

Big Dream T
2021



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BARCELONA



BIG DREAM T

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



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.



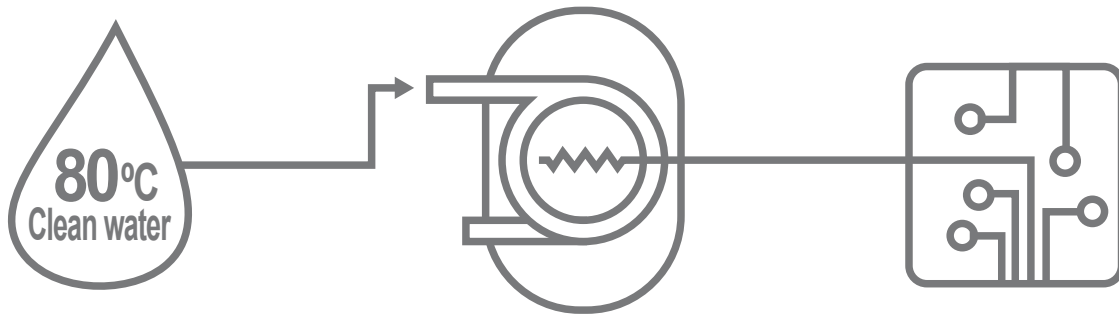
Energy efficiency.
One of the T Technology's key goals was to reduce the machine's energy consumption. It had to be a sustainable product. Improving on what was available. And we've done it. We deliver a 50% average saving compared with a traditional machine and 25% compared with other multiboiler machines.



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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 and saturated group technology (1971) 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. Something similar happened with the saturated group (1971) or the multi-boiler system (2001).

But, 60, 50 or 20 years later, we needed to look for a new technology that addressed the shortcomings of the old ones.





930

000

DESCASO

SUSTAINABLE
ENGINEERING

COLOURS



2GR Black



3GR Black



2GR White



3GR White

Custom

Colour is more than just a shade. It expresses feelings, reveals personality and communicates with others.

We wanted our Big Dream T to follow in the footsteps of its predecessor: colour, colour and more colour! A colourful statement of intent.

Colour is its DNA... which is your favourite?





MAIN FEATURES

- 304 stainless steel frame and body and 2.5cm thick.
- Multi Group technology (on/off by group). Professional Thermodynamic Groups.
- Independent steam boiler. Stainless steel Aisi 316. Extremely sturdy. Large capacity.
- External Pid control (0,1°C) for each group and (1°C) for steam boiler.
- External timer for each group.
- Digital Display in each group.
- General Digital Display. Multiple functions. Total control. Intuitive and functional.
- Volumetric dosage control. 5 selections.
- Two hot water selections. Adjustable temperature.
- Thermal lagging on steam boiler and groups.
- Thermal stability (+/- 0.5°C).
- Dynamic preheating (coffee groups).
- Energy efficient (-50%).
- High performance volumetric pump. Constant pressure even after a prolonged and simultaneous use of more groups
- Powerful steamer (12 mm anti-lime scale tube. Cool touch). Double-walled stainless steel.
- "Competition" showers group
- High-precision filters in AISI 304 stainless steel.
- Silicone holder rubber.
- Active cup warmer.
- Designed for baristas: joystick steam controls, LED in work area, 5 volume selections, Pid controls...
- Stainless steel rail.
- Different colours and customization options.



DESIGN

Baydur® body

The body is manufactured from a combination of high-gloss 304 grade stainless steel in areas in contact with water and Baydur® for the outer shell. This is a modern material that combines freedom of design and practicality: excellent mechanical resistance, resistant to high temperatures and a watertight interior.

Backlit button pad and high-precision pressure gauges

High-tech, top quality button pad.

With five programmed volume selections. 'Volume' refers to the option of setting the quantity of water in each coffee.

High-precision pressure gauges. Casing in AISI 304 stainless steel. Independent boiler and the pump pressure.



DESIGN

Stainless steel bodywork and base

The body is made entirely from 304 grade stainless steel. At 2.5 mm thick, we have created a coffee machine for life.



LED lighting

LEDs in the work area. These give the barista a better view of the cup and enhance the visibility of the machine on the bar to showcase its spectacular design.

