COFFEE MACHINES

BARISTA 300

Vacuum Technology

Necta

BARISTA 300 Vacuum Technology

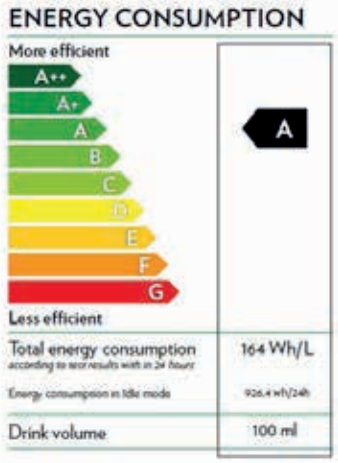
Highlights

VISIBLE COFFEE
beans hopper.
VACUUM TECHNOLOGY
for an excellent and aromatic coffee.
A MENU
able to satisfy all tastes.

Design and user interface
- Necta design - family feeling with Barista Range.
- Elegant chromed frame.
- Visible coffee beans hopper.
- Door made in Bio-Circular plastics.
- Capacitive keypad with LED lighting, 20 direct selections.

Technology
- Vacuum Technology to keep the freshness and the aroma of the coffee beans even up to 14 days after the coffee refilling.
- Z4000 Coffee Unit with 6.5-8 gr brewing chamber.
- Lead free hydraulic circuit.
- Mixer and motordoser with variable speed 24 V.
- Self adjusting blades available.
- Up to 5 soluble canisters.

Electronics
- Simple and intuitive programming and customizing of the technical menu.
- Flexible management of any payment system and fully compatible with Executive and MDB protocols and with Hi! payment system and Breasy App.
- Download of EVA DTS statistics through Bluetooth or IRDA (with BlueRed kit)



DIMENSIONS
W 600 x D 660 x H 852 mm

WEIGHT
70 kg

POWER
1750 W

Evoca Spa reserve the right to amend the document without previous notice.

L593U1

Necta
A brand of Evoca Group

EVOCA S.p.A.
Via Roma, 24 | 24030 Valbrembo (BG), Italy | Tel. +39 035 606 111
necta.evocagroup.com