Specification Sheet

# Liquidline D3 Fresh Milk

## Bean to Cup Machine

The Liquidline D3 is a high capacity bean to cup coffee machine designed for busy commercial environments, serving up to 250 cups per day. With dual grinders, flexible milk configurations and advanced heating technology, it delivers a broad menu of freshly prepared drinks with speed and consistency.



LIQUIDLINE

Altogether better

# D3
# Fresh Milk

Designed for busy environments, the Liquidline D3 combines dual bean grinding, fresh milk preparation and intelligent functionality in one versatile machine. Its two bean hoppers and simultaneous coffee and milk preparation support efficient service. While its automated cleaning cycles, integrated drainage and remote telemetry help simplify daily operation, making it easier to manage a high-capacity refreshment point.

### DUAL BEAN GRINDING

Two independent grinders and 1,200g bean hoppers allow businesses to offer two different coffee varieties from one machine. Whether serving different blends or providing caffeinated and decaf options, this flexibility expands customer choice without the need to switch beans manually.

### ADVANCED FRESH MILK TECHNOLOGY

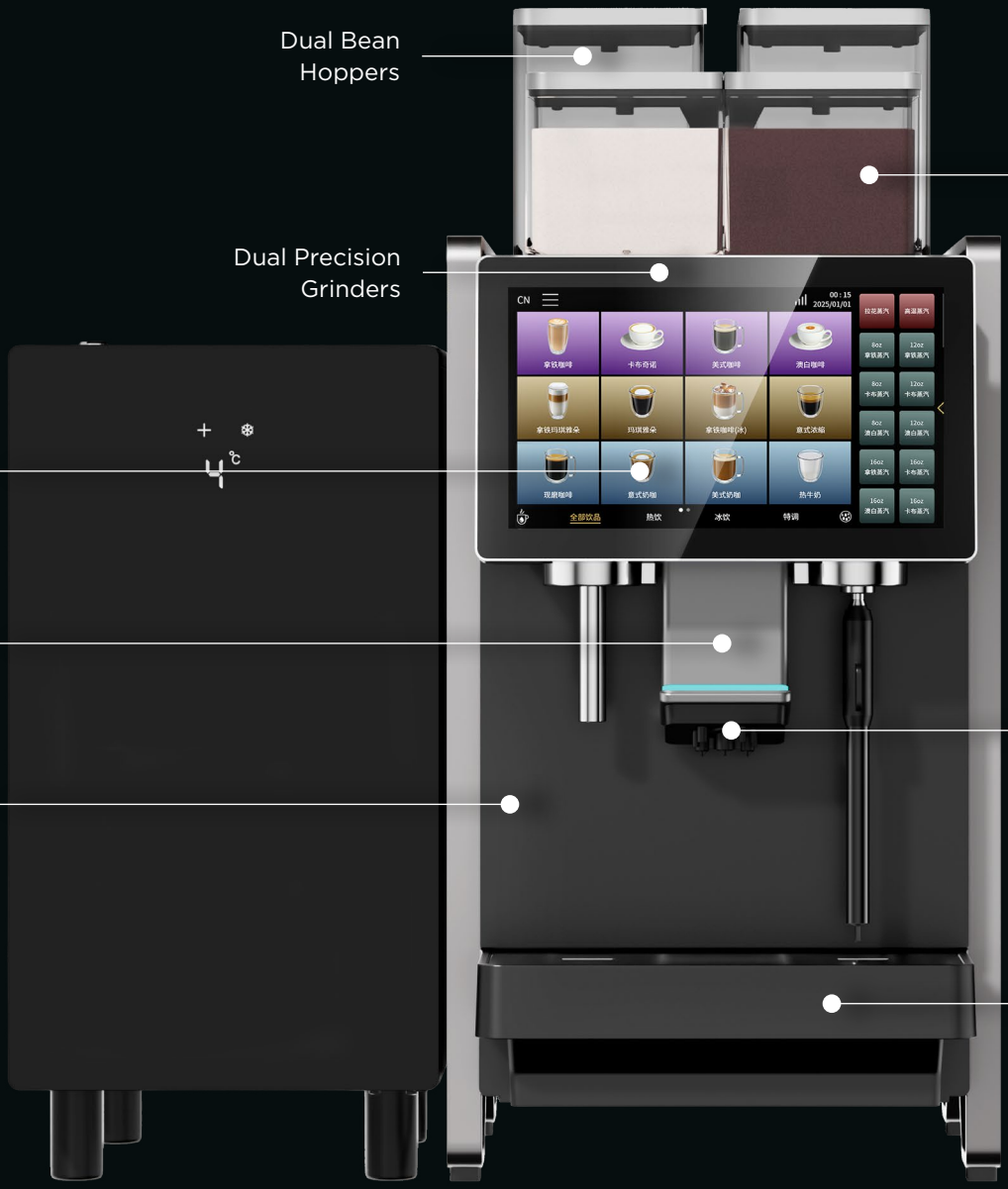
The D3 uses a block heated milk system to produce fine, silky and stable milk foam without steam. This supports the preparation of milk-based favourites, including cappuccinos, lattes and flat whites, with a smooth, consistent texture. Flexible fridge configurations also allow businesses to choose between fresh dairy milk and fresh oat milk, or combine fresh dairy milk with powdered oat milk, depending on requirements.

