

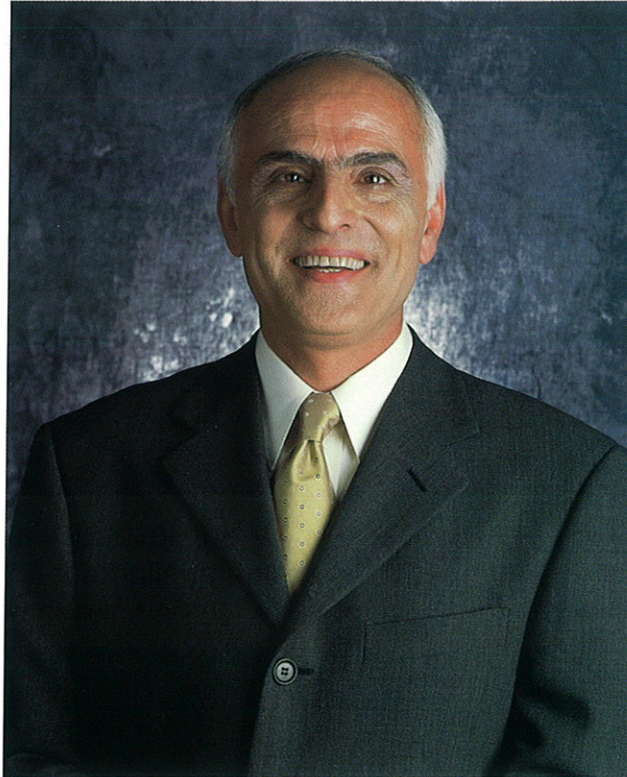


ALL OF OUR TRADITIONAL
MODELS NOW OFFER GREATER
CLEARANCE FOR
20 - 24 OZ. CUPS

Discover . . .

Astra[®]

USA • CANADA • AUSTRALIA
CENTRAL & SOUTH AMERICA • EUROPE • INDONESIA • CHINA • JAPAN



Richard Hourizadeh
President and Chief Executive Officer

Richard Hourizadeh is not your average engineer. A graduate of Fairleigh Dickinson University with a Masters of Science Degree in Electrical Engineering, Richard has received numerous awards for his design and cost-reduction procedures in the oil and airline industries. He has applied his 28 years of experience in the engineering field and coupled this with his own patent to create the ASTRA espresso and cappuccino machines.

Mr. Hourizadeh is only part of the ASTRA success story. What are the major strengths of ASTRA? Accomplishment, innovation, imagination and a commitment to superior quality and service are what make ASTRA a front-runner in the industry.

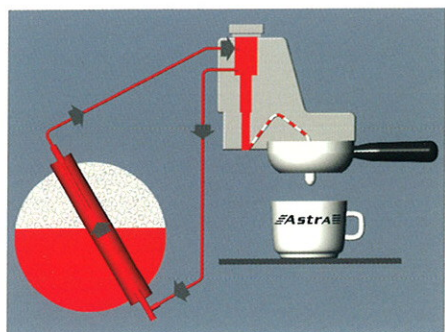
ASTRA espresso and cappuccino machines are American-made; manufactured in Los Angeles, California. You don't have to leave the country to find the best espresso and cappuccino machines. The very best is right here...

DISCOVER ASTRA !

Astra offers a complete line of reliable and dependable Espresso / Cappuccino machines that are easy to install, operate, and maintain.

Mega I Automatic

Standard equipped with one steam wand and one hot water wand. Available in 110V or 220V. This is the only espresso machine of its kind that can be upgraded to become a compact two group with an available conversion kit.



