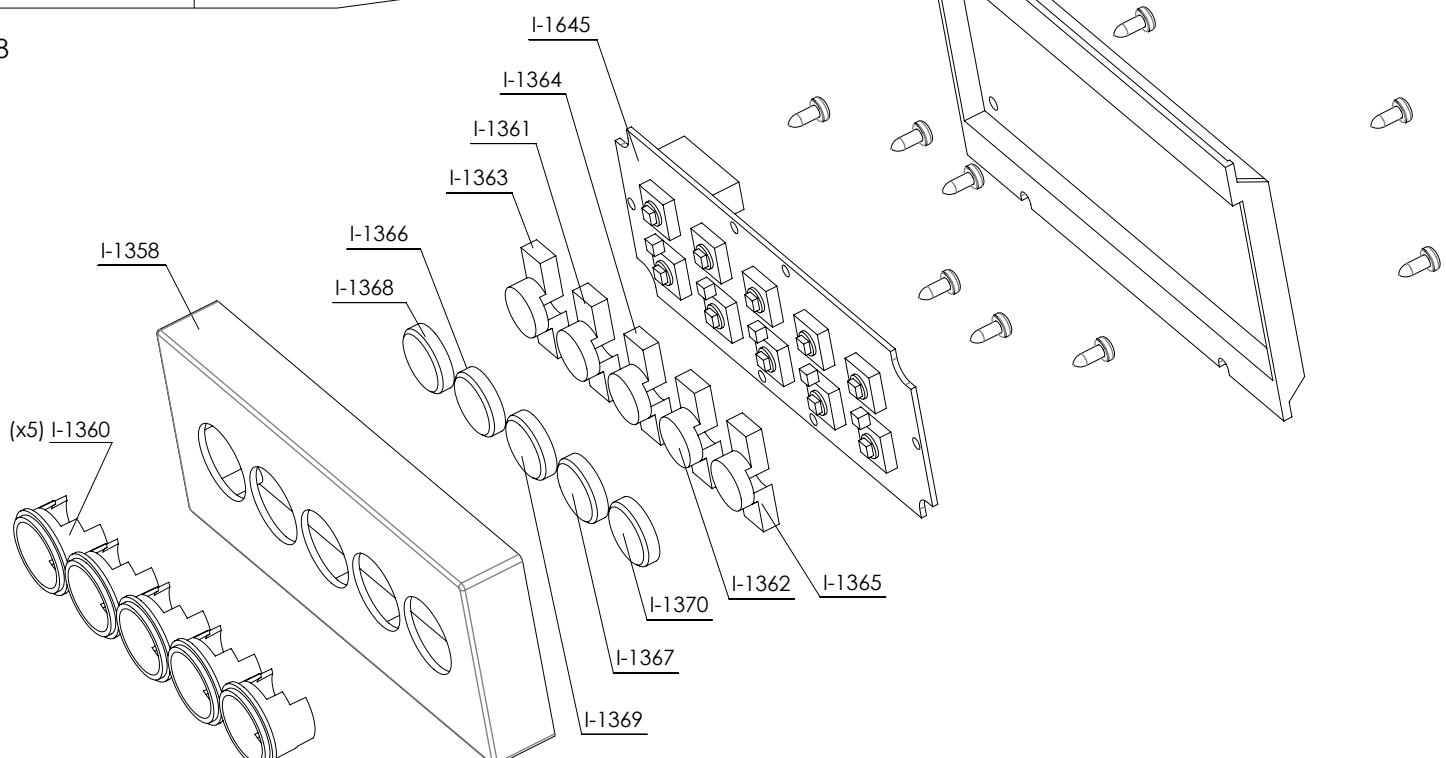
REF.	DESCRIPCIÓN	DESCRIPTION
ESC460	GRUPO INTERCAMBIADOR BARISTA T	THERMOBLOCK ASSEMBLY BARISTA T
ESC461	GRUPO INTERCAMBIADOR BARISTA T RAISED	THERMOBLOCK ASSEMBLY BARISTA T RAISED
I-1393	CONTADOR VOLUMÉTRICO 1/8	FLOWMETER 1/8
I-2364	RACOR CONTADOR VOLUMETRICO 1/8"-1/8"	FITTING VOLUMETRIC CONTROL 1/8"-1/8"
I-3558	TUBO ENTRADA EV LLENADO BARISTA T	FILLING SOLENOID ENTRY PIPE BARISTA T
I-3559	TUBO SALIDA EV LLENADO BARISTA T	FILLING SOLENOID EXIT PIPE BARISTA T
I-3560	TUBO ENTRADA INTERCAMBIADOR CALDERA BARISTA T	BOILER EXCHANGER ENTRY PIPE BARISTA T
I-3563	TUBO SALIDA INTERCAMBIADOR CALDERA BARISTA T	BOILER EXCHANGE EXIT PIPE BARISTA T
I-3564	TUBO ENTRADA VOLUMETRICO 1 BARISTA T	FLOWMETER 1 ENTRY PIPE BARISTA T
I-3565	TUBO ENTRADA VOLUMETRICO 2 BARISTA T	FLOWMETER 2 ENTRY PIPE BARISTA T
I-3566	TUBO ENTRADA GRUPO 1 BARISTA T	GROUP 1 ENTRY PIPE BARISTA T
I-3567	TUBO ENTRADA GRUPO 2 BARISTA T	GROUP 2 ENTRY PIPE BARISTA T
I-3572	TUBO VAPOR DERECHO BARISTA T ONE	RIGHT STEAM PIPE BARISTA T ONE
I-3574	TUBO VACIADO CALDERA BARISTA T	BOILER EMPTYING PIPE BARISTA T
I-3576	TUBO MANOMETRO GRUPO BARISTA T	MANOMETER TUBE GROUP BARISTA T
I-3577	TUBO MANÓMETRO VAPOR	MANOMETER PIPE STEAM
I-3580	TUBO ENTRADA VOLUMETRICO BARISTA T 3GR	FLOWMETER 3 ENTRY PIPE BARISTA T 3GR
I-3586	TUBO AGUA CALIENTE BARISTA T 1/2GR	HOT WATER PIPE BARISTA T ONE 3GR
I-3587	TUBO VAPOR IZQUIERDO BARISTA T ONE 3GR	LEFT STEAM PIPE BARISTA T ONE 3GR
I-3881	MANOMETRO DOBLE BARISTA 2016	DOUBLE MANOMETER BARISTA 2016
I-4425	TAPEA VOLUMETRICO BIG DREAM	FLOWMETER LIP BIG DREAM
PM-117	CJTO GRIFO VAPOR BARISTA	WHOLE TAP STEAM BARISTA
PM-385	CJTO DISTRIBUIDOR LLENADO BARISTA T ONE	ASSY FILL DISTRIBUTOR BARISTA T ONE
PM-386	CONJUNTO EV LLENADO BARISTA T	ASSEMBLY FILL SOLENOID BARISTA T
PM-390	CJTO. DISTRIBUIDOR VOLUMETRICOS BARISTA T 3GR	ASSY. FLOWMETER DISTRIBUTOR BARISTA T 3GR
PM-393	CJTO GRIFO DESAGÜE BARISTA T	ASSEMBLY DRAIN TAP BARISTA T
PM-409	CJTO. AGUA CALIENTE BARISTA T ONE	ASSY. HOT WATER BARISTA T ONE
PM-423	CJTO SALIDA AGUA CALIENTE BARISTA T PLUS	ASSY HOT WATER OUTLET BARISTA T PLUS
V-502	JUNTA VOLUMETRICO BIG DREAM	O-RING FLOWMETER BIG DREAM
V-503	ASPA VOLUMETRICO BIG DREAM	WHEEL FLOWMETER BIG DREAM



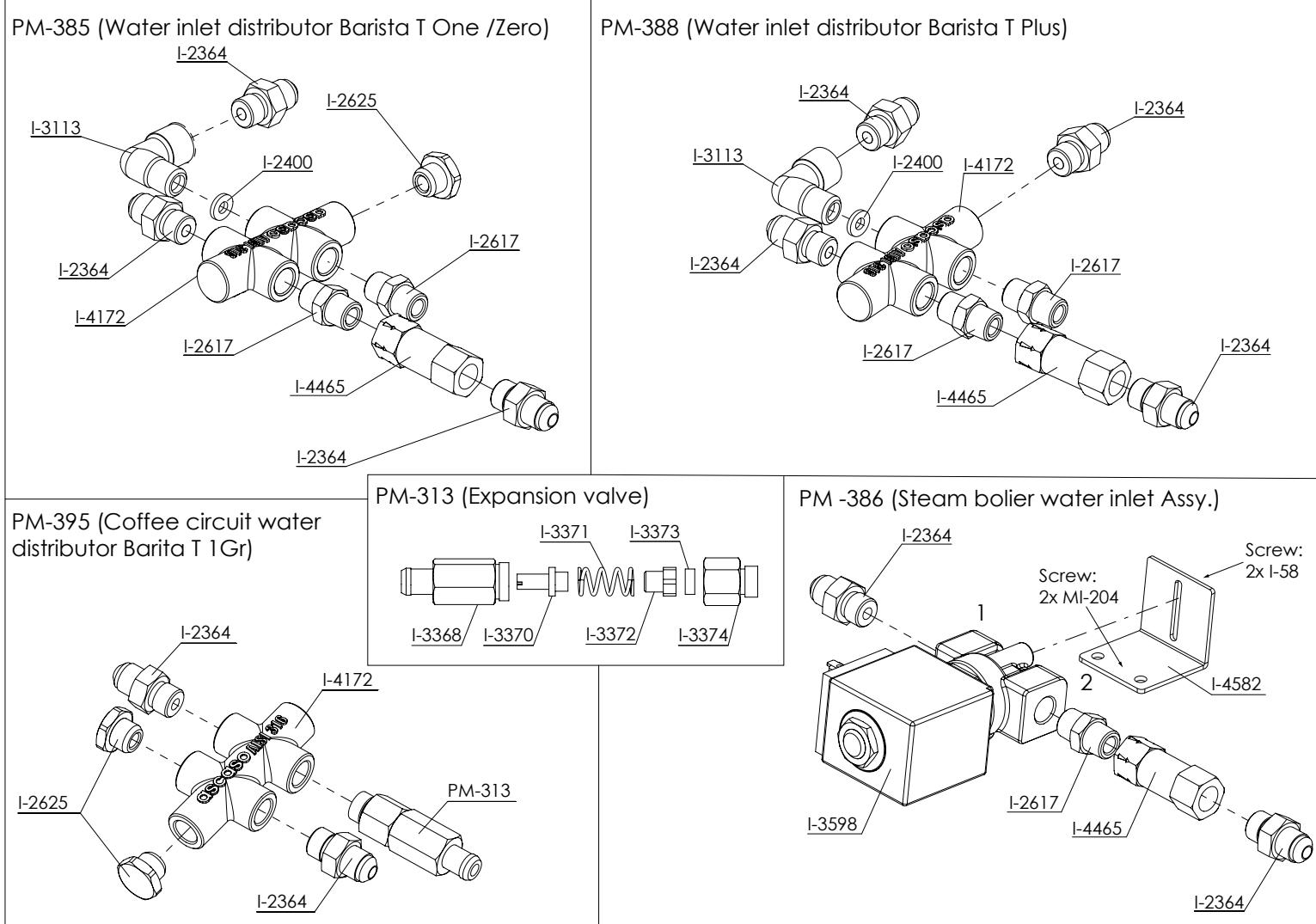
REF.	DESCRIPCIÓN	DESCRIPTION
I-99	TORNILLO DIN 7985 M3x8 INOX A-4	SCREW DIN 7985 M3x8 INOX A-4
I-1360	EMBELLECEDOR BOTONERA	DOSING DEVICE PROTECTOR
I-1361	INTERRUPTOR L	SWITCH L
I-1362	INTERRUPTOR L2	SWITCH L2
I-1363	INTERRUPTOR S	SWITCH S
I-1364	INTERRUPTOR S2	SWITCH S2
I-1365	INTERRUPTOR XL	SWITCH XL
I-1366	BOTÓN TECLA L	KEY L
I-1367	BOTÓN TECLA L2	KEY L2
I-1368	BOTÓN TECLA S	KEY S
I-1369	BOTÓN TECLA S2	KEY S2
I-1370	BOTÓN TECLA XL	KEY XL
I-2550	INTERRUPTOR ON-OFF KAP	ON-OFF KAP SWITCH
I-2894	INTERRUPTOR GENERAL BIG DREAM	BIG DREAM MAIN SWITCH
I-3538	MIRILLA BARISTA T	SCREEN BARISTA T
I-3543	TAPA BOTONERA BARISTA T	DOSING PANNEL LID BARISTA T
I-3593	INTERRUPTOR AV D.25 BARISTA T	BARISTA T D.25 AV SWITCH
I-3594	PLACA ELECTRÓNICA BOTONERA BARISTA T	DOSING PANNEL ELECTRONIC PLATE BARISTA T
I-3679	PROTECTOR PVC INTERRUPTOR	PVC SWITCH PROTECTOR RL-31
I-4440	SOPORTE INTERRUPTOR	SWITCH BRACKET
I-4575	TAPA CAJA BOTONERA 2018	DOSING DEVICE BOX LID 2018
PM-384	CONJUNTO BOTONERA BARISTA T	ASSY DOSING PANNEL BARISTA T
MI-204	TORNILLO DIN 7985 M4X10	SCREW DIN 7985 M4X10



PM-118

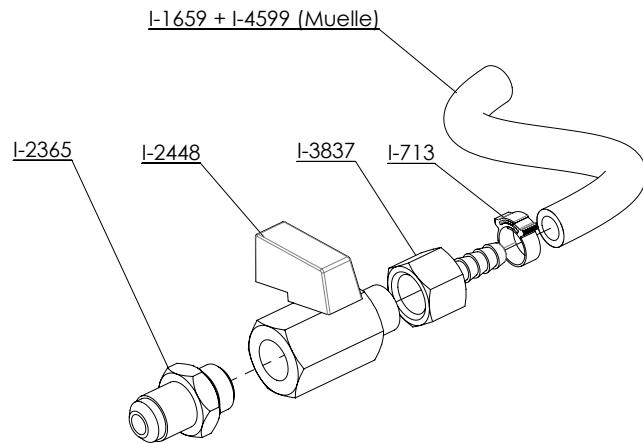


REF.	DESCRIPCIÓN	DESCRIPTION
FRI-226	TONILLO DIN 7981 3.5X9	SCREW DIN 7981 3.5X9
I-1358	CAJA BOTONERA	DOSING DEVICE BOX
I-1360	EMBELLECEDOR BOTONERA	DOSING DEVICE PROTECTOR
I-1361	INTERRUPTOR L	SWITCH L
I-1362	INTERRUPTOR L2	SWITCH L2
I-1363	INTERRUPTOR S	SWITCH S
I-1364	INTERRUPTOR S2	SWITCH S2
I-1365	INTERRUPTOR XL	SWITCH XL
I-1366	BOTÓN TECLA L	KEY L
I-1367	BOTÓN TECLA L2	KEY L2
I-1368	BOTÓN TECLA S	KEY S
I-1369	BOTÓN TECLA S2	KEY S2
I-1370	BOTÓN TECLA XL	KEY XL
I-1645	PLACA ELECTRÓNICA BOTONERA	DOSING PANNEL ELECTRONIC PLATE
I-2550	INTERRUPTOR ON-OFF KAP	ON-OFF KAP SWITCH
I-2894	INTERRUPTOR GENERAL BIG DREAM	BIG DREAM MAIN SWITCH
I-3679	PROTECTOR PVC INTERRUPTOR	PVC SWITCH PROTECTOR RL-31
I-4440	SOPORTE INTERRUPTOR	SWITCH BRACKET
I-4575	TAPA CAJA BOTONERA 2018	DOSING DEVICE BOX LID 2018
MI-204	TORNILLO DIN 7985 M4X10	SCREW DIN 7985 M4X10
PM-118	CJTO BOTONERA BARISTA RAISED	ELECTRONIC BOX BARISTA RAISED

