

YOUR A1000: CONFIGURED TO YOUR PREFERENCES

1 A1000 OPTIONS
- First shot
- Second or even third bean grinder
- Bean hopper: 1 × 2 kg, 2 × 1.2 kg, 2 × 0.6 kg, 1 × 2 kg + 1 × 0.6 kg, 2 × 1.2 kg + 1 × 0.6 kg or 2 × 0.6 kg + 1 × 0.6 kg, lockable
- One or two separate powder dosing systems 0,6 kg or 1,2 kg (for chocolate or milk powder), lockable
- Coffee grounds ejector
- Cup sensor
- Raised feet (100 mm)
- Steam spout, Autosteam (enhanced milk foaming) or Autosteam Pro (automatic milk foaming)
- Second milk type
- Special outlet for jug (instead of steam solutions)

2 MILK AND CLEANING SYSTEM
- FoamMaster™ (FM): hot and cold milk and milk foam, individually adjustable consistency, integrated cleaning system
- CleanMaster (CM): fully automatic cleaning system with integrated cleaning cartridge and integrated cleaning tank. For outstanding hygiene and unbeatable simplicity, efficiency, and convenience.

3 FLAVOR STATION
Automatic dosing station for up to six flavors.

4 ACCOUNTING SYSTEM
Can be used for various payment methods, e.g. coins, cards. Ideally suited to public/private vending applications.

5 CUP WARMER
With four heatable trays.



READY FOR DIGITAL SERVICES

- Black/chrome
- Black/gold
- White/chrome
- Anthracite/chrome

FLEXIBILITY
Our product portfolio allows various assembly options – tailored to your needs.



FRANKE

MAKE IT WONDERFUL

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MIX
Paper from responsible sources
FSC® C011855

590.0598.325/03.20/CH-EN/Subject to dimensional, design and version changes.

A1000

Think of a coffee, any coffee, and the A1000 can deliver. With integrated features like the FoamMaster™ and iQFlow™, the possibilities are endless. And with the optional Flavor Station you have six flavors to choose from. The 10.4-inch intuitive and configurable touch screen also guarantees full flexibility, making the A1000 a state-of-the-art coffee machine that can always be relied on, no matter how many coffees you deliver in a day. On the operational side of things, the integrated and fully automatic CleanMaster™ means your machine is guaranteed to meet the strictest hygiene standards, while our ourstanding design allows the A1000 to blend perfectly with your surroundings or act as an inviting focal point.

CAPACITY*	SINGLE	PARALLEL
Espresso	160	238
Cappuccino	156	224
Coffee	109	141
Hot water	164	

*Cups per hour according to DIN 18873



iQFlow™
the groundbreaking technology that extracts more flavor for unrivaled in-cup-quality

TOUCH SCREEN
10.4-inch comfort display with incredibly simple operating concept and attractive product presentation

FOAMMASTER™
module integrated as standard for perfect foam, every time

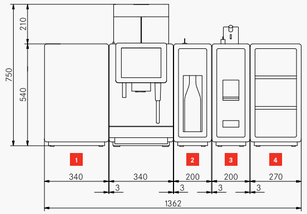
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MAKE IT WONDERFUL

TECHNICAL DATA

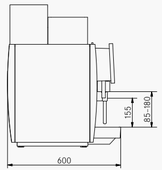
MACHINE MODEL

Model	Power
A1000 FM CM	380–415 V 3LNPE 50/60 Hz 6,7–7,9 kW (16 A) 220–240 V 1LNPE 50/60 Hz 2,6–3 kW (16 A) 220–240 V 1LNPE 50/60 Hz 4,4–5,2 kW (30 A) 220–240 V 3LPE 50/60 Hz 5,6–7,9 kW (30 A) 200–220 V 2LPE 60 Hz 4,5–5,3 kW (30 A) 200–220 V 2LPE 50/60 Hz 4,5–5,3 kW (30 A) 200–220 V 3LPE 50/60 Hz 6,8–8,1 kW (30 A) 380 V 3LNPE 50/60 Hz 6,7 kW (16 A)
Dimensions	340 mm / 750 mm / 600 mm (W/H/D)
Weight (empty)	approx. 58 kg



