

cecotec



BARISTEO

2025

Coffee tradition, barista innovation

Discover Baristeco, our range of professional coffee makers, with models for both home and commercial use. Enjoy a barista experience with the combination of traditional methods and the latest technologies, which allow you to extract all the nuances of coffee so that each sip feels unique.

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Superior performance, unique coffees

Explore the art of hand-brewed coffee and indulge in a world of flavours that will awaken your senses. Enjoy a professional coffee ritual that allows you to prepare a large amount of coffees every day in the most efficient way.

DOUBLE BOILER

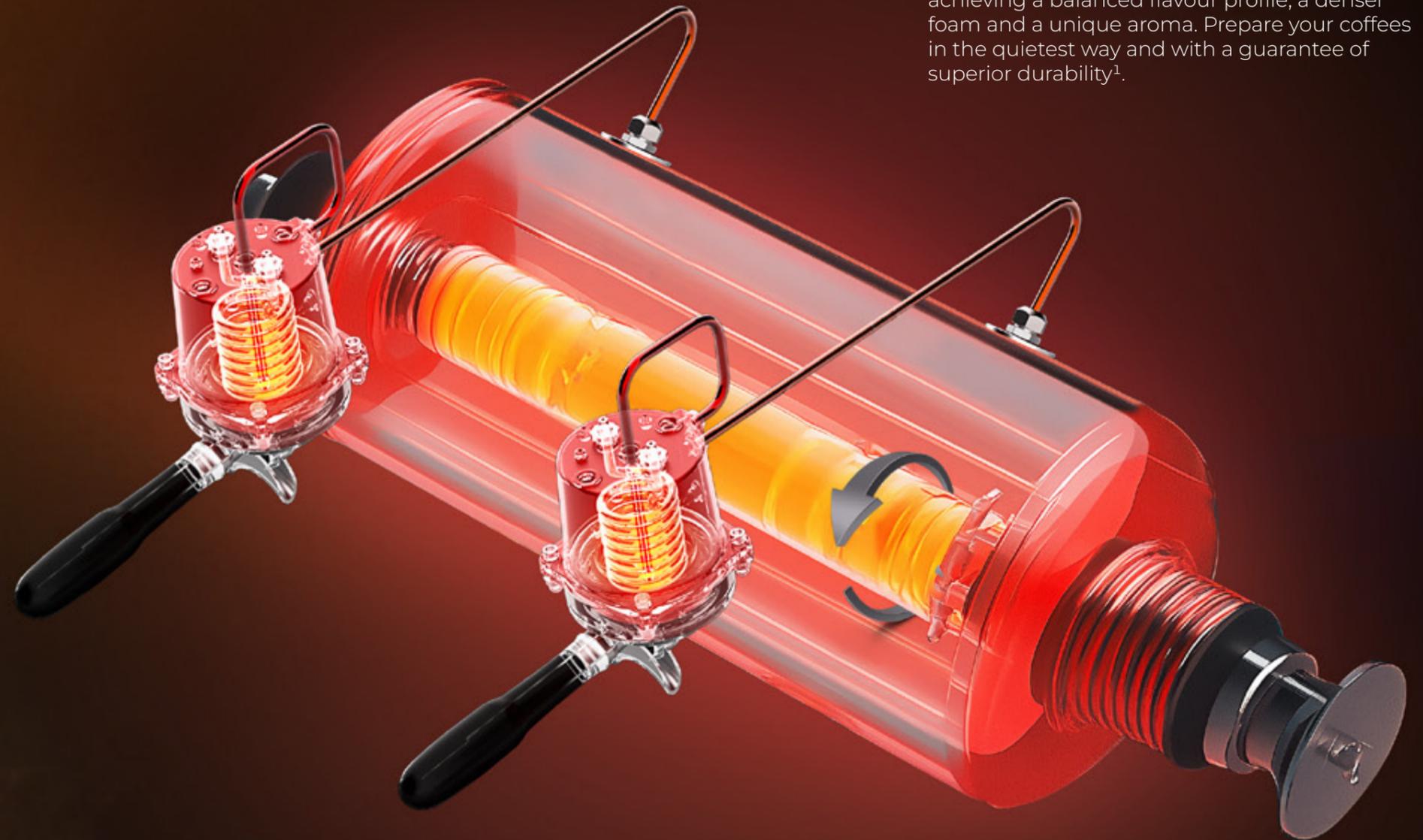
Versatility at your fingertips

Prepare all varieties of coffees in the quickest and more efficient way thanks to the stainless steel boiler system, which with up to two groups for coffee² and one independent group for water, can prepare up to 4 beverages at the same time, achieving exceptional results. It also ensures that the temperature range used is always ideal and unvarying.

