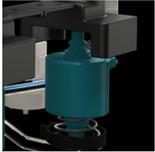


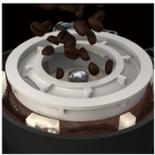
F10 Series



Professional pump offers 19bar pressure to brew a cup of espresso with flavorful and automatic crema.



Smooth and hot milk frothing system makes the foam very smooth, and it can be easily cleaned by its self-cleaning mechanism.



Ceramic flat-type blades, 500kg grinding life cycle, accurately grind the beans into unified-size powder, bring out the unique flavor.



Patented brewing system, to meet your needs for both regular coffee and pressurized espresso.

F10 Configuration

 7" Touch Panel	 Max 16g Brewer Capacity	 Sealed Designed Bean Hopper
 Patent Brewer System	 Ceramic Flat Bur Grinder	 Adjustable Beverage Dispenser Height
 Adjustable beverage parameters	 One-Touch Making Beverage	 Removable Drip Tray
 Self-clean when switch on/off	 Two Water Supplies Available	 Dual language menu

F10 Product introduction

With body height 430mm, it is specially designed for offices coffee service. One touch for milky coffee, lower working sound, super economic. Espresso, Americano, hot water, milk, milk foam etc. for your choice.

F10 Capacity

Hourly output based on DIN18873-2

Dr.coffee F10		
Advised daily output	30 cups	
Hourly output	Single	Double
Espresso(50ml)	70	100
American(240ml)	50	/
Cappuccino(180ml)	50	60
Hourly hot water out put	15L	
Water tank capacity	4L	
Beans hopper capacity	500g	
Grounds container capacity	Approx. 50 Pcs (Base on 10g/Pcs)	

F10 Technical sheet

Coffee machine	220V 50Hz 1450W
Coffee machine (W*D*H)	34*50*43cm
Fridge weight	15kg
Loading quantity	120/252/336



F10 (Sliver)



F10 (Sliver)



F10 (Sliver)



F10 (Black)



F10 (Black)



F10 (Black)