

OCX-SERIES REDUCED TO THE ESSENTIALS: TASTE.



HIGH END IN DESIGN AND TASTE: GERHARDT OCX

Thanks to their elegant design and intelligent interior, the exclusive table tops in the OCX Series offer the ultimate in smart office coffee service. Whether freshly brewed whole bean espresso, creamy cappuccino or delicious latte macchiato: the OCX excels with excellent, barista-quality coffee specialities, just like from your favourite Italian café around the corner!

PREMIUM QUALITY 'MADE IN GERMANY'

The OCX Series is a masterpiece of engineering for a superior coffee taste – designed and manufactured in Nürtingen, Germany.

Perfectly matched components and high-quality materials such as stainless steel, glass and aluminium ensure the smooth operation, high efficiency and lasting quality of our smart premium tabletops.

SMART TECHNOLOGY THE NEXT GENERATION

// Selected materials, crafted to perfection

- // Innovative features and sophisticated components designed and developed in-house
- // Customisable 10.1" full HD touchscreen 'Made in Germany'
- // Intuitive menu navigation for easy product
 selection
- // Intelligent Gerhardt ESX brewing group for aroma-preserving brewing from the whole bean
- // With the option of one or two Swiss stainless steel grinders
- // Extremely quiet, fast, accurately dosing
 and with a long service life
- // Superlative and varied coffee specialities with minimum maintenance



MONO OR DUO GRINDER



PREMIUM QUALITY – OUTSIDE AND INSIDE



CUPWARMER



BARISTA QUALITY



THE CRÈME DE LA CRÈME OF COFFEE PLEASURE: OCX & FMX

With its large capacity, compact dimensions and select design (9-litre milk tank, optional 2 x 4.5-litre milk tank and vegan model), the FMX external milk module offers even more barista-quality coffee enjoyment. Enjoy aromatic coffee specialities such as cappuccino and latte macchiato with perfectly creamy milk froth from fresh milk or vegetable alternatives. Innovative technology inside guarantees the wispiest of milk froth in consistently high quality with a superb taste — and, to top it off, low-maintenance operation with the highest hygienic standards.

// Option of two milk tanks

for fresh milk and a plant-based alternative based on soya or oats.

// Gentle milk preparation

preserves the nutrient content and guarantees an excellent taste

- // Innovative heating technology prevents the destruction of proteins
- // Hot and cold functions
 for more beverage choices
- // Perfect froth
 Precise air dosing for consistently
 high froth quality
- // Maximum flexibility Continuously adapts to different milk types
- // Greater choice of beverages
 Liquid and solid milk phases in one
 beverage
- // No clogging

with milk residues, smooth operation thanks to nozzle-free design

// Optimum hygiene

Automatic rinsing after each brew

// Easy daily cleaning
No need to remove the milk tank

OCX-SERIES



OCX MONO

GRINDER // XL COFFEE HOPPER // DOOR IN C-33 MEDIUM BRONZE



// THE ULTIMATE IN PREMIUM OFFICE COFFEE — SUPERB SELECTION OF BARISTA QUALITY COFFEES FOR THE OFFICE, MEETING ROOM OR BREAK ROOM.

OCX DUO

TWO GRINDERS // XL COFFEE HOPPER // DOOR IN C-35 BLACK



DIMENSIONS:

ОСХ	FMX MILKMODULI
Height: 600 mm	Height: 530 mm
Width: 410 mm	Width: 230 mm
Depth: 520 mm	Depth: 500 mm

EMPTY WEIGHT:

OCX 45 kg FMX 26 kg

OPERATION:

Unlimited product selection options thanks to the customisable 10.1" HD touchscreen, resolution 1,280 x 800 px, 400 cd/m² with 16.8 million colours

ELECTRICAL CONNECTION:

2.500 W/230 Volt

FRESH WATER CONNECTION 3/8" (OPTIONAL WATER TANK MODULE)

SERIAL EQUIPMENT:

- // Illuminated dispense panel, freely
 selectable light colour
- // High-quality material selection: Anodised ground aluminium, tempered glass and chrome-plated metal
- // MDB interface for connecting optional
 payment systems

COLOUR:

Door: Anodised ground aluminium, available in either C-33 medium bronze or C-35 black. Housing: Fully galvanised steel, matt powdercoated, RAL 9005.