Fresh

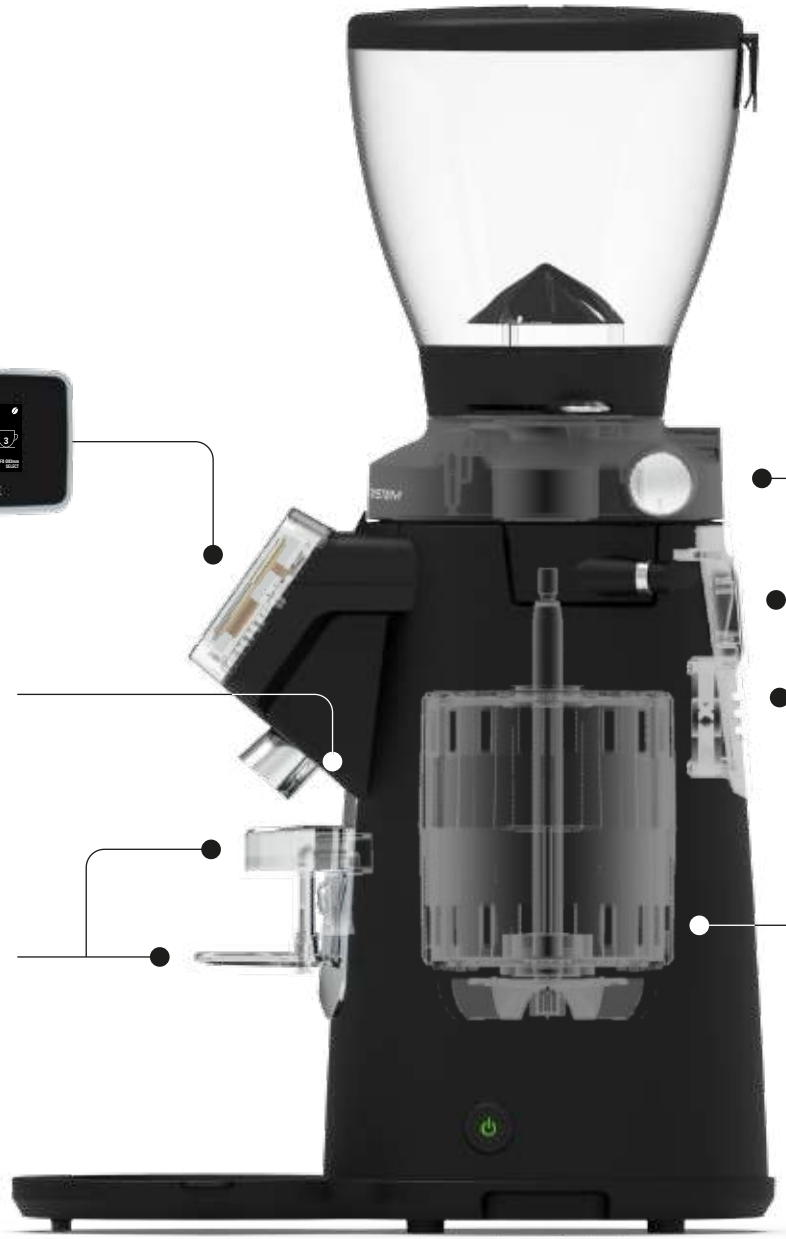
F10 Master + F8 OD

COMPAK

The **COMPAK Fresh** range is ideal for Baristas seeking precise, reliable, and consistent coffee grinding, dose after dose, with just the touch of a button. Micrometric precision, thanks to its worm gear, and On-Demand grinding ensure the coffee's freshness, preserving all its flavors and aromas.

With the **Fresh** range, coffee enthusiasts will savor an exceptional cup every time.

