

A600

All you need for perfect coffee



MAKE IT
Wonderful!

FRANKE

TRUE PASSION LEADS TO INNOVATION

Every Franke coffee machine is packed with true passion and 100 percent Swissness. During product development, we learn from the experiences of restaurant operators, study the needs of coffee roasters and coffee lovers, and work tirelessly to further improve our products. The latest product resulting from this constant drive for innovation is the new A600.





FRANKE

Mot: 12:32
Nor 24th

 <i>Espresso</i>	 <i>Ristretto</i>	 <i>Espresso Macchiato</i>	 <i>Brewed Coffee</i>
 <i>Cappuccino</i>	 <i>Cinnamon Cappuccino</i>	 <i>Vanilla Cappuccino</i>	 <i>Latte Macchiato</i>
 <i>Vanilla Latte Macchiato</i>	 <i>Milky Coffee</i>	 <i>Chocolate</i>	 <i>Tea</i>

Intake ml: [Progress Bar] Quick Select

FRANKE

INTELLIGENT AND USER FRIENDLY

As a truly intelligent coffee machine, the A600 redefines how you interact with it. Enormously flexible, this perfect interaction dramatically improves efficiency in professional use.

The eight-inch color touchscreen with crystal clear resolution is the perfect interface for you and your guests. Intuitive menu prompts result in straightforward, efficient operation. The selection of beverages can be set individually and adapted to your exact requirements. Achieve additional sales through the exceptionally easy placement of advertising messages and evocative images on the display. The ideal user interface is at your disposal to address every possible application and use.

Intuitive overview for self-service operation

Using a clearly understandable grid, guests place their order from an attractive menu of beverages. This can be customized easily with your own images. The desired beverage can be selected in the blink of an eye with a simple touch or swipe of a finger, and it's just as easy to set the cup size and the desired flavor.

Inspiring impressions of enjoyment

The large-format category overview tempts the user into selecting their own beverage creation. Inspiring images awake curiosity and invite them to explore an almost limitless range of beverages.

Efficient support in service

Large orders can be entered simply in a single step and then prepared one after the other at the touch of a button. This method supports service personnel and reduces their workload, reduces mistakes and makes it possible to exploit the full capacity of your machine.

Functional lighting concept for total control

The newly developed LED lighting concept not only gives the central display a stylish appearance, it also issues warning messages (such as "Caution: hot drink being prepared") and operator messages (such as "Add coffee beans or milk" or "Empty the coffee grounds container"). This gives you total control at all times and at any distance.