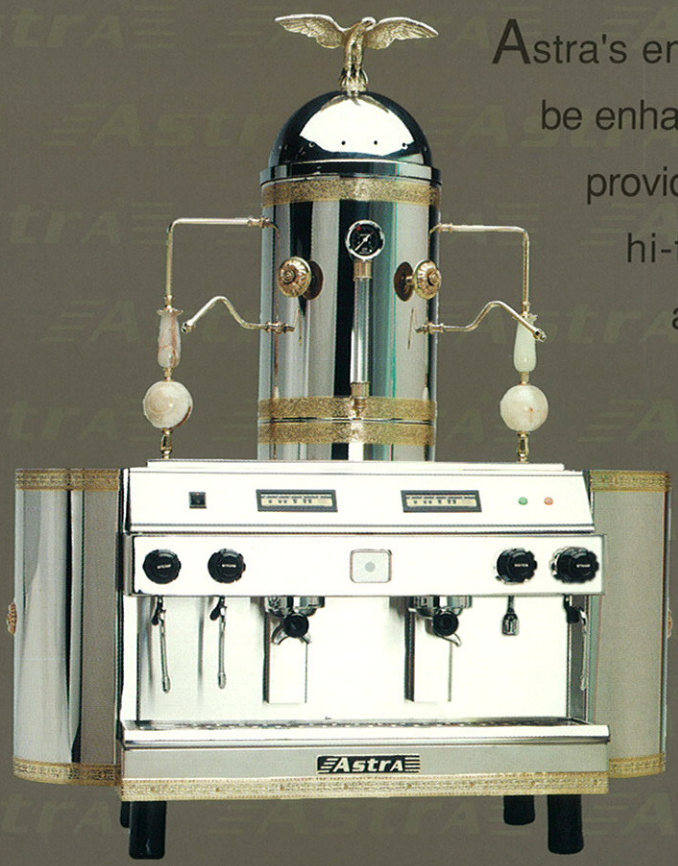
All Astra machines have a thermo-circulation brewing system which provides absolute temperature consistence.

Mega I Semi-Automatic

Shown in standard black frame with optional stainless steel panels.



Astra's entire line of espresso machines can be enhanced with any of these options which provide a wonderful blend of nostalgia and hi-tech. Matching grinders are also available upon request.



Mega II CMD
Mega II Automatic with chrome oval sides and dome, shown with optional stainless steel frame.



Mega II BDO
Mega II Automatic with brass oval sides and dome, also shown with optional stainless steel frame.

The Classic Series naturally allows for a dramatic Barista showcase.

Mega II CHO

Mega II Automatic with hammered solid copper finish, oval sides and dome.



Gourmet Gold

Any unit in the Gourmet Series can be provided with optional gold plating and matching dome.



Astra's best seller is the Mega II Automatic which is manufactured with a 4,500 W heating element in a 12 Liter boiler which produces 20% more steam and faster recovery than any other machine in its category. The perfect choice for busy coffee houses.



Automatic Temperature Control Steamwand

Mega II Automatic

Displayed with an optional single automatic steamwand, milk frother and stainless steel frame and panels.

Automatic Foamer



Mega II Automatic

Shown with optional double automatic steamwands, each operating independently and equipped with a thermacoupled sensor that automatically stops the steam at the operator's desired temperature.

Any machine in the Astra Mega Series can be produced with Semi-Automatic portion control while incorporating all other standard, reliable features of Astra machines.

Mega II Automatic

Standard equipped with 3 steamwands and 1 hot water valve. Shown with optional stainless steel frame and panels.



Optional Automatic Foamer can be installed on all Astra machines.

Mega II Semi-Auto

Shown in standard black frame and panels.



Size Can Be Deceiving - This machine is manufactured with the same modular commercial components as all Astra Mega Series including a full size rotary-vane Procon pump and the same thermo-circulation brewing mechanism.



Gourmet Auto Pourover (G.A.P.)
 This automatic machine is equipped with an optional self-contained tank and deep drain tray making it the ideal portable machine for either residential or catering services. Just plug in and serve!



Gourmet Semi-Automatic Pourover (G.S.P.)
 Semi-Automatic unit with stainless steel panels and pourover tank.

A 4.2 Liter boiler with 2,000 Watt heating element enclosed in a 100% stainless steel frame makes it virtually impossible for the operator to exceed the steaming capacity of this machine. Any unit in the Gourmet Series can be provided with optional gold plating.

Gourmet Auto (G.A.)

Standard Automatic Gourmet with one steam and one hot water valve shown with black panels.



All Astra machines operate with ground coffee and / or pods interchangeably - no additional accessories are necessary.

Gourmet Semi-Auto (G.S.)

Standard Semi-Automatic machine with one steam and one hot water valve, shown with black panels.



All the essential features of a full size Mega II in a compact size - designed for carts and businesses with limited space. Available in either 110V or 220V.



Mega II Compact Automatic
Equipped with optional single automatic steamwand, shown in standard black frame and panels.



