

**Dr. coffee**  
Your barista arts  
Your taste



## F2 Introduction

You can always find a better machine, since the best one never exists. With the pursuit for a perfect cup of coffee, our commercial coffee expert F2 is born to make the coffee that reaches the professional barista level.

## F2 Key Features

- The metallic body and brewer provide powerful guarantee for long life and high stability under the commercial condition.
- The pioneering brewing system can meet your need for both non-pressurized regular coffee and pressurized espresso.
- The innovative milk frothing system makes the foam very smooth, and it can be easily cleaned by its self-clean mechanism.
- Two grinders with ceramic flat-type blades accurately grind the coffee beans into unified-size powder, bringing out the unique flavor of the coffee.
- The 10.1" touch panel is easy to use, direct and efficient, by which customized coffee is just at your fingertips.

## F2 Options

- 4L fridge and the cup warmer rack
- 2\* 1kg independent powder dispensing system
- Telemetry control and E-payment system
- Specific rampway unit for grounds auto-disposing



## F2 Capacity

Hourly output based on DIN18873-2

DR. COFFEE F2		
Advised daily output	300 cups	
Hourly output	Single	Double
Espresso	128	198
Regular Coffee	115	145
Cappuccino	100	138
Hourly hot water output	32L	
Water tank capacity	4L	
Beans hopper capacity	Approx. 2 * 1200g	
Powder hopper capacity	Milk powder 600g/Chocolate powder 1kg	
Grounds container capacity	Approx. 100pcs (Base on 10g/Shot)	

## F2 Specifications

Coffee Machine	220-240V~ 50/60Hz 3400-3800W
Cooler & warmer rack	220-240V~ 50/60Hz 140-170W
Connection tube set	G3/4'change into G3/8'length 1.5M metal tube
Connection water pressure	80-600kPa (0.8-6bar)
Coffee Machine W*D*H	34 * 54 * 83 cm
Cooler & warmer rack W*D*H	31 * 46 * 61 cm
Fridge and cup warmer rack weight	45kg / 37kg