

HOME

Espresso Machine



Ferratti Ferro FCM-3030P is a home espresso machine with professional features. Designed to produce café-quality coffee, this machine has advanced technology such as precision temperature control, dual extraction mode, and a second-generation pre-infusion system.

FCM-3030P

Home Espresso Machine



Premium Coffee Moments at Your Fingertips

Smart Digital Touch Screen

Complete functions: extraction/steam
hot water
Tap to select and operate with ease



Manual/Automatic Dual Extraction Modes

Touch to operate automatically
The top choice for a
hassle-free experience
Manual extraction that unlocks
creative potentials



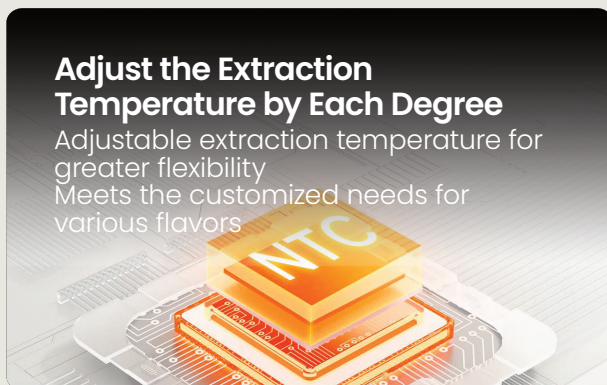
58 mm Commercial Brewing System

High-density espresso shower screen
with even water flow
58 mm filter basket designed for
commercial use



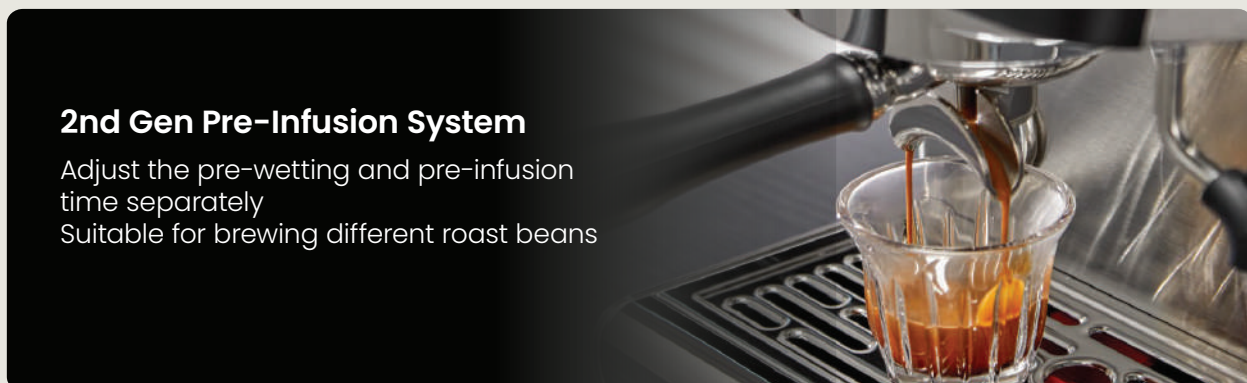
Adjust the Extraction Temperature by Each Degree

Adjustable extraction temperature for
greater flexibility
Meets the customized needs for
various flavors



2nd Gen Pre-Infusion System

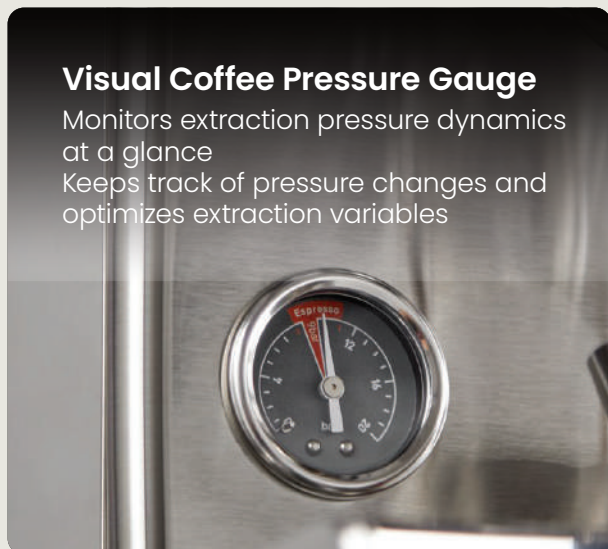
Adjust the pre-wetting and pre-infusion
time separately
Suitable for brewing different roast beans