Mega I, II, and III are designed to accept up to 12 oz. cups under the brewing mechanism.



Mega II Compact Automatic
Standard equipped and displayed with optional stainless steel frame and panels.

Mega II Compact is standard equipped with one steamwand and one hot water valve. Also available with optional dual steamwands.

Mega II Compact Automatic
Standard equipped and shown with black frame and red panels.



Mega II Compact Semi-Auto
Barista portion control with same standard features as Mega II Auto. Displayed with standard black frame and silvertone panels. Available in 110V or 220V.

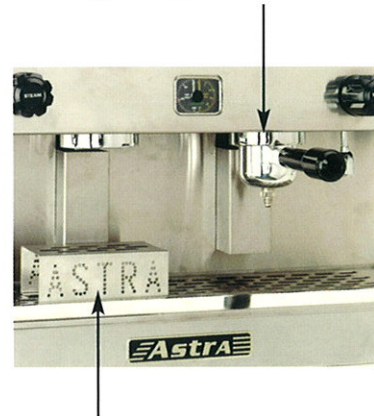


The workhorse of the Astra line with 720 cups per hour capacity, the Mega III is equipped with standard three steamwands and one hot water valve or two steamwands and two hot water valves.

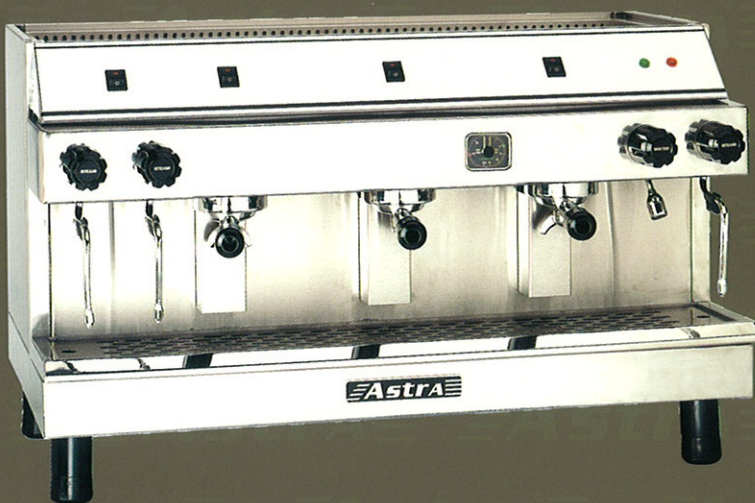


Mega III Automatic
Shown with standard black frame.

Optional Deep Filter Holder for large amounts of extraction.



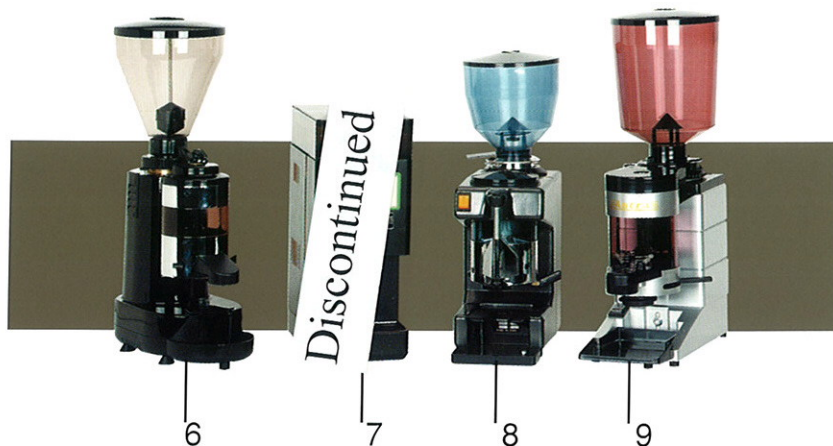
The optional stand has been designed to extract a perfect cup of short espresso.



Mega III Semi-Automatic
Shown with optional stainless steel frame and panels.



