

Home
Pro
2022



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BARCELONA

eng esp



tradition & future

Since 1962 in the espresso world

This was the suitcase used **in 1952 by Jesús Ascaso** when he set out from his hometown to seek his fortune.

On 2022, **the 60st Anniversary of Ascaso**, this simple suitcase provides a reminder of one of our company's basic values: **effort & enthusiasm**.

Our team in the **Barcelona factory** works enthusiastically to develop new proposals for artisan products in the espresso coffee machine sector.

We currently offer a range to cover all the needs of professionals in any of the distribution channels (home, office and bar) and a new concepts that opens up new horizons.

Our simple suitcase is now on a journey to the future.

Will you come with us?



BCN
DESIGNED &
HANDMADE IN
BARCELONA



A R T I S A N C O F F E E M A C H I N E S

MACHINES & GRINDERS



HOME PRO

(Dream One/Pid | Steel Uno/Duo)



GRINDERS

(i-mini | i-steel)



COMPLEMENTS

(Barista tools)



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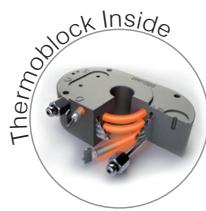
SYSTEMS

All models can be used in the Versatile or Only Pod system

Todos los modelos pueden servirse en sistema Versátil o Sólo Monodosis

Versatile (removable arm)
ground + ese pod

Versátil (porta móvil)
molido + monodosis ese



Always
cream+

Always
cream+



1c. Cream

2c. Cream

Only Pod
(fixed arm)

Sólo Monodosis
(porta fijo)



Pod diameter options

Opciones de diámetro
(Ø44, Ø40, Ø38)

GROUP

Professional
Thermoblock



- **Clean water.** Here it is constantly renewed and clean for every coffee. The taste and smell of the coffee are unaffected. 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. No metal migration in water.
- **Less limescale build-up.** Easy-to-clean stainless steel circuit reduces limescale build-up.
- **Steam.** Unlimited steam supply. Constant pressure. No damage to the heating element caused by low water levels. Reliability and quality.

- **Agua limpia.** El agua es nueva y limpia en cada café. No se altera su aroma ni su sabor. Al no estar estancada y recalentada constantemente (sistema caldera), no se altera su integridad.
- **Estabilidad térmica.** Calidad en taza. Su gran volumen y el conducto interior de 1 metro de largo, nos la garantiza. Se optimiza con el control electrónico.
- **100% alimentario.** Circuito de agua en inox aisi 316. No hay migraciones de metales en el agua.
- **Menos cal.** El inox reduce las incrustaciones, y es fácil de limpiar.
- **Vapor.** Cantidad de vapor ilimitado. Presión constante. La resistencia no se funde por falta de agua. Fiabilidad y calidad.

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DREAM ONE



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Highlights

Puntos destacables



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DREAM PID



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Highlights

Puntos destacables





Polished Aluminium



Cloud White



Love Red



Sun Yellow



Blue Kid



Fresh Pistachio



Sweet Cream



Anthracite



Dark Black

COLOURS

All colours in all systems.
Wood accessories optionals
(Pid serie).

All colours are matt finish

Todos los colores en todos los sistemas.
Accesories madera opcionales
(Pid de serie).

Todos los colores en acabado mate

Dream models comparison Comparativa modelos Dream

| | Dream One | Dream Pid |
|---|---|--|
| Steam pipe Tubo vapor | Inox. 360°. Anticaloric/Anticalórico | |
| Filterholder Porta filtro | Ø 58 mm Stainless steel/ Acero inoxidable | |
| Pump pressure Presión bomba | 20 atm (Regulable OPV) | |
| Coffee thermostat Termostato café | Adjustable electronic Electrónico regulable | Adjustable by PID Regulable por PID |
| Steam thermostat Termostato vapor | Electronically regulated Regulado electrónicamente | Adjustable by PID Regulable por PID |
| Active cupwarmer Calienta-tazas activo | | ● |
| Active PID control Control activo PID | | ● |
| Volumetric control Control volumen dosis | | ● |
| Warm water independent of coffee Función agua caliente independiente del café | ● | ● |
| Control pressure OPV OPV control presión | ● | ● |
| External download (tray) Descarga externa (bandeja) | ● | ● |
| Thermometer Termómetro | | |
| Pressure gauge Manómetro | ● | ● |
| Thermal cover Funda térmica grupo | | ● |
| Water tank light Luz en depósito agua | | ● |
| Wood handles Pomos y mangos madera | | ● |

STEEL



Mobile Filter holder
Porta-Móvil



(option)



Ø58mm
Stainless steel



Fixed Filter holder
Porta-Fijo

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Professional Thermoblock Aluminium + Inox



Stainless steel. Multidirectional 360°. Heat resistant. Easy to clean.

Acero inox. Multidireccional 360°. Anticalórico. Fácil de limpiar.