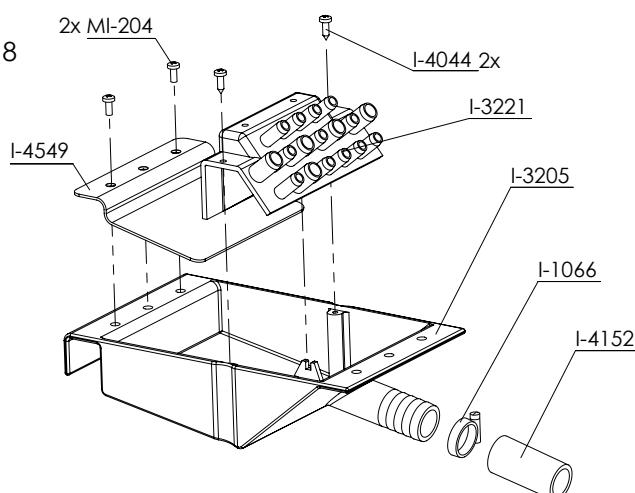


REF.	DESCRIPCIÓN	DESCRIPTION
I-58	TORNILLO M4x6 DIN 7985 A-4	SCREW M4x6 DIN 7985 A-4
I-2364	RACOR CONTADOR VOLUMETRICO 1/8"-1/8"	FITTING VOLUMETRIC CONTROL 1/8"-1/8"
I-2400	JUNTA COBRE 1/8"	COPPER JOINT 1/8"
I-2617	CONECTOR RECTO 1/8 M-M	STRAIGHT CONNECTOR 1/8 M-M
I-2625	TAPÓN M 1/8	PLUG M 1/8
I-3113	RACOR CODO M 1/8"R - H 1/8"G INOX	FITTING ELBOW M 1/8"R - H 1/8"G
I-3368	SALIDA VALVULA EXPANSION BIG DREAM	OUTPUT EXPANSION VALVE BIG DREAM
I-3370	REGULADOR VALVULA EXPANSION BIG DREAM	REGULATOR VALVE EXPANSION BIG DREAM
I-3371	MUELLE VALVULA EXPANSION BIG DREAM	VALVE EXPANSION SPRING BIG DREAM
I-3372	EMBOLO VALVULA EXPANSION BIG DREAM	PISTON VALVE EXPANSION BIG DREAM
I-3373	MANGUITO DESCARGA VALVULA EXPANSION	OUTLET EXPANSION VALVE
I-3374	CUERPO VALVULA EXPANSION BIG DREAM	EXPANSION VALVE BODY BIG DREAM
I-3598	EV LLENADO BT 2/2 NC FKM DN1.5MM G1/8 230V	FILL SOLENOID BT 2/2 NC FKM DN1.5MM G1/8 230V
I-4117	MANGUITO 1/8" INOX	1/8 INOX FITTING
I-4172	COLECTOR BIG DREAM	MANIFOLD
I-4582	SOPORTE EV LLENADO BARISTA T	FILLING SOLENOID SUPPORT BARISTA T
I-4465	VALVULA ANTIRRETORNO 1/8 M-H	NON-RETURN VALVE 1/8 M-H
MI-204	TORNILLO M4x10 DIN7985 INOX A4-80	SCREW M4x10 DIN7985 INOX A4-80
PM-313	VALVULA EXPANSION INOX BIG DREAM	EXPANSION VALVES INOX BD
PM-385	CJTO DISTRIBUIDOR LLENADO BARISTA T ONE	ASSY FILL DISTRIBUTOR BARISTA T ONE
PM-386	CJTO EV LLENADO BARISTA T	ASSY FILL SOLENOID BARISTA T
PM-388	CJTO DISTRIBUIDOR LLENADO BARISTA T PLUS	ASSY FILL DISTRIBUTOR BARISTA T ONE
PM-395	CJTO DISTRIBUIDOR VOLUMETRICOS BARISTA T 1GR	ASSY FLOWMETER DISTRIBUTOR BARISTA T 1GR

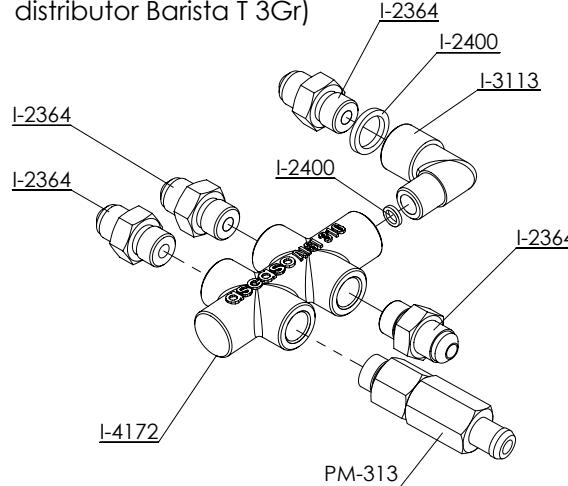
PM-393



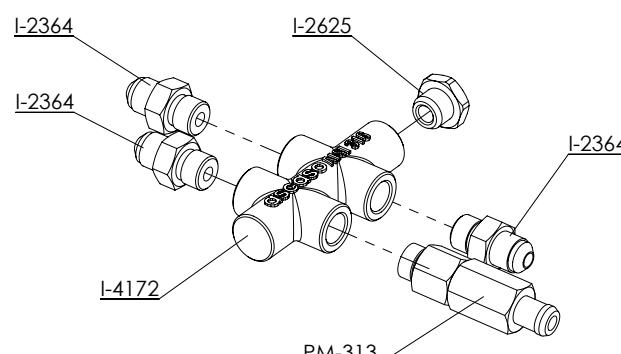
PM-418



PM-390 (Coffee circuit water distributor Barista T 3Gr)

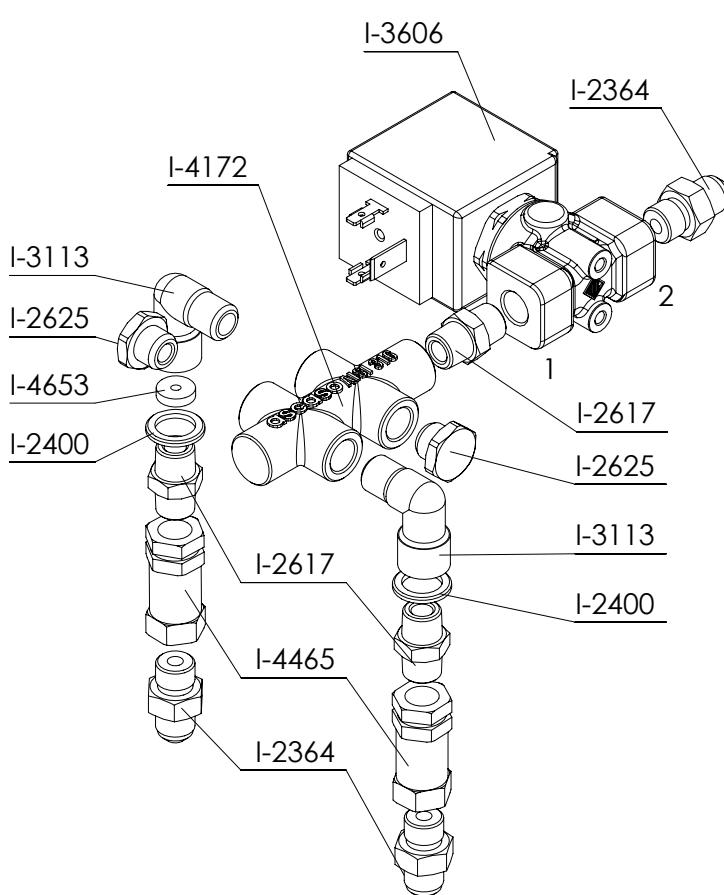


PM-389 (Coffee circuit water distributor Barista T 2Gr)

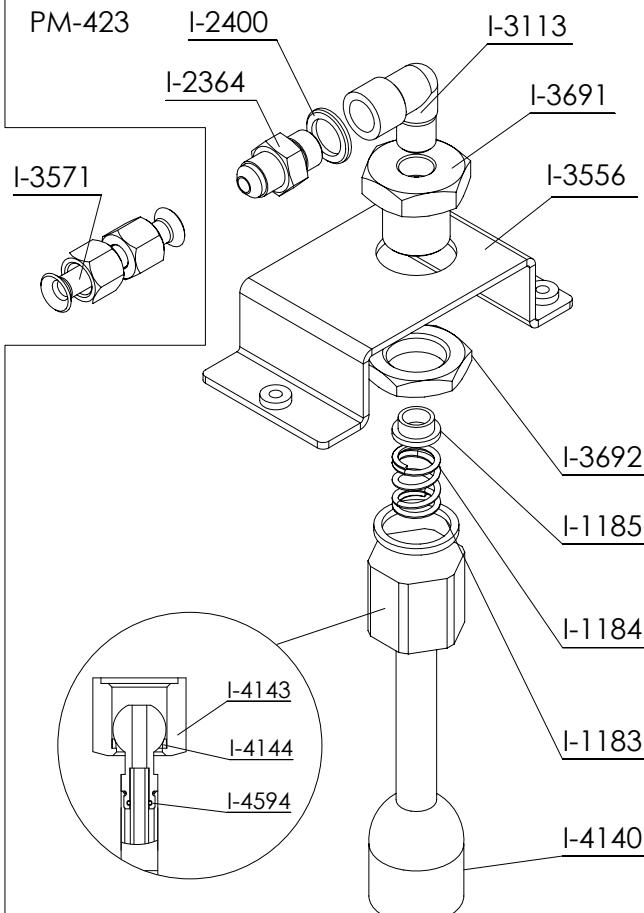


REF.	DESCRIPCIÓN	DESCRIPTION
I-488	RACOR CODO 1/8 M-H	1/8 M-H ELBOW FITTING
I-713	ABRAZADERA	CLAMP
I-1066	ABRAZADERA DIAM. 12 a 22mm	CLAMP DIAM 12
I-1659	TUBO SILICONA 7X11 (300MM)	SILICONE PIPE 7X11 (300MM)
I-2400	JUNTA COBRE 1/8"	COPPER JOINT 1/8"
I-2364	RACOR CONTADOR VOLUMETRICO 1/8"-1/8"	FITTING VOLUMETRIC CONTROL 1/8"-1/8"
I-2365	RACOR CALDERA 1/4" INOX	BOILER FITTING 1/4" INOX
I-2448	VÁLVULA BOLA 1/4 BARISTA	BARISTA SOLENOID BALL 1/4
I-2625	TAPON M 1/8 INOX	PLUG M 1/8 INOX
I-3113	RACOR CODO M 1/8"R - H 1/8"G INOX	FITTING ELBOW M 1/8"R - H 1/8"G
I-3205	CAZOleta DESAGÜE	WATER DRAIN
I-3221	COLECTOR CAZOleta DE DESAGÜE	WATER DRAIN COLLECTOR
I-3837	ESPIGA HEMBRA 7 1/4	FITTING
I-4044	TORNILLO DIN 7981 2,9X9,5 INOX	SCREW DIN 7981 2,9X9,5 INOX
I-4152	TUBO DESAGÜE D18 (300MM)	DRAIN PIPE
I-4172	COLECTOR BIG DREAM	MANIFOLD
I-4549	PROTECTOR DESAGÜE	DRAIN PROTECTOR
I-4599	MUELLE EXTERIOR TUBO DESCARGA BARISTA T	EXTERNAL SPRING DISCHARGE TUBE BARISTA T
MI-204	TORNILLO M4x10 DIN7985 INOX A4-80	SCREW M4x10 DIN7985 INOX A4-80
PM-313	VALVULA EXPANSION INOX BIG DREAM	EXPANSION VALVE INOX BD
PM-390	CJTO DISTRIBUIDOR VOLUMETRICOS BARISTA T 3GR	ASSY FLOWMETER DISTRIBUTOR BARISTA T 3GR
PM-389	CJTO DISTRIBUIDOR VOLUMETRICOS BARISTA T 2GR	ASSY FLOWMETER DISTRIBUTOR BARISTA T 2GR
PM-393	CJTO GRIFO DESAGÜE BARISTA T	ASSY DRAIN TAP BARISTA T
PM-418	CONJUNTO CAZOleta DESAGÜE	ASSEMBLY WATER DRAIN

PM-387

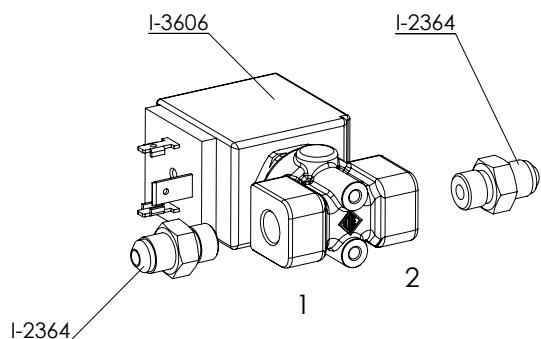


PM-423

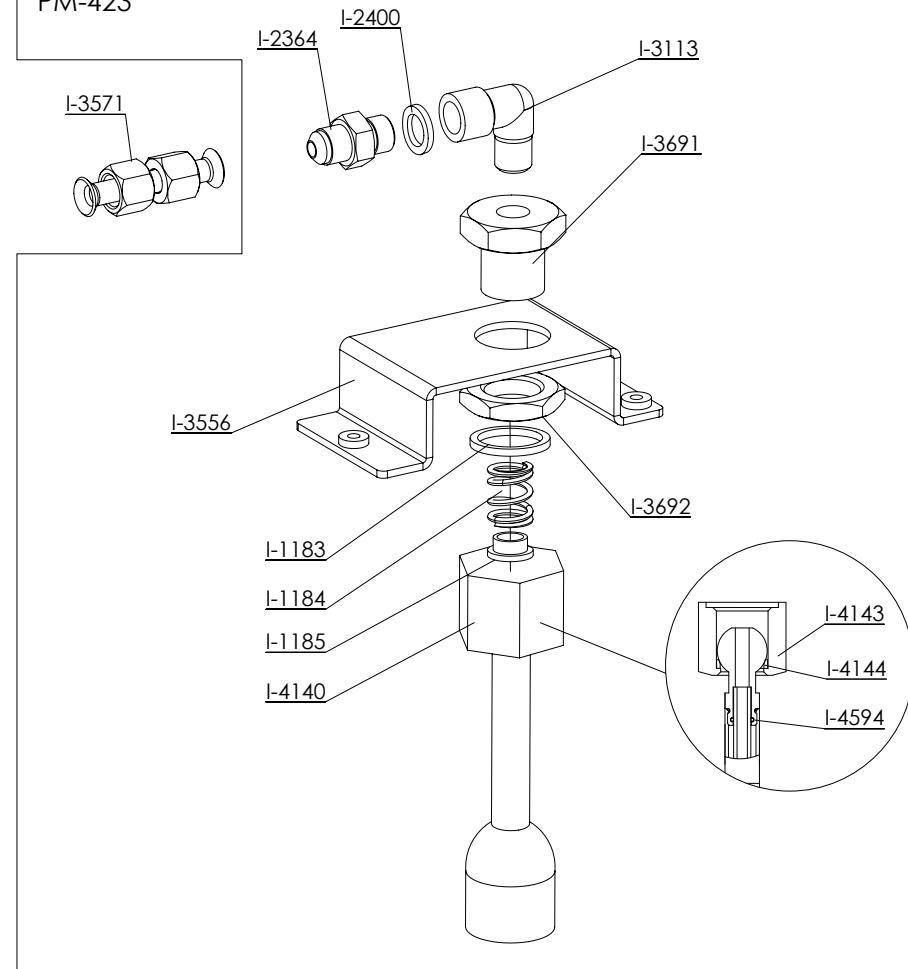


REF.	DESCRIPCIÓN	DESCRIPTION
I-1183	ARANDELA GRIFO AGUA	O-RING
I-1184	MUELLE GRIFO SALIDA VAPOR-AGUA	STEAM - WATER OUTLET TAP SPRING
I-1185	GUIA MUELLE GRIFO AGUA	SPRING GUIDE WATER TAP
I-2364	RACOR CONTADOR VOLUMETRICO 1/8"-1/8"	FITTING VOLUMETRIC CONTROL 1/8"-1/8"
I-2400	JUNTA COBRE 1/8"	COPPER JOINT 1/8"
I-2617	CONECTOR RECTO 1/8 M-M INOX	STRAIGHT CONNECTOR 1/8 M-M INOX
I-2625	TAPÓN M 1/8	PLUG M 1/8
I-3113	RACOR CODO M 1/8"R - H 1/8"G INOX	FITTING ELBOW M 1/8"R - H 1/8"G
I-3556	SOPORTE AGUA BARISTA T PLUS	WATER BRACKET BARISTA T PLUS
I-3571	TUBO AGUA MEZCLADA BARISTA T	MIXED WATER PIPE BARISTA T
I-3606	EV AGUA CALIENTE BT 2/2 NC RUBY DN3.0mm G1/8 230V	SOLENOID HOTWATER BT 2/2 NC RUBY DN3.0mm G1/8 230V
I-3691	RACOR EV - SALIDA AGUA	RACORD SOLENOID - WATER EXIT
I-3692	RACORD SOLENOID - WATER EXIT	RACORD NUT SOLENOID - WATER EXIT
I-4140	TUBO AGUA INOX ANTICALORICO PTFE	INOX WATER PIPE PTFE
I.4143	TUERCA TUBO VAPOR/AGUA PTFE	NUT STEAM/ WATER PTFE
I.4144	JUNTA TEFLOL TUBO VAPOR/AGUA PTFE	TEFLON GASKET STEAM/ WATER PTFE
I.4594	JUNTA SILICONA D4.7X1.15 I.4139	SILICON O-RING D4.7X1.15 I.4139
I-4172	COLECTOR BIG DREAM	MANIFOLD BIG DREAM
I-4465	VALVULA ANTIRETORNO 1/8 H-H	NON-RETURN VALVE 1/8
I-4653	JUNTA PTFE 8.5X0.6X2.5 MIXER	JOINT PTFE 8.5X0.6X2.5 MIXER
PM-387	CJTO AGUA CALIENTE BARISTA T PLUS	ASSY HOT WATER BARISTA T PLUS
PM-423	CJTO SALIDA AGUA CALIENTE BARISTA T	ASSY HOT WATER OUTLET BARISTA T

