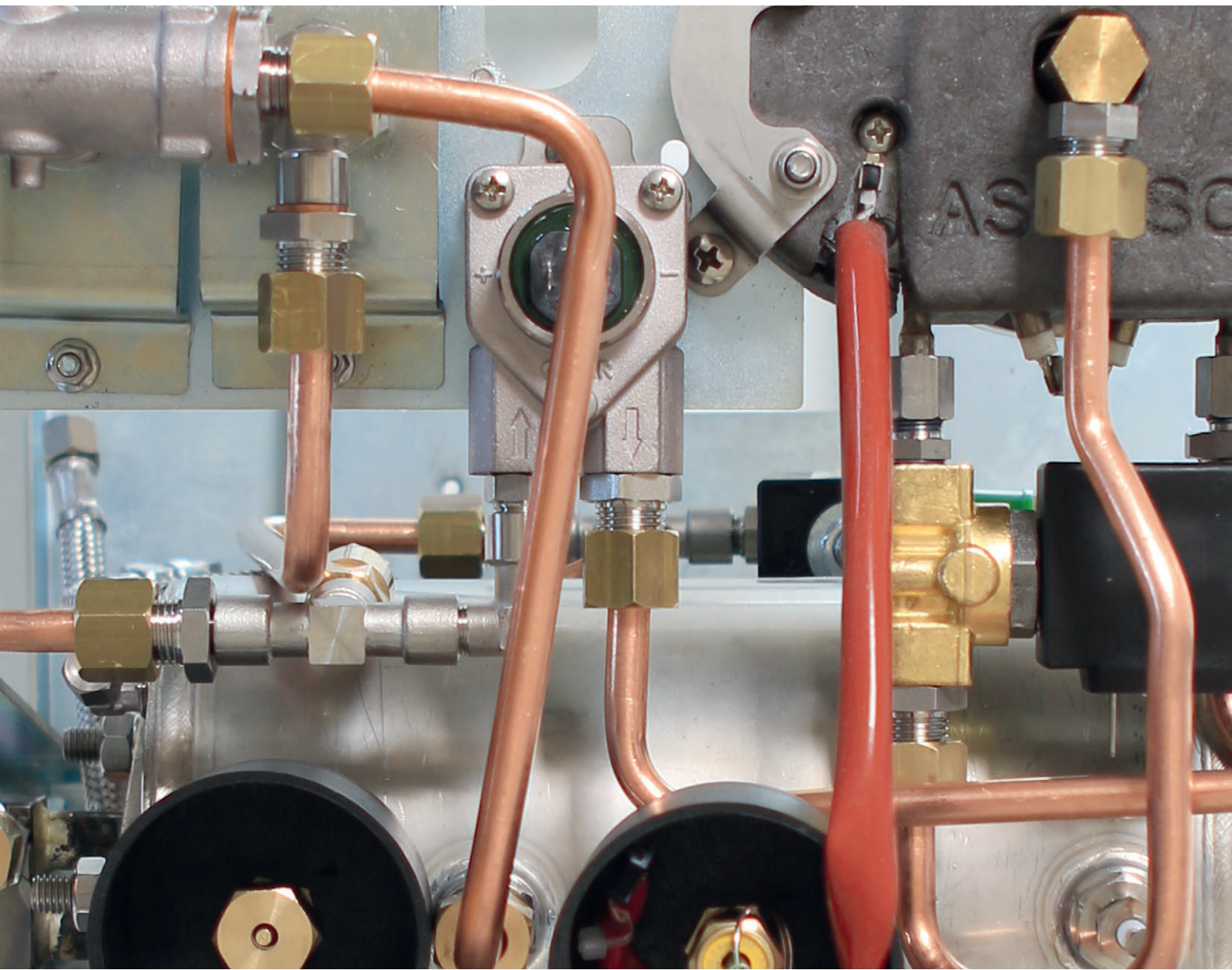




Baby T

ascaso
BARCELONA

eng 2020



BABY T

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

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



Multi-group
(separate) technology with PID control. High professional-grade performance: Thermal stability guaranteed (in continuous or intermittent use). High steam production (separate, high-volume boiler).



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

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

Complies with European regulation EN 16889



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

The water for each coffee comes directly from the mains supply, taking fresh, filtered water to the group.