Inox PROF wand

Tubo PROF inox



**Electronic thermostat
(adjustable)**
Thermal stability $\pm 1,5^{\circ}\text{C}$ /
Stand-by

Termostato electrónico
(regulable)
Estabilidad térmica $\pm 1,5^{\circ}\text{C}$ /
Stand-by

**3 ways solenoid. Perfect dry doses. No leackaging.
No over pressure.
Made of unleaded brass +
stainless steel AISI316**



Electroválvula 3 vías. Dosis secas. No gotea.
No sobrepresión.
Fabricado en latón sin plomo
+ inox AISI316

Adjustable pressure valve (OPV). 8 to 15 bars. (only ground model)

Válvula de presión regulable. 8 a 15 bars
(sólo sistema molido)



**Professional steam/water tap.
Grifo profesional vapor/agua.**



Aluminium tamper included. (Ground models)

Prensacafé aluminio incluido.(Modelos molido)



**Tilted filter holder 10°. Non slip grip handle.
Ergonomic. Stainless steel.**

Porta filtro inclinado 10°. Zona antideslizante.
Ergonómico. Acero inoxidable.

**Inox large cupwarmer.
INOX 100%.
Brass professional group
(Ø58mm).
Removable water tank.
Leds and metallic
switches.
Visual water level.
Powerful steam/hot water.**

Amplio escaldatasas inox.
INOX 100%.
Grupo latón profesional
(Ø58mm).
Depósito de agua
extraible.
Leds. Interruptores
metálicos.
Nivel agua visual.
Potente vapor/agua
caliente.

STEEL PID



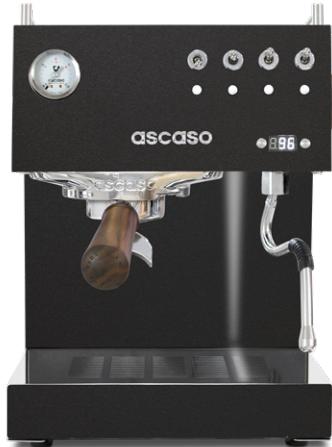
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Improvements over Steel

Mejoras sobre Steel



STEEL UNO (1 GROUP)



UNO PID
BLACK&WOOD



UNO PID
WHITE&WOOD



UNO PID
FULL INOX&WOOD



UNO BLACK

All UNO models in two systems
Todos los modelos UNO en dos sistemas

Only Pod
Sólo monodosis

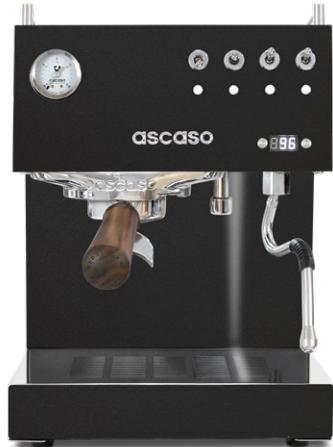


Versatile
Versátil



Ø58mm
(Option)

STEEL DUO (2 GROUPS)



DUO PID
BLACK&WOOD



DUO PID
WHITE&WOOD



DUO PID
FULL INOX&WOOD



DUO BLACK

All DUO models in two systems
Todos los modelos DUO en dos sistemas

Only Pod
Sólo monodosis



Versatile
Versátil

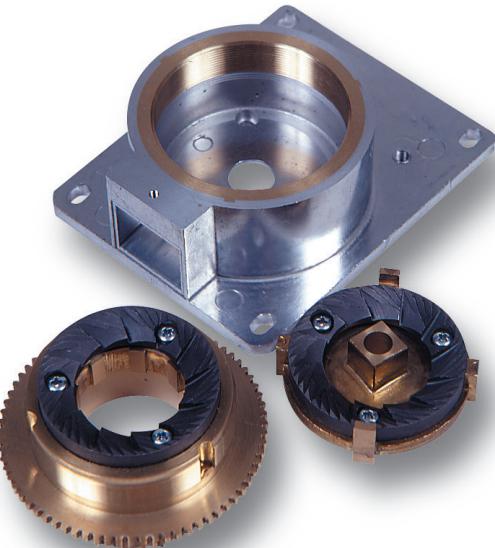


GRINDERS

All the models (i-mini, i-steel) can use the groups I1 or I2

Todos los modelos (i-mini, i-steel) pueden usar el grupo de molienda i1 ó i2

i-1



Blades Fresas

[Ø 54 · 5Kg/h]

250 W

Brass group.

Steel plane blades.

Grupo latón.

Fresas planas de acero.



Micrometric regulation

Regulación micrométrica

Details Detalles [i1&i2]



Zamak Aluminium



Grinding point control (I1)
Control punto molienda (I1)

i-2



Blades Fresas

[3Kg/h]

140 W

Plastic grinding group.
Steel conic blades.

Grupo molienda en
plástico.
Fresas cónicas de
acero.



