



BAR POD

Especially created for low or moderate consumption.

Pod model for Pod system (option water tank or network connection).



Thermoblock group. Thermal stability. Quality in cup. Less limescale build-up. Stainless steel circuit reduces limescale build-up.



Healthy 100%. AISI 316 stainless steel water circuit. No metal migration in water. Complies with European standard EN 16889.



Clean water. Here it is constantly renewed and clean for every coffee. The taste and smell of the coffee are unaffected.



Energy efficiency. Up to 60% more efficient than a traditional boiler machine. Its technology (electronic temperature control, multi group, thermodynamic groups), obtain an exceptional result.

ascaso
BARCELONA

MAIN FEATURES

Multi group technology. Coffee groups fully independent (off/only coffee/coffee+ steam).

Professional thermoblock. Healthy 100%, thermoblock group, thermal stability, clean water,

Independent steam boiler. In stainless steel AISI 316. Extremely sturdy. Large capacity. (4L)

Thermal stability (+- 1,5°C) both in long series or spacing.

Energy efficiency (- 60%).

Independent and regulable electronic temperature control for each coffee group.

Flexibility. Removable water tank (5L-1gr 10L-2gr 10L-3gr) or main connection..

Adjustable pressure valve (OPV). 8 to 15 bars.

Inox 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.

Silent pump. Self-priming. Professionals..

For Pod system.

10 warnings.



MODELS



BAR POD 1GR



BAR POD 2GR



BAR POD 3GR

TECHNICAL DATA

	1GR	2GR	3GR
Dimensions (mm)	440/450/540	560/450/540	700/450/540
Power (120V/230 V)	2200	2900	4200
Weight (kg)	35	56	75
Boiler capacity (L)	4	4	4
Pressure pump (atm)	20	20	20
Water tank (L)	5	10	10

See complete data at www.ascaso.com