



## M12 - Hotel and OCS Series

Fully Automatic Coffee Machine

Daily Consumption circa 100 cups

## INTRODUCING M12

- Hotel and OCS series, daily consumption circa 100 cups.

As one of super commercial flagship models, M12 come with noble and elegant appearance and high efficiency output. This machine meets the daily demand of convenient store, bakery, café, restaurant, hotel, lounge, office, etc.

10.1" touch screen with colored lighting, simple and efficient. One touch to enjoy more than 20 different delicious speciality coffees.



## M12 DESIGN



01

70° C hot milk foam , Smooth foam + High lactose = Good taste

02

50K cups life cycles of brewer chamber, max.16g chamber, high and low extraction brewing

03

500Kg life time of ceramic flat bur, fast cooling

04

Milk system has self cleaning function (programmable and no touch to the milk pipe)

05

10.1" color touch screen with colored lighting for easy drink selection

06

Remote setup and control, mobile payment, data analysis (telemetry data)

07

Two pumps and double heating, coffee and milk or coffee and water coming out together, high efficiency to get one coffee

08

Suggest Daily consumption is around 100 cups

## DIMENSIONS

M12 has compact dimensions and weight



Weight:19kg

Depth:  
500mm



Height:  
580mm

Width:  
300mm

## DIMENSIONS

M12 Big with 8L water tank



Weight:20.5kg

Depth:  
500mm



Height:  
580mm

Width:  
410mm

## CAPACITY

Model	M12
Advised daily output	100 cups
Water tank capacity	2L / 8L
Coffee machine	220-240V 50/60Hz 2.75-3.3kW
Connection tube set	G3/4" change into G3/8" length 1.5M metal tube
Connection water pressure	Max. 6Bar

Bean hopper: 1.2kg



Adjustable nozzle  
height: 80-160mm

Grounds container:  
Approx. 70 cakes  
(10g/cake)

Drip Tray Capacity:  
1.5 Litre

## Front View



## Rear View



## WATER SUPPLY



A variety of water supply modes are available.

M12 support water tank, barrel water, tap water, purified water.





## CONFIGURATION



M12



M12 BIG

Configuration	M12 (● standard ○ optional)			
	M12	M12 Big	M12 Plus	M12 Big Plus
Water barrel Inlet	●	●	○	○
Tap water Inlet	○	●	○	●
Water tank 2L	●	—	●	—
Water tank 8L	—	●	—	●
Mobile payment	○	○	○	○
IOT system	○	○	○	○
Double pumps	●	●	●	●
Screen type	Touch Screen	Touch Screen	Touch Screen	Touch Screen
Screen size	10.1"	10.1"	10.1"	10.1"
Screen shape	Lateral	Lateral	Lateral	Lateral
One button milk coffee	●	●	●	●
DIY Coffee	●	●	●	●
Beverage Variety	>20	>20	>20	>20
Hot water	●	●	●	●
Iced coffee	●	●	●	●
Milk system regular clean	●	●	●	●
Milk system self clean	●	●	●	●

## MILK COOLER OPTIONAL



SC10 Milk Cooler



Cooler & Warmer Cup Rack



Electric Cooler

## IOT OPTIONAL

- Daily/weekly/monthly order analysis
- Real-time order information
- Top 10 list of drinks and equipments
- Beverage remote setup and control
- Mobile payment
- Maintenance reminder and failure warning
- Remote lock machine



## CLEANING OPERATIONS

Coffee machine will clean automatically by one touch.