Rail and cup warmer

Rail: Solid and attractive in high-gloss stainless steel.

Spacious AISI 304 stainless steel cup-warming zone. On/off possibility. (Active cup warmer)



DESIGN

Steam wands

Made from 'cool touch' AISI 316L stainless steel. Very thick (12 mm in diameter). The heat insulation (double stainless steel wall + insulating material) prevents burns and makes it easy to clean any milk residue.

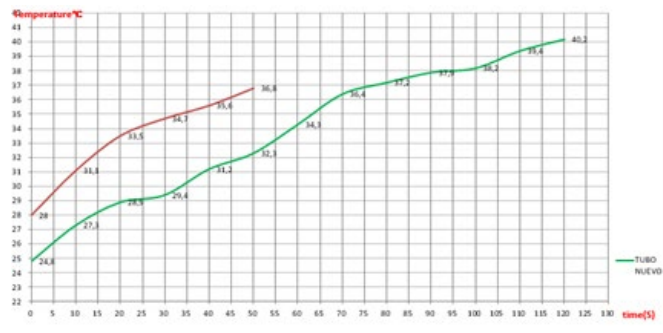
We offer two types of outlet (Peek material):

- Outlet with four holes 1.2 mm in diameter, with a smaller steam flow for greater control.
- Outlet with four holes 1.6 mm in diameter with a larger steam flow for heating large quantities of milk. (Optional)

Special design makes it easy to obtain a constant cream.



Double Wall Stainless Steel. Longer thermal insulation time (in 2 minutes of continuous use, the tube does not exceed 40°C). Longer durability (stainless steel is almost eternal).



Red. Teflon inner tube.
Green. Stainless steel double walled tube.

Hot water tube

Hot water tube in AISI 316 stainless steel. Teardrop design. Unique. Easy to clean.



JOY-STICK

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



DESIGN

Filter holder

Design

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. 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.



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

Materials

Ø58mm Stainless filter holders. The advantages are multiple:

- **Health.** Stainless steel is the food material par excellence. Even with the use of low lead brass, there are metal migrations in the beverage. We also remove the chrome, which ends up in the cup.
- **Quality of material.** Stainless steel is a much harder material than brass. Its lifespan is much longer.
- **Cleaning.** Much easier to clean and more resistant.
- **Esthetic.** We have provided this filter holder with several details that give the product a better image: Internal laser marking, glossy finish and logo on the handle

Filter holder handle. Made of walnut wood.



Inox tray

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





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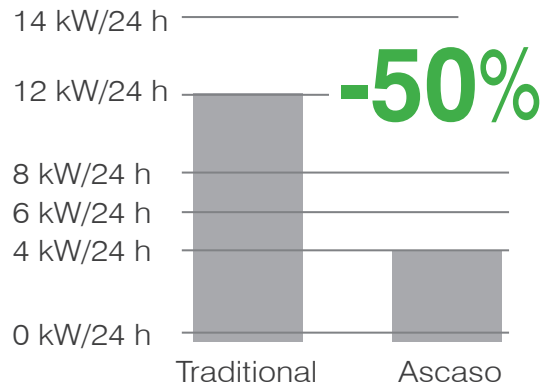
TECHNOLOGY

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 energy efficiency 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 the coffee groups and steam boiler. Everything is 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.



(Average saving 5.5 kW/24h /
Annual savings: 300 €)



Filterholder steel AISI304

Stainless steel AISI316 fittings

TECHNOLOGY



AISI316 Plasma weldings



Rotary pump 200L
Inox AISI303

stainless steel heating element
High-quality Incoloy®800

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.



Stainless steel

Chrome-plated brass

100% FOOD-SAFE

Its offers optimal corrosion resistance. It is the best choice from a hygiene point of view.