### FAST, EFFICIENT DRINK PREPARATION

Dual heating boilers allow coffee and milk to be prepared simultaneously, helping reduce waiting times during busy periods. By supporting parallel preparation, the D3 helps maintain an efficient serving flow when demand increases, making it well suited to workplaces and customer facing environments with regular drink orders.

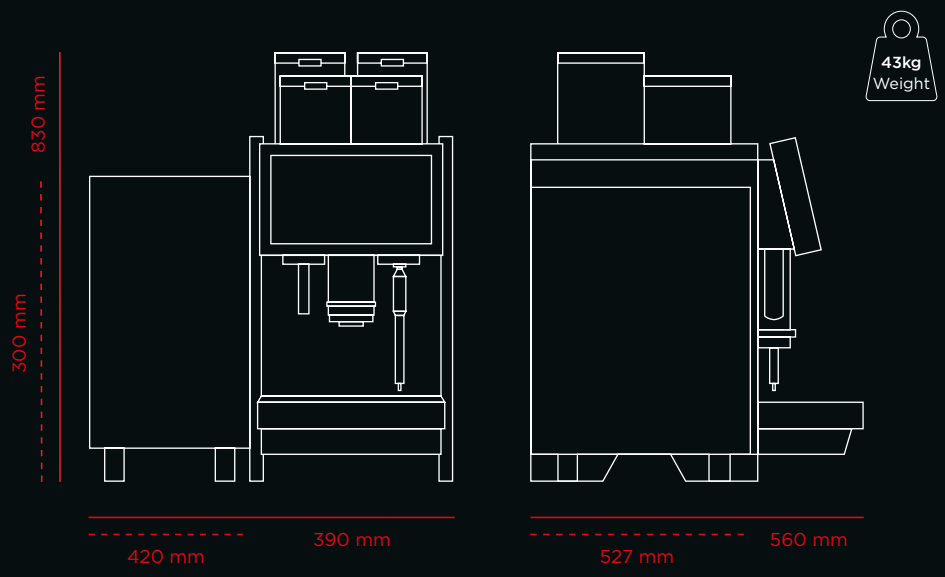
### INTUITIVE TOUCHSCREEN & CONNECTED MONITORING

A large 13.3 inch HD touchscreen provides a clear, accessible interface for selecting drinks. The dispensing spout adjusts automatically to accommodate different cup sizes, helping simplify everyday use. Remote telemetry provides machine statistics and fault alerts, while over-the-air firmware updates support remote software maintenance.




“High-capacity performance, flexible coffee choices and silky fresh milk drinks, all in one connected bean to cup solution.”

# Technical Information




## Specification

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|---|---|
| **Product ID** | D3FM |
| **Cups per Day** | Up to 250 Cups |
| **Bean Hopper Capacity** | 2 x 1,200g |
| **Standard Drinks Configurations** | Espresso, Double Espresso, Macchiato, Cortado, Americano, White Americano, Flat White, Latte, Cappuccino |
| **Milk** | Fresh dairy milk; fresh dairy and oat milk; or fresh dairy and powdered oat milk, depending on configuration |
| **Voltage** | 220V |
| **Water** | Mains fed |
| **Machine Dimensions** | 560(D) x 390(W) x 830mm(H) |
| **Fridge Dimensions** | 527 (D) × 420 (W) × 300mm(H) |
| **Weight** | 43kg |

## Get in Touch

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## Available Milk Fridges

**Single Milk Fridge (1 x 10-Litre)**
D3MF

For fresh dairy milk, or fresh dairy milk alongside powdered oat milk when one powder hopper is configured accordingly.

**Dual Milk Fridge (2 × 4-Litre)**
D32MFD

For businesses looking to offer two fresh milk options, such as dairy and oat milk.