Common Features



Standard 1.250 g hopper with recipe clamp, available in transparent or smoked

Instant access to the grinding chamber for cleaning or burr replacement without losing the settings, thanks to the **Lock & Load System**. Micrometric adjustment with **worm gear system**

Rear LED and **electronic fan** (2 fans in the **F10 Master** model and optional fan in the **F8 OD**)

950 W motor with fan at **340 rpm** (**F10 Master**)
630 W motor with fan at **1.310 rpm** (**F8 OD**)

2.8" Multilingual TFT touchscreen display with burr change alarm, password protection, and total and partial dose counters. Access protection with a password

2 front LEDs illuminate the portafilter and flash once the dose has been dispensed

Adjustable universal fork in **height and depth**

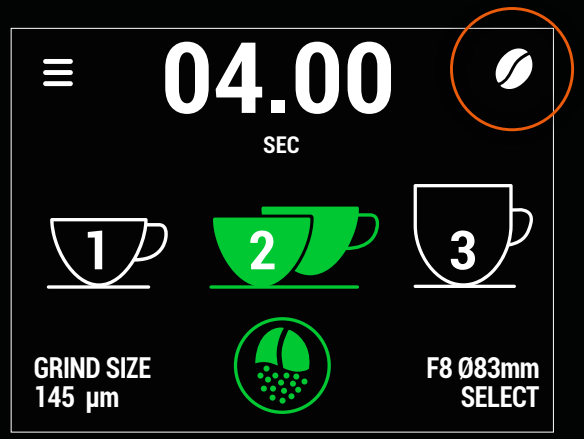
Electronic Features

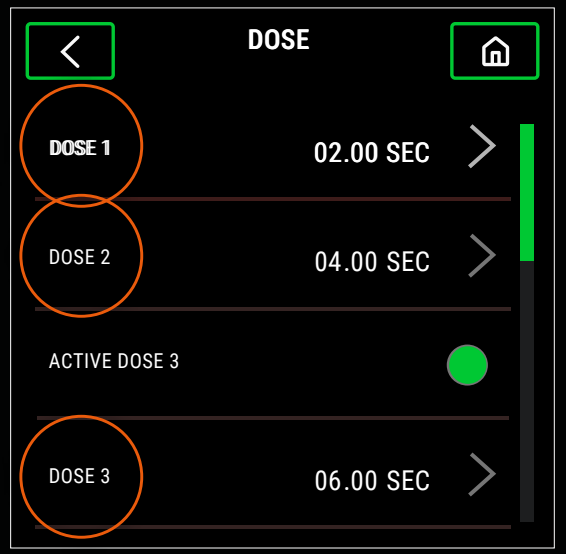
The interface on our **2.8" High Tech touchscreen** allows you to control all the variables for **perfect grinding**.

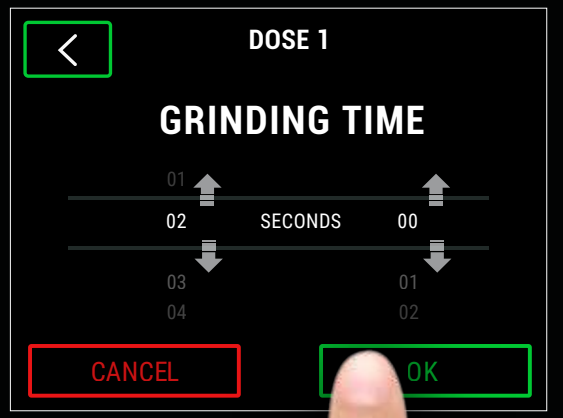
The **Fresh** grinders determine the grind with **micrometric precision** and allow you to **save the selected recipes**

