





The morning cup. by Kaphi.

COMMERCIAL COFFEE & TEA

South Indian filter coffee, fresh tea and bean-to-cup espresso for the workplace.

EQUIPMENT / BEVERAGES / BUYING GUIDE

What does your *team drink?*



FTC 2.4

Filter coffee & tea

For a pantry where coffee and tea share the morning rush, the FTC 2.4 brews both. Staff can choose a strong, light or black cup at the same machine.

B2C 2.4

Espresso & milk

For a café counter serving cappuccinos and lattes, the B2C 2.4 starts with whole beans. Espresso, hot milk and hot water round out the menu.

FILTER COFFEE & FILTER TEA

FTC 2.4

4–6

CUPS PER MINUTE





Fresh water brews the coffee and tea. Decoction and fresh milk let users choose their strength. A digital counter tracks dispensing. An auto-clean cycle supports daily care.

Machine specifications

Decoction tank	3 L
Milk boiler	3 + 3 L
Initial start-up	10 minutes
Power supply	230 V, single phase
Size (W × D × H)	360 × 600 × 630 mm
Net weight	35 kg

BEAN-TO-CUP COFFEE

B2C 2.4



3

CUPS PER MINUTE



Whole beans supply the espresso, cappuccino and latte menu. Password protection keeps programmed settings consistent. Automatic cleaning and hot-water flushing support daily care.

Machine specifications

Bean hopper	1 kg
Milk container	3 L
Boiler capacity	3.5 L
Power supply	230 V, single phase
Size (W × D × H)	325 × 640 × 540 mm
Net weight	45 kg

Stock the counter.



Filter coffee

Ground coffee for a South Indian filter cup.



Coffee beans

Whole beans for the B2C espresso menu.



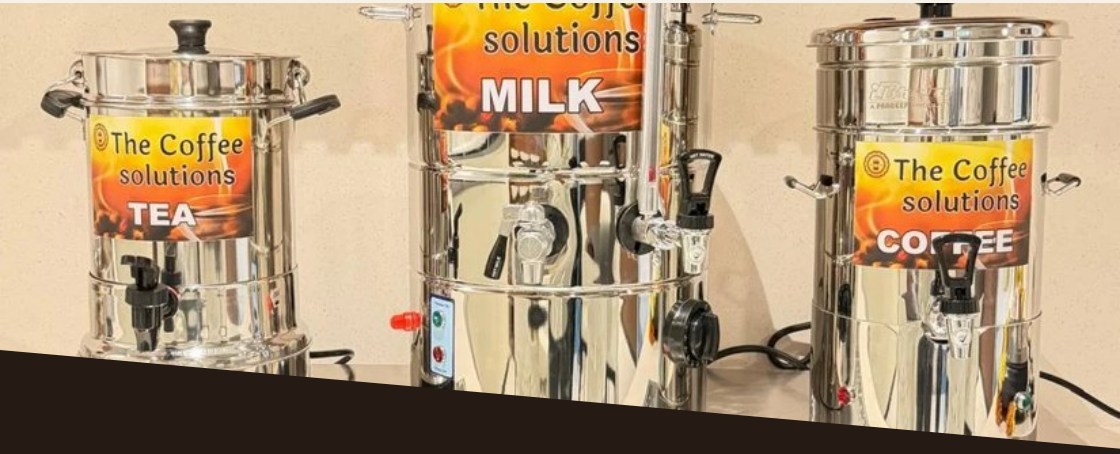
Cardamom tea

An aromatic addition to the tea counter.



Masala tea

A spiced tea for the afternoon break.



Plan your counter.

At a glance	FTC 2.4	B2C 2.4
Core menu	Filter coffee & tea	Espresso & milk drinks
Output per minute	4–6 cups	3 cups
Machine depth	600 mm	640 mm

Before you enquire

Count cups served during your busiest break, measure your counter and allow room for cleaning. Bring your measurements and your three most-requested drinks to Kaphi.