- Brewer Rinse
- Milk Rinse (automatic self-cleaning, no need to touch pipe)
- Powder Rinse
- One-button Maintenance





### Convenience store

Consistently high-quality throughput even at peak level of use

### Hotel buffet

Easy to operate and maintain, on-the-pot service



USE



### Restaurant

Freshly brewed coffee has a mellow taste

### Office reception

Simply get the drink by one touch



## Performance for Brewing Espresso

**Test Condition:** Ambient temperature 26.8 °C, water tank supply, water 24.7°C, water TDS 93, medium roast beans.

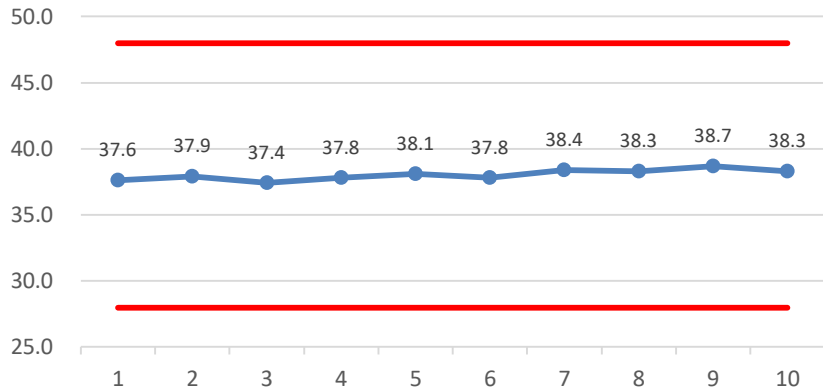
**Test Method:** Make sure 16g coffee powder to brew 50ml espresso. Setting grounds 3, level of grinding burrs 7, pre-brewing 3s, coffee 48ml. Then brew 10 cups of espresso in a row and record the data (brewing time calculated from touching screen to coffee stopping coming out)

**Test Standard:** Brewing time:  $38 \pm 10$ s, Liquid weight:  $50 \pm 5$ g, Temperature:  $75 \pm 5$ °C, TDS:  $5 \pm 1$ %

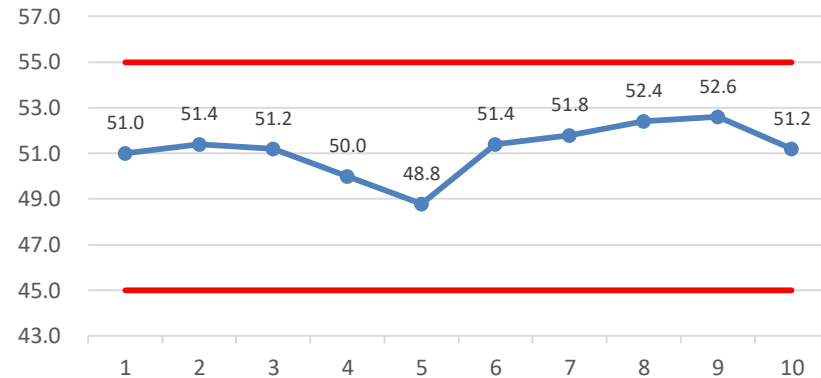
### **Test Data:**

Espresso	1	2	3	4	5	6	7	8	9	10
Brewing time (s)	37.6	37.9	37.4	37.8	38.1	37.8	38.4	38.3	38.7	38.3
Liquid weight (g)	51.0	51.4	51.2	50.0	48.8	51.4	51.8	52.4	52.6	51.2
Temperature (°C)	76.6	76.3	76.2	77.6	75.8	77.8	74.8	74.5	74.6	76.6
TDS (%)	5.1	5.1	5.0	5.3	5.0	5.1	5.3	5.1	5.2	4.9

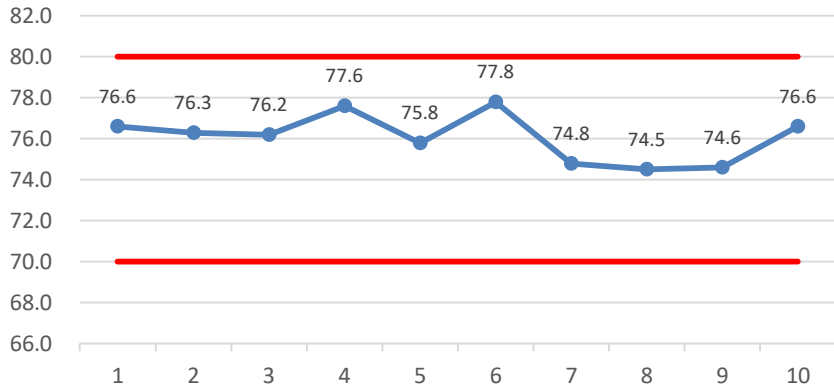
Espresso Brewing Time (s)