ROTARY PUMP

Stable pressure

Get the best cream and maximum aroma thanks to the combination of ForceAroma technology with the rotary pump, which performs a constant pressure without variations, achieving a balanced flavour profile, a denser foam and a unique aroma. Prepare your coffees in the quietest way and with a guarantee of superior durability¹.



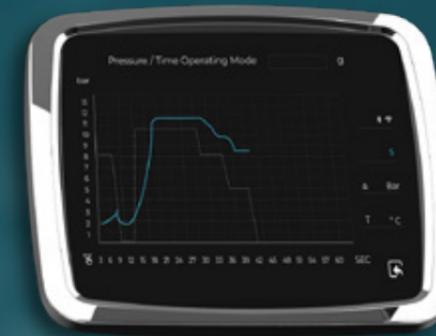
Tailor-made coffee rituals

Bring out your barista side and prepare each coffee in a fully personalized way, controlling the process from start to finish to give each cup a unique body, flavour, colour, level of acidity, sweetness and bitterness.

FLOWMETER²:

Maximum precision

Forget about measuring the preparation of each coffee by time. This system allows you to choose the exact amount of milliliters per cup so that nothing is left to chance, upgrading the process and making it more efficient while improving the result.



DYNAMIC GRAPHIC

Total control

Choose the brewing mode of each coffee from start to finish through the dynamic graphic¹, which allows real-time pressure control. It carries out a process with a first preinfusion at 3 bar and then a fully customised pressure flow curve, thus achieving unique beverages with a single coffee variety.





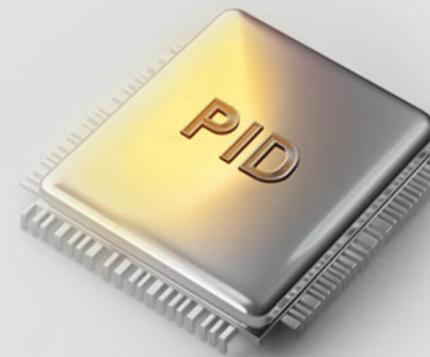
Perfect preinfusion, dreamy foam

The Baristeo range has an advanced preinfusion system that guarantees that each coffee particle is uniformly moistened, achieving a complete and perfect extraction. A traditional process enhanced with the latest technology.

PID CONTROL

Tailor-made temperature

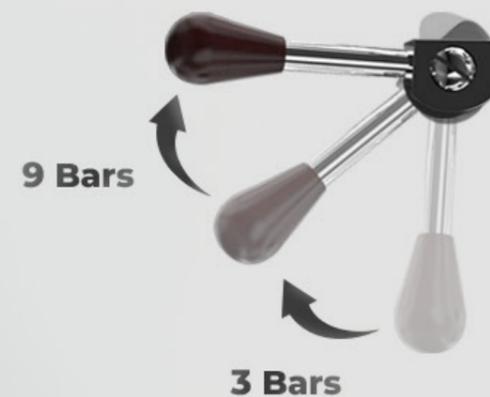
Enhance every coffee with a precise temperature setting for pre-infusion thanks to this control system, which allows you to adapt the water temperature to the needs of each bean variety, thus achieving a personalised extraction and impeccable flavour in every sip.



E61 HEATING¹

Two phases, unique taste

This system allows the preinfusion process to be carried out in two phases with different pressures: the first at 3 bar and the second at 9 bar, all in a uniform manner to maximise the flavour and quality of each cup of coffee.



Barista essentials



58 MM PORTAFILTER

Retains and distributes heat evenly to extract all the nuances of coffee.



PROFESSIONAL STEAMER

Generates a large volume and pressure of steam through its 4 outlets.



PROFESSIONAL OUTLETS¹

Independent water and steam outlets.



24-COLOUR LCD DISPLAY².

Convenient and intuitive control that facilitates the elaboration process for each coffee variety.