THE DETAILS MAKE THE DIFFERENCE

SELECTION FROM THREE DIFFERENT
BREWING UNITS - OPTIMALLY ADJUSTED
TO YOUR WAY OF MAKING COFFEE

THE INTUITIVE TOUCHSCREEN MAKES
OPERATION SIMPLE AND EFFICIENT,
AND CAN BE CONFIGURED TO YOUR
INDIVIDUAL REQUIREMENTS

FUNCTIONAL
LIGHTING CONCEPT

PERMANENT WATER SUPPLY CONNECTION
OR TANK (4 LITER) AVAILABLE

AUTOMATICALLY ADJUSTABLE
BEVERAGE SPOUT

REMOVABLE DRIP TRAY
(3 LITER) WITH LEVEL MONITOR



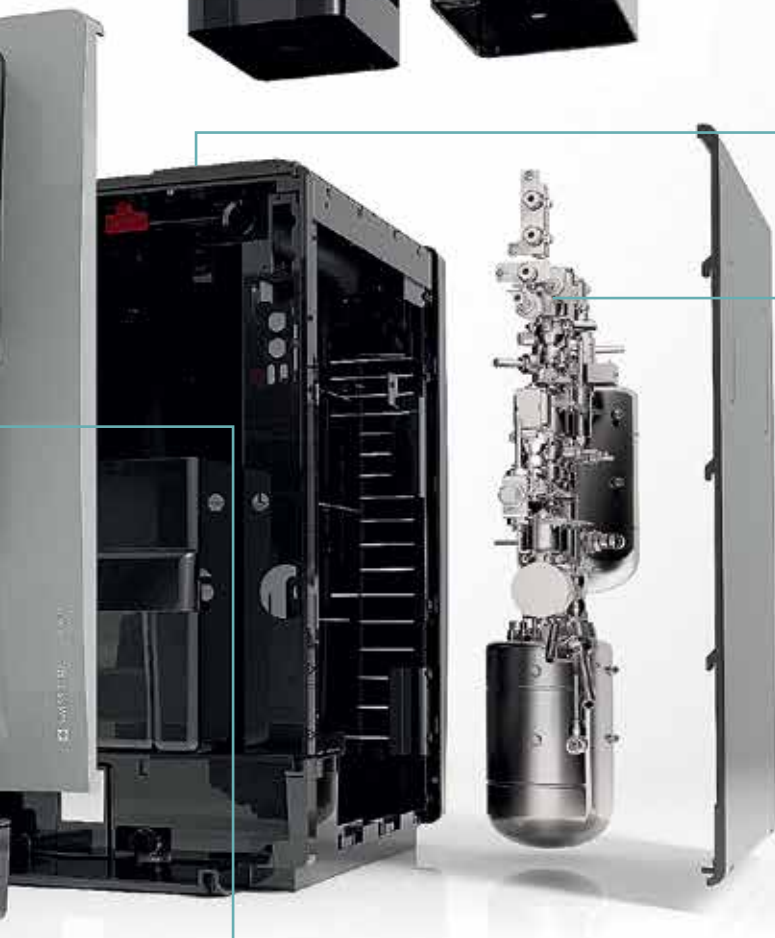


LOCKABLE COVER (OPTIONAL)

**GENEROUSLY SIZED BEAN
HOPPER FOR SIMPLE REFILLING
(2 × 1.2 OR 2 KG)**



**TWO SEPARATE POWDER
CONTAINERS (2 × 2.2 LITER)**



**SIMPLE SETTING OF
GRINDING COARSENESS**

**MAXIMUM ENERGY
EFFICIENCY THANKS TO
A TIMER FUNCTION
AND MINIMAL POWER
CONSUMPTION IN STANDBY
MODE**

**AUTOSTEAM /
AUTOSTEAM PRO
STEAM SPOUT**

INNOVATIVE SWISS TECHNOLOGY FOR PERFECT COFFEE ENJOYMENT

When it comes to making coffee, the core process is and always will be extraction. Our researchers are always looking for increasingly sophisticated methods. This is exactly the reason why our coffee machines set such a high standard for others to meet. Our machines are a testament to true Swiss quality in every regard.

It is the essence that distinguishes a good cup of coffee from a superb one. Extraction is the deciding factor when brewing coffee, with the goal of getting the absolute best from the beans. The new A600 optimizes this process and ensures perfect results in every cup.

Franke has selected only the best components for the A600 and combined them to create a perfectly matched system. This consistency can be seen as soon as you open the practical, easily accessible bean hopper. Its shape ensures that the machine is extremely easy to fill, as well as making sure the beans continue to move optimally through the feeder.

The bean hopper can be removed easily using the central unlocking mechanism on the front of the machine. This then gives you direct access to the coarseness settings in the ceramic grinder – and all without the use of any tools. The precision grinding discs are extremely robust and have a long service life, which results in consistently uniform grinding results. A further innovation in the A600 is the brewing unit, which can also be replaced easily without any tools. The heart of this fully automatic machine can be removed with just a few clicks. You can select from three different brewing units according to your own specific needs:

- For predominately single cups of specialty coffees and for a perfect espresso: 43 mm brewing unit
- For predominately two cups at once and for large cups: 50 mm brewing unit
- For predominately brewed coffee and single cups of classic coffee: patented needle filter



Patented, easy-to-replace brewing unit



BEAN HOPPER

**PATENTED BREWING UNIT,
REMOVABLE FROM THE FRONT**

**PRECISION BEAN GRINDER
WITH LONG-LIFE CERAMIC BURRS**

SIMPLE HANDLING FOR MAXIMUM HYGIENE

The A600 has a seamless connection to yet another Franke innovation – the FoamMaster™. With this advanced milk system, you can set the foam consistency for specific beverages. Thanks to the high-precision measuring and control of the milk temperature – using a temperature sensor located directly in the milk container – an unmatched consistent quality of the milk foam is guaranteed.