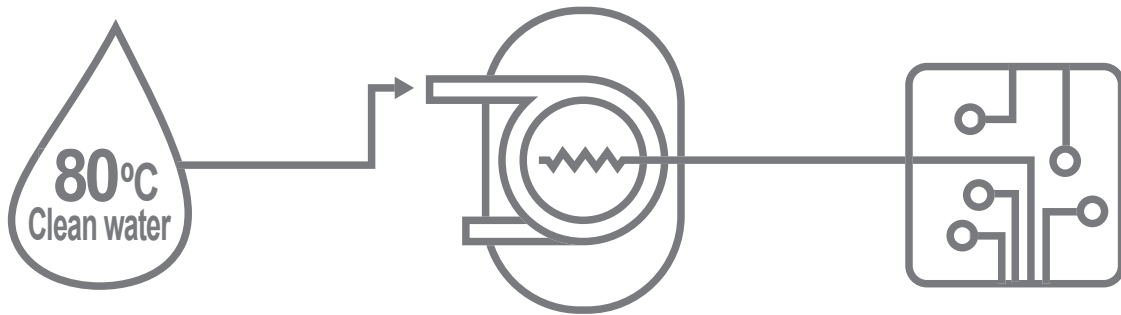


Energy efficiency. One of the T Technology's key goals was to reduce the machine's energy consumption. It had to be a sustainable product. Improving on what was available. And we've done it. We deliver a 50% average saving compared with a traditional machine and 25% compared with other multiboiler machines.



T TECHNOLOGY

A cleaner, more stable and sustainable water management.



PREHEATING SYSTEM

We preheat the fresh water we use in each coffee.

THERMODYNAMIC GROUP

With PID control, double heating element and thermal covers. Maximum stability.

SOFTWARE (algorithm Pid)

Maintains thermal stability throughout the system. We do not offer a fixed temperature in each group, the temperature is adapted to the working conditions (high frequency of services or widely spaced).



Thermodynamic coffee group

A REAPPRAISAL OF TRADITION. SUSTAINABLE ENGINEERING.

From E-61 technology to T

First, society changes. Neither manufacturers nor engineers nor industrial engineers invent new needs. It is society that demands products that are more sustainable with improved energy efficiency, easier to use and longer-lasting.

In these new times, it is the professional barista who demands innovative products without compromising the espresso's

At Ascaso, our team of engineers has spent years working to differentiate and perfect our espresso coffee machines. And this has led us to reappraise our approach to tradition. To ground our projects on sustainable engineering.

In the '60s, the development of the E-61 group brought innovation to the espresso world. It was an instant success and became one of the most widely used systems in the history of espresso coffee. Even today, many manufacturers still use it or work with its principles.

But, almost 60 years later, we needed to look for a new technology that addressed the shortcomings of the old.





BABY T PLUS



Inox



Black



White



Yellow



Red



Blue



Pistachio

See Zero models on website

Main features

Baby T Zero

Baby T Plus

• Multi Group technology (on/off by group). Professional Thermodynamic Groups.	●	●
• Independent steam boiler. Stainless steel Aisi 316. Extremely sturdy. Large capacity. (2,5 L)	●	●
• External Pid control (0,1°C) for each group and steam boiler.	●	●
• External timer for each group.	●	●
• Digital Display in each group. Multiple functions. Total control.	●	●
• Ascaso App. Remote total control	●	●
• Dose Volumetric control. 5 selections	●	●
• Thermal stability (+- 1,5°C Zero / +- 0,5°C Plus).	●	●
• Energy efficient (-50%).	●	●
• Powerful steamer (12 mm anti-lime scale tube. Stainless Steel. Cool touch).	●	●
• High-precision filters in AISI 304 stainless steel.	●	●
• Designed for baristas: joystick steam controls, LED in work area, 3 volume selections, Pid controls...	●	●
• Hot water with solenoid	●	●
• Wood accesories.	●	●

Only PLUS model

• Dynamic preheating (coffee groups).		●
• Thermal lagging on steam boiler and groups.	Optional	●
• High performance volumetric pump. Constant pressure even after a prolonged use.	Vibratory pump	●
• Active cup warmer.	Optional	●
• Water tank (2L) and water network.	Water network optional	●
• Stainless steel rail.	Optional	●
• Chromed foots. Great thickness.	Optional	●

Options

• Drain net kit.	Optional	Optional
• Different colours and customization options.	Optional	Optional

DESIGN



- **Work area light.**
(on/off switch)

- **Steam and water wands.**

Stainless steel. Multidirectional to 360°. The steam wand is anti-lime scale and remains cool to the touch, reducing the risk of contact burns. Milk build-up is reduced to a minimum, making for easy cleaning.

- **Steam outlets.** Special design. The rounded edges, the smooth lines and four tangential outlets all mean creamy coffee every time.



4 outlets
1,2mm (1,6mm optional).

- **JOY-STICK**

The stick facilitates use and improves control. A smooth, intuitive 'natural' movement makes it easy to use and control.