Time and dose mode

Independent selection for each dose

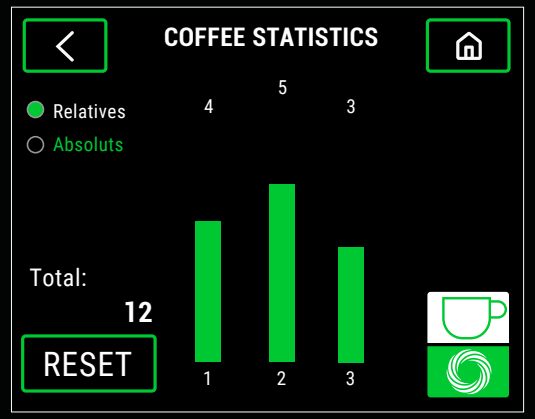






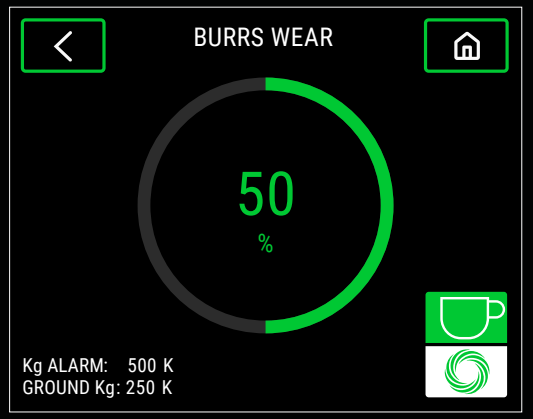
Functions

Statistics



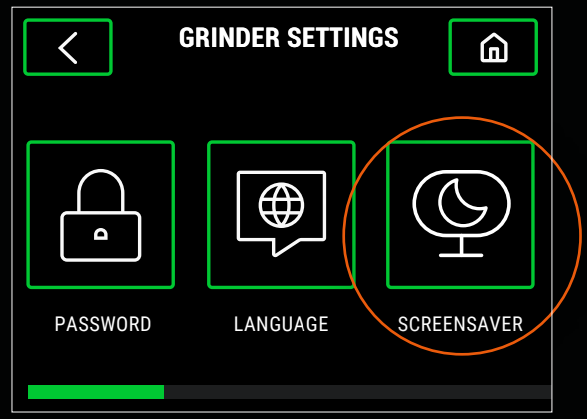
Absolute and relative dose statistics are displayed and can be reset

Alarms



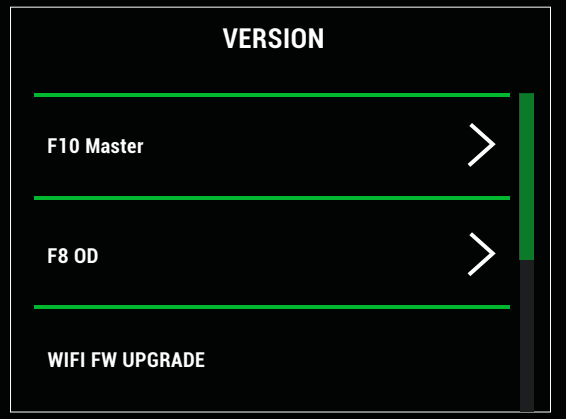
Burrs wear control with a **configurable alarm** for monitoring

Screensaver



Option to **activate a screensaver** and configure its activation time

Firmware update



Wireless firmware update of the grinder

Recipes

Search

The green number above the graduated scale **indicates the distance** in micrometers **between the upper and lower burrs**. **The saved recipe is displayed in orange** at the bottom of the screen

Detect

Once the recipe aligns with the central triangle, the lower triangle changes to green

Save

Only one recipe called ESPRESSO can be saved. The button and text change to orange

Grinding

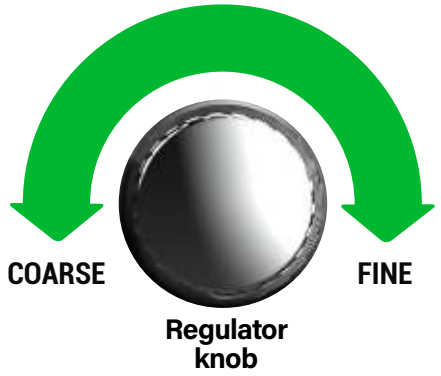
Endless System. **Micrometric adjustment** with a high-precision worm screw.

Lock Load System. **Instant access to the grinding chamber**, facilitating maintenance and cleaning.

Quieter grinding thanks to the design and geometry of the burrs

Endless System. Micrometric adjustment of maximum precision

When you turn the grind regulator knob, the display will show the scale measured in microns until you reach the desired grind level. Then, you will have the option to save the recipe



