PROFESSIONAL COFFEE MACHINE · HORECA

INCAPTO ST1

Specialty coffee at hospitality speed. Dual titanium grinders, dual boiler and electronic control to serve the same cup at 8:00am and at 8:00pm.



140	4	22 g	2
ESPRESSOS / HOUR	TITANIUM GRINDERS	BREWING CHAMBER	10.1” SCREENS

Efficient output

Brewing times optimized for intensive use. Stable performance under continuous operation.

ESPRESSO	AMERICANO	MILK FOAM	STEAMED MILK
~140	~120	~420	~120
cups/hour · 48 s	cups/hour · 54 s	cups/hour · 10–15 s	cups/hour · 55 s

Consistent quality

- Dual conical titanium grinders for precise, even grinding.
- Automatic and manual grind adjustment.
- Professional brewing group with chamber up to 22 g.
- Electronically controlled fill pressure: consistent extraction, cup after cup.

Simple to run

- 10.1” touchscreen with two modes: standard and professional.
- User-customizable drinks.
- Guided cleaning programs.
- On-screen maintenance alerts.

DRINKS

Ristretto	Espresso	Lungo	Americano
Automatic milk drinks	Hot or cold milk recipes	Double drinks	Hot water

40+ CUSTOMIZABLE RECIPES

Technical advantages

What each system does, and what it changes for whoever is behind the bar.

FUNCTION	DESCRIPTION
Grinding	Electronic control that keeps coffee quality stable around the clock, with consistent aroma and even extraction in every cup.
Temperature control	The dual boiler system stabilizes coffee boiler temperature: more efficiency, uniform flavor and sustained productivity.
Fill pressure	22 g brewing chamber with electronic fill-pressure control to prepare each drink in a single cycle.
Milk foaming	Independent steam system with long-lasting steam to heat and foam milk efficiently.
Recipe formulation	Preprogrammed recipes that guarantee consistent dosing and an always-identical customer experience.

PRECISION GRINDING

High-performance conical titanium burrs, designed to hold grind stability in high-demand environments: consistent flavor and reliable extraction, shift after shift.

MODULAR BREWING GROUP

Removable group for easy cleaning and maintenance.

Dose range: 9 – 22 g

MILK SYSTEM

Optional external milk system.

Manual steam with automatic foam preparation.

Mixed cleaning: automatic + manual.

Connectivity and digital

The machine reports on its own: consumption, status and alerts, no site visits.

CONNECTIVITY

WiFi / 4G

IOT PLATFORM

- Consumption statistics
- Status monitoring
- Remote alerts
- Remote drink configuration

Main components

COMPONENT	SPECIFICATION	DESCRIPTION
Brewing motor	Brushless DC motor	Adjustable speed, long service life, ultra-quiet operation and high torque.
Water tank	Adjustable pressure	Electronic pressure control for stable, consistent extraction.
Brewing base	Titanium	High-durability material that guarantees long-term performance and precision.
Burr adjustment	Stepper motor	Precise, stable adjustment for consistent grinding results.



DIMENSIONS AND WEIGHT

1000 × 364 × 640 mm

Depth × Width × Height · 90 kg net weight

Specifications

USE AND PREPARATION

Segment	HORECA
Recommended use	High volume
Screen	2 × 10.1” touch
Grinders	4 · conical titanium
Brewing chamber	9 – 22 g
Milk system	External + auto/manual steam
Bean hopper	1 kg × 4
Coffee outlet	Dual fixed height
Automatic cleaning	Yes
Maintenance alerts	Yes

TECHNICAL AND MATERIALS

Connectivity	WiFi / 4G
Total power	6000 W
Rated voltage	220 V
Coffee boiler	1.5 L
Steam boiler	1.5 L
Dimensions (D×W×H)	1000 × 364 × 640 mm
Net weight	90 kg
Body material	Metal
Cylinder material	304 stainless steel
Frother material	304 stainless steel + aluminum + plastic

Ask more of your coffee.

Want to see it in action? Book a quick call with our team and let's get to work.

BOOK A QUICK CALL →

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