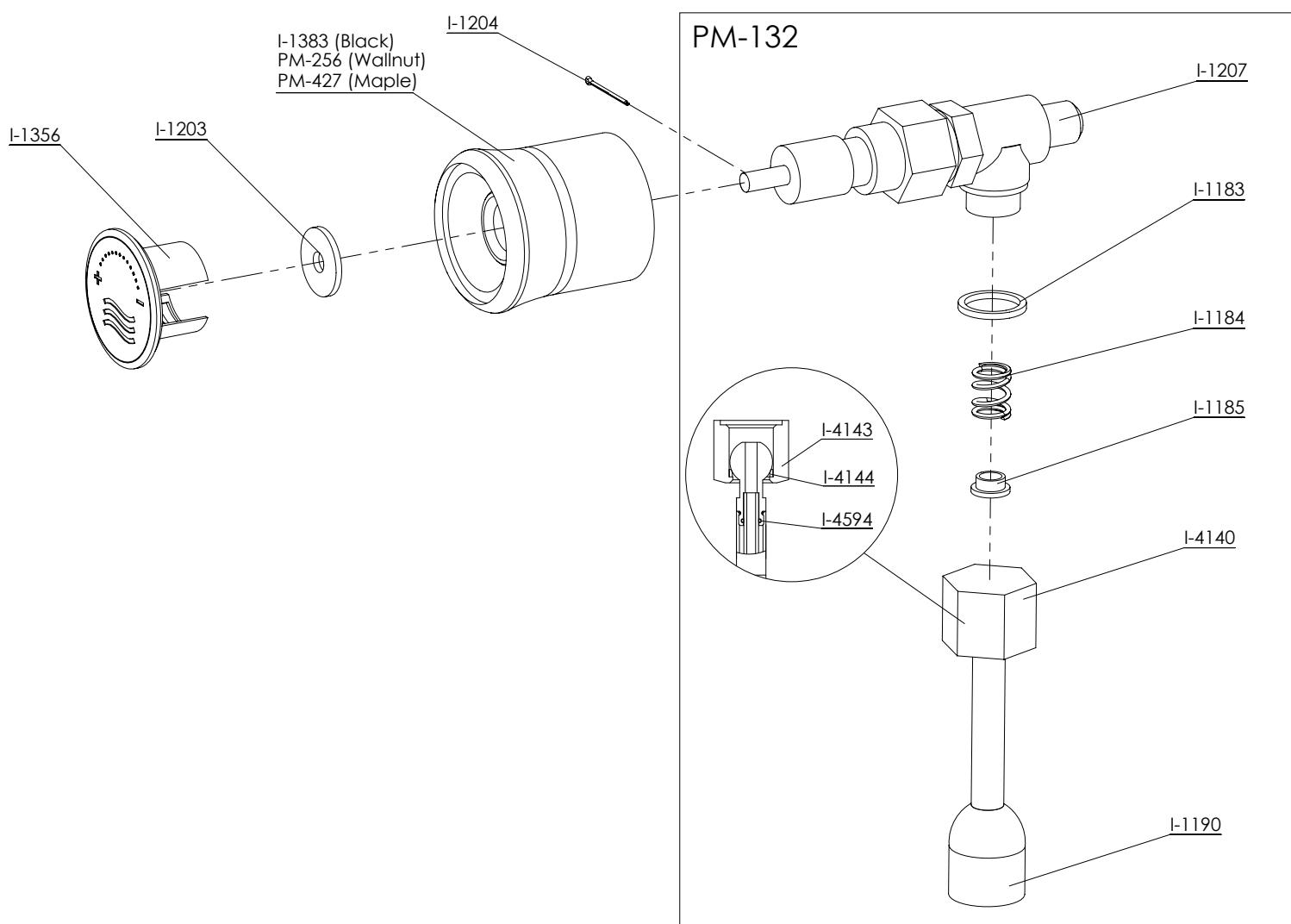
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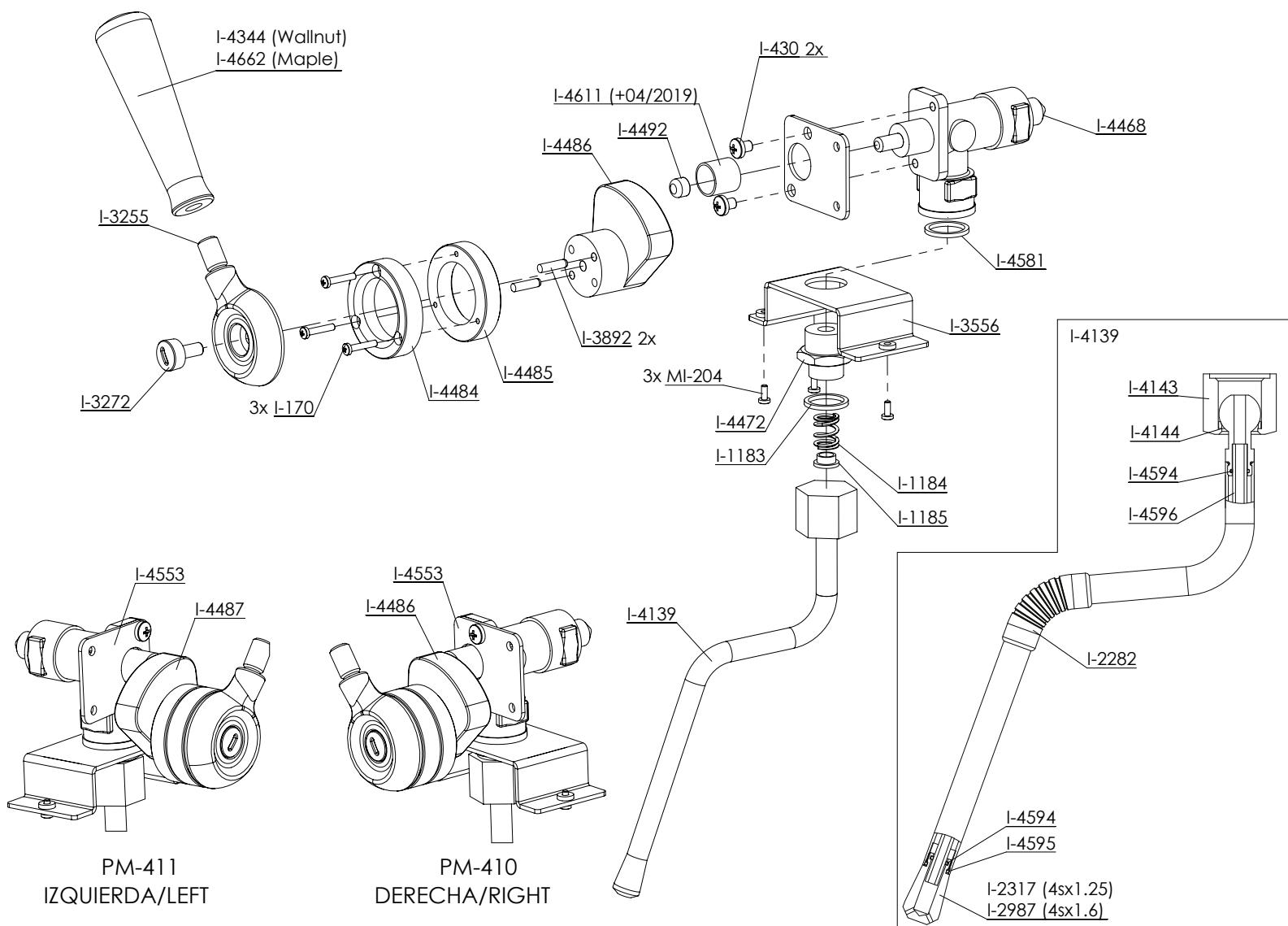
PM-423



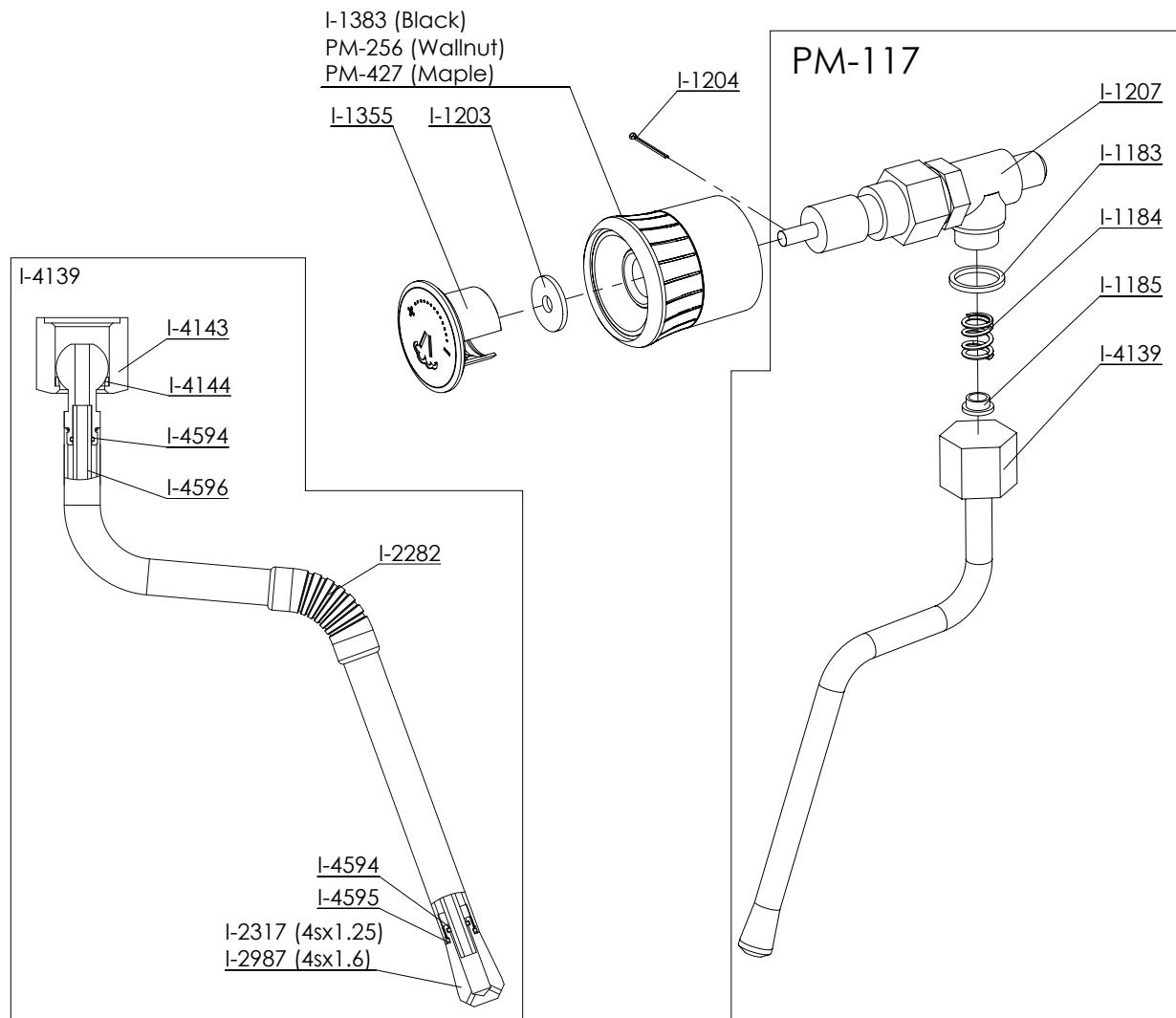
REF.	DESCRIPCIÓN	DESCRIPTION
I-1183	ARANDELA GRIFO AGUA	O-RING
I-1184	MUELLE GRIFO SALIDA VAPOR-AGUA	STEAM - WATER OUTLET TAP SPRING
I-1185	GUIA MUELLE GRIFO AGUA	SPRING GUIDE WATER TAP
I-2364	RACOR CONTADOR VOLUMETRICO 1/8"-1/8" INOX	FITTING VOLUMETRIC CONTROL 1/8"-1/8"
I-2400	JUNTA COBRE 1/8"	COPPER JOINT 1/8"
I-3113	FITTING VOLUMETRIC CONTROL 1/8"-1/8"	FITTING ELBOW M 1/8"R - H 1/8"G
I-3556	SOPORTE AGUA BARISTA T	WATER BRACKET BARISTA T
I-3571	TUBO AGUA MEZCLADA BARISTA T	MIXED WATER PIPE BARISTA T
I-3606	EV AGUA CALIENTE BT 2/2 NC RUBY DN3.0mm G1/8 230V	SOLENOID HOTWATER BT 2/2 NC RUBY DN3.0mm G1/8 230V
I-3691	RACOR EV - SALIDA AGUA	RACORD SOLENOID - WATER EXIT
I-3692	TUERCA RACOR EV - SALIDA AGUA	RACCORD NUT SOLENOID - WATER EXIT
I-4140	TUBO AGUA INOX ANTICALORICO PTFE	INOX WATER PIPE PTFE
I.4143	TUERCA TUBO VAPOR/AGUA PTFE	NUT STEAM/ WATER PTFE
I.4144	JUNTA TEFLON TUBO VAPOR/AGUA PTFE	TEFLON GASKET STEAM/ WATER PTFE
I.4594	JUNTA SILICONA D4.7X1.15 I.4139	SILICON O-RING D4.7X1.15 I.4139
PM-409	CJTO AGUA CALIENTE BARISTA T ONE	ASSY. HOT WATER BARISTA T ONE
PM-423	CJTO SALIDA AGUA CALIENTE BARISTA T	ASSY HOT WATER OUTLET BARISTA T



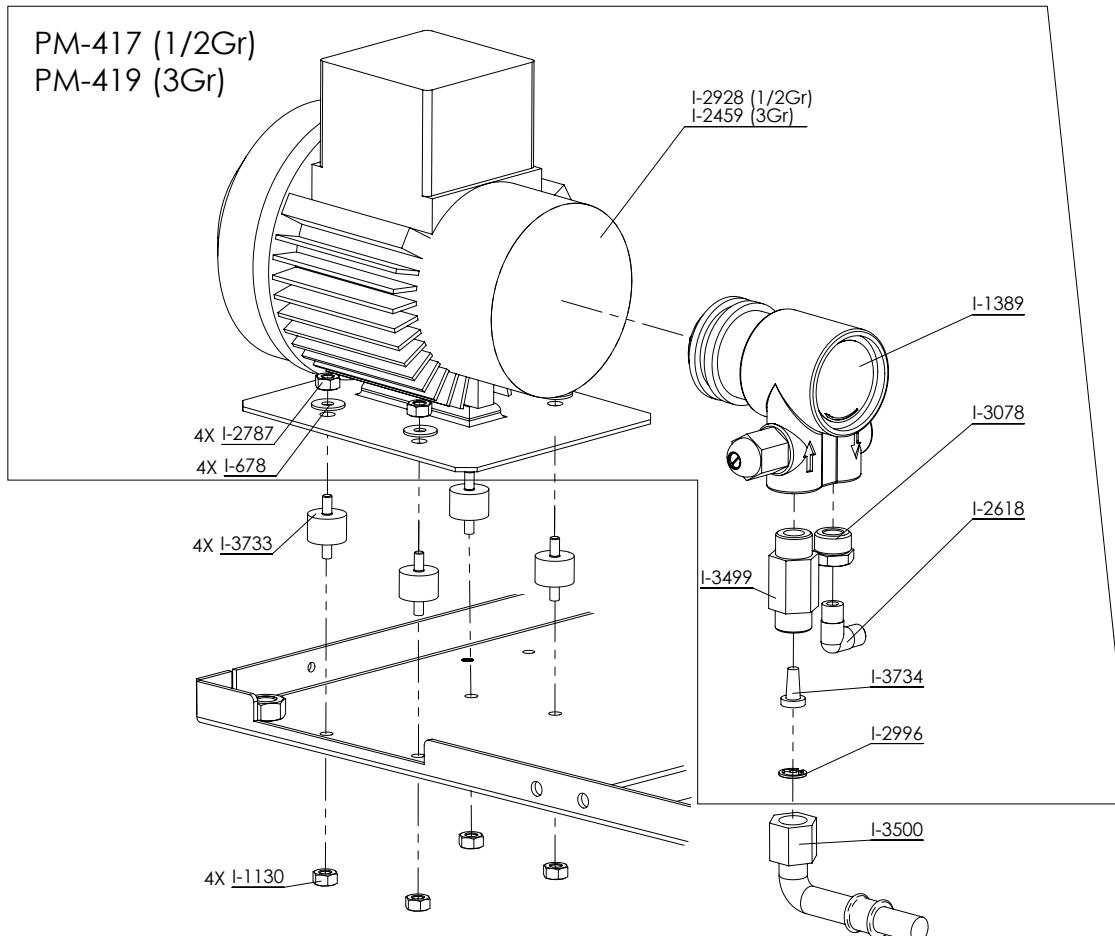
REF.	DESCRIPCIÓN	DESCRIPTION
I-1183	ARANDELA GRIFO AGUA	O-RING
I-1184	MUELLE GRIFO SALIDA VAPOR-AGUA	STEAM - WATER OUTLET TAP SPRING
I-1185	GUIA MUELLE GRIFO AGUA	SPRING GUIDE WATER TAP
I-1190	SALIDA GRIFO AGUA	WATER TAP OUTLET
I-1203	ARANDELA GRIFO	TAP WASHER
I-1204	PASADOR GRIFO	TAP PIN
I-1207	GRIFO VAPOR-AGUA	STEAM-WATER TAP
I-1356	TAPA POMO AGUA	WATER KNOB LID
I-1383	POMO GRIFO VAPOR-AGUA	STEAM/WATER TAP
I-4140	TUBO AGUA INOX ANTICALORICO PTFE	INOX WATER PIPE PTFE
I-4143	TUERCA TUBO VAPOR/AGUA PTFE	NUT STEAM/ WATER PTFE
I-4144	JUNTA TEFLON TUBO VAPOR/AGUA PTFE	TEFLON GASKET STEAM/ WATER PTFE
I-4594	JUNTA SILICONA D4.7X1.15 I.4139	SILICON O-RING D4.7X1.15 I.4139
PM-132	CONJUNTO GRIFO VAPOR BARISTA	ASSEMBLY STEAM TAP BARISTA
PM-256	POMO GRIFO MADERA BARISTA COMPLETO	SET TAP HANDLE WOOD BARISTA
PM-427	POMO GRIFO MADERA BARISTA COMPLETO ARCE	SET TAP HANDLE WOOD BARISTA MAPLE