Lock Load System. Instant access to the grinding chamber

2 Remove the **regulator**

1 Turn the levers
to **unlock the system**

Burr features

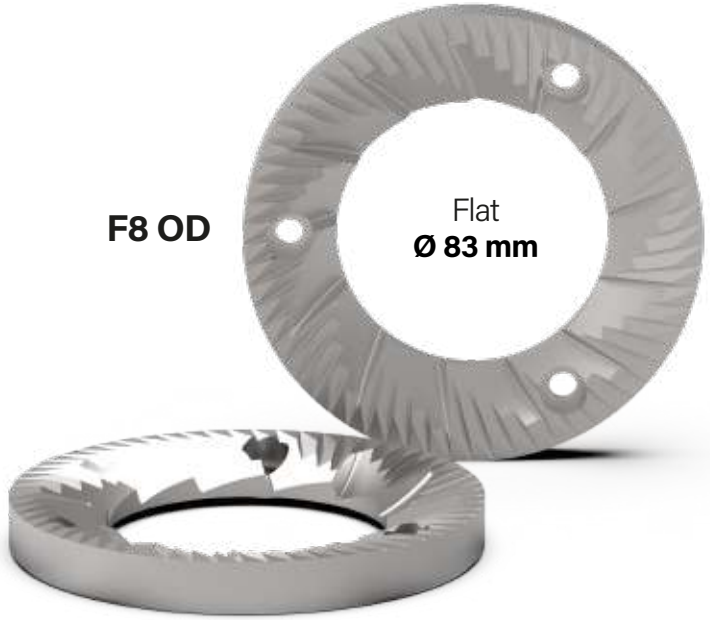
Red Speed burrs standard for **F10 Master** models, optional for **F8 OD** models

Food-grade material

Enhance the durability of standard steel burrs

Reduction in decibels during grinding thanks to the optimization of the burrs' geometry

	Durability
Red Speed burrs Low coefficient of friction. Reduce heat generation	**8.000 Kg**



	Durability
Standard burrs	**800 Kg**
Red Speed burrs Low coefficient of friction. Reduce heat generation	**5.000 Kg**

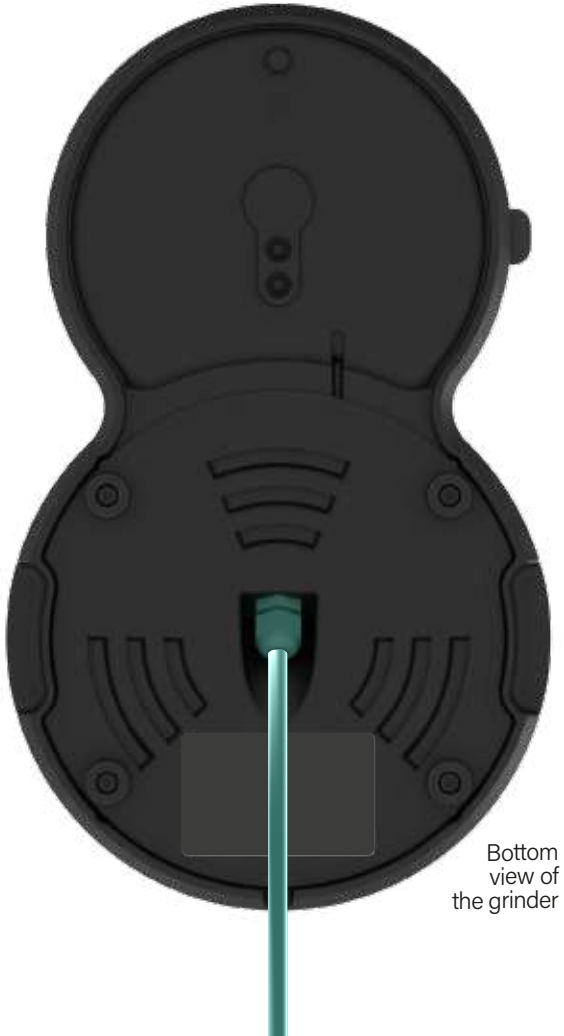
Electrical Characteristics

Accessibility of the power button and the standard refill

The placement of the grinder's power and refill buttons facilitates pressing them and **optimizes space on the bar**

Hidden power cable

The connection with the power cable is hidden at the bottom, reducing the required distance to the power outlet, avoiding tangles, and preventing potential cable damage.



