

Features

F10 MASTER CONIC OD

MOTOR 950 W WITH REDUCTION TO 400 RPM

Powerful motor that allows you to work continuously in situations of high demand, maintaining all the properties of the coffee thanks to the cold grinding at low revolutions.





CONICAL BURRS 68 MM

Ensures accurate particle size for Espresso and spectacular productivity: 7 gr in 1.6 seconds. Special pre-wear treatment is applied to ensure optimal performance from the first use. Durability of 1200 Kg.

MULTIFUNTION DISPLAY

Multilanguage 3 Modes: Pre-selection - Automatic - Instant Grinding adjustment visualization Refill Button Changing burrs alarm Absolute and relative coffees counting Activate pad and end of service sound Password

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DOUBLE VENTILATION SYSTEM

The Master F10 incorporates one fan under the motor and one on the upper body to help maintain a low temperature in the most demanding situations.

MICROMETRIC GRINDING SETTING SYSTEM WITH ENDLESS GEAR

Perfect and accurate grinding adjustment using a handy and ergonomic side knob, provided by a high precision ring gear and endless worm.





ACCURATE DOSING. TIME PER Dose: 1.6 Sec. = 7 gr Espresso (*)

(*) Calculated time to the grind point for a cup of Espresso coffee 25 ml in 25 seconds. With 7 grams of coffee.



ADJUSTABLE PORTA-FORK Height, Universal Clamp and Holder

Perfect fit for the most common portafilter sizes, which also allows for hands-free usage.



HEAVY DUTY POWER SWITCH

Unlimited uses are guaranteed with this "three positions" switch offering a Total control to the Barista without been necessary to use the electronical system of the grinder.



ELECTRICAL COMPONENTS Certificate

According to Directive 2011/65/EU.