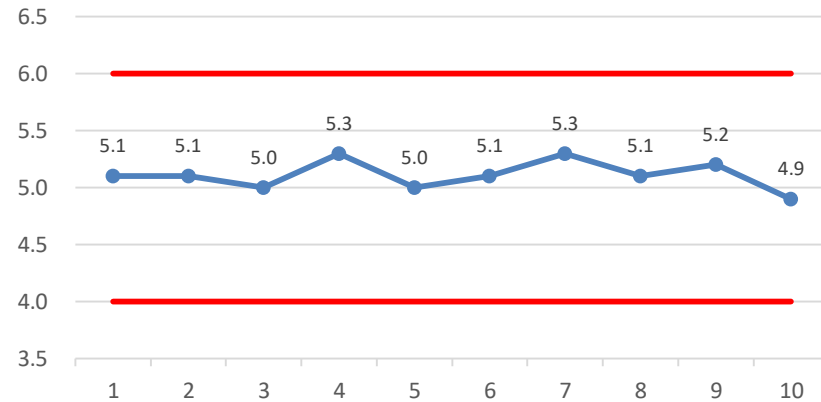
Espresso Liquid Weight (g)



Espresso Temperature (°C)



Espresso TDS (%)



## Performance for Brewing Americano

**Test Condition:** Ambient temperature 26.8 °C, water tank supply, water 24.7°C, water TDS 93, medium roast beans.

**Test Method:** Make sure 16g coffee powder to brew 240ml Americano. Setting grounds 3, level of grinding burrs 7, pre-brewing 0s, coffee 65ml, water 175ml. Then brew 10 cups of Americano in a row and record the data (brewing time calculated from touching screen to coffee stopping coming out)

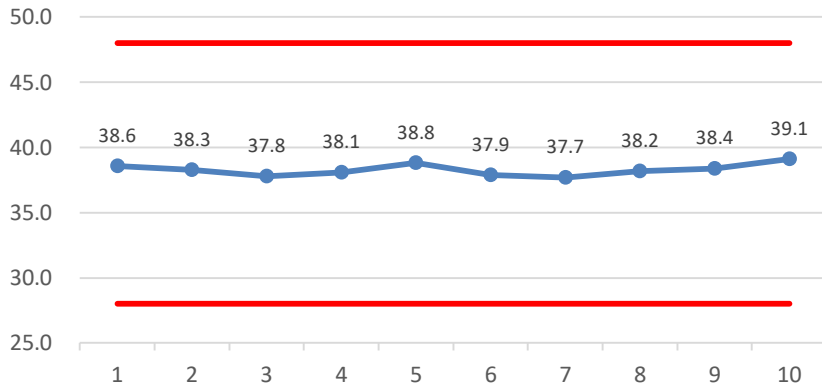
**Test Standard:** Brewing time:  $38 \pm 10$ s, Liquid weight:  $240 \pm 24$ g, Temperature:  $85 \pm 5$ °C, TDS:  $1.3 \pm 0.5$ %