EN16889

NICKEL (NI) <0.14 MG/KG

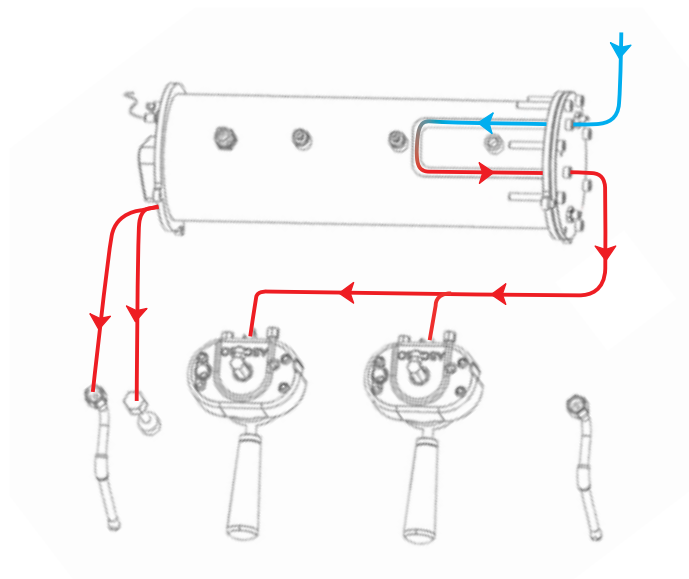
LEAD (PB) <0.01 MG/KG

TECHNOLOGY

Multi-Group system

The multi-boiler 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.

This system is much more evolved than the conventional system of a single boiler or the dual boiler machines



Advantages

- Aids energy saving
- You can turn a group on or off **independently**. The group is activated in 1 minute. Unique in the market.
- **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.

TECHNOLOGY

PID control Triple temperature control

(PID) (Proportional Integral Derivative)

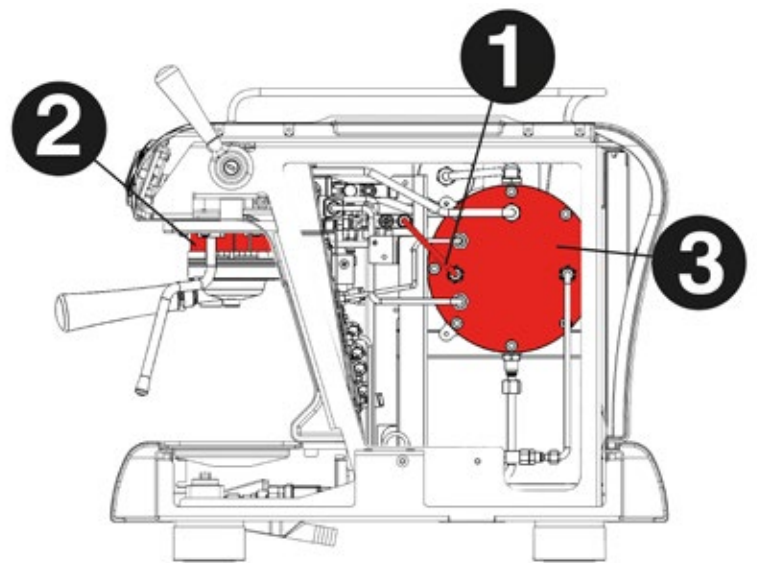
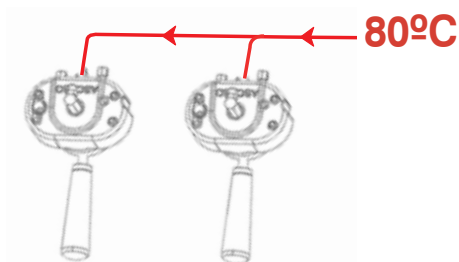
Easy and optimal temperature regulation lets you select the appropriate extraction process for each coffee, producing excellent results.



Our system offers a precision of 0.1°C which considerably reduces any heat fluctuations within the coffee group ($\pm 0,5^{\circ}\text{C}$). 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 (80°C).