A new standard of convenience

The FoamMaster™ also stands out from the crowd with its advanced integrated cleaning concept. It reduces effort to a minimum and guarantees clean, safe handling. Spilled milk or cleaning agent is now a thing of the past. The cleaning container is installed in place of the milk container. The cleaning process runs fully independently and the machine returns automatically to Standby mode when finished. You can now take a break without any worries!

Hygienic, practical milk container system

- Hose-free docking system for the milk container
- Integrated sensor for efficiently measuring the milk temperature
- Integrated cleaning cartridge

Efficient cleaning process

- Automated process with integrated cleaning cartridge
- Safe and practical thanks to a separate cleaning container
- Highest level of cleanliness thanks to specially developed milk and coffee cleaning agents
- Maximum convenience: the cleaning process is ended automatically by the machine
- Conforms to HACCP

**FOAMMASTER™
ON/OFF SWITCH**

**MILK CONTAINER (5 LITER) WITH INTEGRATED
TEMPERATURE SENSOR AND DOCKING SYSTEM**

**MILK TEMPERATURE
DISPLAY**

LOCKABLE



**CLEANING CONTAINER WITH
INTEGRATED DOCKING SYSTEM**

THE CLEANING AGENT CARTRIDGE

ONLY PERFECTION IS GOOD ENOUGH

Our highest priority is the perfect beverage and thus satisfied customers. The A600 meets this high standard in every regard. You will be thrilled with the consummate taste experience.

Endless possibilities with hot and cold milk, hot and cold milk foam and flavors

The FoamMaster™ is your key to virtually infinite beverage options, including flavored milk and coffee specialties – from a perfect latte macchiato through to a classic espresso or a refreshing strawberry milk – and much, much more. Thanks to the milk processing system, chocolate dosing system and Flavor-Station which holds up to three different syrups, it masters every possible drink option. Make your selection and indulge yourself!

Coffee

From dark classics to milky beverages and flavored coffees, the A600 excels in creating all products from the world of coffee, and all with a quality, authenticity and precision that will excite any coffee lover.

Chocolate

The double powder dosing system allows the use of two different chocolates and enables the preparation of all types of chocolate specialties. The FoamMaster™ creates the perfect mix of milk, creamy smooth foam and chocolate at the touch of a button.

Milk

Enjoy hot and cold milk foam as if it has been prepared by hand in the consistency you prefer. The short foaming time is particularly gentle, and only uses the amount needed. This efficient milk foaming system reduces milk waste and can cut calorie content.

Flavor

Thanks to the optional Flavor-Station, you can enhance your beverages with up to three different flavored syrups. Combine your coffee beverage or milk with your favorite flavor – the FoamMaster™ makes your drink come to life at the touch of a button, from a fruity milk drink to a warming caramel latte macchiato.



AS INDIVIDUAL AS YOU



MILK SYSTEMS

- FoamMaster™ (FM)*: hot and cold milk and milk foam, individually adjustable consistency, integrated cleaning system
- Milk system (MS): hot milk/milk foam, exact dosing via milk pump