32 BIT MEMORY 72 M²

Allows you to store preparation methods to speed up the process.



1. Not available in Bariteo Intima and Bariteo Brava models.

2. Available in the Bariteo Regina model.

2. Available in the Bariteo Regina model.

Baristeo Intima

Perfect extraction and rich crema: coffee machine with 15-bar Italian pump, PID control, adjustable milk frother, and Thermoblock system for balanced and irresistible coffees, every time.

FEATURES:

Perfect cream extraction. Pre-infusion system that evenly moistens all the coffee for a full extraction with a unique crema and flavour.

Balanced flavour, aroma and cream. 15 bar Italian pump that performs a constant and precise pressure, achieving a balanced flavour profile, a denser cream and a unique aroma.

Extracts all the nuances of coffee. Professional 58 mm portafilter that retains and distributes heat evenly for perfect coffees.

Precise selection of the pre-injection temperature. PID controller allows you to choose the pre-infusion temperature to achieve a tailor-made extraction according to the coffee bean variety.

Quick preparation at the perfect temperature. The Thermoblock system ensures that the temperature is kept in the optimum range to prepare every coffee under the best conditions.

Texturises milk to always get the best froth. Stainless steel steerable steamer for frothing milk and making irresistible cappuccino.

Brews all types of coffees. Its 1850 W allows you to bring out your inner barista to explore the art of hand-brewed coffee and enjoy a world of flavours that awaken the senses.

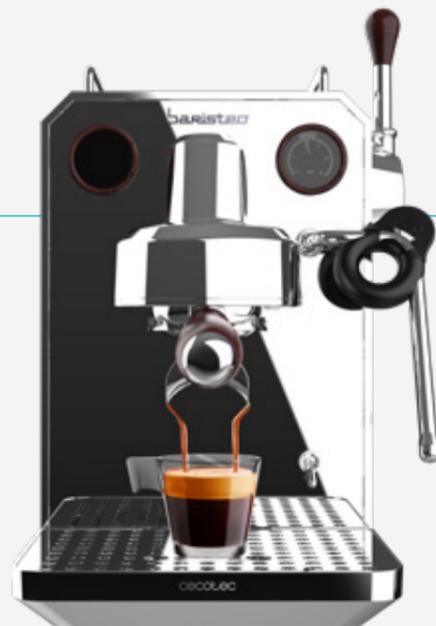
Easy filling and great autonomy. Removable 1.7 l water tank that allows you to make several cups of coffee without having to refill the tank.

Brews up to two coffees at the same time. Double coffee spout, which saves preparation time without compromising on maximum flavour in every cup.

Temper your cups for perfect coffees. Cup warming tray that removes the cold from the cups so that the coffee is in the best condition right from the start.

COMPOSITION:

Double ASM portafilter, single filter, double filter, blind filter, brush, tamper



 43.5 x 28 x 54.4 cm 10.49 kg
45 x 30 x 57 cm 11.4 kg

 25.4 x 38.1 x 36 cm 6.6 kg

 220-240 V 50 Hz
1550-1850 W

 8435771906633 (Box)
18435771906630 (Master)
A01_EU01_100127

Baristeo Classic

Professional barista espresso coffee machine

FEATURES:

Pre-infusion system: For better cream extraction.

Powerful Italian pump: thanks to its with 15-bar ForceAroma technology, you will get the best cream and maximum aroma.

58 mm: Professional portafilter

PID controller: indicates the coffee temperature and adjusts the pre-infusion and brewing time.

Double heating system: Thanks to Thermoblock you can ensure that the coffee temperature remains in the optimum range. Get steam and hot water thanks to the 1 l stainless steel boiler system.

Double function: Make coffee and use the steamer at the same time.

Professional coffee machine: Independent water and steam outlet.

Adjustable steam temperature: texturise your milk and get the best froth for your coffee with the stainless steel adjustable steamer.

