# Specification text

**Franke A600 FM CM 2G H1 – (fixed water)**

Microprocessor controlled fully automatic coffee machine with 2 precision coffee grinder for the individual preparation of coffee and coffee specialties. Other products such as, for example, cappuccino, latte macchiato and milk coffee with warm milk and hot milk foam in Barista quality, as well as other specialties with cold milk or cold milk foam can be prepared through the processing of fresh milk. One hot water dispenser for dosed or non-dosed output of hot water, through a separate spout.

**Technical Data**

Output – Cups per hour\*:

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
|  | **A600 FM** | **2L PE 200-220V 50/60Hz 4500-5300W 30A** | | | **1L N PE 220-240V 50/60Hz 2400-2800W 16A** | | |
|  | **SU05 FM** | **1L N PE 120V 60Hz 1400W 15A** | | | **1L N PE 220-240V 50/60Hz 1950-2300W 10A** | | |
|  |  | **Single cup/h** | | **Double cup/h** | **Single cup/h** | | **Double cup/h** |
| **Espresso** |  | 150 | | 194 | 150 | | 194 |
| **Café Crème** |  | 100 | | 121 | 100 | | 121 |
| **Cappuccino** |  | 98 | | 160 | 98 | | 160 |
| **Latte Macchiato** |  | 102 | | 155 | 102 | | 155 |
| **Hot water** |  | 164 | | - | 164 | | - |
| **Hot water** |  | (33 l/h) | |  | (33 l/h) | |  |
| **Milk coffee** |  | 124 | | 186 | 124 | | 186 |
| **Warm milk** |  | 108 | | 128 | 108 | | 128 |
| **Cold milk** |  | 122 | | - | 122 | | - |
|  |  |  |  | |  |  | |
| **Energy loss** | **KWh/24h** | 2,595 (incl. SU05 FM) | | | 2,546 (incl. SU05 FM) | | |

\*Output per hour and energy loss information are according to DIN18873-2

Electrical connections: 220-240 VAC, 1L N PE, 2400-2800 W, 50-60 Hz, 16 Á (EU)\*

220-240 VAC, 1L N PE, 2100-2300 W, 50 Hz, 10 Á (CH/GB/EU)

200-220 VAC, 2L PE, 4500-5300 W, 60 Hz, 30 Á (USA)

200 VAC, 2L PE, 2300 W, 50-60 Hz, 16 Á (JP)

220 VAC, 1L N PE, 2600 W, 50 Hz, 16 À (China)

Net weight: up to max. 64 kg (A600 FM + SU05 FM)

Dimensions: width: 610 mm (A600 FM + SU05 FM)

height: 754 mm

depth: 600 mm

Water connection: Fixed water connection: G 3/8" external thread

Water pressure: 80 to 800 kPa (0,8 to 8,0 bar)

Inlet hose: ∅ 8 x 1500 mm, union nut G3/8”

Drainage for drip tray: Waste water hose: ∅ 16 x 2000 mm

Drainage connection: Funnel trap ∅ 50 mm

Noise emission: Acoustic pressure: < 70 dB (A)

Approvals: CE / CB / HACCP

**Device design**

Housing parts und product containers are made of easy-care plastic, the front door is made of aluminium and the drip grid is made of stainless steel. All safety-relevant components are certified by the appropriate bodies. On top of the device is space for the storage of cups. The casing color is black/anthracite or high gloss black (black line).

**Operating panel Touch+Go Control**

8 inch color touch screen for the operation and setting, as well as the display for the status of the device and the device capabilities. Touch screen is protected by an aluminum frame. 6 menu cards, all Individual definable. Each menu card with 5 pages for the presentation of 4, 6, 9, 12, 16 or 20 product buttons per page. The menus offer the option of separate representation such as seasonal summer and winter drinks or beverages with the distinction according to recipes. Up to 7 different languages can be selected. Display of nutritional and allergen information is possible. The products can be displayed individually with predefined images and text or via USB interface with customer-specific images. An onboard mediapool allows you, to show images and advertising messages during operation-breaks. In the billing mode the product prices and possible credits are displayed. The edge lighting is individually programmable. Events and informations, such as for example the lack of coffee beans is displayed in color or can be called from the dashboard behind the product level. The functional lighting concept offers the possibility to notice these messages through a for example red and optional flashing edge lighting from any distance.

**Two coffee-grinders 2G**

Two precision coffee-grinders, noise-reduced and with ceramic-disks for the direct grinding of coffee beans. Dual-chamber bean container for 2 different types of coffee beans each 1200 grams made of transparent plastic. The bean container can be removed easily using the central unlocking mechanism on the front of the machine, with simultaneous hopper shutter. Monitoring of presence and filling level of the bean chambers. A message will be displayed on the touch screen in case of absence of a container or lack of beans and the products are locked.

**Brewing system**

The brewing system with a plastic brewing unit with a capacity for up to 22 g and pre infusion is suited for the preparation of classic Espresso, brewed coffee and other coffee specialties with a corresponding brewing insert. After the choosing of a product, the fresh grinding from coffee beans will be automatically started. Coffee specialties are prepared freshly and on demand in single or double cups. The Powder lid for the manual dosing of the coffee powder is optional lockable. After the coffee-preparation the dry coffee grounds is collected in the built-in drawer with level monitoring (up to 80 cakes). The brewing group can be replaced easily without any tools for example for cleaning. The absence will be shown on the touchscreen.