Experience Superior Brews in Every Touch

Visual Coffee Pressure Gauge

Monitors extraction pressure dynamics at a glance
Keeps track of pressure changes and optimizes extraction variables



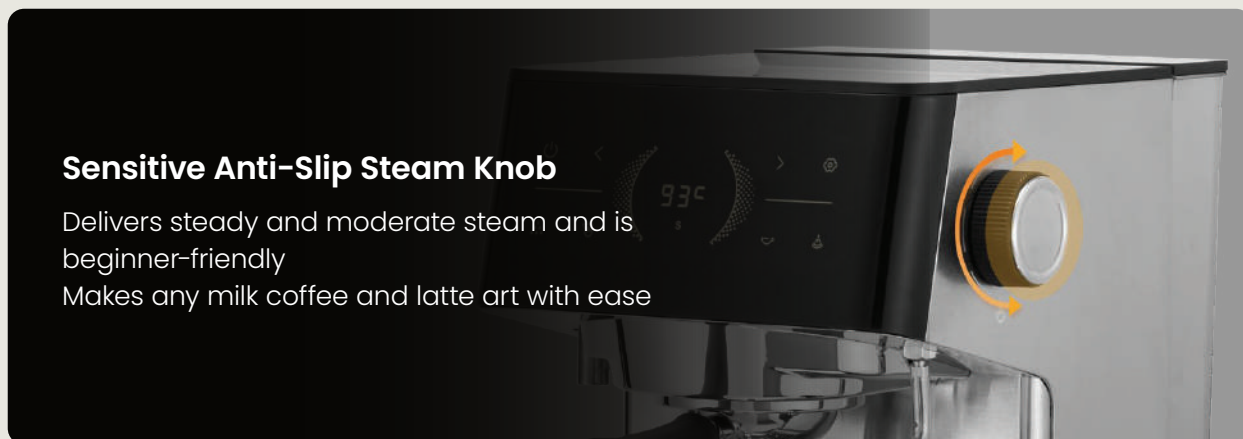
Italian ULKA Vibration Pump

Provides stable power for machine operation



Sensitive Anti-Slip Steam Knob

Delivers steady and moderate steam and is beginner-friendly
Makes any milk coffee and latte art with ease



Independent Hot Water Nozzle

Makes hot Americanos within seconds
Cleans cups instantly



Mini Compact Design

Small and space-saving



Smart Digital Screen One Screen, One Touch, Full Control

Fully equipped with extraction/steam/hot water functions. Sensitive touch controls for effortless, hassle-free selection



58 mm Commercial Brewing System Make Cafe-Quality Brews at Home

Bring home commercial technology and professional gold extractions
Easily replicate cafe-quality brews at home

High-Density Espresso Shower Screen

Ensures even water flow
for extraction
Minimizes the channeling effect

58 mm Commercial Filter Basket

Features a single-layer filter
screen
Enhances extraction efficiency



Adjust the Extraction Temperature by Each Degree Precise Temperature Control Makes Better Gold Extractions

Adjustable extraction temperature can allow greater flexibility and meet the customized needs for various flavors



Manual/Automatic Dual Extraction Modes

Touch to operate automatically and preset the time. An ideal choice for laid-back users. Manual mode offers full control over extraction time Tailors the flavor precisely according to coffee bean characteristics and personal preference