- **Inox tray.**

Easy to clean with thin wire tray so as not to dirty the bottoms of the cups.



DESIGN

■ Ergonomic filter holder handle.

Thanks to its ergonomic design, it has a strong yet pleasant feel. It is tilted 10° for ease of use, while the horizontal placement of the filter holder in the delivery group ensures perfectly pressed coffee grounds.

BARISTA T MINI



The filter holder is one of the most heavily used parts of the machine. It is important that the design facilitates the barista's work.

We focused on various aspects of the handle:

Designed to adapt to the palm of the hand, conveying a pleasant sense of strength and safety in use.

The 10° tilt facilitates its use, allowing the hand to adopt a natural position. Horizontal resting position of the filter holder for perfect tamping of the ground coffee.

Coffee spouts. Thanks to the closing system these are always positioned centrally, making assembly and dismantling safe and easy.

■ Back-lit button pad.

5 options. Automatic cleaning cycle.



■ Cup warmer. Plus model. (on/off switch)

Accessory that guarantees electric cup warming, with a direct heat source (minimum consumption: 50 W).



■ Gicar flowmeter (protected).



■ R.P.M. motor. High quality and power.



■ 3 ways solenoid

Perfect dry doses.
No leaking.
No over pressure.
Made of unleaded brass + stainless steel AISI316.



■ High-precision pressure gauges. Independent boiler and the pump pressure.



■ Professional aluminium tamper.



SAFETY

- ✓ Static relay or contactor.
- ✓ High-quality heat-resistant wiring.
- ✓ Electronic boiler water level.
- ✓ Safety thermostat if the boiler is empty.
- ✓ Tap to empty boiler.
- ✓ High-quality components

TECHNOLOGY

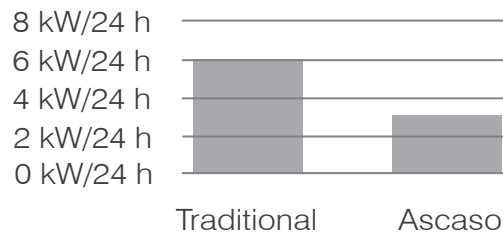
STAINLESS STEEL: A REMARKABLE MATERIAL

■ Energy & Efficient

We guarantee a saving 50% compared to a single boiler traditional coffee machine.

- Use of electronically controlled thermodynamic coffee groups (instead of boilers or systems with repeatedly heated water). Focused on conserving energy by heating the extraction water only.
- **Electronic temperature management.** Computer software and high-precision sensors that manage the system automatically. The heating element only operates when necessary and only for as long as required. It allows 'smart' control, with a much lower energy consumption than other systems on the market.
- **PID Control** in all the coffee boilers and the steam boiler. All the boilers are controlled by a PID system, featuring electronic thermostats that are much more precise and act much faster than the traditional mechanical pressure gauge system.
- The **Multi-Group System** means that power is only used by the part of the machine in use at any time. Each group can be turned off or on independently. If the group is turned off, it reaches operating temperature in 1 minute.
- **Thermal lagging** made from high-tech material for coffee and steam boilers. Thermal lagging notably increases the quality of the coffee machine and the energy-efficient. Unit is thermally insulated from the rest of the machine.

-50%



(Average saving 3,3 kW/24h / Annual savings: 180€)



Stainless steel AISI316 fittings

TECHNOLOGY



AISI316 Plasma weldings



Inox AISI316 rotary pump



High-quality Incoloy®800 stainless steel heating element

■ Mechanical resistance

The mechanical resistance of copper is almost nil. Stainless steel has a high mechanical resistance.

■ Anti-limescale

Stainless steel is the ideal material to avoid the build-up of lime scale deposits.

Filter holder after 115,000 services (35° water hardness)

Lime adheres to the brass.



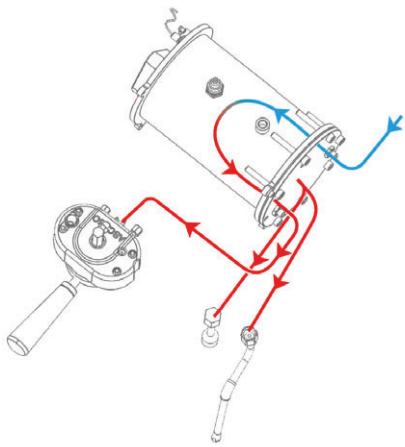
■ 100% FOOD-SAFE

Its offers optimal corrosion resistance. It is an excellent choice from a hygiene point of view.

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

TECHNOLOGY

Multi-Group System



The multi-group technology is based on coffee groups and a steam boiler that work completely independently. Each group and boiler have their own autonomous heating system, safety device and precise electronic temperature control.