### **Test Data:**

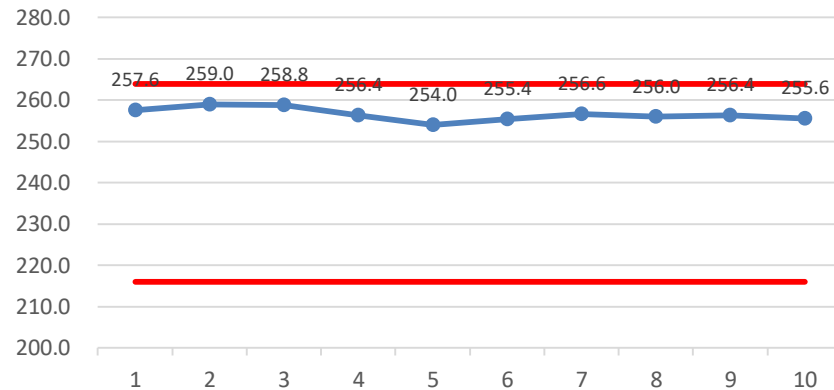
Americano	1	2	3	4	5	6	7	8	9	10
Brewing time (s)	38.6	38.3	37.8	38.1	38.8	37.9	37.7	38.2	38.4	39.1
Liquid weight (g)	257.6	259.0	258.8	256.4	254.0	255.4	256.6	256.0	256.4	255.6
Temperature (°C)	80.1	80.3	82.4	82.8	83.5	80.6	84.1	81.5	82.2	81.4
TDS (%)	0.9	0.9	0.9	0.9	1.0	0.9	0.9	0.9	1.0	0.9



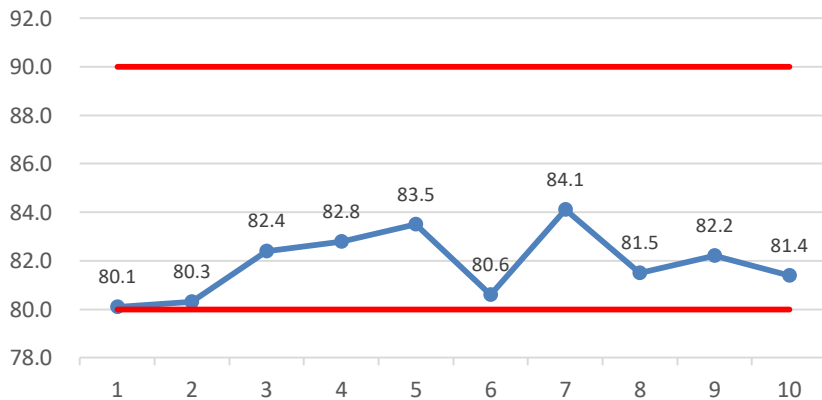
Americano Brewing Time (s)



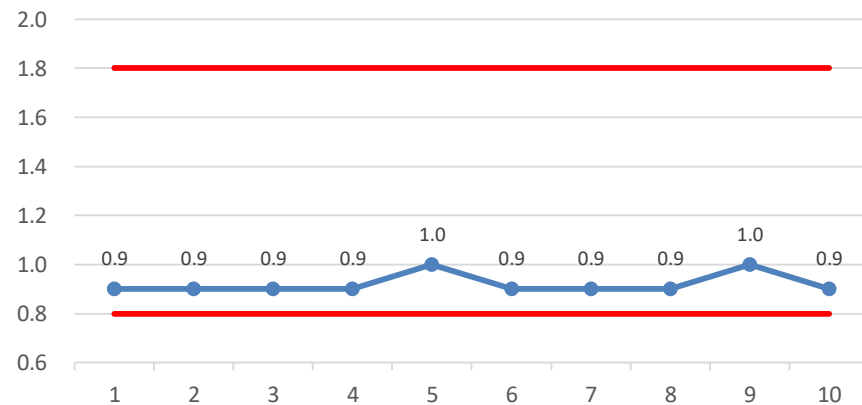
Americano Liquid Weight (g)



Americano Temperature (°C)



Americano TDS (%)



## Performance for Brewing Capuccino

**Test Condition:** Ambient temperature 26.8 °C, water tank supply, water 24.7°C, water TDS 93, medium roast beans, milk 5.4°C

