



Astoria ST-400 and ST-800: the smart way to brew tomorrow
Solid roots and advanced technology: here is the new frontier of professional coffee making from Astoria.

At Internorga 2026, Astoria unveils the new ST-400 and ST-800, showcasing one of the most significant developments in recent years in the professional coffee machine sector. This project strikes a new balance between the iconic gestures of the traditional machine and the operational intelligence of an advanced system. Designed to facilitate the barista's work without replacing their skills, these machines support every gesture with an intelligent configuration that optimises the performance and reduces operational complexity, while keeping the professional at the heart of the process. This new category has been created for high-productivity markets and high-performance venues, where speed, simplicity, and consistent in-cup quality must coexist without compromise.

At the heart of the machine is the Intelligent Portafilter Recognition (IPR) system with horizontal portafilter insertion. It automatically recognises whether a single or double portafilter has been inserted and adjusts the coffee dose accordingly, optimising the grind thanks to the SmartGrind Integrated (SGI) coffee grinder. Other features designed to simplify everyday life include the heated group, which keeps the portafilters at the optimal temperature for each coffee extraction, ensuring a perfect result every time. Additionally, the two independent circuits dedicated to professional coffee making and café crème dispensing ensure maximum precision and quality.

The ST-400 (1-group version) and ST-800 (2-group version) have been developed to deliver consistent quality, even in busy working environments. This is thanks to their multi-boiler system, which guarantees thermal stability and continuous performance, even during periods of high workload. This solution streamlines daily operations and reduces management complexity while maintaining the highest quality of coffee and milk dispensed. It also enables café crème and Americano to be prepared in a single step.

'With the ST-400 and ST-800, we set out to redefine the professional coffee making experience,' explains the team at Astoria. 'We have created a perfect balance between tradition and automation. These machines are designed for high-productivity contexts where speed, consistent quality, and ease of use must coexist without ever compromising the art and precision of coffee making. With the ST-400 and ST-800, tradition is confirmed and evolved, offering baristas a reliable, high-performance tool that enhances every action.'

The new machines will be presented in an absolute preview at Internorga in Hamburg from 13 to 17 March at the Astoria stand no. 108 in Hall A4.

The strengths of the ST-400 and ST-800

- **In-cup quality is always under control.** The multi-boiler system ensures excellent temperature stability and advanced thermal management, delivering consistent performance even during peak demand.

ASTORIA

With you. With coffee.

- **Smart-traditional: the best of two worlds.** The portafilter and classic gestures meet the ease of use of a superautomatic machine, creating a new concept of portafilter machine with horizontal insertion.
- **New technologies bring new possibilities.** The ST-400 and ST-800 feature a new technological platform, including an Autosteamer with a temperature probe and an Instant Americano function that delivers coffee directly into the cup.
- **Precision without compromise.** The machines are equipped with two independent circuits dedicated to professional coffee making and café crème dispensing. This configuration enables optimised speed when switching between coffee and café crème modes via a simple display selection.

With the ST-400 and ST-800, Astoria presents a fresh take on professional coffee making: the classic is reimaged while retaining its essence. This is an exclusive opportunity to experience the new Smart Traditional standard for yourself, test its performance, and witness the meeting of solid roots and advanced technology first hand.

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