



**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.

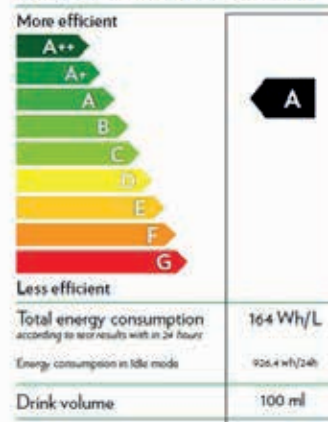
## Electronics

- 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)



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## ENERGY CONSUMPTION



## DIMENSIONS

W 600 x D 660 x H 852 mm



## WEIGHT

70 kg



## POWER

1750 W

# Necta

A brand of  
Evoca Group

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