REF.	Model	Power (Watts-HP)	Amps	Weight (lbs.)	Height (inches)	Width (inches)	Hopper Cap. (lbs.)
1,2	Astra Grinder Auto Semi-Auto	445 - 1/2 285 - 1/3	4.0 2.5	27	22	7.0	2.2
3	Astra Home Grinder Semi-Auto	285 - 1/3	2.5	20	15	5.5	1.0
4	Astra Silent Grinder Auto Semi-Auto	445 - 1/2 445 - 1/2	4.0 2.5	27	22	7.0	2.2
5,9	Astra Free Suspension Grinder Auto Semi-Auto	445 - 1/2 445 - 1/2	4.0	40	27	8.5	5.0
6	Rossi Grinder Auto Semi-Auto	190 - 1/4	3.2	32	23	7.5	2.2
7	Astra Super Mega Grinder Fully-Auto	Discontinued				7.0	2.2
8	Astra Mega Grinder Semi-Auto	300 - 1/3	3.0	30	21	7.0	2.2





1. Wall-Mount Knockout Box
2. 18" Water Softener with all NSF Components
3. Stainless Steaming Pitcher (36 oz.)
4. Countertop Knock Out Box
5. Automatic Foamer Cleaner
6. Stainless Steaming Pitcher (50 oz.)
7. Stainless Steel Water Softener
8. Thermometer with Clip
9. Cleaning Brush for Automatic Foamer (Small)
10. Cleaning Brush for Automatic Foamer (Large)
11. Cleaning Brush for Group
12. Blank Filter
13. Automatic Foamer
14. Accessory Portable Pump
15. Espresso/Cappuccino Cups and Saucers
16. Cleaning Detergent

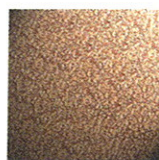


Astra Steamer
Available in five different models.

Available Standard Colors:



Silvertone



Coppertone



Black



Red



Blue

Standard Features on all Astra Models

- Modular construction makes Astra the easiest and most reliable machine to install, maintain and service.
- Self-tamping brewing mechanism.
- Nickel-plated copper boiler with manufacturer's warranty.
- Microprocessor-controlled diagnostic system for quick troubleshooting.
- Internal quiet motor with rotary-vane Procon pump.
- Automatic Hi-temperature switch with reset.
- Vacuum valve to prevent milk from entering the boiler.
- Automatic shut-off if water does not reach the machine.
- Automatic models can be programmed by the user.
- Automatic water fill.
- Internal oversized power breaker for added safety.
- All American-made nickel-plated brass flare fittings eliminate future costly service.
- Brewing system with thermocirculation and infusion provides absolute temperature consistency and quality.
- No electrical components below the drain tray, thereby avoiding electrical hazard and future costly maintenance.
- When machine is turned "ON", the heating element will not engage unless there is enough water in the boiler.
- ETL Listed to NSF-4, UL 197, and CSA C22.2 No. 109.
- Pre-infusion capabilities.
- Two (2) year manufacturers limited warranty on parts, except gaskets, knobs, valves, pump and all other wear-and-tear items.
- Labor warranty available through local distributors.
- All machines are available with a large variety of optional colors upon request.
- Optional stainless steel frame and panels.

Model Description	Production Capability (cups/hr)	Boilers (liters)	Power (Volts) (Amps)	Heating Element (Watts)	Net Weight (lbs.)	Gross Weight (lbs.)	Height (inches)	Depth (inches)	Width (inches)
Mega I Automatic/Semi-Automatic Automatic Steam option	240	7.0	110-220 20-15	2,000	115	130	22	19.5	19.25
Mega II Automatic/Semi-Automatic Automatic Steam option	480	12.5	220V 30	4,500	150	175	22	19.5	27.25
Mega III Automatic/Semi-Automatic Automatic Steam option	720	18.0	220V 30	5,500	185	205	22	19.5	35.50
Mega II Compact Automatic/Semi-Automatic Automatic Steam option	360	7.0	110-220 20-15	2,000	125	138	22	19.5	19.25
Mega III Compact Automatic/Semi-Automatic	600	Discontinued				185	22	19.5	27.25
G.A./G.A.P. Automatic/Pourover	180	4.2	110V 20	2,000	95	110	17	20.0	13.0
G.S./G.S.P. Semi-Automatic/Pourover	180	4.2	110V 20	2,000	80	105	17	20.0	13.0
Astra Steamer	—	4.2 7.0	110-220 20-15 220V 30	2,000 or 2,400 4,800	85 100	85 105	17	20.0	13.0

*GA/GS available in 110 or 220 volt
with drain or deep drain



Astra®

AVAILABLE THROUGH AUTHORIZED
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