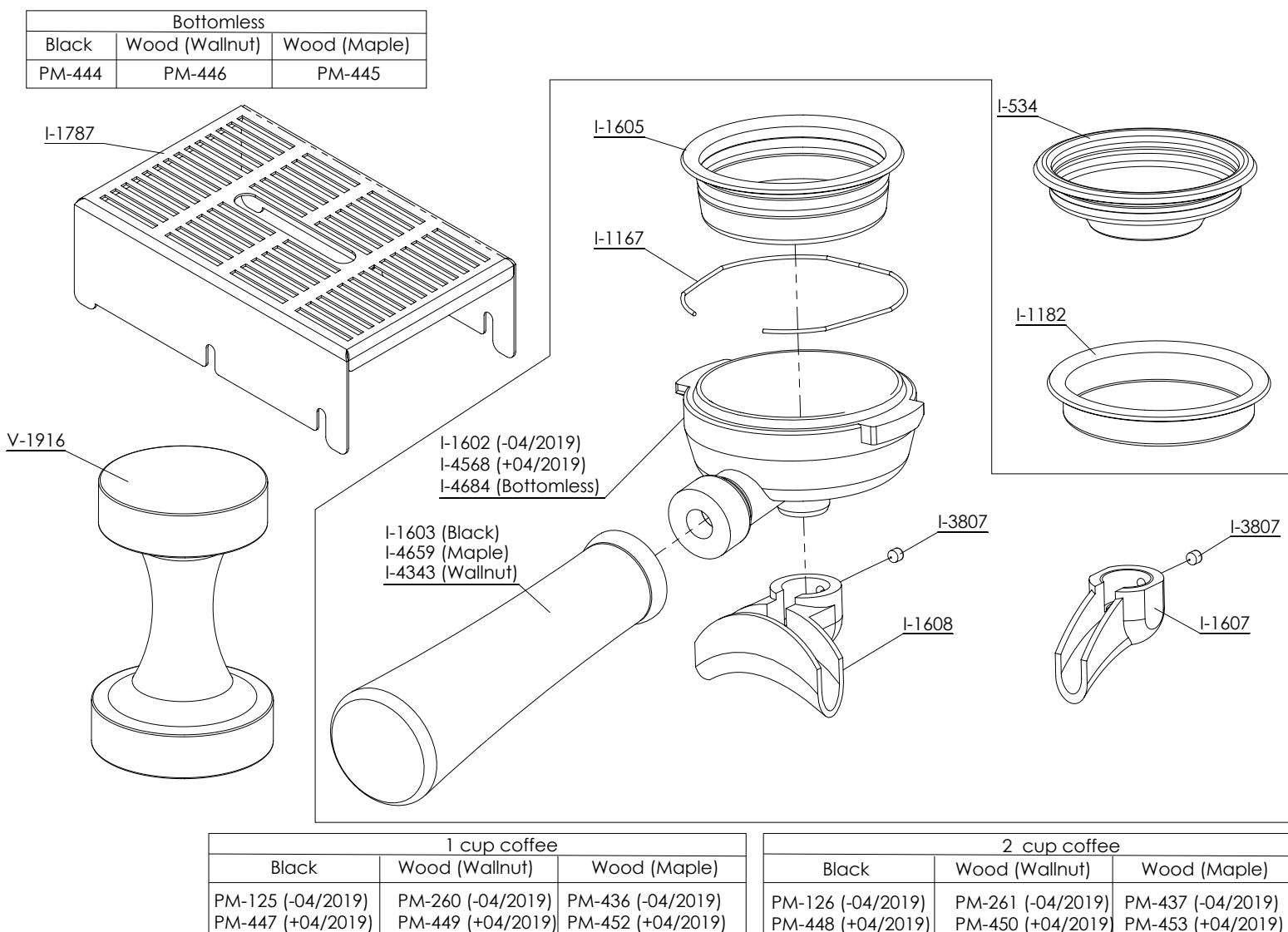
REF.	DESCRIPCIÓN	DESCRIPTION
I-170	TORNILLO BRIDA FUSIBLE INOX	SCREW
I-430	ARANDELA GRIFO AGUA	O-RING
I-1183	MUELLE GRIFO SALIDA VAPOR-AGUA	STEAM - WATER OUTLET TAP SPRING
I-1184	GUIA MUELLE GRIFO AGUA	SPRING GUIDE WATER TAP
I-1185	SOPORTE GRIFO IZQUIERDA BARISTA T PLUS	LEFT TAP BRACKET BARISTA T PLUS
I.2282	PROTECTOR TUBO VAPOR BARISTA	BARISTA STEAM PIPE PROTECTOR
I.2317	SALIDA TUBO VAPOR 4 AGUJEROS 1.25	BAR/BARISTA 4 HOLES 1.25 STEAM PIPE
I.2987	SALIDA TUBO VAPOR 4 AGUJEROS 1.6	BAR/BARISTA 4 HOLES 1.6 STEAM PIPE
I-3255	TORNILLO GRIFO VAPOR BIG DREAM	SCREW TAP STEAM
I-3556	CASQUILLO MONTAJE GRIFO BARISTA T PLUS	TAP ASSY FERRULE BARISTA T PLUS
I-3892	MANETA GRIFO BIG DREAM	BIG DREAM TAP HANDLE
I-4139	GRIFO LATERAL BARISTA T PLUS	LATERAL STEAM TAP BARISTA T PLUS
I.4143	TUERCA TUBO VAPOR/AGUA PTFE	NUT STEAM/ WATER PTFE
I.4144	JUNTA TEFLON TUBO VAPOR/AGUA PTFE	TEFLON GASKET STEAM/ WATER PTFE
I-4344	POMO GRIFO VAPOR BIG DREAM PLUS / ONE	STEAM TAP HANDLE BIG DREAM PUS / ONE
I-4468	SOPORTE GRIFO DERECHO BARISTA T PLUS	RIGHT TAP BRACKET BARISTA T PLUS
I-4472	TUBO VAPOR INOX BAR/BARISTA PTFE	INOX STEAM PIPE BAR/ BARISTA PTFE
I-4484	ARO INTERIOR GRIFO BARISTA T PLUS	INNER RING TAP BARISTA T PLUS
I-4485	PASADOR DIN 7 4X16 A2	PIN DIN 7 4X16 A2
I-4486	TORNILLO FIJACIÓN MICRO INOX	SCREW
I-4487	LEVA IZQUIERDA GRIFO BARISTA T PLUS	RIGHT TAP BRACKET BARISTA T PLUS
I-4492	ARO EXTERIOR GRIFO BARISTA T PLUS	OUTER RING TAP BARISTA T PLUS
I-4553	SOPORTE VAPOR BARISTA T	STEAM SUPPORT BARISTA T
I-4611	CASQUILLO GRIFO VAPOR BARISTA T	TAP FERRULE STEAM BARISTA T PLUS
I-4581	JUNTA 26X20X1 PTFE	GASKET 26X20X1 PTFE
I.4594	JUNTA SILICONA D4.7X1.15 I.4139	SILICON O-RING D4.7X1.15 I.4139
I.4595	JUNTA SILICONA D6X1 I.4139	SILICON O-RING D6X1 I.4139
I.4596	TUBO PTFE 5x3x210 I.4139	PTFE PIPE 5X3X210 I.4139
I-4662	POMO GRIFO VAPOR BIG DREAM PLUS / ONE ARCE	STEAM TAP HANDLE BIG DREAM PUS / ONE MAPLE
MI-204	TORNILLO M4x10 INOX	SCREW M4x10
PM-410	CJTO VAPOR DERECHO BARISTA T PLUS	ASSY. RIGHT STEAM BARISTA T PLUS
PM-411	CJTO VAPOR IZQUIERDO BARISTA T PLUS	ASSY. LEFT STEAM BARISTA T PLUS



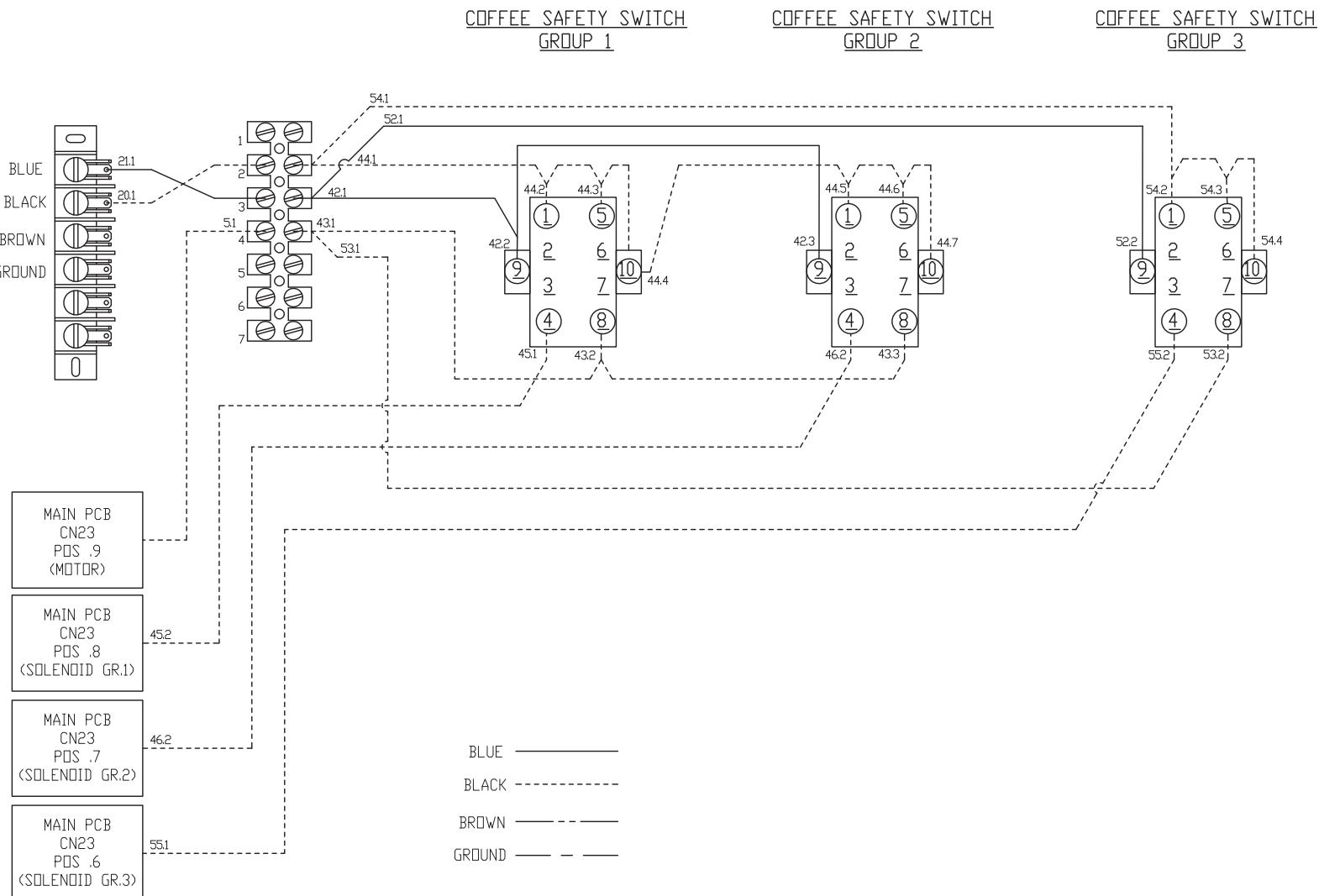
REF.	DESCRIPCIÓN	DESCRIPTION
I-1183	ARANDELA GRIFO AGUA	O-RING
I-1184	MUELLE GRIFO SALIDA VAPOR-AGUA	STEAM - WATER OUTLET TAP SPRING
I-1185	GUIA MUELLE GRIFO AGUA	SPRING GUIDE WATER TAP
I-1203	ARANDELA GRIFO	TAP WASHER
I-1204	PASADOR GRIFO	TAP PIN
I-1207	GRIFO VAPOR-AGUA	STEAM-WATER TAP
I-1355	TAPA POMO VAPOR	STEAM KNOB LID
I-1383	POMO GRIFO VAPOR-AGUA	STEAM/WATER TAP
I-2282	PROTECTOR TUBO VAPOR BARISTA	BARISTA STEAM PIPE PROTECTOR
I-2317	SALIDA TUBO VAPOR 4 AGUJEROS 1.25	BAR/BARISTA 4 HOLES 1.25 STEAM PIPE
I-2987	SALIDA TUBO VAPOR 4 AGUJEROS 1.6	BAR/BARISTA 4 HOLES 1.6 STEAM PIPE
I-4143	TUERCA TUBO VAPOR/AGUA PTFE	NUT STEAM/ WATER PTFE
I-4144	JUNTA TEFLON TUBO VAPOR/AGUA PTFE	TEFLON GASKET STEAM/ WATER PTFE
I-4594	JUNTA SILICONA D4.7X1.15 I.4139	SILICON O-RING D4.7X1.15 I.4139
I-4595	JUNTA SILICONA D6X1 I.4139	SILICON O-RING D6X1 I.4139
I-4596	TUBO PTFE 5x3x210 I.4139	PTFE PIPE 5X3X210 I.4139
PM-117	CONJUNTO GRIFO VAPOR BARISTA	ASSEMBLY STEAM TAP BARISTA
PM-256	POMO GRIFO MADERA BARISTA COMPLETO	SET TAP HANDLE WOOD BARISTA
PM-427	POMO GRIFO MADERA BARISTA COMPLETO ARCE	SET TAP HANDLE WOOD BARISTA MAPLE



REF.	DESCRIPCIÓN	DESCRIPTION
I-678	ARANDELA DIN9021 M5 INOX	WASHER DIN9021 M5 INOX
I-1130	TUERCA CON ARANDELA DIN 6923 M5 INOX	NUT DIN 6923 M5
I-1389	BOMBA ABRAZADERA INOX PROCON 200LTS	PROCON CLASP PUMP
I-2459	MOTOR RPM 245W 220V	ENGINE RPM 245W 220V
I-2928	MOTOR RPM 165W 220V	ENGINE RPM 165W 220V
I-2618	RACOR CODO 1/8 M-M INOX	ELBOW FITTING 1/8M-M NOX
I-2787	TUERCA AUTOBLOQUEANTE D985 A2 M5 INOX	LOCK NUT D85 A2 M5
I-2996	ARANDELA SEEGER DIN472 Ø12	SEEGER DIN472 Ø12
I-3078	REDUCCIÓN 3/8"- 1/8"	REDUCER 3/8" M - 1/8"H INOX
I-3499	SUPLEMENTO RACOR BOMBA	SEPARATOR PUMP FITTING
I-3734	FILTRO INOX	FILTER
I-3733	SILENT BLOCK 10X15	SILENT BLOCK 10X15
I-3500	TUBO FLEXIBLE ENTRADA AGUA CON CODO NSF	INLET WATER FLEXIBLE ELBOW
PM-419	CONJUNTO MOTOR BARISTA T 3GR 220V	ENSEMBLE ENGINE BARISTA T 3GR 220V
PM-417	CONJUNTO MOTOR BARISTA T 220V	ENSEMBLE ENGINE BARISTA T 220V



