FCV-NCF-4N(V10.1) / FRESH-BEAN COFFEE

Fresh beans. Your coffee.

One tabletop coffee unit, three genuine views. Agree the finish, ingredients, water installation and supplied payment setup.

10.1 inch
CUSTOMER DISPLAY

1.2 kg
BEAN HOPPER

3000 W
PUBLISHED PEAK POWER



LEFT-FACING	FRONT VIEW	RIGHT-FACING
Cedar	Lagoon	Rosewood

Configured for your products.

Illustrative finishes and screen menus on genuine views. Tabletop upper unit shown; stands, drinks, cups, hardware and final setup are confirmed separately.

PLACE THE EXPERIENCE IN CONTEXT

A useful stop in the daily flow.

Illustrative placement concepts show how the format could sit in a planned environment. They are not photographs of completed FCV installations.



Office coffee counter

AUDIENCE

An indoor concept for staff refreshment breaks.

ACCESS

Agree counter loading, water and safe cup access.

SITE CHECK

Confirm electrical rating, ventilation and refill access.



Hotel refreshment lounge

An illustrative coffee-counter setting for adult guests.



University cafe counter

An indoor concept for adult campus users.

PUBLISHED MODEL DATA / CONFIRM THE SUPPLIED CONFIGURATION

A clearer view of the specification.

810 mm
TABLETOP UNIT HEIGHT

10.1 inch
CUSTOMER DISPLAY

1.2 kg
BEAN HOPPER

Cabinet + interface

Dimensions H x W x D	**810 x 500 x 450 mm**
Weight	**Not established in reviewed schedule**
Brewer dose	**7-16 g powder**
Display	**10.1-inch touchscreen**

Loading + release

Bean hopper	**1.2 kg**
Instant canisters	**Two 4 L plus one 2 L**
Cup-stack count	**Not established**
Serving reference	**About 60 s; recipe dependent**



TABLETOP COFFEE UNIT

Counter/stand, cups and the final supplied configuration require agreement.

ELECTRICAL + INTERFACE

3000 W peak / standby below 30 W

HTML: 110-120 V. Model-coded brochure: 100-240 V. Both 50/60 Hz; confirm the actual rating plate.

Daily kWh: not established

COOLING + PACK FIT

92 C brewing reference

Published temperature is not a guaranteed drink-at-cup temperature. Confirm actual recipes, water and cup suitability.

No refrigerated pack envelope is established.

Published watts are not daily energy use.

Peak and standby watts are power ratings, not measured daily kWh. Verify the supplied voltage; source documents differ.

Confirm counter support, water supply, drainage, sanitation, cup clearance, ventilation and electrical supply. Installation, software and warranty scope require agreement.

PUBLISHED CAPABILITY / SELECTED FITMENT

Digital at the front. Clear behind it.

Specify the customer experience and the fitted hardware separately. A published option is not a promise that every device is installed.

Customer experience

10.1-inch touchscreen; pre-soaking, self-cleaning and cloud reporting are described. Confirm supplied functions, software and cleaning duties.

A configurable system

Agree cups, ingredients, water, payment devices and activation. Published coffee and ingredient examples are not a fixed recipe allocation.

Payment methods + fitment

METHOD	PUBLISHED CAPABILITY	SELECTED SETUP
Cards	Cashless capability	Confirm provider / terminal
NFC / contactless	Wallet examples published	Confirm NFC / enabled methods
QR / scan	QR examples published	Confirm provider and setup
Cash / banknotes **Coins** **Coin changer / change**	Bill, coin and cashless capability is described; change hardware is configuration specific.	Confirm actual devices, currency, change and merchant setup.

Confirm reader, currency, enabled methods, SIM/network, merchant onboarding, fees and refund process. MDB/DEX does not by itself confirm every device or provider. Agree software, reporting and inventory scope separately.