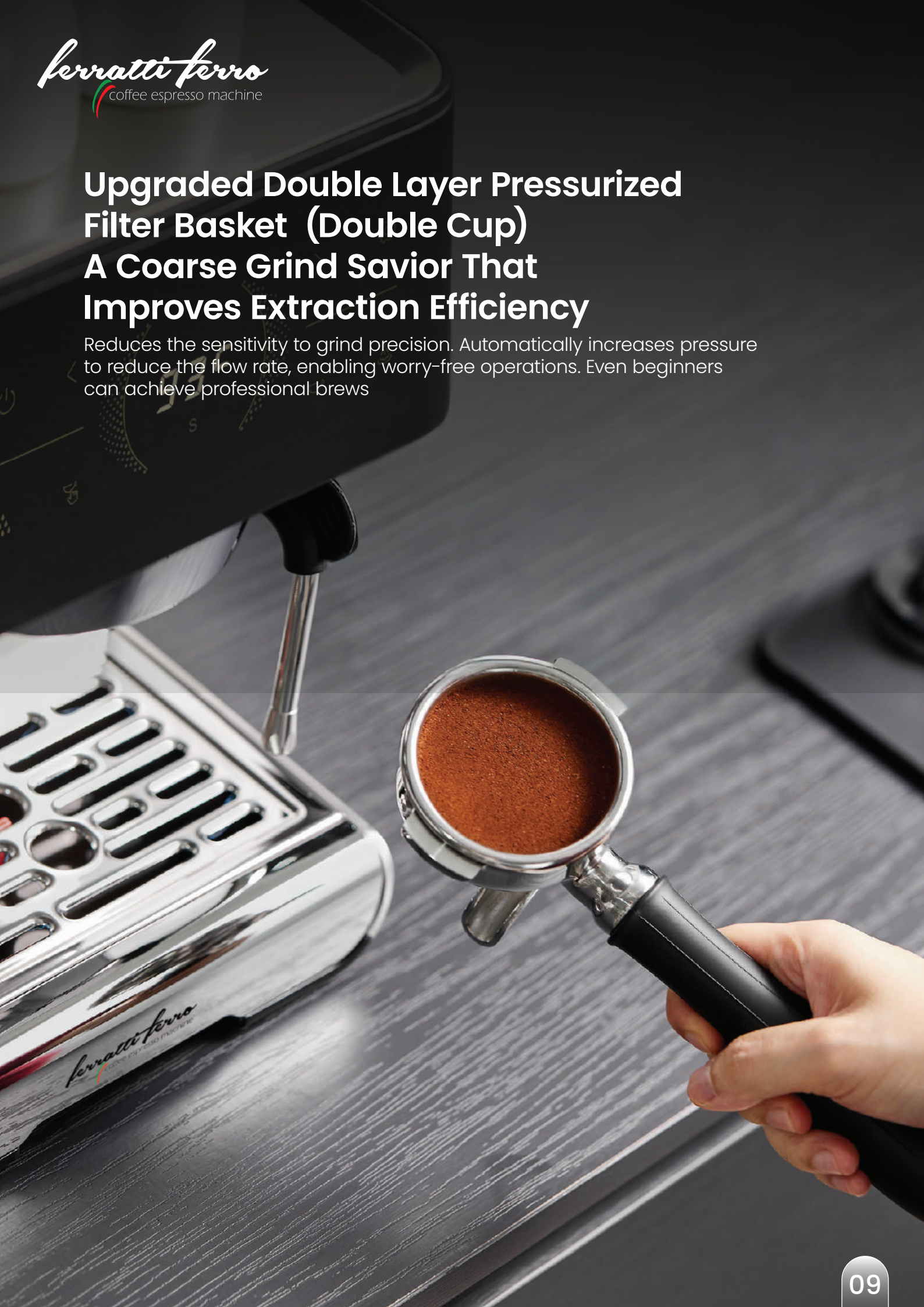
Automatic brew time adjustment range:

10~120 s



Upgraded Double Layer Pressurized Filter Basket (Double Cup) A Coarse Grind Savior That Improves Extraction Efficiency