**Coffee outlet**

The automatic height adjustment of the double coffee spout from 85 mm to 180 mm enables the use of all standard cups, drinking containers and jugs up to a maximum height of 180 mm. In addition to the dispensing of single products, the double spout allows the simultaneously dispensing of 2 coffee products such as classic espresso or Café Crème. Output area is illuminated with LED-lights during the product preparation. Marking for the coffee cup positioning in the drip grid.

**FoamMaster system FM**

For the preparation of cold milk, warm milk and hot and cold milk foam. The high-performance FoamMaster system is integrated in the refrigerator and ensures optimal dosage of the quantity of milk. With the FoamMaster system and the built-in milk foamer in the coffee-outlet, the milk will foamed and heated up. The milk dispensing takes place together with the coffee in a single operation. The time of dispensing the milk before, with or after the coffee is individually programmable. In addition to the dispensing of single products, the double-cappuccinatore allows the simultaneously dispensing of 2 coffee products with cold or hot milk and cold or hot milk foam such as cappuccino or latte macchiato. Different foam consistencies can also be set. The milk pipe sensor reports the lack of milk and locks the purchase of products by lack of milk. This allows the monitoring and the display of the lack of milk on the touchscreen also to an own refrigerator of a customer.

**Refrigeration unit SU05 FM**

The cooling unit is adapted to the design of the coffee machine and will be installed on the left side and can be fixed. 5 liter milk container made of transparent and easy to clean plastic with a lid and carrying handle. Fast, time-saving put in or take out of the milk container through the integrated quick docking system for connecting directly to the milk intake in the cooling unit. The manual insertion of the milk suction tube into the milk container is eliminated. The empty message and the product lock by lack of milk and a residual amounts purchase of milk / milk coffee products after the empty message can be programmed on the connected coffee machine. The infinitely adjustable temperature control and temperature measurement directly in the medium ensure optimal milk temperature of + 3 ° C to + 8 ° C, which is displayed in the cooling unit and the display of the coffee machine. For automatic dispensing of milk cleaner, the cooling unit SU05 FM is equipped with a cleaning cartridge. Parameter such as empty-messages, product lock and residual amounts of milk can be programmed with the connected coffee machine. Separate main switch, heated Cup tray on the top, lockable, lacquered aluminium door with exchangeable profile seal.

**Customer settings**

The customer can adjust the key parameters as for example the amount of coffee powder and water via the touch screen or can define new products. Uploading your own customer images and the product settings backup is carried out via the USB interface. The access can be individually defined and secured with PIN-code. Timer with programmable starting time for switch-on and switch-off for a maximum of energy efficiency and minimal power consumption in standby mode.

**Billing systems**

\*\* VIP-interface with MDB-interface for the connection of commercial billing systems such as a coin validator, coin changer or card reader. Integrated counters per product purchase and total product purchase. Up to 4 price lists programmable (1x cash, 3x credit). SD-card reader and optional IrDA Interface (Infrared for a customers own reader) for data transfer of product counters. Data transfer in .csv-format via USB-interface. Data transceiving via EVA-DTS standard. Backup in the VIP-Interface.

Optional billing units:

* Coin validator - side unit (A-line design)\*\*
* Coin changer - side unit (A-line design)\*\*
* Value- and money cards reader\* - side unit (A- line design)\*\*
* smartSCHANK - side unit (Aluminium housing)

\*Reading unit is provided by customer

**Cleaning system CM CleanMaster**

The integrated, automatic rinsing and cleaning system CM CleanMaster for the entire preparation area makes maintaining the device easier with a cycle time of just 12 minutes. The special system cleaning agents (DDAC- and BAC- free) are providing an optimum of hygiene as well as a consistent product quality. For the visual operator guidance all manual cleaning steps are displayed on the touchscreen. The milk container is simply replaced by the supplied cleaning tank and is connected via quick coupling system. The amount of required water is automatically dosed into the cleaning-container with the start of the cleaning-program of the connected coffee machine. The dosage of the cleaning agent for the milk system is done automatically with the integrated cartridge in the cooling unit. For the rinsing of the milk system and the coffee-outlet is the starting time programmable immediately after each product or for example 3 minutes after the last one. The milk system will be also rinsed in the cooling unit. The output area is illuminated with LED-lights during the cleaning process.

**Options**

* Telemetry Internet access via Smartphone, Tablet, laptop or PC on machine sales, meter

readings and error messages at all device locations and evaluation of the current month. View machine data live and adjust the settings directly via cloud. Get information of the machine about status, cleaning intervals and due maintenance dates, thus guaranteeing high quality standards throughout in order to serve first-class coffee.

* Lockable containers Beans container and powder lid lockable with a central lock.

Powder container lockable with separate locks.

* Coffee grounds chute A chute disposed the coffee grounds directly into a waste container that

isinstalled under the counter.

* Cups sensor The rinsing is blocked If a coffee cup is present under the coffee outlet

The products are blocked if a coffee cup is not present under the coffee outlet

* Cup warmer CW270 Add-on unit for the preheating and storage of approx. 120 coffee cups
* Flavor Station FS30 Add-on unit for 3 varieties of syrup
* Coffee Caddy Transport trolley for mobile use of coffee machines

**Manufacturer** Franke Kaffeemaschinen AG (ISO 9001 certificated)