

BARISSIMA BA3 GAME ON!

16

INDIVIDUAL
PRODUCTS

10

BASE
SETTINGS



VARIABLE
TEXTURE
ON DEMAND



VARIABLE
TEMPERATURE
ON DEMAND



DUAL
FLASH BOILER

0°C

ZERO TEMP
LOSS AT HIGH
VOLUMES



AUTOMATED
SYSTEM WATER
RINSE



SIMPLIFIED
CLEANING

**DUAL
MILK**

**COLD
MILK
FROTH**

#sellmorecoffee



INTRODUCING the BARISSIMA Ba3

The BA3 is the next level of automated milk frothing systems. It consists of the world's first dual flash boiler system with temperature on demand. Heating-up time or loss of temperature at high volumes is a thing of the past. Get a 65°C flat white - followed by a frothy 40°C Babycino or even textured cold milk at the touch of a button. An automated water system rinse provides high reliability and hygiene and simplifies the cleaning process. Offering a Dual Milk option and eliminating the need for daily filter discs changes - the BA3 sets a new standard in convenience. The BA3 is a masterpiece of European Engineering.

MR

Holdings (VIC) Pty. Ltd.

Exclusive Importer for Australia
and New Zealand

Call 0438 457 779

www.barissima.com.au
www.ba3.com.au

BARISSIMA

BA3



TECHNICAL SPECIFICATIONS

Unit width	18 cm
Unit depth	37 cm
Unit height	45 cm
Net weight	15 kg
Power consumption	max. 3200 Watts
Electrical connection	240 V AC 50Hz 15 Amps
Water connection	min: 1.5 bar 22 psi max: 6 bar 87 psi
Drain connection	min. Ø48mm with syphon Hose length max. 1.5 m

- ✓ worlds first dual boiler milk system
- ✓ extremely consistent temperature
- ✓ no heating up time
- ✓ no loss of temperature at high volumes
- ✓ automated system water rinse
- ✓ 16 programmable products
- ✓ 10 base froth and temperature settings
- ✓ simplified cleaning process
- ✓ dual milk availability
- ✓ cold milk supply and texturing
- ✓ no filter discs required
- ✓ 240 V 15A 3.2kW

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