REF.	DESCRIPCIÓN	DESCRIPTION
I-534	FILTRO 1 CAFE PROFESIONAL	PROFESSIONAL 1 COFFEE FILTER
I-1167	ARO RETENCIÓN FILTRO PROF.	PROF. SPRING FILTER
I-1182	CACILLO CIEGO PROF/BARISTA	PROF BLIND FILTER
I-1602	CUERPO PORTAFILTRO M12 INCLINADO	INCLINED BRASS FILTERHOLDER M12
I-1603	MANGO PORTAFILTRO BARISTA	FILTERHOLDER HANDLE
I-1605	CACILLO 2 CAFE	2 COFFEES FILTER
I-1607	SALIDA 1 CAFE ABIERTA	1 COFFEE SPOUT
I-1608	SALIDA 2 CAFES ABIERTA	2 COFFEES SPOUT
I-1787	SUPLEMENTO REJILLA RAISED	RAISED GRID SUPPLEMENT
I-3807	ESPARRAGO ALLEN DIN 914 INOX	SOCKET SET CREW DIN 914 M4X4 INOX
I-4343	MANGO PORTA MADERA BARISTA / BIG DREAM PLUS	SET HANDLE WOOD BARISTA / BIG DREAM PLUS
I-4568	CUERPO PORTAFILTRO M12 INCLINADO EXTRA PROFUNDO	FILTER HOLDER BODY M12 EXTRA DEEP
I-4659	MANGO PORTA MADERA BARISTA / BIG DREAM PLUS ARCE	SET HANDLE MAPLE WOOD DREAM MAPLE
I-4684	PORTAFILTRO SIN FONDO BARISTA T	BARISTA T BOTTOMLESS FILTERHOLDER
PM-125	CJTO PORTAFILTRO 1 CAFE BAR/BARISTA	1 COFFEE BAR/BARISTA FILTERHOLDER
PM-126	CJTO PORTAFILTRO 2 CAFES BARISTA	2 COFFEES BARISTA FILTERHOLDER
PM-260	PORTAFILTRO MADERA 1 CAFE BARISTA COMPLETO	1 COFFEE BARISTA FILTERHOLDER WOOD
PM-261	PORTAFILTRO MADERA 2 CAFES BARISTA COMPLETO	2 COFFEES BARISTA FILTERHOLDER WOOD
PM-261	PORTAFILTRO MADERA 2 CAFES BARISTA COMPLETO	2 COFFEES BARISTA FILTERHOLDER WOOD
PM-436	PORTAFILTRO MADERA 1 CAFE BARISTA COMPLETO ARCE	1 COFFEE BARISTA FILTERHOLDER WOOD MAPLE
PM-437	PORTAFILTRO MADERA 2 CAFES BARISTA COMPLETO ARCE	2 COFFEES BARISTA FILTERHOLDER WOOD MAPLE
PM-444	PORTAFILTRO BARISTA T SIN FONDO	BARISTA T COMPLETE BOTTOMLESS FILTERHOLDER
PM-445	PORTAFILTRO BARISTA T SIN FONDO MADERA ARCE	BT COMPLETE BOTTOMLESS FILTERHOLDER WOOD MAPLE
PM-446	PORTAFILTRO BARISTA T SIN FONDO MADERA	BARISTA T COMPLETE BOTTOMLESS FILTERHOLDER WOOD
PM-448	PORTA COMPLETO SIN FONDO BIG DREAM SPECIALTY	BOTTOMLESS BIG DREAM SPECIALTY FILTER
PM-449	PORTAFILTRO MADERA 1 CAFE BARISTA T COMPLETO	1 COFFEE BARISTA T FILTERHOLDER WOOD
PM-452	PORTAFILTRO MADERA 1 CAFE BARISTA T COMPLETO ARCE	1 COFFEE BARISTA T FILTERHOLDER WOOD MAPLE
PM-450	PORTAFILTRO MADERA 2 CAFES BARISTA T COMPLETO	2 COFFEES BARISTA T FILTERHOLDER WOOD
PM-453	PORTAFILTRO MADERA 2 CAFES BARISTA T COMPLETO ARCE	2 COFFEES BARISTA T FILTERHOLDER WOOD MAPLE
V-1916	PRENSA CAFE ALUMINIO 53/58MM	ALUMINUM COFFEE TAMPER 53/58MM

COFFEE SAFETY SWITCHESBARISTA T PLUS/ONE (ACCESSORIES)

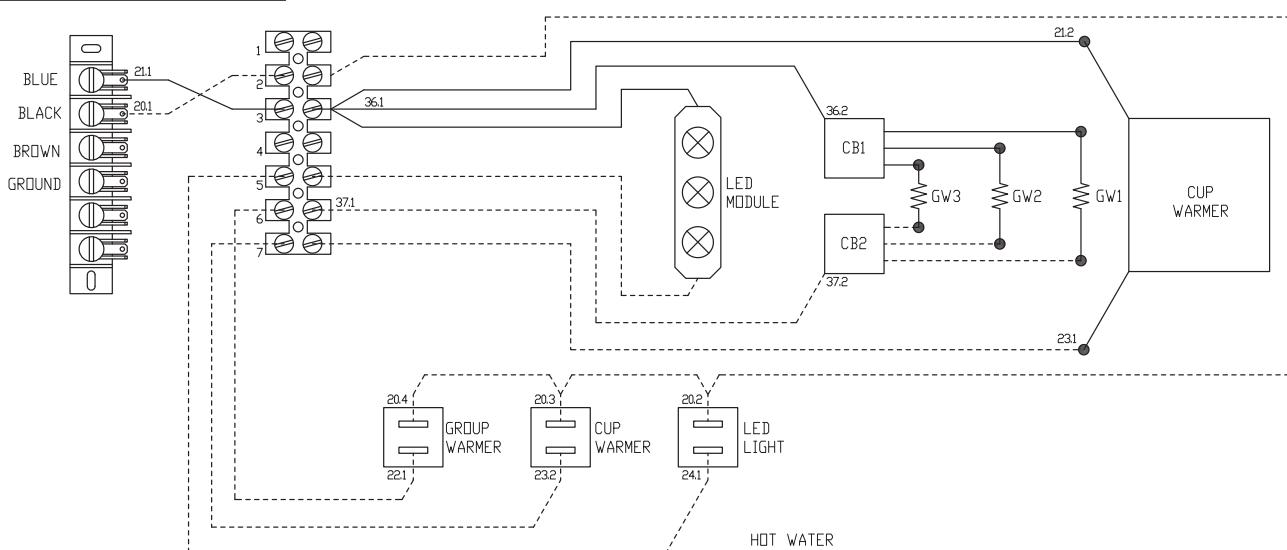
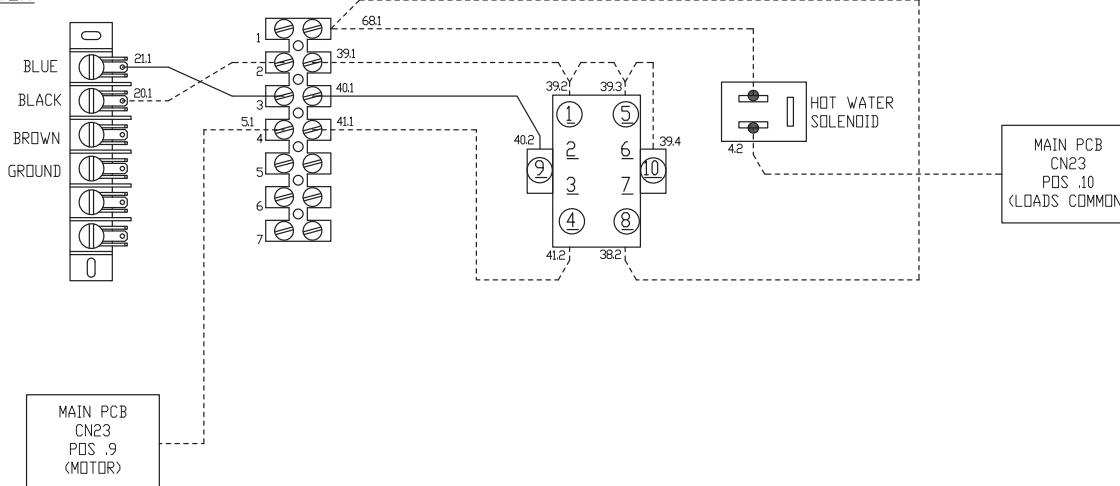
- 1.- PHASE (BLACK)
  - 2.- NEUTRAL (BLUE)
  - 3.- GROUND
  - 4.- LIGHT LED MODULE
  - 5.- GROUP WARMER
  - 6.- CUP WARMER
- CB1= CONECTOR BLOCK 1  
CB2= CONECTOR BLOCK 2  
GW1= GROUP WARMER 1  
GW2= GROUP WARMER 2  
GW3= GROUP WARMER 3

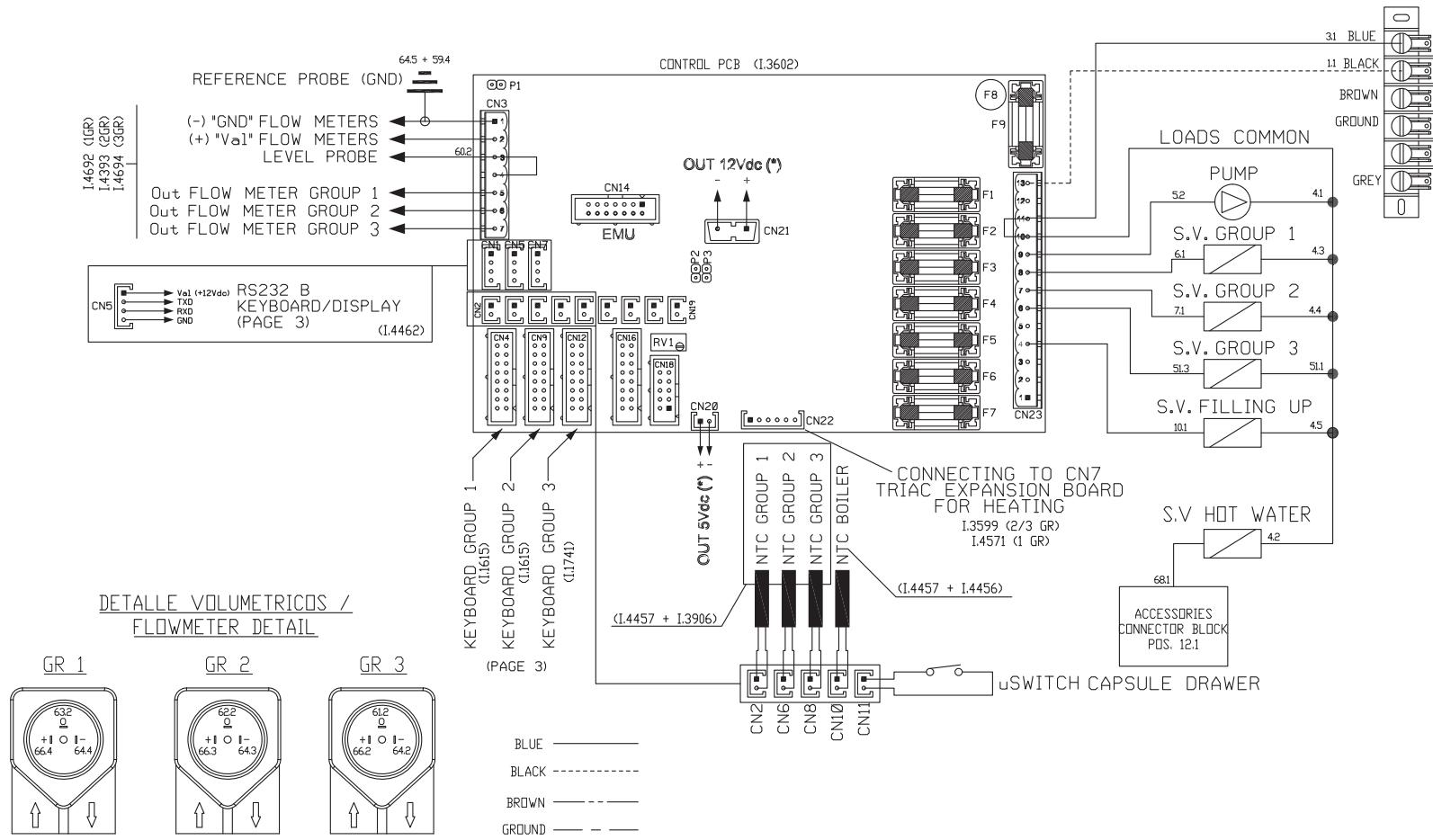
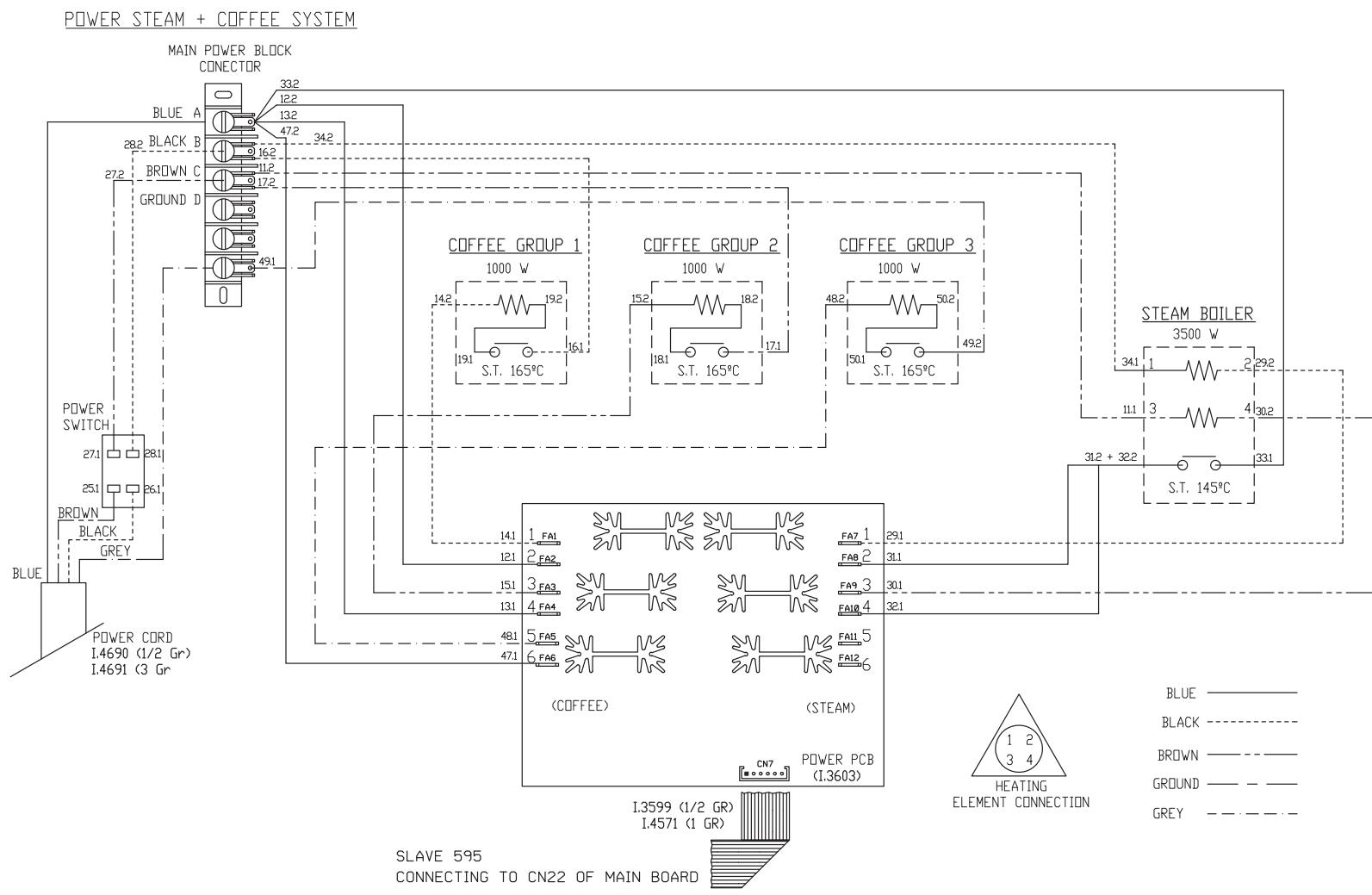
BLUE —————