Bottom view of the grinder

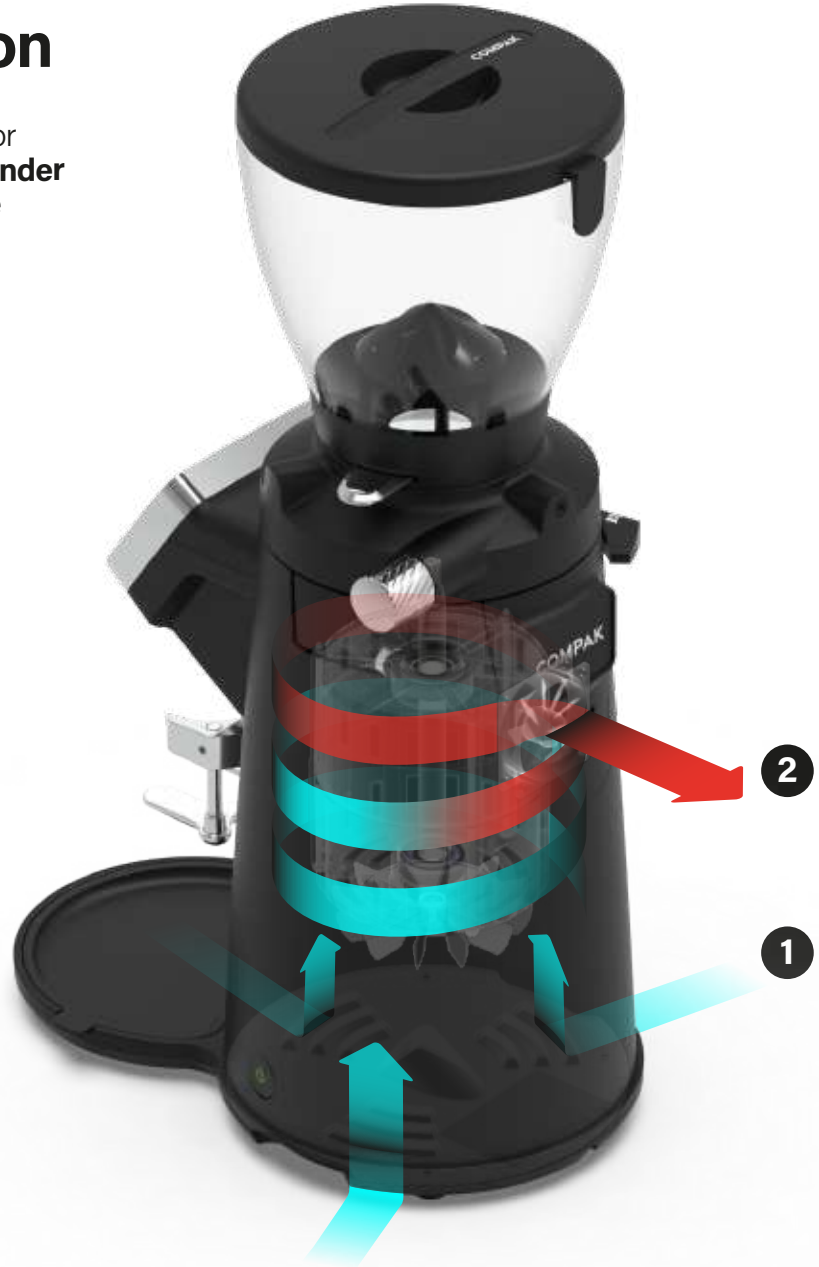
Customizable and backlit rear logo

The logo on the rear plate can be customized with any design. Optionally, it can be illuminated with leds

Backlit rear logo

Ventilation optimization

Thanks to the lower fan integrated into the motor and the rear fans, **air circulation inside the grinder is optimized**, reducing the internal temperature



F10 Master
2 electronic fans as standard

F8 OD
1 electronic fan (optional)

2 The rear fans **expel hot air through the rear grilles**

1 **External cold air is drawn in** through the slots at the base of the grinder by the fan integrated into the bottom of the motor