WATER CONNECTION

Fixed water connection	Metal hose with union nut G3/8", L = 1500 mm
Water supply line	If possible on installation side: untreated water of drinking water quality (not from household decalcification system)
Water pressure	80–800 kPa (0,8–8,0 bar)
Flowrate	>0.1l/sec
Water temperature	<25°C
Water hardness	4–8 °dH GH (German total hardness) / 7–14 °fH GH (French total hardness) / 70–140 ppm (mg/l)
Chloride content	3–6 °dH KH (carbonate hardness) / 50–105 ppm (mg/l)
Acid content/pH value	6.5–7.5 pH
Chlorine content	< 0.5 mg/l

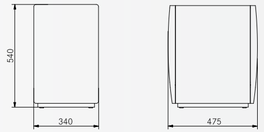


WATER DRAIN

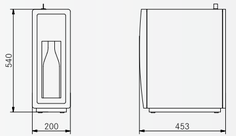
Drain hose	Dia. = 16 mm, L = 2000 mm

ADD-ON UNITS

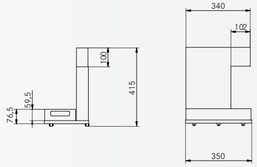
1 REFRIGERATION UNIT	SU12 CM (12 l)
Electrical connection	220–240 V 1LNPE 50/60 Hz 0.72 A (10 A) 110–127 V 1LNPE 60 Hz 1.5–1.7 A (10 A) 220 V 1LNPE 50 Hz 0.72 A (10 A) 100 V 1LNPE 50/60 Hz 1.7 A (10 A)
Dimensions	340 mm / 540 mm / 475 mm (W / H / D)
Weight (empty)	approx. 26 kg
Colors	Black, white or anthracite



2 FLAVOR STATION	FS6
Electrical connection	220-240 VAC, 1L N PE, 50-60 Hz 110-127 VAC, 1L N PE, 50-60 Hz 100 VAC, 1L N PE, 50-60 Hz 220 VAC, 1L N PE, 50 Hz
Dimensions	200 mm / 540 mm / 453 mm (W / H / D)
Weight (empty)	approx. 22 kg
Colors	Black, white or anthracite

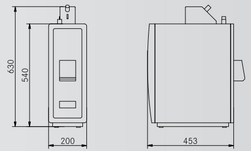


FLAVOR STATION	FSU6
Electrical connection	220-240 V, 1L N PE, 50 W, 50-60 Hz
Dimensions	235mm / 415 mm / 350mm
Weight (empty)	approx. 15kg
Colors	Stainless steel



ADD-ON UNITS

3 ACCOUNTING SYSTEM	AC 200
Accounting systems	Coin validator, Coin changer, Cashless system
Electrical connection	85–264 V 1LNPE 50/60 Hz (10 A)
Dimensions	200 mm / 630 mm / 453 mm (W / H / D)
Weight (empty)	approx. 18 kg
Colors	Black, white or anthracite



ACCOUNTING SYSTEM	AC125CL
Electrical connection	85-264V 1LNPE 50/60 Hz (10A)
Dimensions	125 mm /150 mm / 310 mm (W / H / D)
Weight (empty)	approx. 2 kg
Colors	Black



4 CUP WARMER	CW
Electrical connection	220-240 VAC, 1L N PE, 110-130W, 50-60 Hz 110-127 VAC, 1L N PE, 80-130W, 50-60 Hz 100 VAC, 1L N PE, 80W, 50-60 Hz 220 VAC, 1L N PE, 110W, 50-60 Hz
Dimensions	270 mm / 540 mm / 454 mm (W / H / D)
Weight (empty)	approx. 20 kg
Compatible with	A1000 FM CM
Colors	Black or anthracite