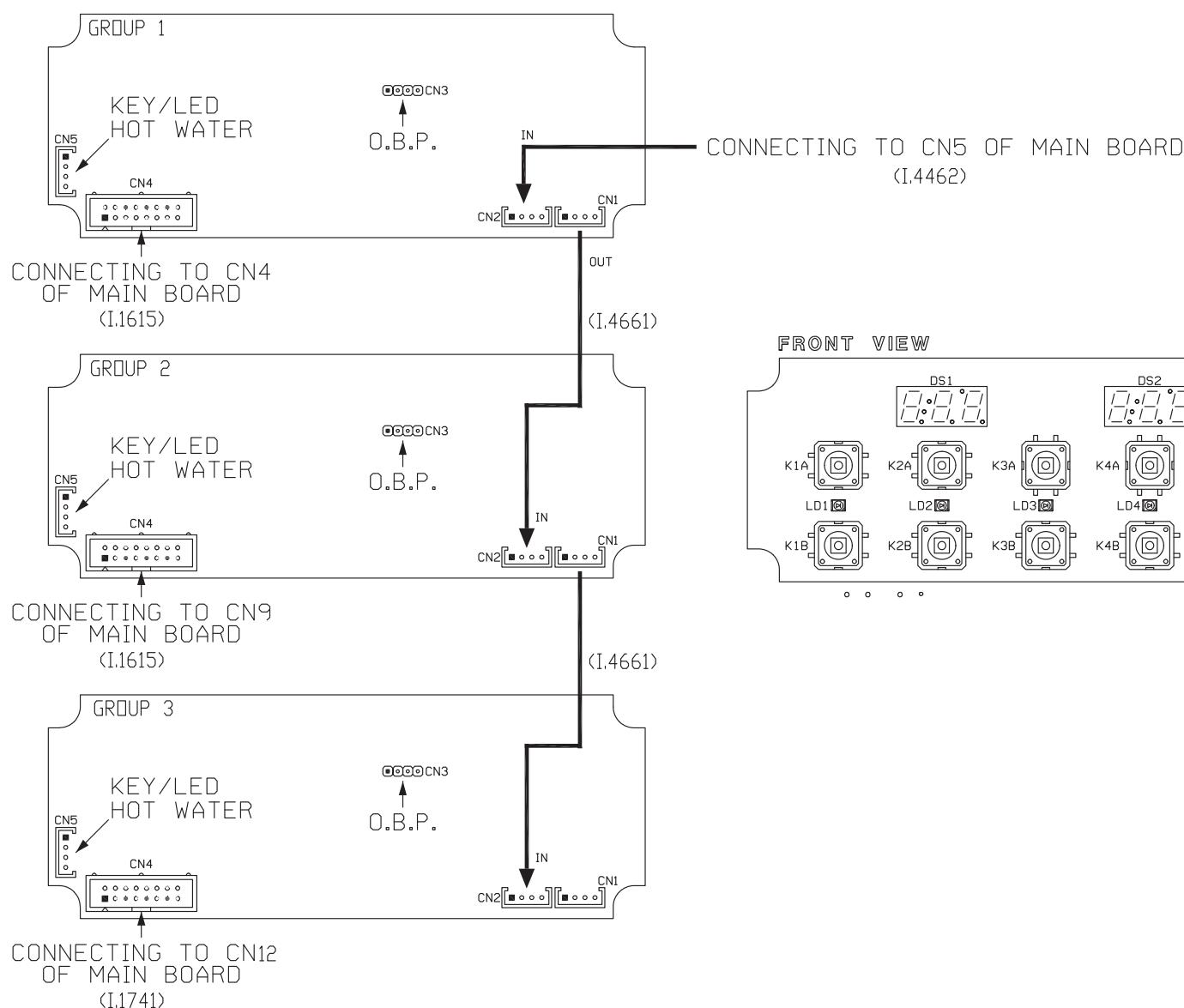
BLACK -----

BROWN - - - -

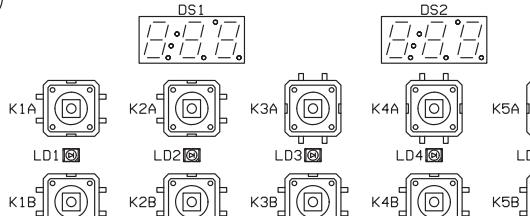
GROUND - - - - -

HOT WATER

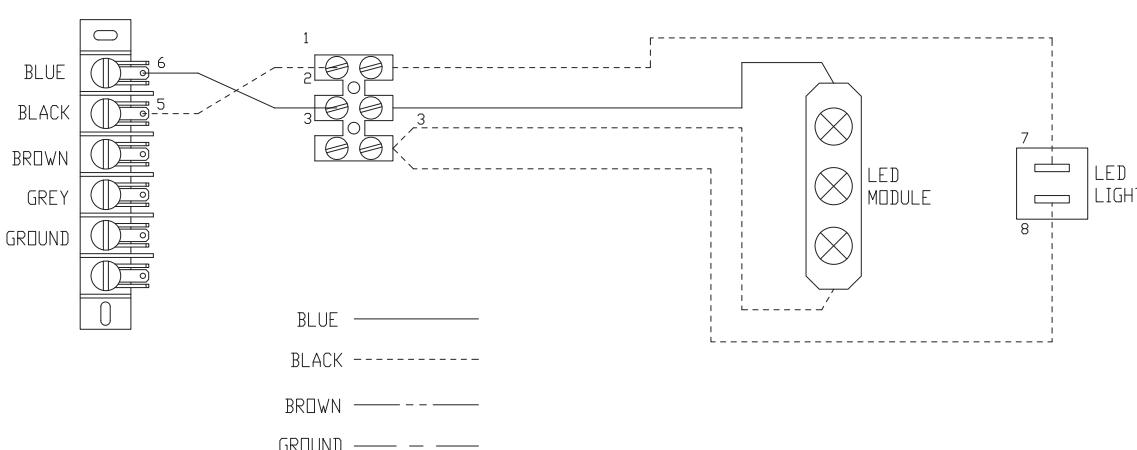




FRONT VIEW



## LED CONNECTION



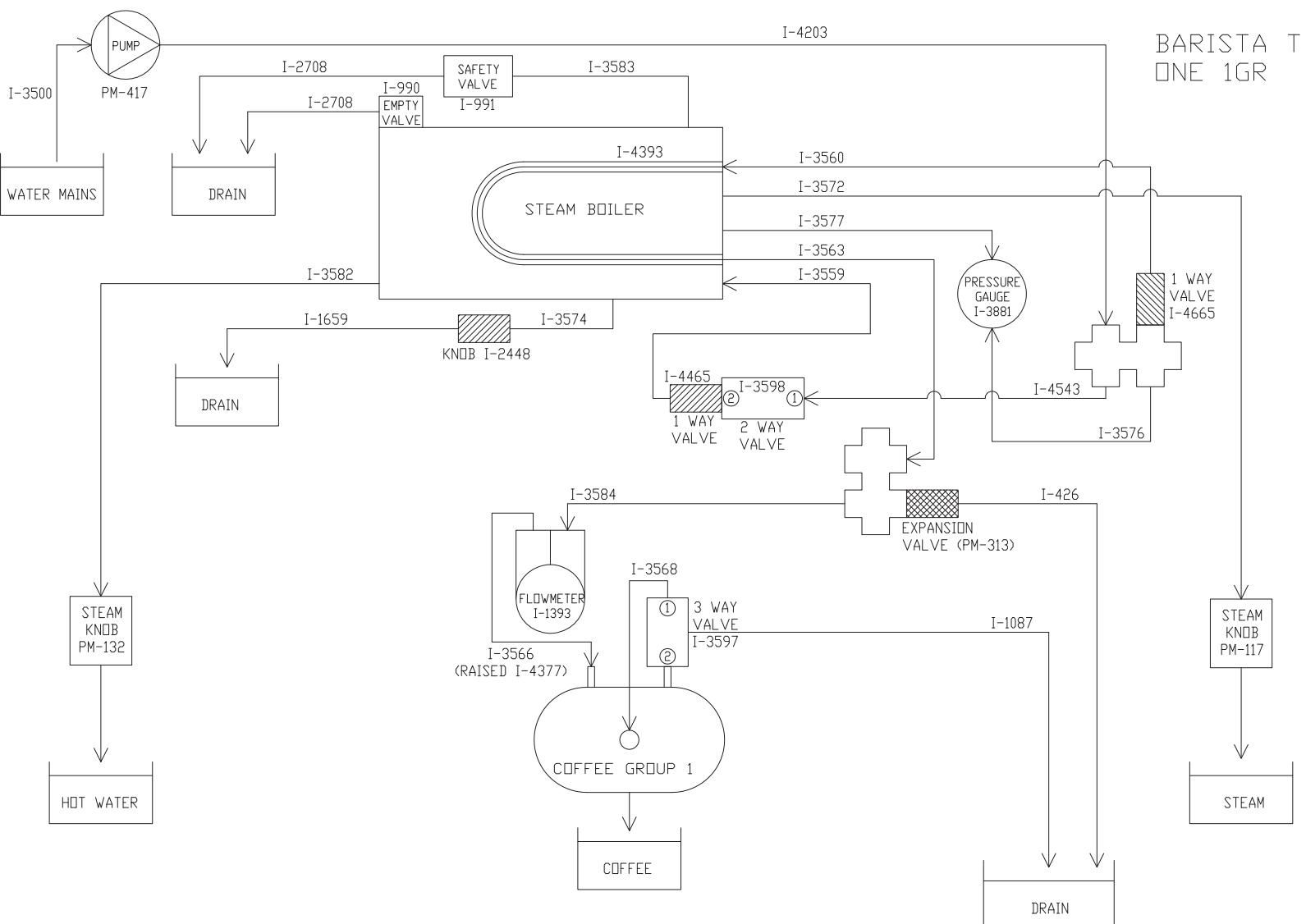
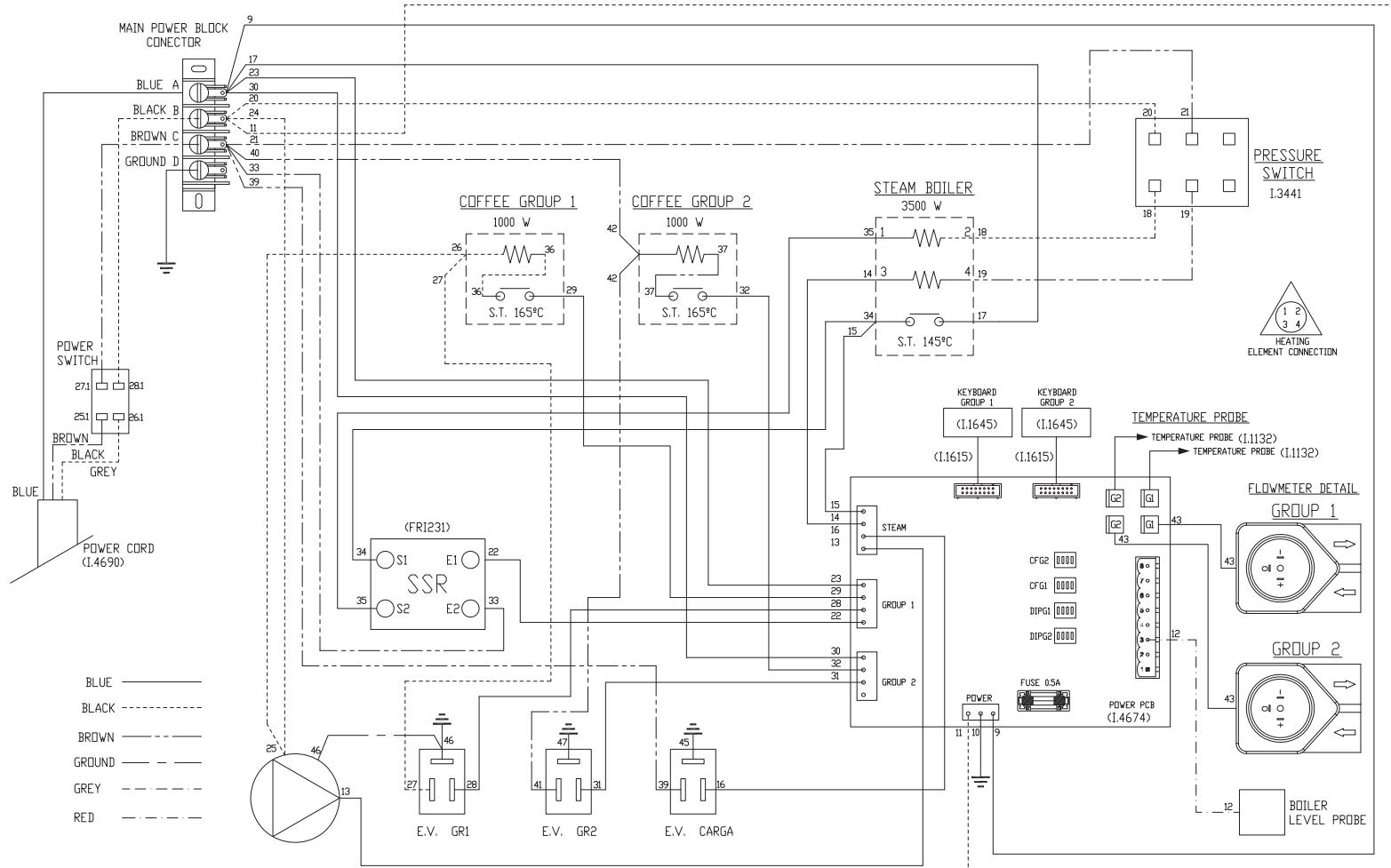
## PCB SETTINGS