Advantages

- Aids energy saving.
- You can turn a group on or off independently.
- Standby function by group or for all the groups. Being independent, the power is only used for the parts of the machine you are using at that particular time.
- Excellent thermal stability.
- Excellent extraction quality for either small or large operating volumes. The quantity of steam does not influence the thermal stability of the coffee groups.
- High, consistent steam production (exclusive boiler)
- The machine can be adjusted to different types of coffees and roasts.
- Extra safety level. If there is a problem with one group, the others will continue working.

PID Control

(PID) (Proportional Integral Derivative)

Easy and optimal temperature regulation lets you select the appropriate extraction process for each coffee, producing excellent results.

Our system offers a precision of 0.5°C which considerably reduces any heat fluctuations within the coffee group. The barista simply has to select the desired temperature and Barista T will do the rest.



To do so, Barista T has triple temperature control:

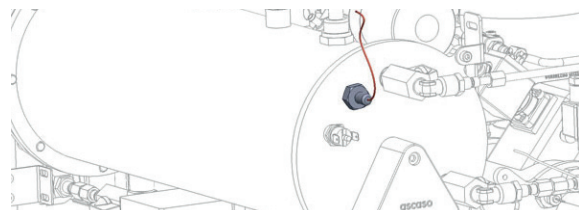
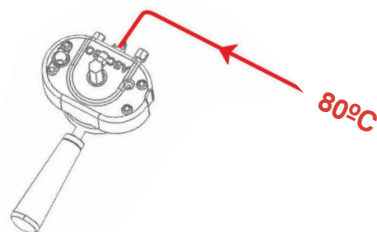
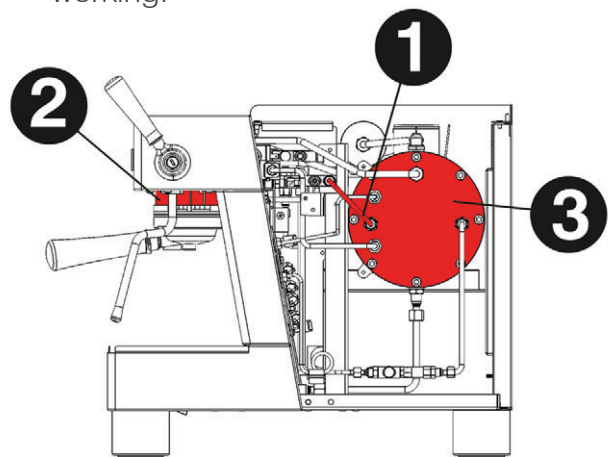
1. Pre-heating/temperature of the water entering the coffee group.

2. Control of the temperature of each coffee group (PID).

Each group is completely independent and easy to control by the general or individual display (precision of 0.1°C).



3. Control of the steam boiler/water temperature (PID)



TECHNOLOGY

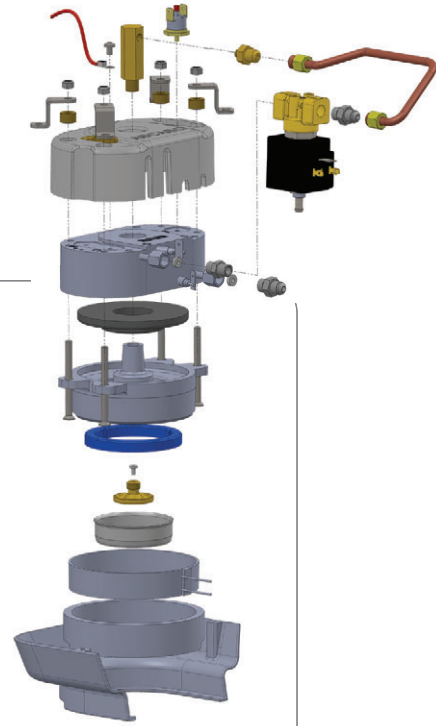
Professional coffee group

New Thermodynamic Coffee Groups.

With a large thermal mass (lead free brass), heated with a separate professional-grade thermoblock (modern thermodynamic technology) in each group, with a temperature sensor that can be easily adjusted by the barista.

With thermal insulation on all surfaces. Focused on conserving energy by heating the extraction water only. The coffee group is completely 'enveloped' by thermal cladding. Unique in the market.

Thermal stability. Energy efficiency. Coffee group independent of the steam production and water boiler.