Published options to select

Branding (optional)
CONFIRM SELECTED FITMENT

Pre-soak / cleaning
CONFIRM SELECTED FITMENT

Cloud: described
CONFIRM SELECTED FITMENT

Software: confirm
CONFIRM SELECTED FITMENT

Stand: separate
CONFIRM SELECTED FITMENT

Payments: confirm
CONFIRM SELECTED FITMENT

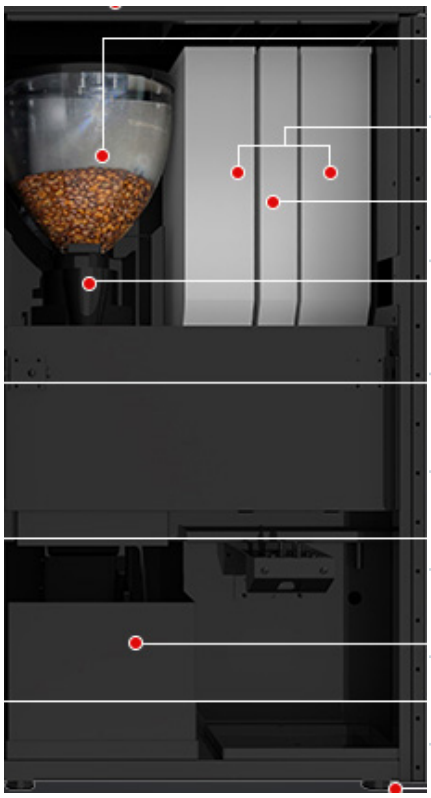
PHOTOGRAPHED CONFIGURATION / AGREED LOADING PLAN

Inside the coffee workflow.

Coffee ingredients are not snack trays. The source identifies a 1.2 kg bean hopper, two 4 L instant canisters and one 2 L canister. Actual recipes, refilling and serving yield require confirmation.



FULL CABINET



1. Bean hopper: 1.2 kg
2. Two 4 L canisters
3. One 2 L canister
4. Coffee grinder
5. Electronic door lock
6. Waste bucket
7. Front cup recess (outside crop)

PHOTOGRAPHED PRODUCT BAY

Components refer to the source interior illustration and front cup recess. Numbering is not a shelf or per-refill serving allocation.

Confirm the loading plan

INGREDIENTS

Confirm beans and powders. Source storage: 1.2 kg hopper, two 4 L and one 2 L canisters.

DOSE + YIELD

Source brewer dose: 7-16 g. Agree recipes; servings per refill are not established.

CUP FIT

Test actual cup clearance and placement. Confirm counter support, water and cleaning access.

DRINK TEST

Test recipes and delivery. Source 92 C brewing reference is not guaranteed cup temperature.

No mandatory powder allocation, fixed cup-stack count or verified drinks-per-refill figure is established. Confirm actual cups, recipes, water and cleaning procedures.

THREE WAYS TO OPERATE / PRICING TAILORED TO YOUR SITE

Choose your operating plan.

Select the responsibility split for your machine, products and service. Prices and the final terms are confirmed for your chosen setup.

01 / SELF-OPERATE

Own + operate

Pay 100% of the machine price upfront. Own the equipment and manage products and daily operation.

02 / FIXED MONTHLY FEE

Your products. FCV service.

You provide products. FCV handles agreed refilling, maintenance, technical and software support.

03 / FULLY MANAGED

FCV manages

Customer buys the machine. FCV owns products, sets retail prices, and manages restocking, technical/software support, maintenance and complaints.

RESPONSIBILITY	SELF-OPERATE	FIXED FEE	FCV MANAGED
Products	You	You	FCV
Retail prices	You	Agreed scope	FCV
Restocking	You	FCV in agreed scope	FCV
Care + software	Agree separately	FCV in agreed scope	FCV
Customer issues	You	Agreed scope	FCV

Fully managed: purchase and agreed share

MACHINE PURCHASE

100% Customer pays the agreed machine price in full. The customer owns the equipment.

GROSS-SALES SHARE: UP TO

25% The owner share of monthly gross sales is agreed by performance.

The contract term, machine ownership and operating responsibilities are confirmed before the managed agreement is finalised.

Monthly gross-sales share is agreed by sales performance, up to 25%. No minimum share or sales result is promised.

Pricing tailored to your setup.

Request a personalised quotation for your selected machine, configuration and operating plan.

Get pricing on WhatsApp

Contact FCV

Main website | This model | Google Maps