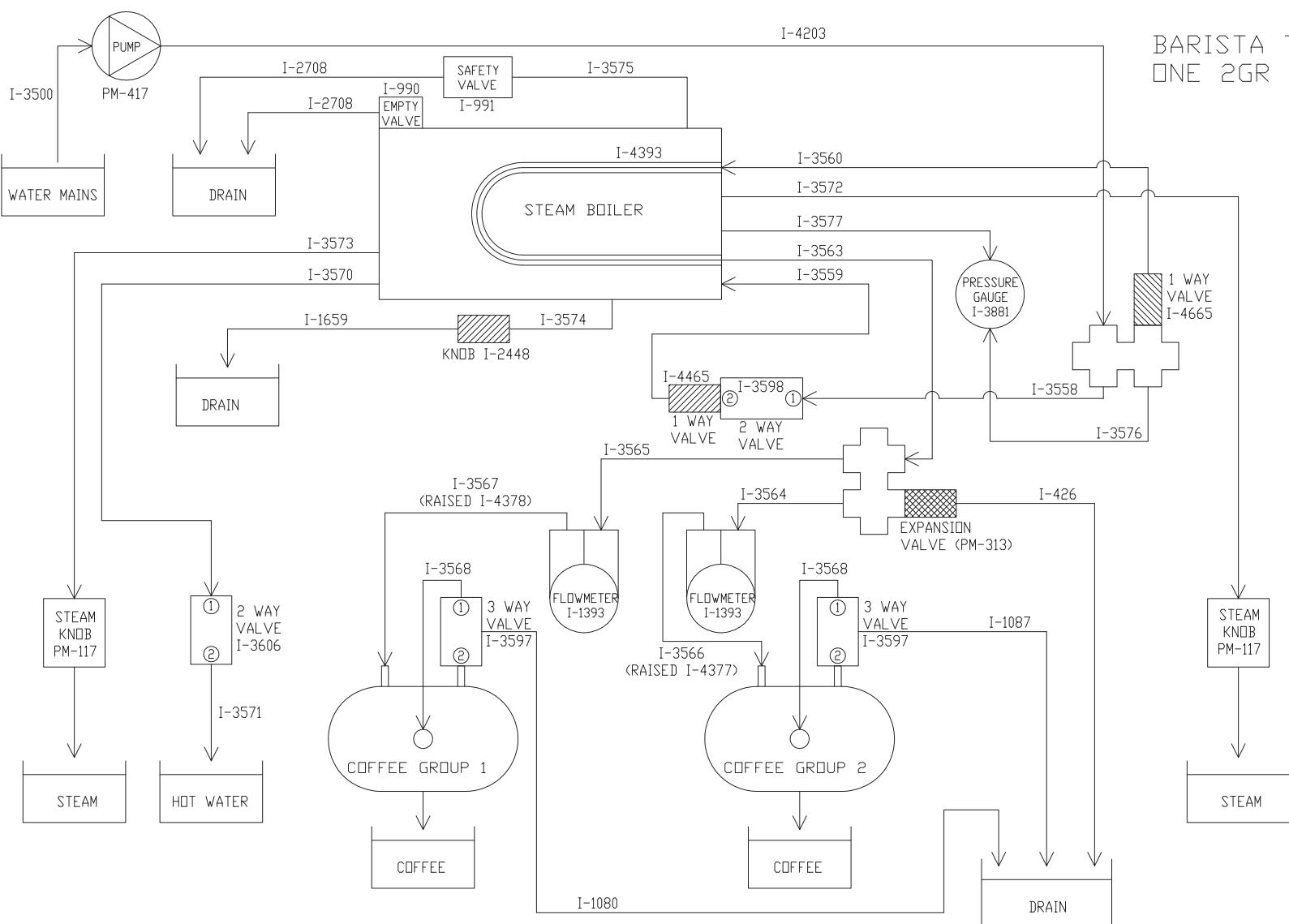
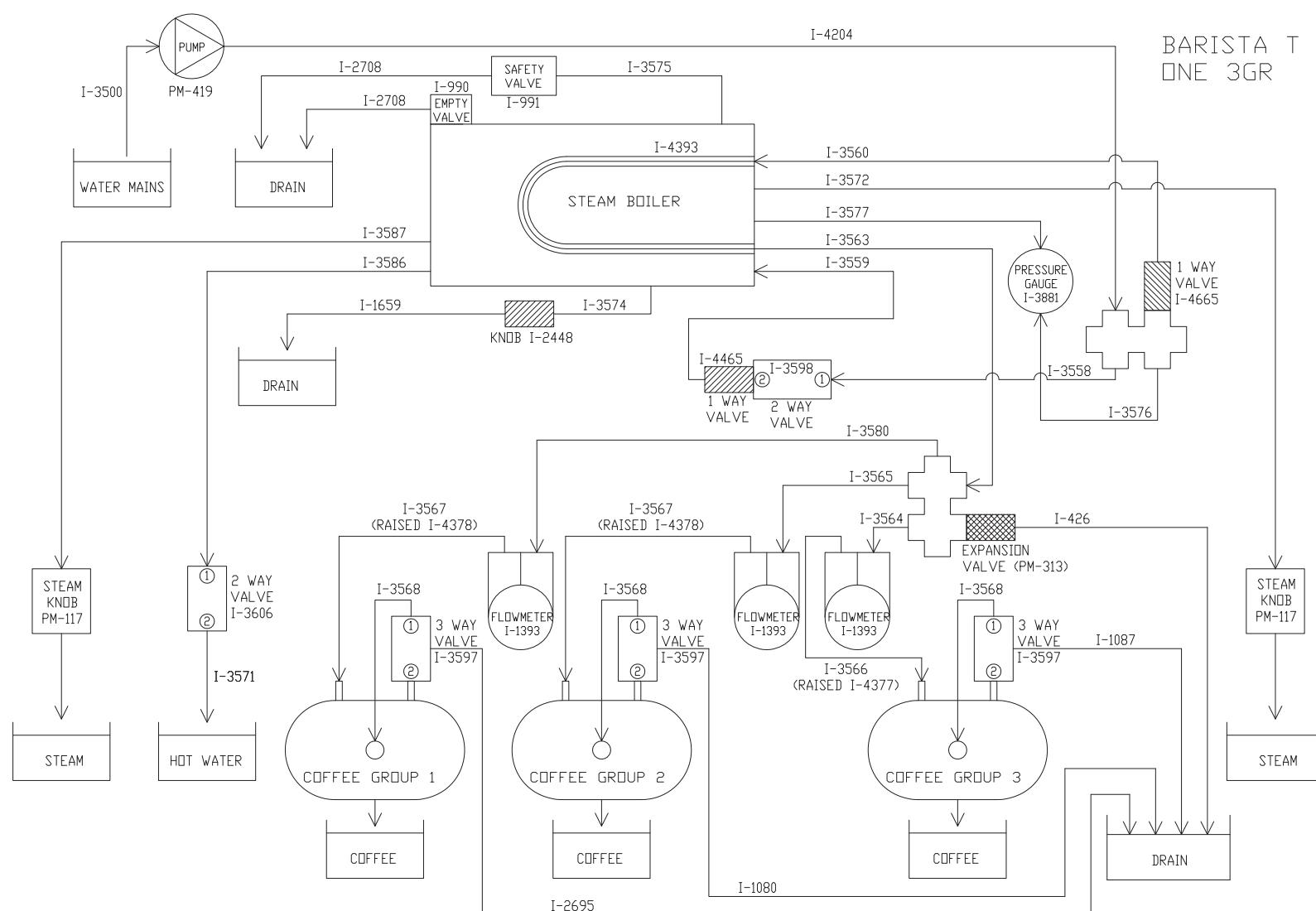
DIP GP1 / GP2 / GP3				SIN FUNCION
1	2	3	4	
ON/OFF	X	X	X	SIN FUNCION
X	OFF	OFF	OFF	90 °C
X	OFF	OFF	ON	91 °C
X	OFF	ON	OFF	92 °C
X	OFF	ON	ON	93 °C
X	ON	OFF	OFF	94 °C
X	ON	OFF	ON	95 °C
X	ON	ON	OFF	96 °C
X	ON	ON	ON	97 °C

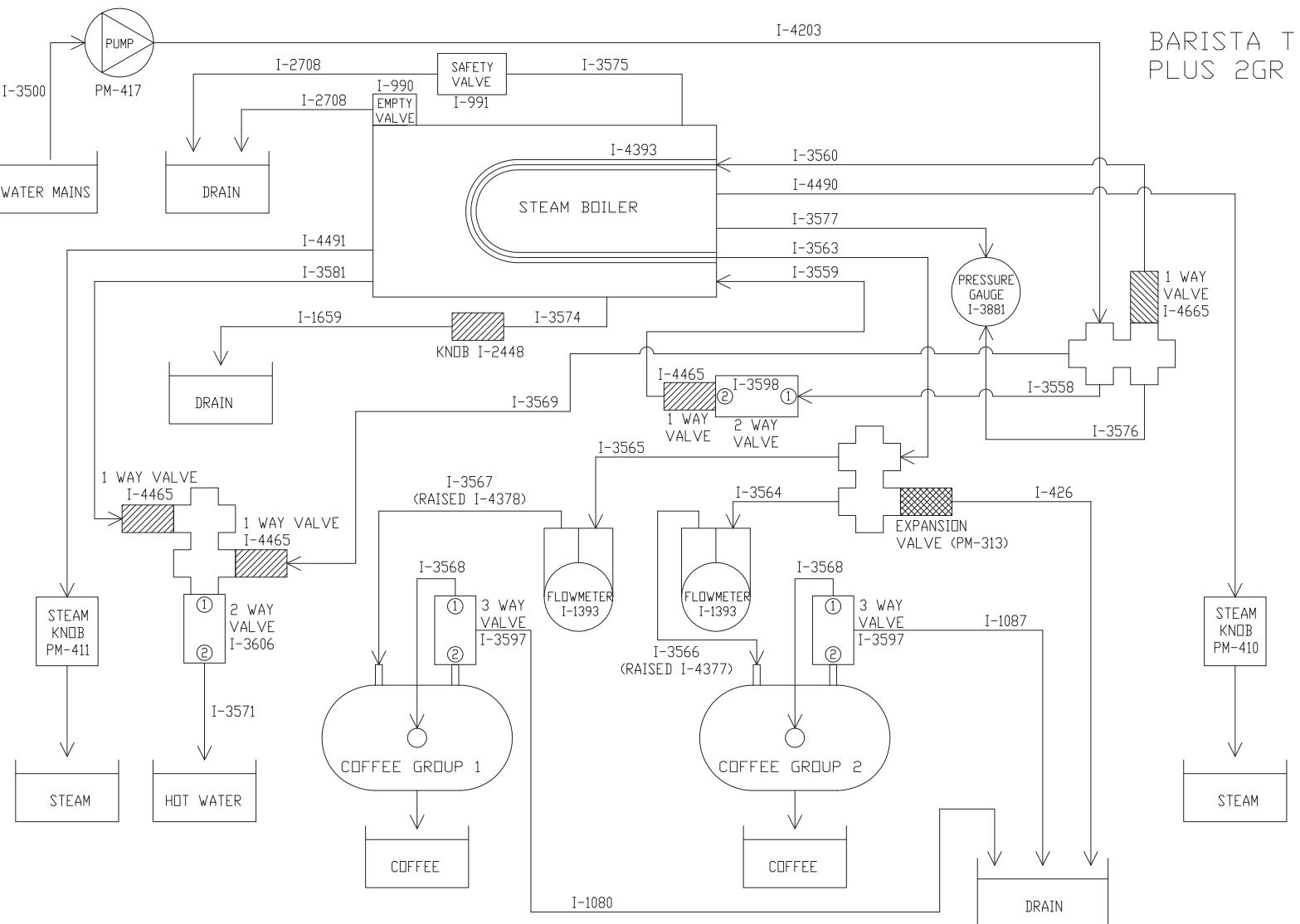
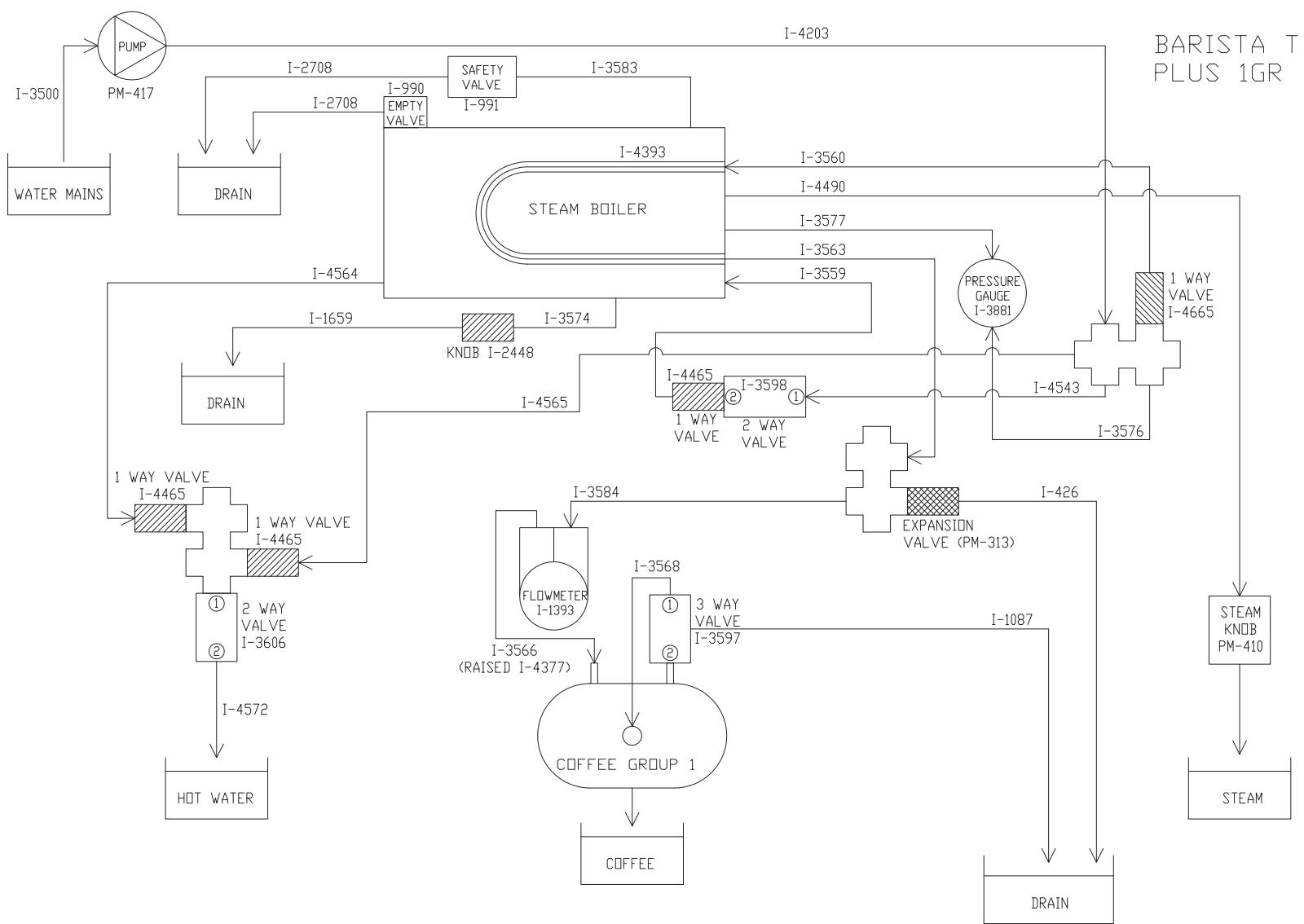
DIP CFG1				
1	2	3	4	
ON	X	X	X	DEMO MODE ON
OFF	X	X	X	DEMO MODE OFF
X	OFF	OFF	OFF	1 HEATING ELEMENT
X	OFF	OFF	ON	2 HEATING ELEMENT
X	OFF	ON	OFF	3 HEATING ELEMENT
X	OFF	ON	ON	4 HEATING ELEMENT
X	ON	OFF	OFF	5 HEATING ELEMENT

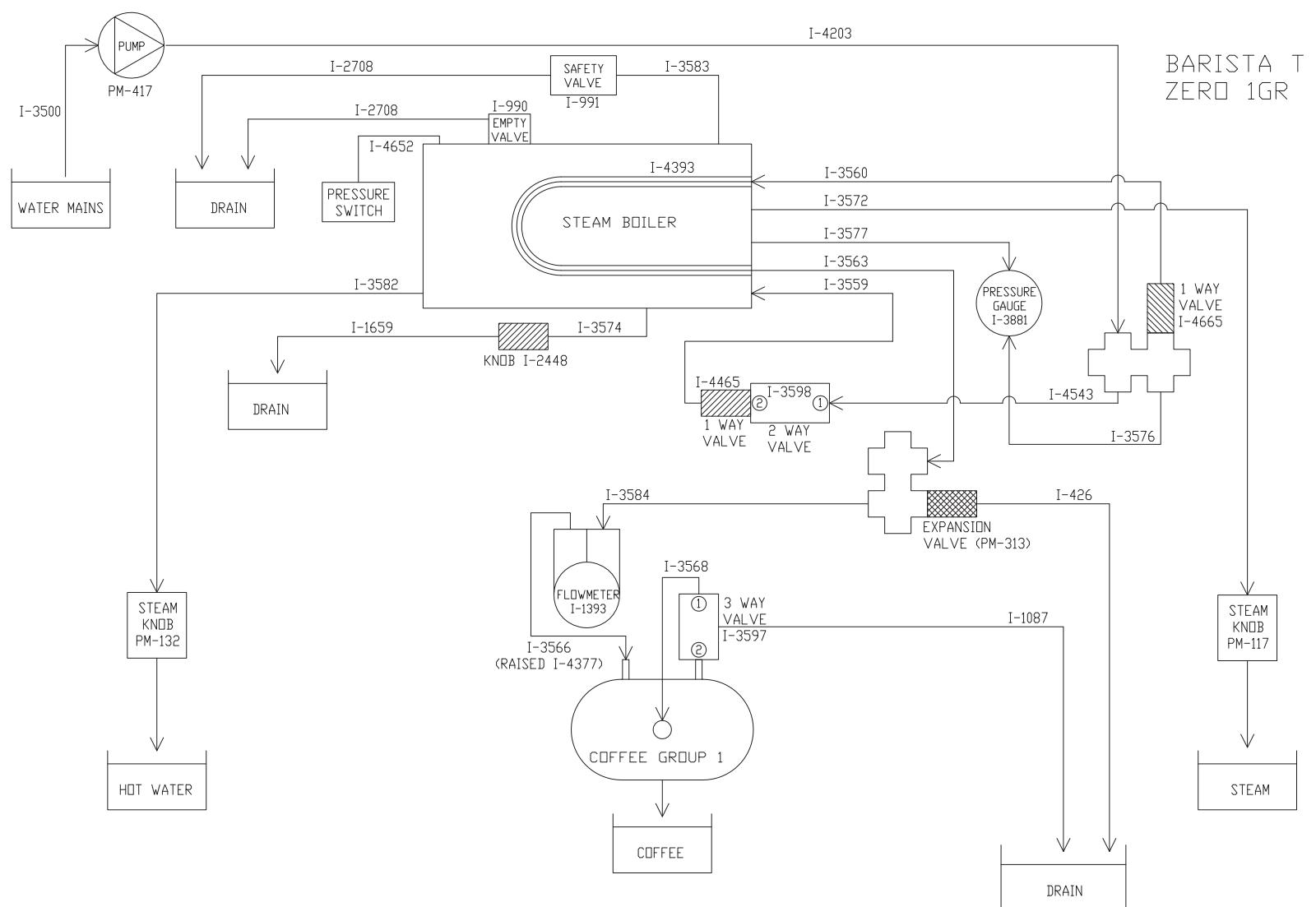
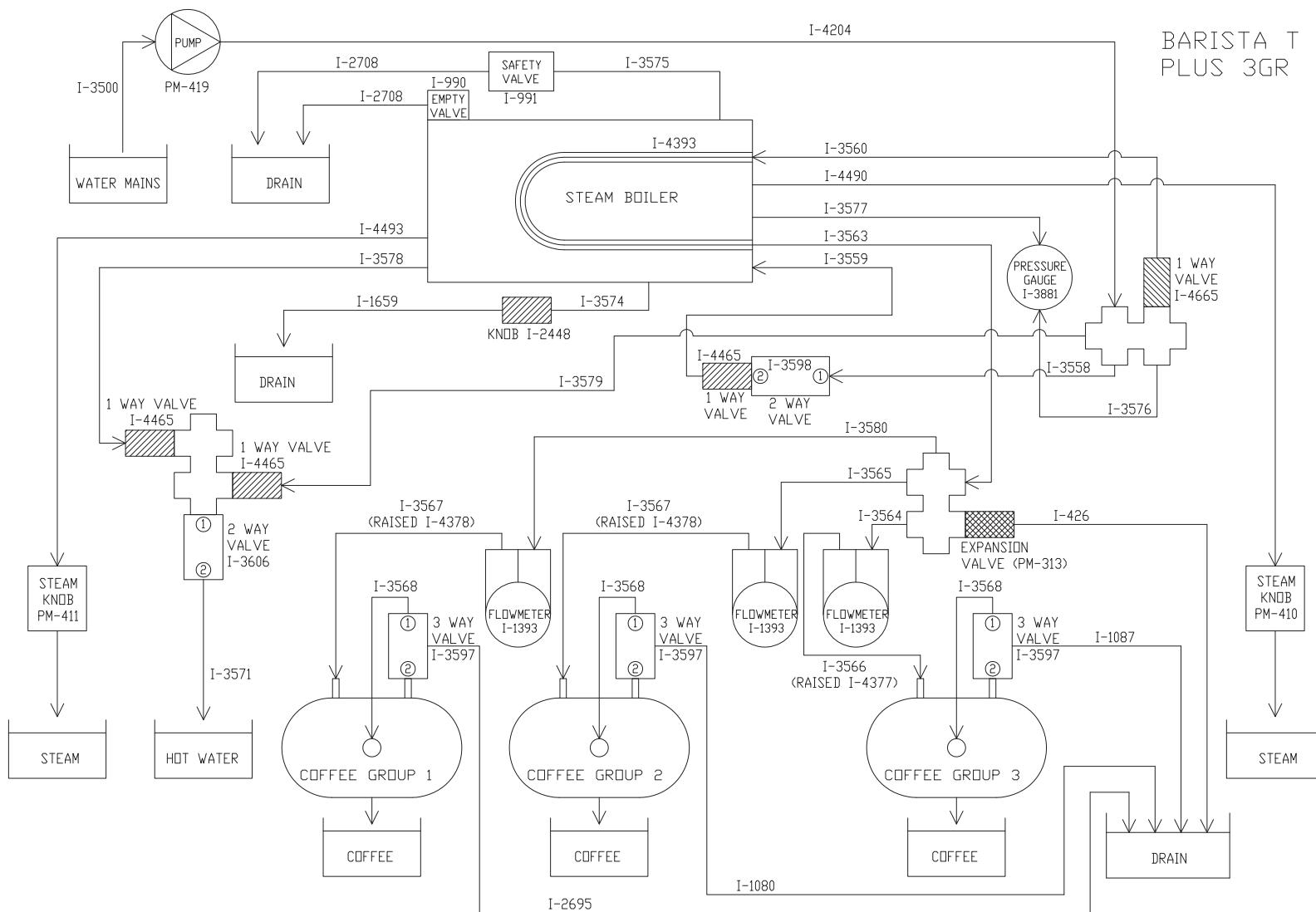
DIP CFG2				
1	2	3	4	
ON	X	X	X	FREE
X	OFF	OFF	X	PRE-INFUSION OFF
X	OFF	ON	X	PRE-INFUSION 1s
X	ON	OFF	X	PRE-INFUSION 2s
X	ON	ON	X	PRE-INFUSION 3s
X	X	X	ON	STEAM BOILER ON
X	X	X	OFF	STEAM BOILER OFF