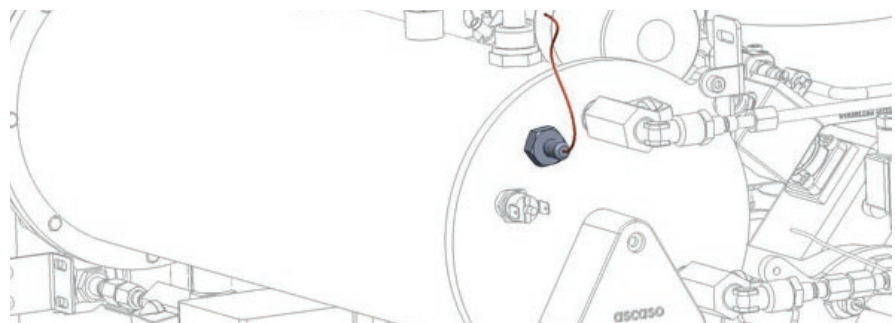


2. Control of the temperature of each coffee group (PID).

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

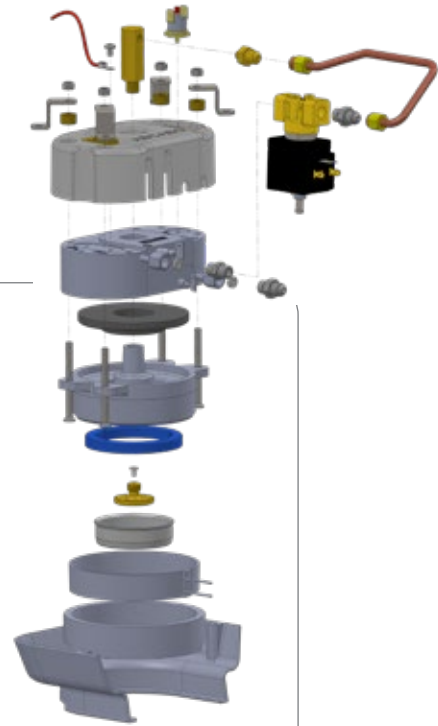
New Thermodynamic Coffee Groups.

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.

1, 2 or 3 groups independent of each other and independent of the steam production steam 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 **9 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 include a **thermal sleeve** which reduces the machine's consumption by up to 35%.



TECHNOLOGY

Competition shower

AISI 304 stainless steel. Integrated membrane, completely smooth surface avoiding coffee residue deposits, which increases its useful life and facilitates cleaning.

Provides uniform water distribution, improving extractions.

98 holes Ø3mm.



Silicone seal ring

Material: Silicone. Can withstand temperatures of up to 160°. Our tests show that they have double the normal lifespan of standard high-quality rubber seal rings. Food safe material. In green.

Design: Specially designed rubber seal rings. Thick and flexible. The silicone makes engaging the portafilter easier thus less effort and strain on your wrists.



Competition filters

in AISI 304 stainless steel. These are essential for optimum extraction. We only use high-precision filters. Only a top quality, cutting-edge production process can guarantee a consistent result. Filter by filter. Hole by hole. Otherwise, there would be significant differences in the cups and systematic extraction variations (over/under).

- Laser engraving, including a different serial number for each filter.



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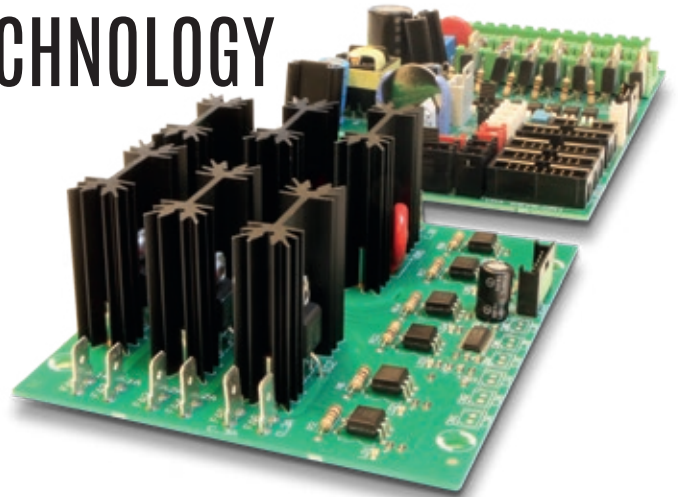
ELECTRONICS TECHNOLOGY

Capacitive display

High definition backlit capacitive display.
4.2" LCD screen. Allows total control of all the machine's parameters in an instant, quickly and intuitively.

The display gives real time feedback on all the operations the machine is performing at any given time. There are several simple, fast and intuitive menus. It's like using a smartphone! The icon language is instantly familiar.