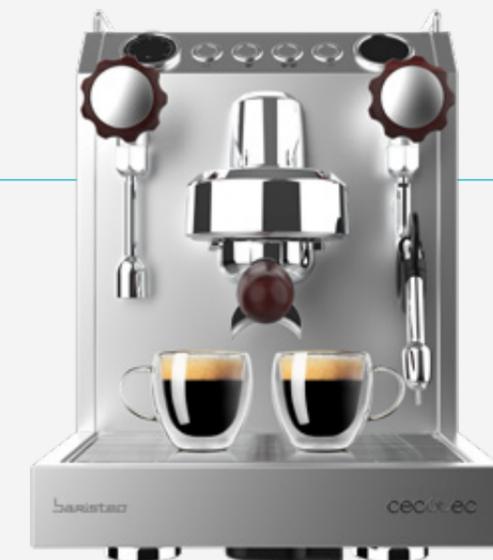
Large capacity: Removable water tank with 2.5 l capacity and low water warning, allowing you to prepare as many coffees as you like.

Release excess pressure: Automatically releases water into the drip tray to reduce pressure.

2700 W: Prepare all kinds of coffees with your barista coffee machine.

COMPOSITION:

ASM double portafilter (ceramic), single filter, brush, cleaning pad, tamper



 49.2 x 35 x 57 cm 18.7 kg
49.2 x 35 x 57 cm 18.7 kg

 40.5 x 29 x 53.5 cm 16 kg

 220-240 V 50 Hz
2600 - 3100 W

 8435771918865 (Box)
18435771918862 (Master)
A01_EU01_100654

Baristeo Brava

Professional barista espresso coffee machine

FEATURES:

Pre-infusion system: For better cream extraction.

Powerful vibrating pump: thanks to its with 15-bar ForceAroma technology, you will get the best cream and maximum aroma.

58 mm: Professional portafilter

Consistency and speed in the preparation of your coffee: Double boiler: 1 stainless steel 550 ml boiler for coffee and 1 aluminium 1 l boiler for steam and hot water.

Double function: Make coffee and use the steamer at the same time.

Pressure gauge: measures the coffee extraction pressure for greater control of the process.

Professional 4-outlet steamer.

Large capacity: Removable water tank with 2.5 l capacity and low water warning, allowing you to prepare as many coffees as you like.

3150 W: Prepare all kinds of coffees with your barista coffee machine.

COMPOSITION:

Single and double ASM portafilter, cup holder, brush, cleaning pad, plastic tamper, cup holder



 52.5 x 38.5 x 62 cm 25 kg
52.5 x 38.5 x 62 cm 25 kg

 31 x 51 x 48 cm 20.5 kg

 220-240 V 50 Hz
2650-3150 W

 8435771906640 (Box)
18435771906647 (Master)
A01_EU01_100128

Baristeo Iconic

Professional barista espresso coffee machine

FEATURES:

Perfect cream extraction. Adjustable pre-infusion system that evenly moistens all the coffee for a full extraction with a unique crema and flavour.

Balanced flavour, aroma and cream. 15 bar vibrating pump that performs a constant and precise pressure, achieving a balanced flavour profile, a denser cream and a unique aroma. Extracts all the nuances of coffee. Professional 58 mm portafilter that retains and distributes heat evenly for perfect coffees.

Allows pre-infusion in two phases with different pressures. The E61 heating system allows a first pre-infusion at 3 bar and a second pre-infusion at 9 bar uniformly for maximum flavour.

Precise selection of the pre-injection temperature. PID controller allows you to choose the pre-infusion temperature to achieve a tailor-made extraction according to the coffee bean variety. Professional coffee machine: Independent water and steam outlet.

Brews all types of coffees. Its 2440 W allows you to bring out your inner barista to explore the art of hand-brewed coffee and enjoy a world of flavours that awaken the senses.

Easy filling and great autonomy. Removable 1.7 l water tank that allows you to make several cups of coffee without having to refill the tank.

Brews up to two coffees at the same time. Double coffee spout, which saves preparation time without compromising on maximum flavour in every cup.

Temper your cups for perfect coffees. Cup warming tray that removes the cold from the cups so that the coffee is in the best condition right from the start.

