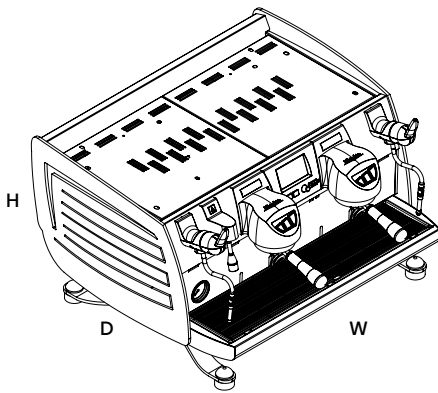




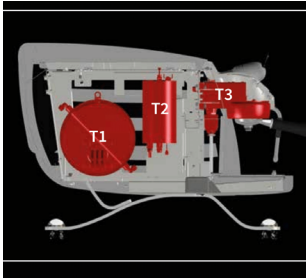
VA388 Black Eagle is the official machine for the World Barista Championship 2015-2021 as it offers the best baristas in the world and to speciality roasters the maximum level of precision to exalt the characteristics of the coffee.

Since it was launched onto the market, the VA388 Black Eagle has raised the standards of espresso coffee enabling baristas and roasters to perfect their recipes and to offer a unique sensorial experience to their customers.



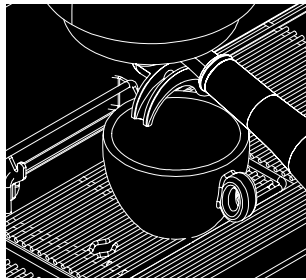
	2 Groups	3 Groups
Versions	Volumetric/gravimetric	Volumetric/gravimetric
Width mm	822	1072
Depth mm	690	690
Height mm	480	480
Group Height mm	105	105
Power W	7100	9500
Net Weight Kg	85	110
Insulated boiler	11 Lt	17 Lt
Insulated coffee boiler	0,6 Lt	0,6 Lt
Easy Cream	opt.	opt.

TECHNOLOGIES



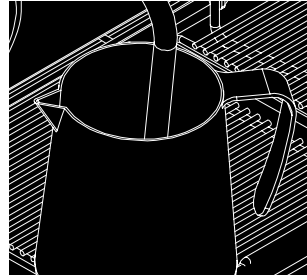
T3 TECHNOLOGY

T3 provides maximum control and temperature stability for each group, and to enable the barista to select different settings directly on the display and to offer an even broader menu. The result is matchless precision, regardless of the intensity of work or environmental conditions.



GRAVITECH

A system for control and management of the coffee in the cup able to guarantee maximum consistency and repeatability of the result. Thanks to the scale built into the plate, the barista can see in real time how many grams of coffee have been dispensed in the cup and stop the extraction once the desired quantity has been reached.



EASYCREAM

The technological solution to obtain the same milk cream every time in a simple and fast way. Easycream has a double wand that creams milk and stops automatically as soon as the pre-set temperature of the milk cream is reached. This is an extremely handy solution to speed up preparation of milk-based drinks, without losing quality.

COLOUR