This is a state-of-the-art product (touchscreen, highly sensitive, tempered glass, anti-knock and anti-scratch surface).



State-of-the-art switchboard

Every machine comes with an Integrated Digital Control System (switchboard). This system guarantees the utmost precision in the digital programming and regulation of all the machine's parameters. It is the machine's 'brain'. We have developed totally new, state-of-the-art software, offering total control over the machine through the display. It features all kinds of functionalities, alerts and records and is unique in its field.

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
- Multiple Alarms display.

Display 2

- Coffee dose timer.



T Tech. Sustainable Technology.

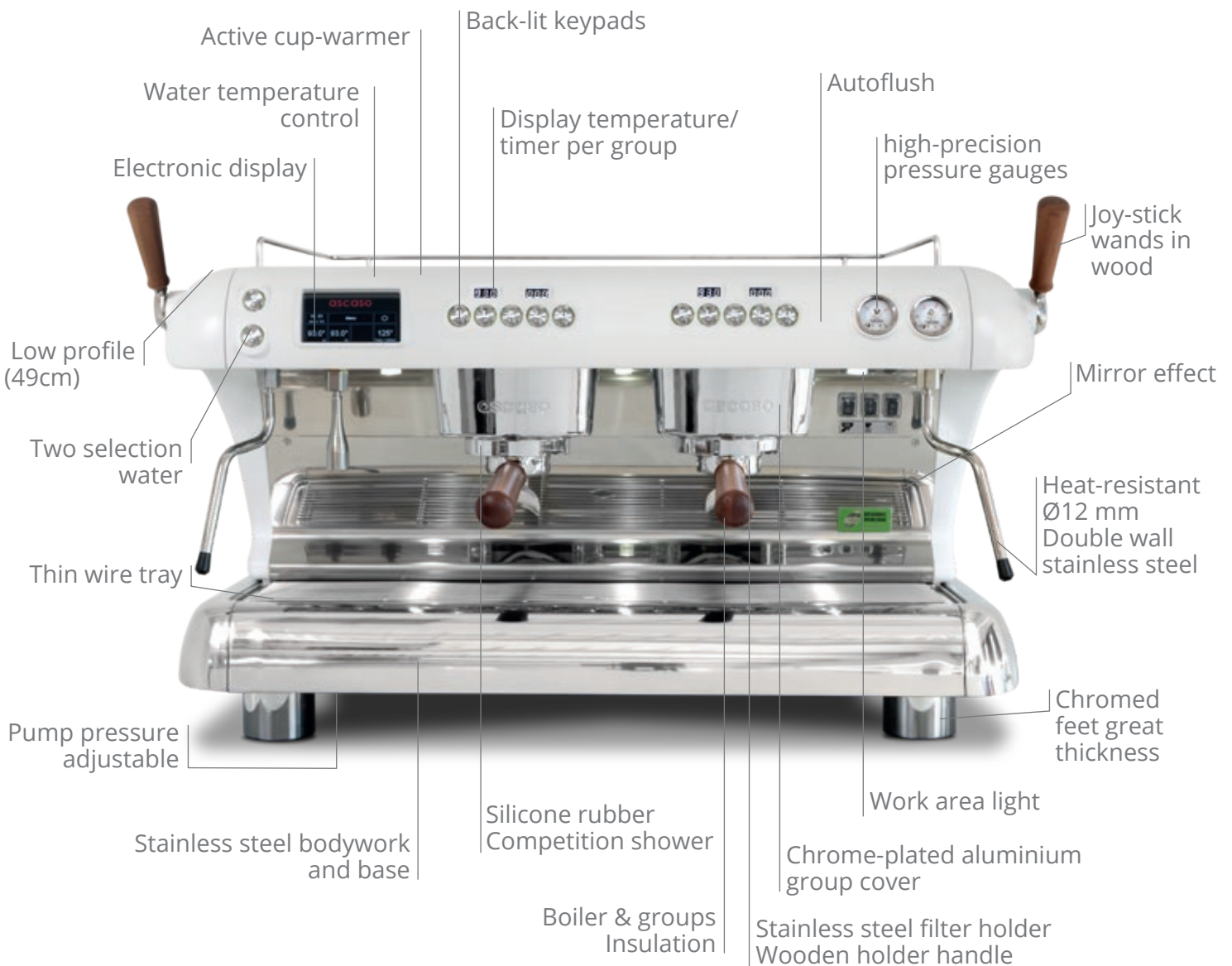
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ERGONOMICS

Keeping baristas happy

In the espresso world, when we talk about ergonomics we mean the optimization of the design of the coffee machine so the professional barista can work in the utmost comfort. Basically, what we are looking for is that the barista can perform his 'choreography' smoothly, comfortably and happily.