COMPOSITION:

Double ASM portafilter (wood), single filter, double filter, blind filter, brush, tamper, protective cover (for brewing head)



 56.5 x 40.4 x 59.7 cm 24.4 kg
56.5 x 40.4 x 59.7 cm 24.4 kg

 39.5 x 28.5 x 58 cm 24.66 kg

 220-240 V 50 Hz
2050 - 2440 W

 8435771906657 (Box)
18435771906654 (Master)
A01_EU01_100129

Baristeo Excelsa

Professional barista espresso coffee machine

FEATURES:

Adjustable pre-infusion system: For better cream extraction.
Powerful vibrating pump: thanks to its with 15-bar ForceAroma technology, you will get the best cream and maximum aroma.
58 mm: Professional portafilter
Consistency and speed in the preparation of your coffee: Double stainless steel boiler: 1 330 ml boiler for coffee preparation and a 2 l boiler for steam and hot water.
Digital display: Adjust the coffee and steam temperature and pre-infusion time.
Double pressure gauge for pump and steam pressure.
Professional coffee machine: Independent water and steam outlet.
Large capacity: Removable water tank with 2.5 l capacity and low water warning, allowing you to prepare as many coffees as you like.
Save time: Possibility of connection to water tank or water connection.
2200 W: Prepare all kinds of coffees with your barista coffee machine.
Double coffee outlet
Cup-warming tray

COMPOSITION:

ASM bottomless double portafilter (wood), brush, cleaning pad, wooden tamper, 4-hole steam nozzle, protective cover (for infusion head)



-  62 x 43 x 59 cm 31.7 kg
62 x 43 x 59 cm 31.7 kg
-  43 x 32.5 x 62.5 cm 25.3 kg
-  220-240 V 50 Hz
2750 - 3360 W
-  8435771906664 (Box)
18435771906661 (Master)
A01_EU01_100130

Baristeo Mattina 2x

Professional barista espresso coffee machine

FEATURES:

Commercial coffee machine for shops and coffee shops with two brewing systems.
Adjustable pre-infusion system: For better cream extraction.
Powerful rotary pump: thanks to its with 9-bar ForceAroma technology, you will get the best cream and maximum aroma.
58 mm: Professional portafilter
Consistency and speed in the preparation of your coffee: Triple boiler: 2 stainless steel 550 ml boilers for coffee and 1 stainless steel 10.5 l boiler for steam outlet and hot water.
Save time: Connection by water inlet and internal copper pipes.
PID display: Adjust the coffee temperature (control the variation +/- 1 °C), the steam and pre-infusion time.
Flowmeter: Adjusts the flow capacity.
Real-time pressure display: Double pressure gauge.
Both systems can operate at the same time. Make up to 4 coffees at a time.
Professional coffee machine: Independent and adjustable water and steam outlet.
4200 W: Prepare all kinds of coffees with your barista coffee machine.
Double coffee outlet
Cup-warming tray

COMPOSITION:

1* single and 2* double ASM portafilters, cup holder, brush, cleaning pad, tamper, cup holder



-  94 x 65 x 62.5 cm 64.1 kg
94 x 65 x 62.5 cm 64.1 kg
-  56 x 50.55 x 86 cm 53.6 kg
-  220-240 V 50 Hz
4200-5000 W
-  8435771906688 (Box)
18435771906685 (Master)
A01_EU01_100132

Baristeo Gastro

Professional barista espresso coffee machine

FEATURES:

- Adjustable pre-infusion system: For better cream extraction.
- Powerful rotary pump: thanks to its with 9-bar ForceAroma technology, you will get the best cream and maximum aroma.
- 58 mm: Professional portafilter
- Consistency and speed in the preparation of your coffee: 10.5 l stainless steel boiler and head with E61 heating system: It guarantees stable temperature, effective pre-infusion and ensures consistent extraction.
- Save time: Connection by water inlet and internal copper pipes.
- PID display: Adjust the coffee and steam temperature and pre-infusion time.
- Professional coffee machine: Independent and adjustable water and steam outlet.
- 3200 W: Prepare all kinds of coffees with your barista coffee machine.
- Double coffee outlet
- Cup-warming tray

COMPOSITION:

2* Double (wood) and 1* ASM bottomless (ceramic) portafilter, brush, cleaning pad, wooden tamper, 2* cup holders, protective cover (for infusion head)



-  86 x 74 x 75 cm 76.6 kg
86 x 74 x 75 cm 76.6 kg
-  49 x 58 x 77.5 cm 66.4 kg
-  220-240 V 50 Hz
4700 - 5593 W
-  8435771906671 (Box)
18435771906678 (Master)
A01_EU01_100131

Baristeo Gastro Dark

Professional barista espresso coffee machine

FEATURES:

- Adjustable pre-infusion system: For better cream extraction.
- Powerful rotary pump: thanks to its with 9-bar ForceAroma technology, you will get the best cream and maximum aroma.
- 58 mm: Professional portafilter
- Consistency and speed in the preparation of your coffee: 10.5 l stainless steel boiler and head with E61 heating system: It guarantees stable temperature, effective pre-infusion and ensures consistent extraction.
- Save time: Connection by water inlet and internal copper pipes.
- PID display: Adjust the coffee and steam temperature and pre-infusion time.
- Professional coffee machine: Independent and adjustable water and steam outlet.
- 3200 W: Prepare all kinds of coffees with your barista coffee machine.
- Double coffee outlet
- Cup-warming tray

COMPOSITION:

2* Double (wood) and 1* ASM bottomless (ceramic) portafilter, brush, cleaning pad, wooden tamper, 2* cup holders, protective cover (for infusion head)



-  86 x 74 x 75 cm 75.8 kg
86 x 74 x 75 cm 75.8 kg
-  49 x 58 x 77.5 cm 66 kg
-  220-240 V 50 Hz
4700 - 5593 W
-  8435771910647 (Box)
18435771910644 (Master)
A01_EU01_100210

Baristeo Regina

Commercial coffee machine: dual group head, triple boiler, 9-bar rotary pump and dynamic LCD control for perfect, fast and customised coffee drinks.

FEATURES:

Commercial coffee machine with two brewing systems.
Adjustable pre-infusion system: For better cream extraction.
Powerful rotary pump: thanks to its with 9-bar ForceAroma technology, you will get the best cream and maximum aroma.
58 mm: Professional portafilter
Consistency and speed in the preparation of your coffee: Triple boiler: 2 stainless steel 550 ml boilers for coffee and 1 aluminium 10.5 l boiler for steam and hot water.
High-precision scale for calculating the water/coffee ratio.
Save time: Connection by water inlet and internal copper pipes.
Real-time dynamic graph of the comparison diagram of the coffee brewing curve, with up to nine brewing modes that can be set.
Professional coffee machine: Independent and adjustable water and steam outlet.
24-colour LCD display. 32-bit 72M memory for increased storage.
5200 W: Prepare all kinds of coffees with your barista coffee machine.
Double coffee outlet
Cup-warming tray

COMPOSITION:

2* Double (ceramic) and 1* ASM bottomless (wood) portafilter, brush, cleaning pad, wooden tamper, 4-hole steam nozzle



108 x 79 x 83.5 cm 146 kg
108 x 79 x 83.5 cm 146 kg

67 x 97.4 x 53 cm 121.9 kg

220-240 V 50 Hz
5200 - 6200 W W

8435771906701 (Box)
18435771906708 (Master)
A01_EU01_100134

Roaster Booster

1400 W coffee accessory with automatic or manual roasting and a capacity of 100-150 gr.

FEATURES:

1400 W: With 1400 W of power, get fast and efficient results, ensuring even roasting with every use.
Two roasting options: Choose between the convenience of automatic roasting or the total customisation of manual roasting according to your preferences.
Capacity for 100-150 gr of coffee beans: Roast just the right amount of coffee beans to ensure freshness and enjoy the most authentic flavour every time.
Hot air circulation technology and automatic cooling: Maintain roasting quality and avoid unwanted flavours.
Adjustable roasting time from 8 to 15 minutes: Adapt the roasting time according to your needs to obtain the perfect degree of roasting for each occasion.
Selection of roasting degree from 1 to 8: Customise the degree of roast from a light to an intense roast.
Automatic separation of the "skin" from the beans: Forget about waste with the automatic silver skin separation function, guaranteeing cleaner and purer coffee.
Reminder beeping on completion: Don't worry about the time thanks to the warning beeping, leaving you free for other tasks.

COMPOSITION:

Coffee roaster, instruction manual



36.5 x 20.5 x 18.5 cm 2.47 kg
42.5 x 38 x 40 cm 10.76 kg

20 x 17.5 x 17 cm 1.93 kg

220-240 V 50-60 Hz
1400 W

8435771901188 (Box)
18435771901185 (Master)
A01_EU01_100091

Bean&Clean

Electric portafilter cleaner with 2 scrapers and 1 cleaning head.

FEATURES:

Versatile: It has 2 scrapers and 1 brush for cleaning coffee grounds and residues.