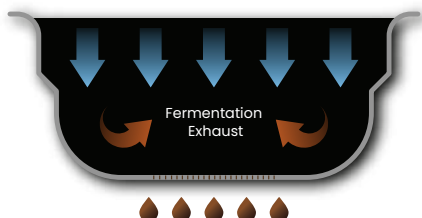
Reduces the sensitivity to grind precision. Automatically increases pressure to reduce the flow rate, enabling worry-free operations. Even beginners can achieve professional brews



2nd Gen Pre-infusion System Adjust the Pre-wetting & Pre-infusion Time Separately

Adapts to different coffee beans and powder volumes, enhancing
flavor complexity
Easily creates café-quality flavors

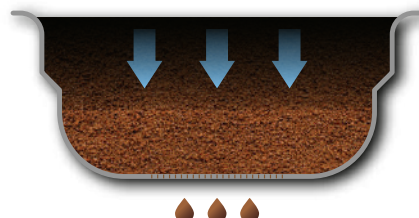
Adjustable Pre-infusion System



Adjustable Pre-infusion System

Allows users to set different pre-infusion time based on different types of coffee. Ferratti Ferro 2nd pre-infusion system offers independent 'pre-wetting/pre-infusion' options. Provides greater flexibility for personalized customization.

Non-adjustable Pre-infusion System



Non-adjustable Pre-infusion System

Unable to adapt to different roast level, grind sizes or coffee bean. Users can only passively accept the preset standard time, lacking customization, which limits the full expression of bean's flavor.

Visual Coffee Pressure Gauge

Monitors extraction pressure dynamics at a glance and keeps track of pressure changes. Optimizes extraction variables and improves brew quality.



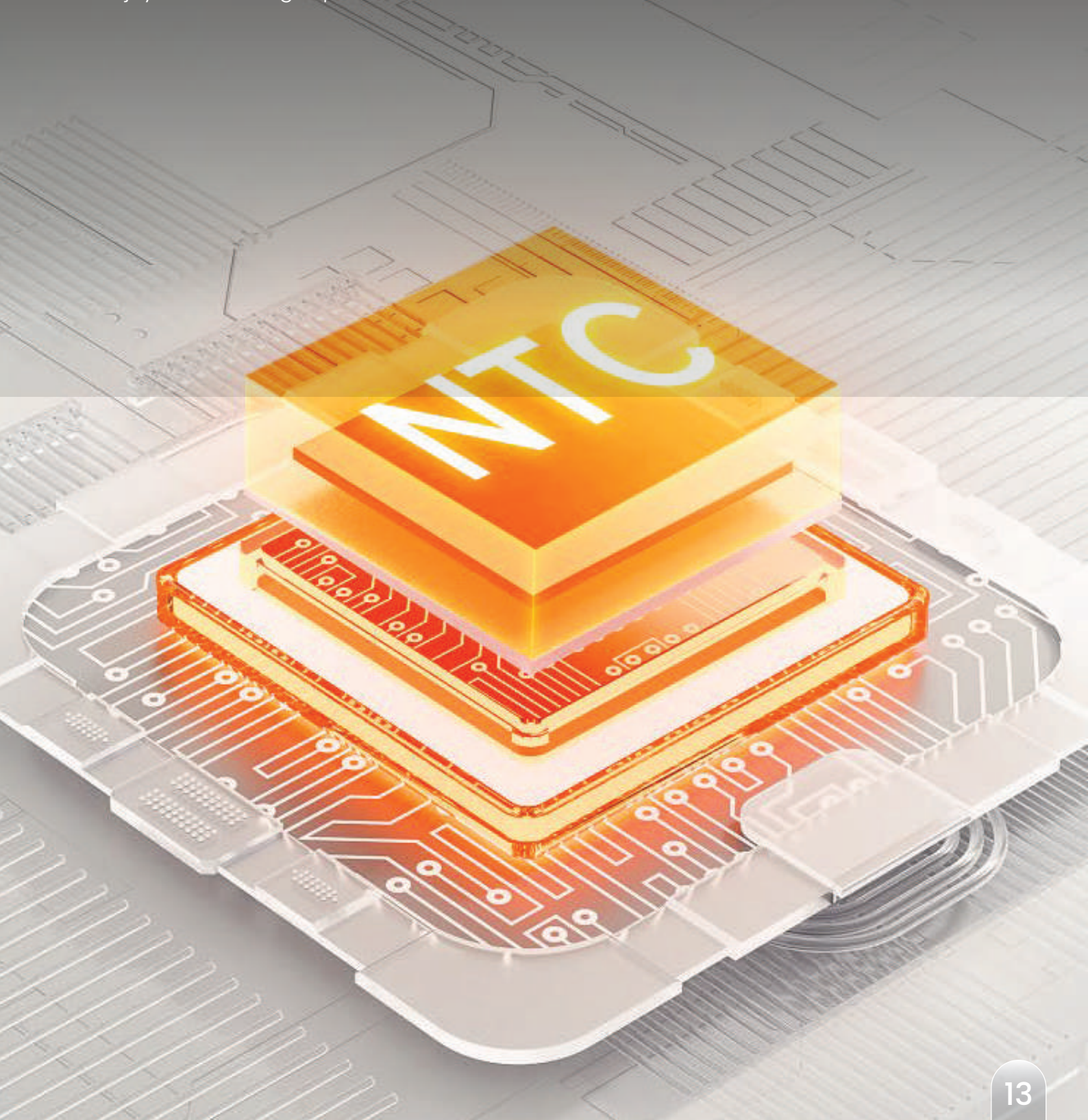
Italian ULKA Pump Powerful Performance and Faster Brews