Based on structured data collection, we have designed our machine in line with the different ergonomic parameters demanded by baristas to ensure that their relationship with the Big Dream is a joyous one. The essential elements have been devised and designed so that the creation of an espresso coffee and its specific choreography take place in the most comfortable possible circumstances for the professional barista.



Keeping technicians happy

The machine has been designed primarily from the point of view of the barista, but we also took the technician's perspective very much into account.

This is a nice product to repair! It is easy to dismantle with standard tools. It has very few screws and the components are easily accessible. There is plenty of space to carry out repairs with complete assurance.

Good design presupposes that the product can be dismantled and repaired with ease. The idea is that it will last for years and years.

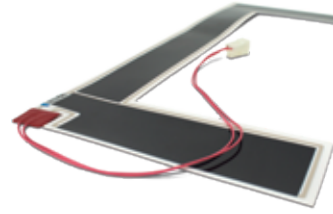
It is a matter of quality, productivity and also sustainability.

We have worked on this component by component.

- **Easy access.** By just taking out a few screws you have access to all the components: Solenoid valves, heating elements... everything inside the machine.
- **External pump regulation.**
- **Electrical and electronic components protected and insulated** from heat sources (boilers). Independent, unified electronic section. The use of insulating material for boilers guarantees a 'cool' interior temperature and lengthens the lifespan of all the components, avoiding the need for repairs.

COMPONENTS & SAFETY

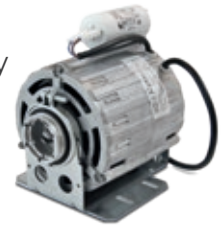
- **Cup warmer. Plus model.** (on/off switch)
Accessory that guarantees electric cup warming, with a direct heat source (minimum consumption: 50 W).



- **Gicar flowmeter (protected).**



- **R.P.M. motor.** High quality and power.