Micrometric regulation

Regulación micrométrica

Options Opciones (i1&i2)



Electronic Timer

Timer electrónico



Wood cover and knob

Tapa y regulador madera



i-mini

Aluminium
Aluminio



Polished Aluminium
Aluminio Pulido



Matt Black
Negro mate



Matt White
Blanco mate



Matt Red
Rojo mate



i-steel

Inox 100%



Shining
Brillante



Black
Negro



White
Blanco

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DATA DATOS

coffee machines

| Model / Modelo | dream |
|---|----------------------|
| Power (W) Potencia (W) | 1050 1100 (PID) |
| Length/height/depth (mm) Largo/alto/profundo(mm) | 245x345x280 |
| Water tank (liters) Depósito agua (litros) | 1,3 |
| Bodywork Carrocería | Aluminum Aluminio |
| Weight (removable/fixed arm) Kg Peso (porta móvil/fijo) Kg. | 10 |

| | |
|---|---|
| Voltaje 230V/120V Voltaje 230V/120V | 1 |
| Pump Pressure (20atm) Presión Bomba (20atm) | 1 |
| Coffee thermostat: Thermoblock 95° (*) Termostato café: Thermoblock 95° (*) | 1 |
| Steam thermostat 140° + Safety Thermostat Termostato vapor 140° + Termostato seguridad | 1 |
| Steam pipe protector / Cappuccino/hot water pipe Protector tubo vapor / Tubo cappuccino/agua caliente | 1 |
| Brass filter holder / Porta filtro latón Ø 57mm (Zero) Stainless steel filter holder / Porta filtro inox Ø 58 mm (One/Pid) | 1 |
| S-1 Autoprime valve Válvula autocebado S-1 | 1 |
| (*) Dream PID & ONE: Electronic thermostat / Filter holder 58mm / OPV external / Backflush | |

steel series

| Model / Modelo | uno (PM) | uno (PF) | duo (PM) | duo (PF) |
|--|----------------|----------------|----------------|----------------|
| Length/height/depth (mm) Largo/alto/profundo(mm) | 270x360x315 | 270x360x315 | 270x360x315 | 270x360x315 |
| Water tank (liters) Depósito agua (litros) | 2 | 2 | 2 | 2 |
| Weight Kg Peso Kg. | 12 | 11 | 15 | 15 |
| Power (W) Potencia (W) | 1052 | 1052 | 2068 | 2068 |
| Coffee thermostats Termostatos café | Electronic 98° | Electronic 98° | Electronic 98° | Electronic 98° |
| Safety thermostat / OPV (Over Pressure Valve) Termostato seguridad / Válvula presión regulable | X | X | X | X |
| Stainless steel filter holder Porta filtro acero inoxidable | (Ø 58 mm) | X | (Ø 58 mm) | X |
| Coffee solenoid (no drip) Electroválvula café (antigoteo) | X | X | X | X |
| Independent steam group / water (with solenoid) Grupo vapor independiente / Agua (con electroválvula) | | | X | X |
| Coffee Tamper (rem. arm) / Spoon (7gr) Prensa Café (porta móvil) / Cuchara (7gr) | X | | X | |

Voltaje 230V/120V, Pump Pressure 20 BAR, Steam thermostat 140°, Steam pipe protector. Cappuccino/hot water pipe: In all models
 Voltaje 230V/120V, Pump Pressure 20 BAR, Termostato vapor 140°, Protector tubo vapor. Tubo cappuccino/agua caliente: en todos los modelos

grinders

| Model / Modelo | i-steel (i-1) | i-steel (i-2) | i-mini (i-1) | i-mini (i-2) |
|---|-------------------------------------|-------------------------------------|-----------------------|--------------------------|
| Motor Power (W) /rpm Potencia motor (W) /rpm | 250/700 | 175/1200 | 250/700 | 175/1200 |
| Blades ø Fresas ø | Ø 54 | Conicals Cónicas Ø 38 | Ø 54 | Conicals Cónicas Ø 38 |
| Body quality Calidad cuerpo | Stainless steel Acero inoxidable | Stainless steel Acero inoxidable | Aluminium Aluminio | Aluminium Aluminio |
| Hopper capacity (g) Capacidad tolva (g) | 250 | 250 | 250 | 250 |
| Net weight (kg/h) Peso neto (kg/h) | 5 | 5 | 3,5 | 3,5 |
| Height/width/depth (mm) Alto/ancho/prof.(mm) | (340x120x225*) | (340x120x225*) | 310x125x230 | 310x125x230 |
| Production (kg/h) Producción (kg/h) | 5 | 3 | 5 | 3 |

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Since 1962 in the espresso world

“ Endeavour, determination, passion and a love of work. These have been our values for over 59 years. Today, each and every one of the people who work in this firm does so with the same will and enthusiasm. ”

“ Esfuerzo, determinación, pasión y amor por el trabajo. Estos son los valores que nos han acompañado durante más de 59 años. Hoy, cada una de las personas que componen esta empresa, continúan con la misma voluntad y entusiasmo. ”



Follow us on Instagram!



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