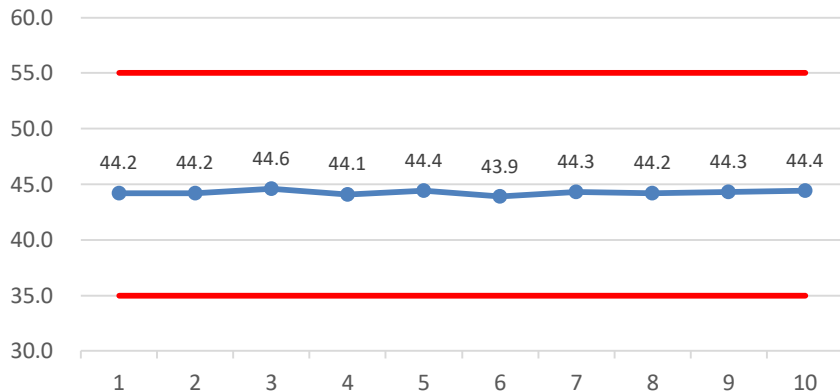
**Test Method:** Make sure 16g coffee powder to brew 8oz Capuccino. Setting grounds 3, level of grinding burrs 7, pre-brewing 0s, coffee 35ml, milk foam 33s. Then brew 10 cups of Capuccino in a row and record the data (brewing time calculated from touching screen to coffee stopping coming out)

**Test Standard:** Brewing time:  $45 \pm 10$ s, Liquid weight:  $160 \pm 16$ g, Temperature:  $70 \pm 5$ °C

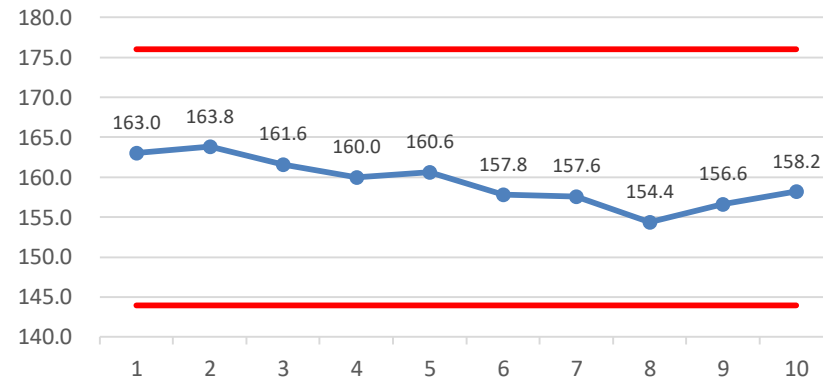
### **Test Data:**

Capuccino	1	2	3	4	5	6	7	8	9	10
Brewing time (s)	44.2	44.2	44.6	44.1	44.4	43.9	44.3	44.2	44.3	44.4
Liquid weight (g)	163.0	163.8	161.6	160.0	160.6	157.8	157.6	154.4	156.6	158.2
Temperature (°C)	66.2	66.8	67.6	67.0	66.7	68.5	67.6	67.4	67.7	68.8

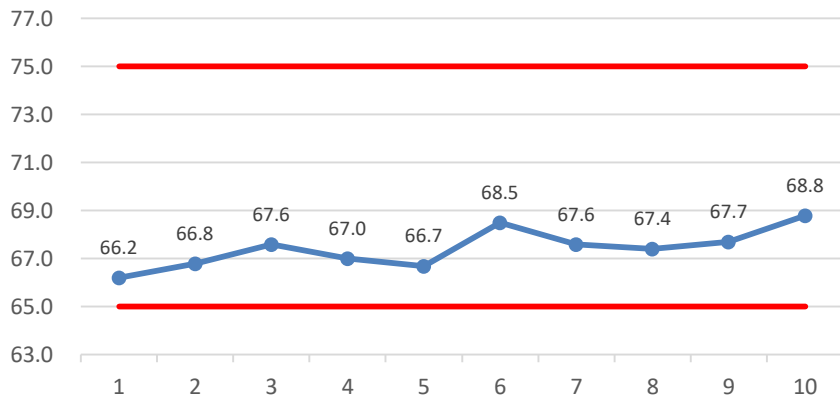
Cappuccino Brewing Time (s)



Cappuccino Liquid Weight (g)



Cappuccino Temperature (°C)





**Thank you !**