Rotational speed: The impressive rotation speed of 300/min ensures that even the smallest coffee particles are removed, providing total cleanliness.

Compatible with 51/53/58 mm portafilters. Its versatility is one of its strengths. It is compatible with 51, 53 and 58 mm portafilters, adapting to several coffee machines and ensuring a thorough cleaning.

One-Press function: Simplify the cleaning process with the push of a button, your portafilters will be clean and ready for the next use in seconds.

Cleans your portafilters in less than 30 seconds allowing you to spend more time enjoying your coffee and less time cleaning.

150 W: With a power of 150 W, this cleaner guarantees a thorough and effective cleaning with every use, saving you time and effort in routine maintenance of your accessories.

Its stainless steel design not only adds durability, but also a touch of elegance to your kitchen equipment, resisting wear and tear and prolonging the life of the cleaner.

Fully detachable: designed to be fully detachable, the Bean&Clean makes it easy to clean and maintain the appliance itself, ensuring optimal hygiene at all times.

COMPOSITION:

Portafilter cleaner, 2 scrapers, instruction manual.



 24.5 x 15.5 x 26.5 cm 1.86 kg
50.5 x 33.5 x 56 cm 15.62 kg

 13.3 x 21.5 x 25 cm 1.53 kg

 220-240 V 50/60 Hz
6 W

 8435771901195 (Box)
18435771901192 (Master)
A01_EU01_100092





BARISTEO INTIMA



BARISTEO CLASSIC



BARISTEO BRAVA



BARISTEO ICONIC



BARISTEO EXCELSA



BARISTEO MATTINA 2X



BARISTEO GASTRO



BARISTEO GASTRO DARK



BARISTEO REGINA

<i>Reference</i>	A01_ EU01_100127	A01_ EU01_100654	EU01_100128	A01_ EU01_100129	A01_ EU01_100130	A01_ EU01_100132	A01_ EU01_100131	A01_ EU01_100210	A01_ EU01_100134
<i>Type</i>	Barista coffee maker	Barista coffee maker	Barista coffee maker	Barista coffee maker	Barista coffee maker	Barista coffee maker	Barista coffee maker	Barista coffee maker	Barista coffee maker
<i>Pressure</i>	15 bar	15 bar	15 bar	15 bar	15 bar	9 bars	9 bars	9 bars	9 bars
<i>Power</i>	1450 W	2700 W	2800 W	2050 W	2200 W	4200 W	3200 W	3200 W	5200 W
<i>Pre-infusion system:</i>	✓	✓	✓	✓	✓	✓	✓	✓	✓
<i>Professional portafilter</i>	58 mm	58 mm	58 mm	58 mm	58 mm	58 mm	58 mm	58 mm	58 mm
<i>PID control</i>	✓	✓	✓	✓	✓	✓	✓	✓	✓
<i>Heating system</i>	Thermoblock	Dual system: Thermoblock and boiler	Double boiler: 1 for coffee and 1 for steam and water	Boiler and E61	Double boiler: 1 for coffee and 1 for steam and water	Triple boiler: 2 boilers for coffee and 1 for steam and water	Boiler and E61	Boiler and E61	Triple boiler: 2 boilers for coffee and 1 for steam and water
<i>Coffee and steam at once</i>	✗	✓	✓	✓	✓	✓	✓	✓	✓
<i>Professional outlets</i>	✗	✓	✗	✓	✓	✓	✓	✓	✓
<i>Pressure gauge</i>	✓	✓	✓	✓	Double: steam and pressure	Double: steam and pressure	✓	✓	Dynamic graphic
<i>Steamer</i>	✓	✓	✓	✓	✓	✓	✓	✓	✓
<i>Water tank capacity</i>	1.7 litres	2.5 litres	2.5 litres	1.7 litres	2.5 litres	✗	✗	✗	✗
<i>Double coffee outlet</i>	✓	✓	✓	✓	✓	✓	✓	✓	✓
<i>Cup-warming tray</i>	✓	✓	✓	✓	✓	✓	✓	✓	✓
<i>Water tank or water inlet</i>	✗	✗	✗	✗	✓	✓	✓	✓	✓
<i>Flowmeter</i>	✗	✗	✗	✗	✗	✓	✗	✗	✗
<i>Dynamic graphic</i>	✗	✗	✗	✗	✗	✗	✗	✗	✓

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