Maintenance

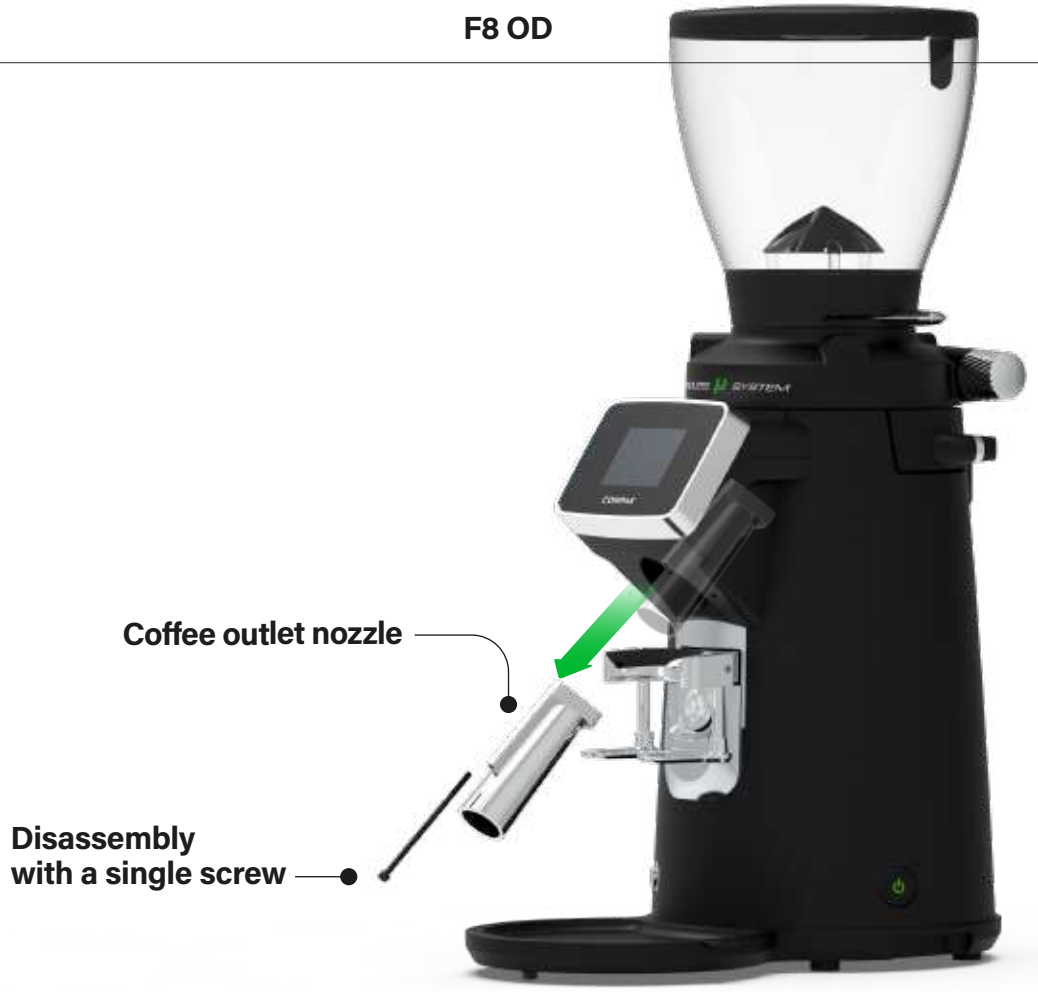
For grinder maintenance, access to any of its parts is achieved by **disassembling the minimum number of components possible**. This significantly reduces the time dedicated to cleaning and maintenance

Grinder maintenance

To clean the coffee outlet nozzle, you **only need to remove one securing screw**, significantly reducing disassembly time

F10 Master

F8 OD



Access to the rear fans

Direct access to the fan (optional in **F8 OD** model)
or to the two fans (**F10 Master** model)
by **removing the two screws holding the rear panel**

Hoppers, Options and Technical Specifications

Standard hopper

Standard hopper with **1.250 g** capacity (smoke or transparent) with **clip for standard coffee recipes**.
Hopper base in painted aluminum for **F10 Master** model.

Optional **700 g hopper**

Standard 1.250 g hopper

Optional 700 g hopper

Custom hopper

The most effective way **to highlight the brand at the sales place**.
1.800 g of capacity hopper made of **food grade polycarbonate and aluminum**. It allows the insertion of **119 x 163 mm prints** in the front and rear spaces designed for it.
Vinyl imagery 360° on request with the desired image

Sizes

Fresh range

	F10 Master	F8 OD	
Motor output	**950**	**630**	W
RPM	**340**	**1.310**	rpm
Ø Burrs	**Conical 68 Red Speed**	**83**	mm
Burrs durability *	**8.000**	**800**	kg
Production *	**4,3**	**4,2**	g/s
Kg recommended/week	**+12**	**6 - 6**	kg

* Production and durability based on a medium roast coffee and grinding point for Espresso.
There is a direct relation between the wear of the burrs and the increase in time per dose

COMPAK

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