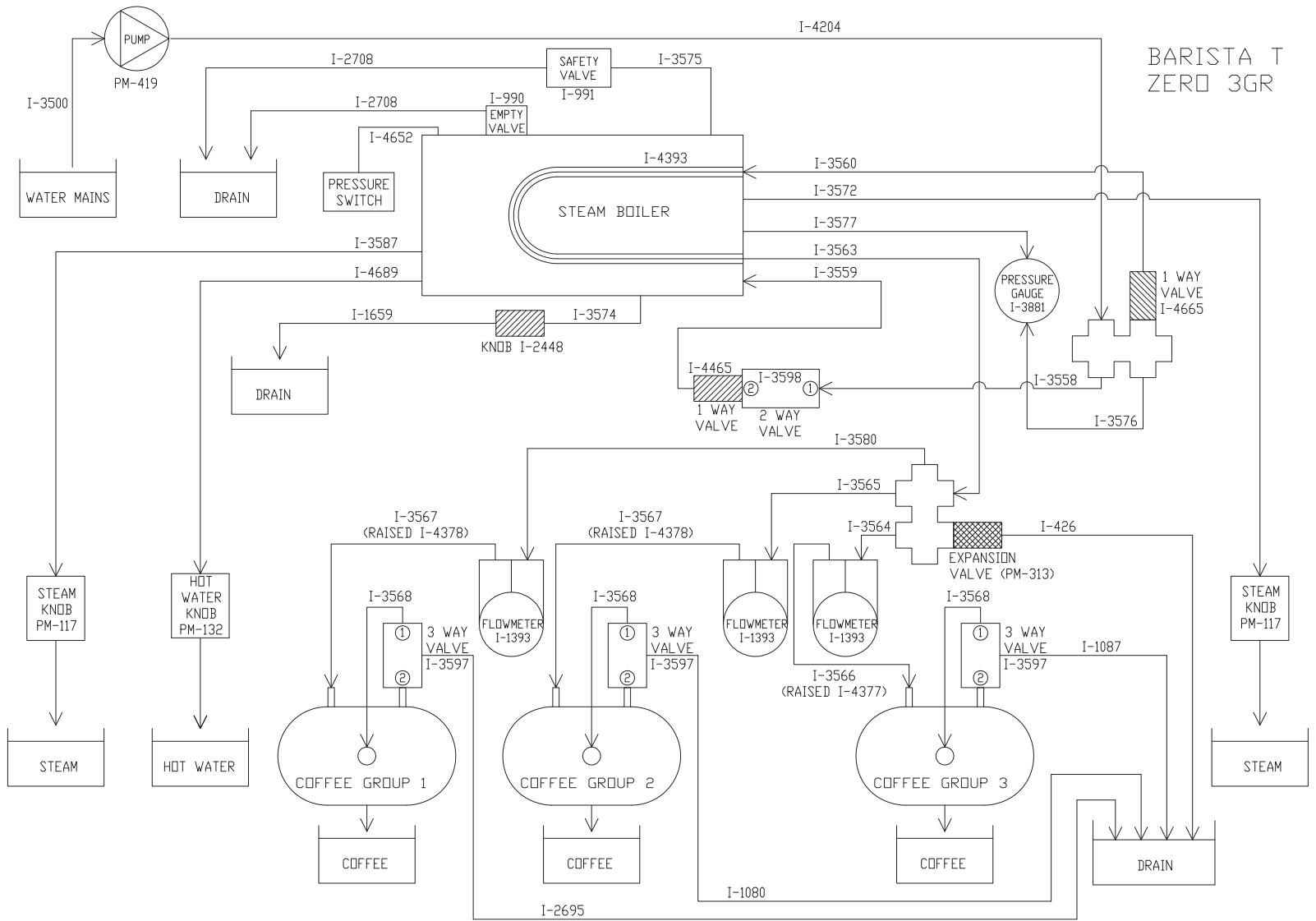
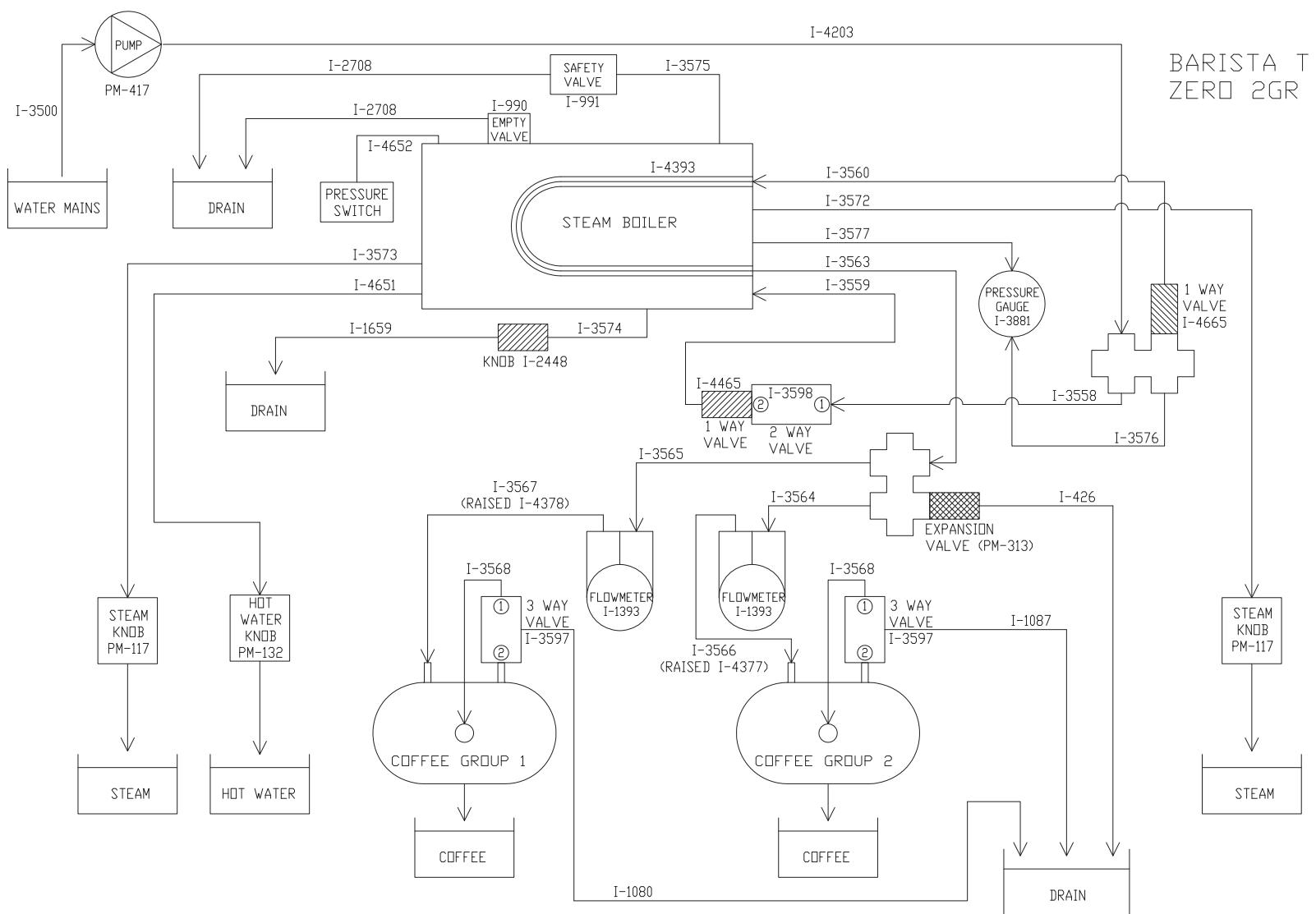
## POWER STEAM + COFFEE SYSTEM



BARISTA T  
ONE 2GRBARISTA T  
ONE 3GR







REF.	DESCRIPCIÓN	DESCRIPTION
I.3558	TUBO ENTRADA EV LLENADO BARISTA T	FILLING SOLENOID ENTRY PIPE BARISTA T
I.3559	TUBO SALIDA EV LLENADO BARISTA T	FILLING SOLENOID EXIT PIPE BARISTA T
I.3560	TUBO ENTRADA INTERCAMBIADOR CALDERA BARISTA T	BOILER EXCHANGER ENTRY PIPE BARISTA T
I.3563	TUBO SALIDA INTERCAMBIADOR CALDERA BARISTA T	BOILER EXCHANGE EXIT PIPE BARISTA T
I.3564	TUBO ENTRADA VOLUMETRICO 1 BARISTA T	FLOWMEWTER 1 ENTRY PIPE BARISTA T
I.3565	TUBO ENTRADA VOLUMETRICO 2 BARISTA T	FLOWMETER 2 ENTRY PIPE BARISTA T
I.3566	TUBO ENTRADA GRUPO 1 BARISTA T	GROUP 1 ENTRY PIPE BARISTA T
I.3567	TUBO ENTRADA GRUPO 2 BARISTA T	GROUP 2 ENTRY PIPE BARISTA T
I.3568	TUBO SALIDA GRUPO BARISTA T	GROUP EXIT PIPE BARISTA T
I.3569	TUBO AGUA FRIA BARISTA T PLUS 2GR	COLD WATER PIPE BARISTA T PLUS 2GR
I.3570	TUBO AGUA CALIENTE BARISTA T ONE 2GR	HOT WATER PIPE BARISTA T ONE 2GR
I.3571	TUBO AGUA MEZCLADA BARISTA T	MIXED WATER PIPE BARISTA T
I.3572	TUBO VAPOR DERECHO BARISTA T ONE	RIGHT STEAM PIPE BARISTA T ONE
I.3573	TUBO VAPOR IZQUIERDO BARISTA T ONE 2GR	LEFT STEAM PIPE BARISTA T ONE 2GR
I.3574	TUBO VACIADO CALDERA BARISTA T	BOILER EMPTYING PIPE BARISTA T
I.3575	TUBO VALVULA DE SEGURIDAD CALDERA BARISTA T	BOILER SECURITY VALVE PIPE BARISTA T
I.3576	TUBO MANOMETRO GRUPO BARISTA T	MANOMETER TUBE GROUP BARISTA T
I.3577	TUBO MANOMETRO VAPOR BARISTA T	MANOMETER PIPE STEAM BARISTA T
I.3578	TUBO AGUA CALIENTE BARISTA T PLUS 3GR	HOT WATER PIPE BARISTA T PLUS 3GR
I.3579	TUBO AGUA FRIA BARISTA T PLUS 3GR	COLD WATER PIPE BARISTA T PLUS 3GR
I.3580	TUBO ENTRADA VOLUMETRICO 3 BARISTA T	FLOWMETER 2 ENTRY PIPE BARISTA T
I.3581	TUBO AGUA CALIENTE BARISTA T PLUS 2GR	HOT WATER PIPE BARISTA T PLUS 2GR
I.3582	TUBO AGUA CALIENTE BARISTA T ONE 1GR	HOT WATER PIPE BARISTA T ONE 1GR
I.3583	TUBO VALVULA DE SEGURIDAD CALDERA BARISTA T 1GR	BOILER SECURITY VALVE PIPE BARISTA T 1GR
I.3584	TUBO ENTRADA VOLUMETRICO BARISTA T 1GR	FLOWMEWTER ENTRY PIPE BARISTA T 1GR
I.3586	TUBO AGUA CALIENTE BARISTA T ONE 3GR	HOT WATER PIPE BARISTA T ONE 3GR
I.3587	TUBO VAPOR IZQUIERDO BARISTA T ONE 3GR	LEFT STEAM PIPE BARISTA T ONE 3GR
I.4377	TUBO ENTRADA GRUPO 1 BARISTA T RAISED	GROUP 1 ENTRY PIPE BARISTA T RAISED
I.4378	TUBO ENTRADA GRUPOS 2/3 BARISTA T RAISED	GROUPS 2/3 ENTRY PIPE BARISTA T RAISED
I.4490	TUBO VAPOR DERECHO BARISTA T PLUS	RIGHT STEAM PIPE BARISTA T PLUS
I.4491	TUBO VAPOR IZQUIERDO BARISTA T PLUS 2GR	LEFT STEAM PIPE BARISTA T PLUS 2GR
I.4493	TUBO VAPOR IZQUIERDO BARISTA T PLUS 3GR	TUYAU VAPEUR GAUCHE BARISTA T PLUS 3GR
I.4543	TUBO ENTRADA EV LLENADO BARISTA T 1GR	FILLING SOLENOID ENTRY PIPE BARISTA T
I.4564	TUBO AGUA CALIENTE BARISTA T PLUS 1GR	HOT WATER PIPE BARISTA T PLUS 2GR
I.4565	TUBO AGUA FRIA BARISTA T PLUS 1GR	COLD WATER PIPE BARISTA T PLUS 1GR
I.4572	TUBO AGUA MEZCLADA BARISTA T PLUS 1GR	MIXED WATER PIPE BARISTA T PLUS 1GR
I.4651	TUBO AGUA CALIENTE BARISTA T ZERO 2 GRUPOS	HOT WATER PIPE BARISTA T ZERO 2 GR
I.4652	TUBO PRESOSTATO BARISTA T ZERO	PRESSURE SWITCH PIPE BARISTA T ZERO
I.4689	TUBO AGUA CALIENTE BARISTA T ZERO 3GR	HOT WATER PIPE BARISTA T ZERO 3GR