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

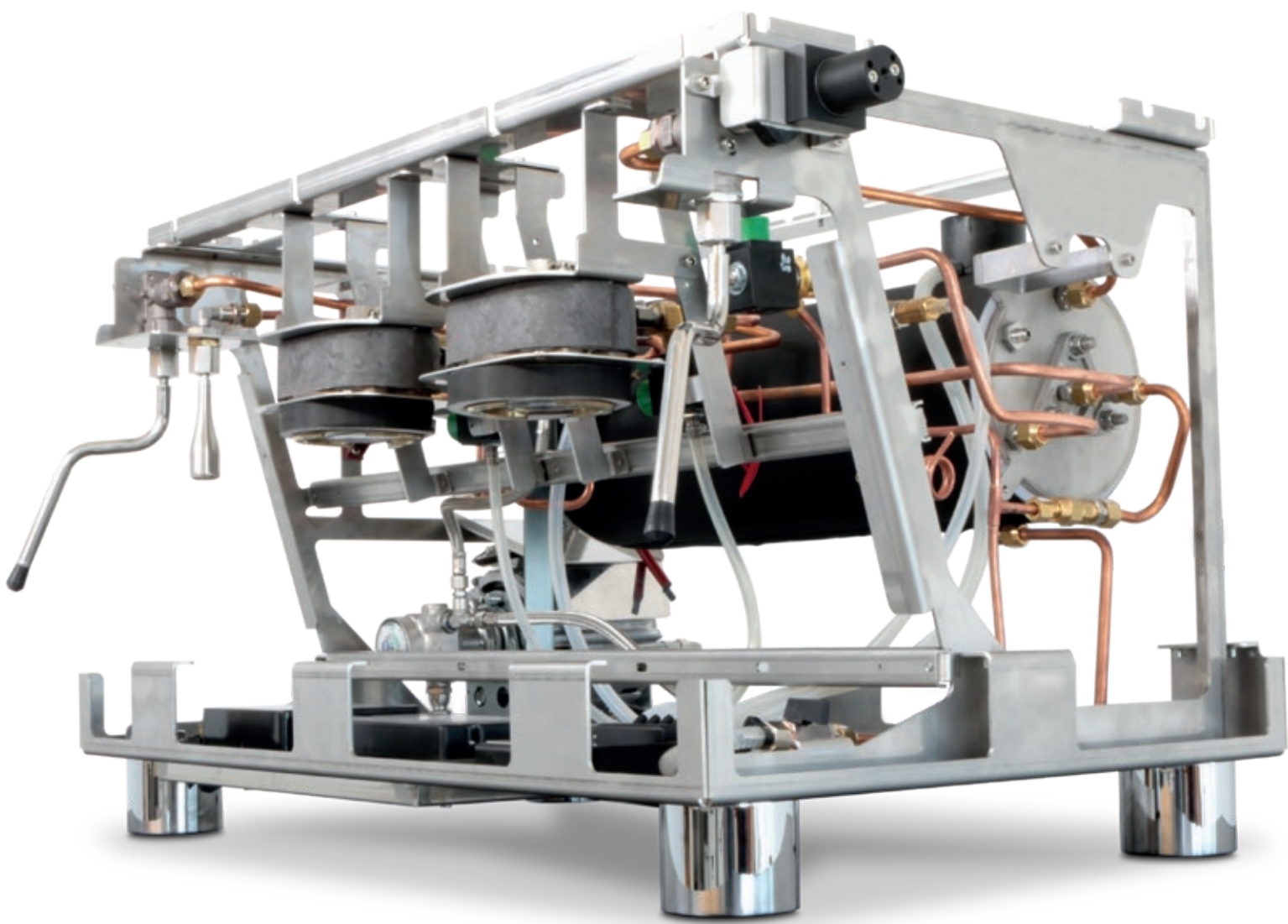


- **High-precision pressure gauges.** Independent boiler and the pump pressure.



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



TECHNICAL DATA

	Big Dream T	
	2GR	3GR
w/w Base dimensions	930/860	1.189/1.121
h/d dimensions	554/593	554/593
Boiler power supply (230 V)	3500W 50-60Hz	3500W 50-60Hz
Coffee groups power supply (230 V) (W)	1000 x 2	1000 x 3
Cup warmer power supply (230 V)	100 W	125 W
Total power consumption (230 V)	4600 W	4625 W
Weight (kg)	71	93
Steam boiler capacity (l)	8,5	8,5
Steam (Joystick)	2	2
Water	1	1
Dynamic pre-heating (80°C)	●	●
2 Pressure gauges (pump/boiler)	●	●
Rotary pump stainless steel (200L)	●	●
Filter holder 1 coffee/2 coffees in stainless steel	1/2	1/3
Heating element stainless steel	●	●
Electronic autolevel	●	●
Boiler drain valve	●	●
Empty valve/safety valve	●	●
Volumetric dosing (5 selections)	●	●
Barista lights	●	●
Coffee temperature pid control (0,1°C precision)	●	●
Steam temperature pid control (1°C precision)	●	●
2 Digital multifunction displays per group	●	●
General display (touch screen) *	●	●
Pre-infusion	100% ajustable (0,1s precisión)	
Group extra heating element	●	●
Coffee group and Steam boiler insulation	●	●
Hot water with solenoid	●	●
Double dose/selection hot water *	●	●
Water temperature control (internal)	●	●
Steam wand (Ø12mm). Stainless steel double wall *	●	●
Active cupwarmer	●	●
Competition shower *	●	●
Silicone filterholder gasket *	●	●
Wood accessories	●	●
Cup rail (stainless steel)	●	●
Chromed feet. Great thickness	●	●
Coffee tamper Walnut+Stainless steel *	●	●

(*) Exclusive at Big Dream T, optional at Barista T Plus.



tradition & future

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.



Follow us on Instagram!



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RECICLABLE



LIBRE FPC



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