Stable extraction pressure and quick preheating.
Enjoy fresh, rich coffee instantly



NTC System: Minimizes Temperature Fluctuations Locks in the GoldExtraction Temperature

Maintains the water temperature at the gold extraction range of 92~96 °C
Prevents the water from overheating or underheating, ensuring a more enjoyable brewing experience



Be Creative With Your Milk Coffee Allows Beginners to Master Latte Art

The 1-hole steam nozzle delivers moderate, stable steam flow,
which is easier for beginners to control
Effortlessly whips up a cloudy, milky froth for latte art

Side steam handle

Easy to control,
great experience

Anti-scald Soft Rubber

A secure, heat-proof grip
for steady handling and
smooth milk frothing

Extended universal stainless steel steam wand

More adaptable to different
frothing techniques and angles

Mini Compact Design Lightweight and Space-Saving

Features a slim profile for flexible placement and easy mobility. Build your own 1m coffee corner with ease



Craftsmanship Details

1.7 L Removable Water Tank

Refill effortlessly, ideal for daily home brewing



Independent Hot Water Nozzle

Enhancing efficiency for hot drink preparation



Cup Warming Zone

Each cup is fully prepared



ECO Mode

Automatically enters standby after approximately 28 min
Energy-saving, eco-friendly, and puts an end to all your worries



CLn Descaling Reminder

The system prompts for descaling every 500 cycles
(extraction + steam)



Product Overview



Front View



Back View



Left 45° View



Right 45° View

Product Parameters



Product Model	FCM-3030P
Product Colour	Stainless Steel
Rated Voltage/Frequency	220 V - 50 Hz
Rated Power	1350 W
Product Weight	5 Kg
Product Dimensions	220x308x315 mm

Standard Accessories



**Plastic Double
Cup Portafilter**



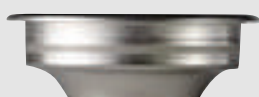
**Cleaning
Disc**



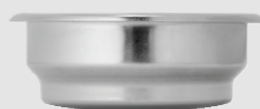
**Plastic
Temper**



**Cleaning
Brush**



**58 mm Filter Basket
(Single Cup)**



**Double Layer
Pressurized Filter Basket
(Double Cup)**



**Instruction
Manual**

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