A600 OPTIONS

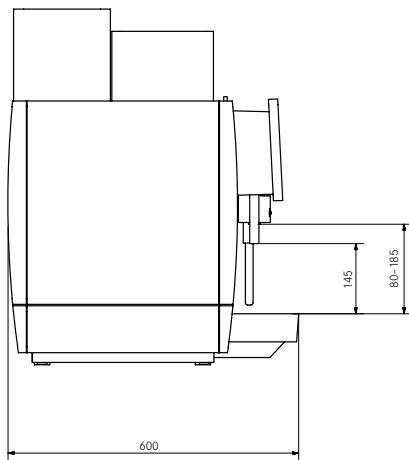
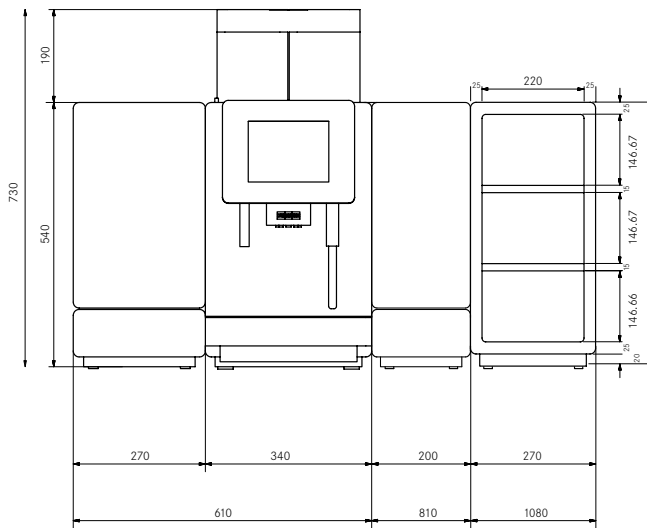
- Second bean grinder
- 2 × 2 kg bean hopper, lockable
- One or two separate powder dosing systems (for chocolate or milk powder, lockable)
- Coffee grounds ejector
- Cup warmer
- M2M/telemetry
- Billing systems
- Raised feet (100 mm)
- Autosteam steam spout (enhanced milk foaming) or Autosteam Pro (automatic milk foaming)

FLAVOR-STATION

Automatic dosing station for up to three flavors

CUP WARMER

With four heatable trays



PRODUCT SPECIALTIES

	A600	A600 MS	A600 FM
Ristretto Espresso	✓	✓	✓
Coffee Café crème	✓	✓	✓
Brewed coffee	✓	✓	✓
Cappuccino Latte macchiato	(✓)	✓	✓
Chococcino	(✓)	✓	✓
Chocolate	✓	✓	✓
Hot milk	(✓)	✓	✓
Hot milk foam	(✓)	✓	✓*
Cold milk			✓
Cold milk foam			✓*
Flavors			✓
Hot water Steam	✓	✓	✓

* Licensed by Thermoplan

MACHINE MODELS

MODEL	ELECTRICAL CONNECTION	POWER
A600	200-240V 1LN PE 50/60Hz 16 A	2.4-2.8 kW
A600 MS	220-240V 1LN PE 50/60Hz 16 A	2.4-2.8 kW
A600 FM	220-240V 1LN PE 50/60Hz 16 A	2.4-2.8 kW

(other connection types upon request)

ACCESSORIES

MODEL A600	ELECTRICAL CONNECTION	POWER
Refrigeration unit (5 liter)	200-240V 1LN PE 50/60Hz 10 A	100 W
Cup warmer (120 cups)	200-240V 1LN PE 50/60Hz 10 A	100 W
MODEL A600 MS	ELECTRICAL CONNECTION	POWER
Refrigeration unit (5 liter)	200-240V 1LN PE 50/60Hz 10 A	100 W
Cup warmer (120 cups)	200-240V 1LN PE 50/60Hz 10 A	100 W
MODEL A600 FM	ELECTRICAL CONNECTION	POWER
Refrigeration unit (5 liter)	200-240V 1LN PE 50/60Hz 10 A	2.1 kW
Cup warmer (120 cups)	200-240V 1LN PE 50/60Hz 10 A	100 W
Flavor-Station (3 flavors)	100-240V 1LN PE 50/60Hz 10 A	75 W

WATER CONNECTION

Supply line	Metal hose with G3/8" union nut, L = 1.5 m
Water pressure	80 to 800 kPa (0.8 to 8.0 bar)
Water hardness	max. 70 mg CaO per liter of water (7 dH, 13 °fH)
Chloride content	max. 100 mg/l
Ideal pH value	7

WATER DRAIN

Drain hose	Dia. = 16 mm, L = 2000 mm
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Water tank operation, 4 liters including water drain drip tray (monitored)





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