- **Clean water.** Here it is constantly renewed and clean for every coffee. As the water does not stand in the boiler, being constantly re-heated, quality is not affected.
- **Thermal stability.** Quality in cup. Thanks to its high capacity and internal pipe measuring over a metre long. Optimised with electronic temperature control.
- **100% food-safe.** AISI 316 stainless steel water circuit.
- **Less limescale build-up.** Easy-to-clean stainless steel circuit reduces limescale build-up.

Independent steam boiler in AISI 316 stainless steel

Manufactured in 100% **AISI 316** stainless steel.

Plasma-welded both inside and out.

Extremely sturdy



In addition, with more than **3 kg of thermal mass** in very thick AISI 316 stainless steel it provides exceptional thermal stability. This means that the steam pressure is kept constant and it uses less energy while at the same time maximising steam production.

Lime scale hardly ever adheres to stainless steel. This makes cleaning much simpler and means repairs are a thing of the past.

Our boilers (coffee and steam) include a **thermal sleeve** which reduces the machine's consumption by up to 35%.



TECHNOLOGY

■ Exclusive steam nozzle.

Its ergonomic design has been tested by professional baristas.



■ Group Restrictors made of rubi.

Wear resistance and reduced possibility of scaling.



■ 3 ways solenoid

Perfect dry doses.
No leaking.
No over pressure.
Made of unleaded brass + stainless steel AISI316.



■ Cup warmer. Plus model. (on/off switch)

Accessory that guarantees electric cup warming, with a direct heat source. This is required where the boiler is insulated. Cutting-edge cup warmer (minimum consumption: 50 W).



■ High-quality components



Double display per group



Display 1

- Independent electronic temperature control for the coffee group (PID). On/Off per group.
- Independent electronic temperature control for the steam boiler (PID). Independent On/Off.
- Counter (number of coffees, total and partial).
- Programmable pre-infusion (0 to 5 seconds). Precision 0,1 seconds. All selections adjustable.
- Pid parameters control (only technicians).
- Maximum adjustable power.
- Tank or water network connection
- Mutiple Alarms display.

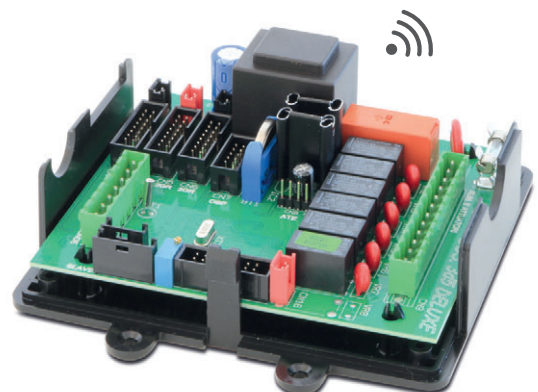
Display 2

- Coffee dose timer.

Electronic technology

■ High-quality electronic components.

Remote total control by App



ERGONOMICS



TECHNICAL DATA

	Baby T Zero	Baby T Plus
W/h/d dimensions (mm)	350/380/430	350/450/430
Boiler power (230 v)	1200W 50-60Hz	1200W 50-60Hz
Coffee group power (w)	1000	1000
Weight (kg)	40	40
Steam boiler capacity (l)	2,5	2,5
Steam (joystick)	1	1
Water (with solenoid)	1	1
Pump/boiler pressure double gauge	●	●
Filter holder 1 coffee/2 coffees	1/1	1/1
Electronic autolevel	●	●
Boiler drain valve	●	●
Empty valve/safety valve	●	●
Volumetric dosing	●	●
Barista lights	●	●
Heating element in stainless	●	●
Thermal stability (+- 1,5°C Zero / +- 0,5°C Plus).	●	●
Coffee temperature pid control (0,1°C precision)	●	●
Steam temperature pid control (1°C precision)	●	●
Digital multifunction display	●	●
App. Remote total control	●	●
Dose Volumetric control. 5 selections	●	●
Pre-infusion	100% adjustable (0,1s precision)	100% adjustable (0,1s precision)
Wood accessories	●	●
Control by App (iOS & Android)	●	●
Chromed foots. Great thickness	Optional	●
Dynamic pre-heating		●
Rotary pump/motor (200l) Stainless steel	No (vibratory)	●
Steam boiler insulation	Optional	●
Active cupwarmer	Optional	●
Cup Rail	Optional	●
Water tank (2L) and net connection	Only tank	●



www.ascaso.com



tradition & future

Since 1962 in the espresso world

“ Endeavour, determination, passion and a love of work. These have been our values for over 58 years. Today, each and every one of the people who work in this firm does so with the same will and enthusiasm. ”



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save paper
save tree

Technical specifications and models can change without notice.
Las especificaciones técnicas y los modelos pueden cambiar sin notificación.